



# stingraecaribbean

LIMITED

*See Food at its best...*

**Product Catalogue**

GUYANA EDITION

+592-625-7689

[www.stingraecaribbean.com](http://www.stingraecaribbean.com)

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Welcome to Stingrae Caribbean

Regional Excellence, Delivered to Guyana

Anchored by our state-of-the-art manufacturing facility in Trinidad, Stingrae Caribbean is a regional leader in processing, marketing, and distributing premium seafood. As Guyana's culinary, retail, and hospitality sectors rapidly expand, we are proud to bring our extensive inventory and supply chain expertise directly to your market.

Engineered for Food Service & Retail We focus exclusively on businesses that prepare meals away from home. Whether you manage a premier hotel, a bustling restaurant, an eco-lodge, or a retail supermarket, we understand that consistency, premium quality, and reliable supply are non-negotiable for your success.

Precision Processing Our renowned Trinidad factory manages every step of the production process to ensure you get exactly what your kitchen requires. We offer highly versatile, custom-cut solutions tailored to your operational needs:

- Whole Round & Guttled
- Precision Steaks & Slices
- Premium Fillets

Our Unmatched Selection Turn the page to explore a diverse portfolio designed to elevate your menu and retail offerings. Our extensive catch includes regional staples and international favorites:

King Fish • Carite • Salmon • Bangamary • White Salmon • Tuna • Squid • Barramundi • Mahi-Mahi • Snapper ...and much more.





## SOURCING



Providing value-driven products that meet your needs and exceed expectations.

## QUALITY



Understanding Quality Assurance  
Quality assurance is a process that involves testing and controls to guarantee the highest level of product quality.

## INNOVATIVE



Always innovating new products to create a diverse and ever growing market.



## MEMBERSHIP & CERTIFICATIONS





Our Exported Products: Branded Retail-Ready Items for Your Store. We specialize in exporting branded retail-ready products that are perfect for your store. Our range is continually evolving to reflect the seasons, but we also offer a steady product range that is available year-round. Essentially, your store's go-to destination!



The most popular by-catch species, such as Kingfish, Snapper, Shrimp Squid, Amberjack, Grouper are also processed in Stingrae Caribbeans' factories and packed in various formats based on customer requirements.

In order to cater to all your requirements, Stingrae Caribbean facility also specializes in retail packaging and production. This state-of-the-art facility, staffed with skilled and meticulous artisans, guarantees that every single product you receive is meticulously prepared, packaged, and delivered according to your exact specifications, ensuring utmost efficiency and product safety.



**“SEE FOOD AT ITS BEST”**



# production & processing

Our dedicated quality team consistently maintains high standards through weekly testing on raw materials, environmental, and temperature, ensuring temperatures, freshness, and traceability through internal and external laboratories.

## PURCHASING

Stingrae Caribbean sources its salmon from the crystal-clear waters of Norway, Scotland, and the Atlantic Oceans. The stringent government regulations and meticulous breeding processes in these pristine environments ensure that our wild-caught and farm-raised salmon are of the highest quality, delivering an exceptional taste. By partnering with top suppliers, we can assure our customers of a safe and nutritious fish product, packed with proteins and omega 3 fatty acids.



## Distribution



At Stingrae Caribbean, we take pride in having our own transport fleet, which allows us to offer our clients a wide range of flexible options for delivering our products. Our dedicated logistics team works tirelessly to ensure that your products are delivered promptly and in impeccable condition. Whether you are in the industry, wholesale, or retail sector, we cater to your needs and supply our top-notch products worldwide. Rest assured, Stingrae Caribbean Ltd. guarantees that our products are of the utmost quality and adhere to the highest food safety standards.



**WORLDWIDE TRANSPORT AND FLEXIBLE DELIVERY**

# QUALITY *is paramount*



Stingrae Caribbean Limited, with utmost consciousness, acknowledges its profound obligations as a purveyor of delectable sustenance. Our team of proficient and devoted connoisseurs of quality, tirelessly endeavors to ensure and uphold the pinnacle of excellence. Each week, an impressive array of over a hundred quality examinations are conducted on the raw materials and surroundings. By synergistically harnessing the capabilities of both internal and external accredited laboratories, we meticulously scrutinize an extensive range of tests encompassing temperature, freshness, and traceability. This unwavering commitment allows us to perpetually monitor and safeguard the impeccable standards we hold dear.

## *Offering only the best*

Decades of Experience and Strong Relationships for Sustainable Products. Our years of experience and strong partnerships with representatives worldwide have enabled us to deliver high-quality products that meet sustainability standards.

