

# FORTUNE • FISH & GOURMET •

THE SEAFOOD & GOURMET SPECIALISTS



## DESCRIPTION:

Copper Shoals Red Drum® is a marine Red Drum farm-raised in Texas. 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. Red Drum travel in shoals (schools) and are aggressive eaters, feeding on shrimp and small fish such as Menhaden and Mullet, at times in waters so shallow that their backs are exposed. Red Drum is more copper than red. 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 of Copper Shoals Red Drum® tastes mild, not bland. It has a robust texture that adapts well to many cooking methods.

## FARMING METHODS:

Copper Shoals Red Drum® are bred and hatched on two family owned and operated inland farms in Texas. The fingerlings mature in ponds filled with saltwater sourced from a Matagorda Bay system and saline aquifers. The Red Drum are fed a high-quality, high-protein diet composed of grains, vitamins, minerals, and fish protein from well-managed fisheries. Copper Shoals Red Drum® is raised free of hormones, antibiotics, and pollutants.

## SOLD AS:

Whole, Fillet, Portions

## COPPER SHOALS RED DRUM

*SCIAENOPS OCELLATUS*



## NUTRITIONAL INFORMATION

Per 3oz portion

|               |        |
|---------------|--------|
| Calories      | 110    |
| Total Fat     | 4.5 g  |
| Saturated Fat | 1.5 g  |
| Protein       | 17.5 g |
| Sodium        | 35 mg  |
| Omega-3       | 1.5 g  |

## 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.

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