



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
**ATLANTIC
HALIBUT**
.....

WILD CAUGHT

PRODUCT OF NORWAY
.....



A member of the Flounder family, this Atlantic Halibut (*Hippoglossus hippoglossus*) comes from the cold waters off Norway. Considered one of the largest and also one of the fastest swimmers of the flatfish species, this fish is only served in the most high-end restaurants in Norway and UK and considered by many European Chefs to be more prized than wild Turbot.



Atlantic Halibut has wonderfully firm but flaky white flesh and a mild yet rich flavor. Because they feed voraciously on crabs, shrimp and other fish they build a complex flavor profile and excellent muscle tone.

Halibut tastes great deep fried! Make the most of it by using a house made beer batter featuring a quality beer. Then, it's simple to menu it with that same beer. If you want something more elegant, Halibut pairs well with bolder whites and depending on your preparation can work well with a pinot noir. This tasty fish is also great for grilling, baking, broiling, sautéing, poaching or steaming!

Since there's a very strict quota that's adhered to Atlantic Halibut due to sustainability, make the most of this offering whenever it is available and generate excitement for this great fish.