ROCK SHRIMP

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD



SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Wild-Caught	Product of USA	Year-Round	GOOD ALTERNATIVE



SCIENTIFIC NAME: Sicyonia brevirostris

Rock Shrimp are a wild-caught shrimp species from the warm waters of the U.S. Atlantic and Gulf coasts. Known for their hard shell and distinctive texture, they offer a sweet, briny flavor and a firm, meaty bite that is often compared to lobster. This unique combination of flavor and texture makes them a versatile and appealing option for a wide range of menu applications.

Their naturally dense, medium-firm texture holds up well under high-heat cooking methods, allowing them to maintain structure and moisture in demanding kitchen environments. Rock Shrimp perform consistently in sautéing, roasting, grilling, and frying applications, making them a reliable choice for both composed dishes and more casual formats.

In professional kitchens, Rock Shrimp are valued for their durability and adaptability. Their firm texture allows them to be used in dishes where other shrimp might break down, while their naturally sweet flavor pairs well with bold seasonings, rich sauces, and a variety of global flavor profiles. They are commonly featured in pasta, tacos, rice dishes, and seafood entrées where a substantial bite and clean shrimp flavor are desired. Their structure also supports efficient handling and consistent plating.

Why Chefs Love It

- Sweet, briny flavor
- Firm, meaty texture
- Holds up to high heat
- Versatile across cuisines