



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
**SOCKEYE
SALMON**
.....

WILD CAUGHT

PRODUCT OF ALASKA AND CANADA
.....



Also known as Red Salmon, Sockeye's (*Oncorhynchus nerka*) has a red flesh coloring darker than any other Salmon species. They are the second most abundant of the five wild Salmon species and are harvested from a variety of areas, including the well known Copper River and Bristol Bay runs.



Bristol Bay, Alaska, has the largest Sockeye run during which millions of fish are harvested. Wild-run Bristol Bay Sockeyes are of world-renowned and known for superior quality. There are also major Sockeye runs in other parts of Southeast Alaska. The "Copper River" is most notably known to be of the best quality due to its high fat content. Fresh and frozen Copper River Sockeye command the highest price of any Sockeye catch. It is usually available fresh from Spring to Fall and frozen all year-round.



Sockeye is an excellent source of protein and vitamins, and contains high levels of Omega-3. With its high oil content that accounts for its full, rich flavor, this fish cooks up moist and delicious.

You can do so much with Sockeye – grill, roast, bake, saute, broil, poach, smoke... you are only limited by your imagination!