



- Sustainable
- Mild Taste
- Whole Round
- Moderate Texture
- Farm Raised In Sea Cages

PREMIUM FROZEN

GOLDEN POMPARO

An Approachable
Exotic

This species is well known in many cultures around the world, and is now gaining popularity in the United States. Typically sold in whole round form, Golden Pompano is usually prepared by gutting the fish, then stuffing with herbs and spices, then grilling, broiling, or pan frying the fish.

We are also developing a program on Pompano fillets, individually vacuum packed, which will be a much bigger appeal to millennials and people who like exotic fish but aren't traditional style fish eaters.

An added appeal to Golden Pompano is that it is farm raised in sea cages, making its sustainability another strong selling point.



The Fish People

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SENA
BOOTH#
2027

NRA SHOW '18
Booth #9958



LET'S TALK FISH.