



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
STRIPED BASS
.....

WILD CAUGHT
PRODUCT OF MARYLAND/VIRGINIA
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Wild Striped Bass (*Morone saxatilis*) is a well managed fishery; coastal states work within strict quota limits. Meat is firm and cooks up velvety and flaky. Their skin crisps up deliciously when cooked. This fish is not only incredibly delicious, it's also very versatile and takes well to almost every cooking application.



Sear it, saute it, grill it, roast it – this fish will shine no matter what you do to it (just don't overcook it)! Pair it with lightly cooked spring vegetables, grill it with fresh herbs, steam it with asian spices, stuff it with fresh crab meat, just get it on your menu!

If your customers have questions on the status of wild Striped Bass stocks, you can remind them they are very responsibly managed. In fact, it's a fish that's not always on the menu – it's so well managed it can be hard to source! Enjoy it while you can.