## TECHNOLOGY AND TRADITION

For many years, modern technology processes, quality management teams, and skilled workers have joined forces with traditional family methods in the fishing industry. This has resulted in successful endeavors in fishing, preservation, production and export to major markets in and around the Caribbean.



# PRODUCTS

**FISH**

**SALMON**

**SHELLFISH**

**SMOKED FISH**

**SUSHI GRADE**

**PATTIES**

**VALUE ADDED**

**CEPHALOPODS & MOLLUSKS**

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**SALMON**

Atlantic Salmon Portion (6oz, 8oz) Skin On	per lb	\$3,000.00
Atlantic Salmon Portion (6oz, 8oz) Skin Off	per lb	\$3,200.00
Atlantic Salmon Skin On	per lb	\$3,000.00
Atlantic Salmon Top & Tail Cuts	per lb	\$3,000.00
Salmon Steaks (1lb)	per lb	\$3,300.00
Whole Salmon (Head-On)	per lb	\$3,700.00
Atlantic Salmon Herb & Garlic Butter (8oz)	per lb	\$1,800.00
Atlantic Salmon Honey Soy Glazed (8oz)	per lb	\$1,800.00
Atlantic Salmon Sweet Chili Rub (8oz)	per lb	\$1,800.00
Chum Salmon	per lb	\$2,000.00
Salmon Tenders	per lb	\$2,200.00
Smoked Salmon (Cold Smoked)	per lb	\$4,700.00
Smoked Salmon (Hot Smoked)	per lb	\$1,800.00

**FISH FILLETS**

Amberjack (1lb)	per lb	\$1,800.00
Carite Fillet (1lb)	per lb	\$2,100.00
Grouper Fillet (1lb)	per lb	\$2,000.00
Kingfish Fillet (1lb)	per lb	\$2,000.00
Mahi Mahi Fillet (1lb)	per lb	\$2,100.00
Red Snapper Fillet (8oz)	per lb	\$2,100.00
Premium White Fish (1lb)	per lb	\$1,600.00
Swai Fillet (1lb)	per lb	\$1,300.00
Albacore Tuna Loin (1lb)	per lb	\$1,500.00
Butterfish Fillets	per lb	\$1,700.00
Bangamary Fillets	per lb	\$2,000.00

**FISH STEAK**

Kingfish Steaks (1lb)	per lb	\$2,100.00
Carite Steaks (1lb)	per lb	\$2,100.00
Shark Steaks (1lb)	per lb	\$1,200.00
Barracuda Steaks	per lb	\$1,400.00
Marlin Steaks	per lb	\$1,300.00
Sailfish Steaks	per lb	\$1,300.00

**WHOLE FISH**

Red Snapper	per lb	\$3,500.00
Mullet	per lb	\$600.00
Hassa	per lb	\$1,800.00

**SUSHI GRADE**

Tuna CO2 Portions (8oz)	per lb	\$3,300.00
Smoked Eel (Unagi)	per pk	\$4,800.00
Squid Rings	per lb	\$1,900.00
Caviar Osstera	per	\$4,400.00
Fresh Salmon Whole	per lb	\$5,100.00
Fresh Salmon Fillet	per lb	\$5,500.00
Oysters	per cs	\$21,900.00

**SHRIMP**

Colossal Shrimp (8-12 Count) P&D	per lb	\$2,900.00
Jumbo Shrimp (13-15 Count) EZ Peel	per lb	\$2,800.00
XL Shrimp (16-20 Count) P&D	per lb	\$2,100.00
Large Shrimp (31-40 Count) P&D	per lb	\$2,300.00
Medium Shrimp (41-50 Count) P&D	per lb	\$2,200.00
Broken Shrimp	per lb	\$2,500.00

**SHELLFISH & EXOTICS**

Lobster Tails (5oz&8oz)	per lb	\$12,000.00
Snow Crab Clusters	per lb	\$6,700.00
King Crab Clusters	per lb	\$18,900.00
Crab Meat (Lump)	per lb	\$5,600.00
Crab Meat (Claw)	per lb	\$5,200.00
Mixed Seafood (1lb)	per lb	\$2,800.00
Whole Cleaned Octopus Large	per lb	\$3,600.00
Baby Octopus	per lb	\$3,100.00
Seasoned Crawfish	per lb	\$4,000.00
Whole Shell Clams	per lb	\$1,400.00
Whole Black Mussels	per lb	\$1,400.00
Half-Shell Green Lipped Mussels	per lb	\$2,600.00
Squid Rings	per lb	\$2,900.00
Squid Tubes	per lb	\$1,800.00
Scallops (U-10)	per lb	\$13,000.00
Scallops (20/30 Count)	per lb	\$8,900.00
Whole Cooked Lobster 1.25-1.5lb	each	\$5,500.00

