ARGENTINE RED SHRIMP

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD





SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Wild-Caught	Product of Argentina	Year-Round	AVOID

SCIENTIFIC NAME: Pleoticus muelleri

Argentine Red Shrimp are a wild-caught, cold-water species from the Southwest Atlantic off Argentina, known for their naturally vibrant red color even before cooking and their rich, sweet flavor profile often compared to langoustine or lobster. They offer a tender, medium-firm texture that stays juicy when handled with care, making them a standout option for chefs seeking both flavor impact and visual appeal.

Their natural richness allows for clean, straightforward preparations while still supporting bold seasoning and global flavor profiles. Argentine Red Shrimp cook quickly and evenly, performing well across high-heat applications such as grilling, roasting, sautéing, or broiling. Their striking color enhances presentation, while their delicate structure rewards precise cooking to preserve texture and moisture.

Versatile across a wide range of menu formats, they are well suited for composed entrées, pasta, and small plates where both flavor and appearance matter.

Why Chefs Love It

- Naturally sweet, lobster-like flavor profile
- Tender, juicy, medium-firm texture
- Vibrant red color enhances plate presentation
- Cooks quickly and consistently
- Versatile across global cuisines and cooking methods
- Works well with both simple and bold flavor builds