

**QUEEN SNAPPER**  
*ETELIS OCULATUS*



**DESCRIPTION:**

The Queen Snapper, very similar to other species of Snapper, has a slender silvery body with a notched dorsal fin. These fish are bright red in color and have yellow eyes and a deeply forked tail. Found in the offshore waters from North Carolina to the northern tip of Brazil, Queen Snapper can be located deep on the rocky reefs of the continental shelf. Market sized Queen Snapper is usually 3-5 pounds.

**EATING QUALITIES:**

The pale pink meat can be cooked using almost any method, including baking, broiling and boiling. Queen Snapper is similar to Red Snapper– sweet, extra mild and the texture is moist.

**FISHING METHODS AND REGULATIONS:**

Queen Snapper are commonly caught by long line or hook and line.

**SOLD AS:**

Whole, Fillets, Portions

**NUTRITIONAL INFORMATION**  
 3.5 oz raw portion

Calories	100
Fat Calories	12
Total Fat	2.34 g
Saturated Fat	0.3 g
Protein	20 g
Sodium	64 mg
Cholesterol	37 mg
Omega-3	315 mg

**COOKING METHODS**

- Sautéed
- Broil
- Grill
- Poach
- Bake
- Steam

**HANDLING**

Whole fish should be packed in flaked ice. Whole fish and Fillets should be stored in a drain pan in the coldest part of the walk-in. Fillets should also be covered in ice although with a barrier, so the ice never touches the flesh.

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