**PATTIES**

Salmon Patties (4oz) 4PCS	per pk	\$1,800.00
Salmon Sliders (2oz) 4PCS	per pk	\$1,200.00
Gourmet Salmon Patty (6oz) 4PCS	per pk	\$3,000.00
Shrimp Patties 4oz 4PCS	per pk	\$2,200.00
Gourmet Shrimp Patty (6oz) 4PCS	per pk	\$3,000.00
Crab Patties 4oz 4PCS	per pk	\$2,600.00
Fish Patties (Snapper) 3oz 4PCS	per pk	\$1,400.00
Seafood Patty Variety Pack	per pk	\$2,400.00

**BREADED**

Breaded Coconut Shrimp	per pk	\$4,200.00
Breaded Shrimp	per pk	\$2,700.00
Breaded Fish Nuggets	per pk	\$1,800.00
Breaded Fish Sticks	per pk	\$1,800.00
Breaded Squid Rings (Calamari)	per pk	\$1,500.00
Stuffed Crab Backs	per pk	\$2,600.00
Breaded Fish Balls	per pk	\$1,800.00
Spring Rolls Crab (1oz x 16 PCS)	per pk	\$1,500.00
Spring Rolls Shrimp (1oz x 16 PCS)	per pk	\$2,500.00
Shark Bites	per pk	\$1,700.00

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# Fish



## Kingfish

Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$2100 per lb



## Carite

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$2100 per lb



## Snapper

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$2100 per lb



## Mahi - Mahi

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$2100 per lb



## Tuna

Available in  
Steaks  
Loins  
Dressed  
Whole Gutted Head On



NON  
TREATED

1lb , 5lb packaging  
20lb CASE

\$1500 per lb

# Fish



## Marlin

Available in  
Steaks  
Loin  
Dressed  
Whole Guttred Head On



1lb , 5lb packaging  
20lb CASE

\$1300 per lb



## Shark

Available in  
Loin Bone In Skin On  
Loin Bone Out Skin Off



1lb , 5lb packaging  
20lb CASE

\$1200 per lb



## Swordfish

Available in  
Steaks  
Fillets  
Dressed  
Whole Guttred Head On



1lb , 5lb packaging  
20lb CASE

\$1200 per lb



## Swai

Available in  
Fillets

1lb , 5lb packaging  
20lb CASE

\$1300 per lb



## Amberjack

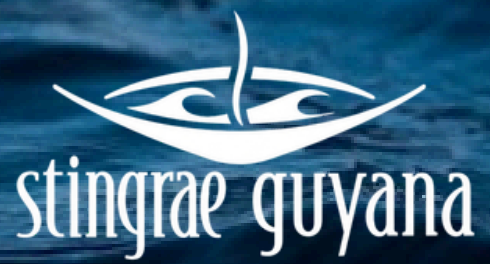
Fillet  
Steaks



1lb , 5lb packaging  
20lb CASE

\$1800 per lb

# Fish



## Grouper

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$2000 per lb



## Yellow Fin Tuna

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

NON  
TREATED

\$2800 per lb



## Barracuda

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$1400 per lb



## Mullet

Available in  
Steaks  
Fillets  
Dressed  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$600 per lb



## Hassa

Available in  
Whole Gutted Head On



1lb , 5lb packaging  
20lb CASE

\$1800 per lb

# Shrimp



## Colossal Shrimp

Spectacularly large and premium, these colossal shrimp deliver a meaty texture and sweet flavor

**\$2,900.00**



## Jumbo Shrimp

A classic favorite for substantial, eye-catching portions that offer an impressive plate presence.

**\$2,800.00**



## XL Shrimp

The perfect balance of generous sizing and everyday versatility for discerning kitchens.

**\$2,100.00**



## Large Shrimp

High-quality, portion-perfect shrimp that offer excellent value without compromising on bite or flavor.

**\$2,300.00**



## Medium Shrimp

Bite-sized and tender, these shrimp ensure perfect distribution and uniform cooking across high-volume dishes.

**\$2,200.00**

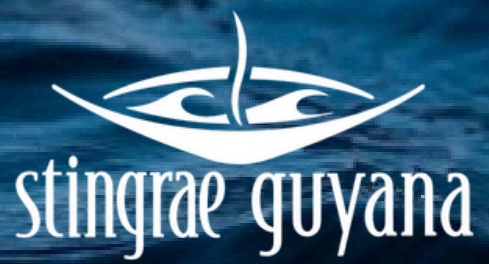


## Broken Shrimp

High-quality, sweet shrimp pieces that deliver the exact same premium flavor and texture at a highly economical price point.

