FOODSERVICE PRODUCT GUIDE

Premium Canadian *Seafood* for Restaurant Groups

Eight core products, shellfish and fin fish, sourced through our curated Canadian supplier network. Blue Shell brokers consistent supply, from under 100 lbs to multiple 40' containers.

Mike Budreski · 902-222-6465
hello@blueshellseafoods.com
www.blueshellseafoods.com

Packaging and pricing are for reference only. Availability varies; please confirm current format.



NORTH ATLANTIC | FOODSERVICE | CANADIAN SOURCING

FOODSERVICE PRODUCT

Lobster Meat

Homarus americanus

Premium cooked lobster meat from the North Atlantic.

AVAILABLE FORMATS

TCK Meat
Tail, claw and knuckle selections.

BCK
Confirm current specification with Blue Shell.

CKL
Confirm current specification with Blue Shell.

CK / All Tail
Other cuts subject to availability.

RESTAURANT APPLICATIONS

Lobster rolls, seafood pasta, premium salads, appetizers and restaurant entrées.

PACKAGING REFERENCE

> Reference foodservice pack: **6 x 2 lb**.
> Confirm current format with Blue Shell.

REQUEST AVAILABILITY

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NORTH ATLANTIC | FOODSERVICE | CANADIAN SOURCING

FOODSERVICE PRODUCT

Snow Crab Sections

Chionoecetes opilio

Premium snow crab clusters and cocktail claws.

AVAILABLE FORMATS

Clusters
Premium snow crab clusters.

Cocktail Claws
Cocktail claws for chilled seafood service.

RESTAURANT APPLICATIONS

Seafood towers, steamed crab platters, chilled cocktail service, buffets and premium specials.

PACKAGING REFERENCE

> Reference packs: **30 lb, 10 lb, 5 lb and 1.5 lb**. Pack sizes and grades vary; confirm current format with Blue Shell.

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FOODSERVICE PRODUCT

Snow Crab Meat

Chionoecetes opilio

Picked snow crab meat for professional kitchens.

AVAILABLE FORMATS

All Leg Meat
Whole leg meat for premium plating.

Salad Meat
Picked meat suited to salads and fillings.

RESTAURANT APPLICATIONS

Crab cakes, seafood salads, pasta, dips and plated appetizers.

PACKAGING REFERENCE

> Reference foodservice pack: **6 x 5 lb**. Confirm meat grade, pack format and inventory with Blue Shell.

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NORTH ATLANTIC | FOODSERVICE | CANADIAN SOURCING

FOODSERVICE PRODUCT

Canadian Rock Crab

Cancer irroratus

Sweet, versatile Atlantic crab meat.

AVAILABLE FORMATS

Combo Meat
Body and leg meat mix for versatile menus.

Salad Meat
Picked crab meat suited to salads and fillings.

RESTAURANT APPLICATIONS

Crab cakes, seafood salads, dips, sandwiches, rolls and pasta.

PACKAGING REFERENCE

> Frozen foodservice formats. Confirm current pack sizes and specifications with Blue Shell.

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NORTH ATLANTIC | FOODSERVICE | SEASONAL: JULY TO DECEMBER

FOODSERVICE PRODUCT

Atlantic Bluefin Tuna

Thunnus thynnus

Atlantic bluefin tuna, fresh and seasonal.

AVAILABLE FORMATS

Whole Fish
Headed and gutted (H&G), fresh.

RESTAURANT APPLICATIONS

Sushi and sashimi programs, raw bar, seared tuna entrées and tasting menus.

PACKAGING REFERENCE

> **Seasonal, July to December**, subject to availability. Packaging and pricing on request. Confirm current format with Blue Shell.

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NORTH ATLANTIC | FOODSERVICE | CANADIAN SOURCING

FOODSERVICE PRODUCT

Atlantic Halibut

Hippoglossus hippoglossus

Premium Atlantic halibut with firm, white flesh.

AVAILABLE FORMATS

OTR Retail Tray
OTR (oxygen transmission rate) film tray for retail.

Bulk
Bulk foodservice packaging.

Vac Pack
Vacuum-packed portions.

RESTAURANT APPLICATIONS

Pan-seared and roasted entrées, tasting menus and featured fish specials.

PACKAGING REFERENCE

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NORTH ATLANTIC | FOODSERVICE | CANADIAN SOURCING

FOODSERVICE PRODUCT

Atlantic Cod

Gadus morhua

Atlantic cod with mild, flaky white flesh.

AVAILABLE FORMATS

OTR Retail Tray
OTR (oxygen transmission rate) film tray for retail.

Bulk
Bulk foodservice packaging.

Vac Pack
Vacuum-packed portions.

RESTAURANT APPLICATIONS

Roasted and poached entrées, fish and chips, chowders and daily specials.

PACKAGING REFERENCE

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NORTH ATLANTIC | FOODSERVICE | CANADIAN SOURCING

FOODSERVICE PRODUCT

Atlantic Haddock

Melanogrammus aeglefinus

Atlantic haddock with a delicate, slightly sweet flavour.

AVAILABLE FORMATS

OTR Retail Tray
OTR (oxygen transmission rate) film tray for retail.

Bulk
Bulk foodservice packaging.

Vac Pack
Vacuum-packed portions.

RESTAURANT APPLICATIONS

Fish and chips, pan-fried and baked entrées, chowders and daily specials.

PACKAGING REFERENCE

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