






SANTA MONICA
SEAFOOD[®]
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Yellowtail



Species Name:
Seriola lalandei

Sustainability Rating:

-  Yellow-Good Alternative (USA; all methods)
-  Yellow-Good Alternative (Mexico; handline)
-  Red-Avoid (Mexico; drift and set net)

What: Yellowtail (aka: Amberjack) is often mistakenly referred to as a Tuna, but is actually a member of the Jack family.

Schools of Yellowtail migrate along the coastlines of California and Mexico. During the summer, schools migrate south along the coast of the Baja California peninsula. During the winter, they move northwards. Yellowtail are well known around the Channel Islands, but they have been seen farther north near Washington.

When: Available year-round

Where: California and Mexico

How: Wild Caught, Longline and Trawl

CHARACTERISTICS



Yellowtail is a large fish with a yellowish tail and a yellow stripe along the midline of the body. The raw meat can range from white to golden and slightly pink in color and the fillets may have a darker muscle line along the center and edges.

This fish is firm and meaty with a full flavor and an excellent fat content. The raw meat is slightly darker than its cousin, the Yellowtail Kingfish. Cooked meat is white.

FOR YOUR MENU



This fish is great for grilling (as well as roasting and broiling). Take advantage of its distinctive flavor, it can stand up to a variety of flavorful marinades and sauces.

FOR YOUR WAITSTAFF



Let your customers know that this fish is responsibly sourced and rated as a “Good Alternative” choice by the Monterey Bay Aquarium Seafood Watch.

We recommend pairing Yellowtail with Sauvignon Blanc, a Viognier or a sparkling wine, depending on the preparation.

FOR YOUR RETAIL DISPLAY



Its beautiful light pink colored flesh looks great displayed between white fleshed fish for a pop of color. Recommend to your customers to try this fish on the grill served with a topping of mango salsa or grilled veggies.