**\$2,500.00**

# Shellfish & Exotics



## Lobster Tails

Highly reputed, Canadian Atlantic Lobster is well known and the mostly valued of all exported Canadian seafood. People from all over the world love this product, which is prepared in various ways - alone or as an ingredient in countless gourmet dishes.

\$12'000 per lb



## Snow Crab Cluster

Our Snow Crab legs are cooked and frozen shortly after they are caught, so you receive the freshest legs possible. Each leg has a generous portion of sweet and savory crab meat. Simply delicious! MUCH MUCH bigger than your local grocery store.

\$6'700 per lb



## King Crab Legs

Succulent and decadent in flavor. Our King Crab comes with a mix of legs and claws. You won't be searching for meat as each leg is stuffed with delicious mouth-watering crab meat. Wild caught from the cold waters of the northern Pacific and frozen just after being caught.

\$18'900 per lb



## Lump Crab Meat

Perfect for making crab cakes, salads, crab imperial or any other recipe that calls for crab meat. This is a sweet tasting crab with a hearty texture and has a lovely white appearance. Use this crab when appearance is important like in salads and more.

Claw Meat \$5'200 per lb  
Lump Meat \$5'600 per lb



## Seafood Mix

Full Cleaned and Ready to Cook  
Squid chunks and rings, Mussels, Peeled and Deveined Tail-off Shrimp, Scallops, Imitation Crab Meat

\$2'800 per lb

# Shellfish & Exotics



## Clams

The texture of the Clam meat varies and it can be either tender or tough and that is dependent on how they are cooked. They have a very distinctive taste which comes from their saltwater environment.

\$1'400 per lb

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## Mussels

These mussels are more flavorful than mussels with green shells and are an easy choice for soups, pasta, and more. The mussels are rope grown to minimize sand within the shell for an easier cooking and eating experience. The mussels are frozen and come ready to cook.

\$1'400 per lb

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## Half Shell Mussels

Clams are medium-sized bivalve molluscs, usually found in shallow ocean waters. The texture of the Clam meat varies and it can be either tender or tough and that is dependent on how they are cooked. They have a very distinctive taste which comes from their saltwater environment. Farmed in Vietnam, our Clams come whole in a shell

\$2'600 per lb

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## Octopus

Serve octopus with fresh lemon and pair it with dishes featuring olive oil, garlic, and fresh herbs

\$3'600 per lb

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## Baby Octopus

Baby Octopus looks visually stunning when cooked. Purple-tinged arms curl and twist into an eye-catching swirl that looks more like a sculpture in an art museum than a meal on a plate! They are soft and chewy with a pronounced, meaty seafood flavour.

\$3'100 per lb

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# Shellfish & Exotics



## Squid Tubes

Tender squid tubes, frozen to lock in flavour and ready for you to cook as you would like. Grill them, fry them, strip them or stuff them. Whichever way you choose, they will be delicious.

\$1'800 per lb



## Squid Rings

These delightful raw squid rings are a delight for your taste buds and a healthy option for your diet. The mild chewiness of each ring releases a burst of sea flavour, while the meat's natural phosphorus content makes it an excellent all-around protein choice. All you need is the grill! Fresh from the ocean to your plate, these rings are what seafood is all about.

\$2'900 per lb



## Lambi

Lambi has a sweet, slightly smoky flavor, similar to abalone or clam, and an almost crunchy texture.

\$3'100 per lb



## Scallops

Enjoy your favorite seafood dishes with fresh and delicious Sea Scallops from Oceanside Seafood. Each batch of scallops is wild-caught and all-natural, sourced from the frigidwaters of the North Atlantic.

U10 \$13'000 per lb  
20-30 Count \$8'900 per lb



## Oysters FRESH ONLY

Our Oysters are caught fresh, and then immediately shipped to us. Each order contains 20-30lbs oysters, making them a fantastic choice for appetizers any time of year. Enjoy them with your favorite crackers and hot sauce or baked Oysters Rockefeller.

\$21'900 per case

# Shellfish & Exotics



## Whole Cooked Maine Lobsters

There's nothing like tucking into a beautiful, whole cooked lobster. We cook this fresh Native Lobster on the day of dispatch, so it's ready to eat, but you can always cut in half and heat through on the BBQ, brushed generously with garlic butter. Simple, elegant and delicious.

