

# FORTUNE • FISH & GOURMET •

THE SEAFOOD & GOURMET SPECIALISTS



## DESCRIPTION:

The marine Red Drum is commonly known as Redfish or Spottail. It is a game fish native to the Atlantic Ocean and Gulf of Mexico and is found in coastal waters from Massachusetts to Tuxpan, Mexico. It's most distinctive feature is one or more large black spots on the tail. The spot tricks predators into targeting the tail of the fish rather than the head, allowing the Red Drum the chance to get away.

## EATING QUALITIES:

The light, white meat tastes mild, not bland. It has a robust texture that adapts well to many cooking methods.

## FARMING METHODS:

Red Drum is raised on a 400 acre land based farm in south Texas. Their brooders produce fry, baby fish, in an enclosed hatchery, and they are then stocked in an enclosed saltwater pond systems. All of the water is sourced from the Matagorda Bay system directly. The Red Drum are fed a high quality diet of grains, vitamins, minerals and fish meal proteins from the largest feed producers in the Southern United States. Matagorda Bay Red Drum is free of hormones, antibiotics and pollutants.

## SOLD AS:

Whole, Fillet, Portions

## ROYAL REDFISH® RED DRUM *SCIAENOPS OCELLATUS*



## NUTRITIONAL INFORMATION

Per 3oz portion

Calories	110
Total Fat	3.9 g
Saturated Fat	0.7 g
Protein	18.7 g
Sodium	113 mg
Cholesterol	63 mg

## COOKING METHODS

Blacken  
Sauté  
Grill  
Steam  
Bake  
Sear

## 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.

FORTUNE FISH & GOURMET

WWW.FORTUNEFISHCO.NET