



## Introducing Triar Seafood Company

### Providing the freshest fish the Oceans have to offer to discriminating Chefs and their clientele

We are located in Hollywood, Florida, and are a 26 year old company that has been supplying high quality, responsibly harvested, sushi grade, day boat fish from our docks here in Florida, as well as superb product from around the globe – Australia, Europe, Canada, and the Cape Cod region – to clubs, resorts, hotels, spas and restaurants throughout the US and the Caribbean.

We are also the house purveyor for the James Beard Foundation in New York, and have been for 15 years. Through their recommendation, we were the exclusive seafood supplier to the 2002 Winter Olympics in Salt Lake City.

We are able to provide different varieties on a daily basis, guaranteeing 4-6 days shelf life once the product arrives into your kitchen (next day FEDEX), benefitting your guests with hand selected seafood.

We look forward to the opportunity to become a seafood partner for your culinary team.

#### Lemon Sole Fillet Fresh

1/20 lb avg

SUPC 0259152

Delicate, mild, thin fillet



#### Barramundi Fillets Fresh

1/20 lb avg

SUPC 0081758

A cross between a bass & snook, this skin-on is mild and buttery



#### Cobia Fillets Fresh

1/20 lb avg

SUPC 0081319

Cobia is found in warm, tropical waters. White meat, firm, dense and moist. Great for grilling



#### Dover Sole Whole Fresh

1/20 lb avg

SUPC 0084416

From the icy waters of Europe, this favorite is available 16/20 oz



**Triar Seafood ships via FedEx Standard Overnight Mon-Thurs  
NO REFUSALS / NO RETURNS  
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



**Grouper Fillet Black Fresh**

**1/20 lb avg**

**SUPC 0081384**

A thick fillet with meaty texture and mild flavor.



**Grouper Fillet Strawberry Fresh**

**Fresh**

**1/20 lb avg**

**SUPC 0081580**

A firm texture with mild flavor



**Swordfish Loin Fresh**

**1/20 lb avg**

**SUPC 0081648**

Harvested off the coast of Florida. One of the most popular grilling species



**Tasmanian Steelhead Fillet Fresh**

**Fresh**

**1/20 lb avg**

**SUPC 0081796**

Buttery flavor. This species is a cross between a trout and a salmon



**Tuna Loin Fresh**

**1/20 lb avg**

**SUPC 0081685**

Beautiful Atlantic and Gulf tuna



**Turbot Fillet Fresh**

**1/20 lb avg**

**SUPC 0081806**

Delicate flavor. Baked or poached, turbot is gaining in popularity



**Shrimp Royal Red Fresh**

**1/20 lb avg**

**SUPC 0084420**

Peeled & deveined 60/70 ct. Great for sautéing.



**Shrimp U/3 Head On Frozen**

**3/4.4 lb avg**

**SUPC 0082489**

Wild & sustainable. Huge plate presentation. Tender & flavorful when grilled.



**Shrimp U/4 Head On Frozen**

**3/4.4 lb avg**

**SUPC 0083222**

Wild & sustainable. Great plate presentation. Tender & flavorful when grilled or sautéed.



**Shrimp U/5 Head On Frozen**

**3/4.4 lb avg**

**SUPC 0083248**

Wild & sustainable. Great plate presentation. Tender & flavorful when grilled or sautéed.



**Shrimp 9/12 Head On Frozen**  
**1/15 lb avg**  
**SUPC 0083636**

Tender & flavorful with a great plate presentation. Sweet tasting & available year round; Florida



**Shrimp Rock Fresh**  
**1/20 lb avg**  
**SUPC 0083653**

Firm textured shrimp are peeled & deveined. 60/70 ct. Lobster flavored in taste. Versatile in many preparations



**Shrimp Pink 16/20 Fresh**  
**1/20 lb avg**  
**SUPC 0083699**

Sustainable. Sweetest of all the shrimp harvested in the U.S. Graded, shell on, head off & readily available.



**Bronzini Fillet Fresh**  
**1/20 lb avg**  
**SUPC 0258943**

Mediterranean Sea Bass  
Sweet, mild, moist, firm texture



**Bronzini Whole Fresh**  
**1/20 lb avg**  
**SUPC 0258956**

1 ½ lb Mediterranean Sea Bass



**Bass Striped Fillet Hybrid Fresh**  
**1/20 lb avg**  
**SUPC 0258972**

Sweet, mild, flakey texture; from Florida



**Bass Striped Whole Hybrid Fresh**  
**1/20 lb avg**  
**SUPC 0259055**

Sweet, mild, flakey texture; from Florida



**Frog Legs Wild Fresh**  
**1/20 lb avg**  
**SUPC 0259303**

Wild Florida Everglades. Cook either fried grilled or sauteed.



**Crab Claws Stone Fresh**  
**1/20 lb avg**  
**SUPC 0259228**

Medium; from Florida. Fresh Oct-May



**Crab Claws Stone Fresh**  
**1/20 lb avg**  
**SUPC 0259253**

Large; from Florida. Fresh Oct-May



**Alligator Tail Meat Frozen**

**4/5 lb avg**

**SUPC 0083727**

Cut from 5-6ft Florida gators. #1 white tail meat all tenderized



**Alligator Baby Back Ribs Frozen**

**6/3 lb avg**

**SUPC 0083711**

Cut from 5-6ft Florida gators. Grill, smoke or prepare like a pork or beef rib. Mild unique flavor



**Alligator Wing Meat Frozen**

**4/5 lb avg**

**SUPC 0766950**

Cut from 5-6ft Florida gators. #1 white tail meat all tenderized



**Fish Fresh Catch of the Day**

**SUPC 0308694**

Mix 5 lbs of selected seafood items up to the 20 lb master. Once your order is received, someone from Triar Seafood will call you with a variety of high quality species to choose from.



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