

# MAIN CAUGHT SPECIES

The offshore fish is free of ciguaterra (more commonly called « gratte ») and allows various cooking.

All of our fishes are fished by professionals and transformed locally.



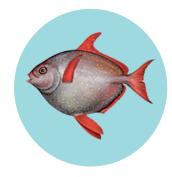
### **TUNA**

The most common is the albacore tuna. Its pink flesh and mild taste is appreciated raw or half-cooked. The other 2 species are yellowfin and bigeye tunas; their meat are darker, firmer with stronger tastes. They are renowned for sashimi.



# **MAHI MAHI**

Its white meat is very appreciated in cooking for its slightly sweet flavor and fine texture. With this fish, everything is permitted with a sure hit.



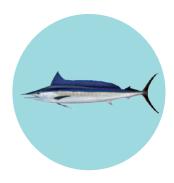
# **OPAH**

A deep water fish, with fat flesh and a beautiful pink color. The cheeks are also eaten cooked, they have the color of red meat and the tenderness of fish.



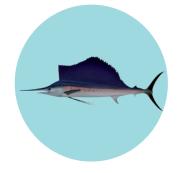
# **MARLINS** (Striped marlin, blue marlin or black marlin)

Its flesh can range from white to dark salmon. Often used for fish salads, its cooking time should be short.



# **MARLINEAU**

A species of small marlin. Its white flesh is tender and often eaten cooked.



#### **SAILFISH**

With its orange and firm meat, it can replace the marlin.



# **WAHOO** (or offshore tazar)

Its white and fleshy flesh is often eaten cooked and much appreciated smoked.



## **SWORDFISH**

Its compact, white and very tasty meat, is suited for grill or barbecue.