\$5'600 per lb



## Imitation Crab Meat

Fully cooked and ready-to-use in fresh seafood salads, sushi rolls, crab dips, casseroles and many other dishes. A great-tasting addition to your favorite seafood recipes. It's also a tasty snack that you can eat right out of the bag with a dipping sauce or dressing.

\$2'300 per lb

# Salmon



## Whole Salmon Fresh Only

Whole Head On or Off

\$3'700 per lb



## Fillet Salmon Frozen

Fresh - Whole Side ONLY  
Frozen - Portion sizes available  
4oz, 6oz, 8oz, 10oz.  
TOP or TAIL or Whole

\$3'000 per lb



## Atlantic Salmon Steaks FRESH ONLY

Steak Fresh ONLY

\$3'000 per lb



## Keta Salmon

This premium-quality salmon offers an unbeatable flavor and unparalleled convenience, as each skinless and boneless fillet is vacuum-packed and weighs approximately 8 ounces. Additionally, Norwegian Salmon is an excellent source of omega 3.

\$2'000 per lb



## Portioned Atlantic Salmon

Portion - 4oz, 6oz, 8oz, 10oz, 12oz.  
Skin - On or Off

Skin On \$3'000 per lb  
Skin Off \$3'200 per lb

# Everything that isn't salmon

For all things exquisite that do not include the majestic salmon, we take great pride in procuring our fresh fish directly from the boats as they gracefully glide into the harbor. Upon their arrival, our team of seasoned experts meticulously handle the ultra-fresh catch, skillfully filleting it to meet your exact desires. Within a matter of mere hours, this culinary masterpiece is swiftly transported to your doorstep, ensuring its unrivaled freshness. At Stingrae Caribbean Limited, we are dedicated to ethically sourcing the finest quality fish, while simultaneously honoring and preserving our precious environment, and minimizing any wastage or carbon footprint.



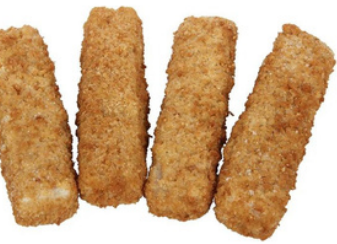
# Value Added Items



## Stuffed Crab Backs

A decadent seafood mix in a natural crab shell that makes for a fun presentation. Enjoy the rich and bold flavors of the stuffed crabs shells as an appetizer or entre. Ready to cook in minutes.

**\$2'600 per pack**



## Breaded Fish

Crafted from premium, wild-caught white fish and expertly seasoned with select regional herbs, our Quick-Prep Series offers the perfect balance of classic flavor, satisfying texture, and everyday value. Whether it's the golden crunch of our nuggets and sticks or the savory, springy bite of our traditional fish balls, this versatile lineup delivers a mild, clean taste that appeals to both children and adults alike

**Fish Nuggets \$1'800 per pack**

**Fish Sticks \$1'800 per pack**

**Fish Balls \$1'800 per pack**



## Salmon

A luxurious, high-protein addition to any menu, crafted from premium, oil-rich salmon packed with omega-3 goodness. This selection offers two versatile cuts: our Salmon Bites, perfect for pop-in-your-mouth savory treats, and our Salmon Tenders, delivering a substantial, flaky bite. Both options feature a perfectly seasoned, crispy golden coating that beautifully contrasts with the rich, melt-in-your-mouth texture of the premium salmon inside.

**Salmon Tenders \$2'200 per pack**

**Salmon Bites \$2'200 per pack**



## Breaded Shrimp

Elevate your seafood menu with our premium, restaurant-quality breaded shrimp line. Featuring your choice of two exquisite finishes, we pair succulent, plump shrimp with a flawless, crispy coating. Choose between our Classic Breaded Shrimp for a clean, golden, savory crunch, or our Coconut Breaded Shrimp for a tropical twist featuring sweet, toasted coconut flakes.

**Breaded Coconut Shrimp \$4'200 per pack**

**Breaded Shrimp \$2'700 per pack**



## Marinated Salmon Portions

Freshly marinated salmon matured in a spice mix made by us. The special consistency and the first short sweet taste end in an aromatic experience, while not forgetting the culinary pleasure of the salmon.

**Atlantic Salmon Herb & Garlic Butter \$1'800 per piece**

**Atlantic Salmon Honey Soy Glazed \$1'800 per piece**

**Atlantic Salmon Sweet Chili Rub \$1'800 per piece**

# Value Added Items



## Breaded Squid Rings

Perfect for seafood lovers who appreciate contrasting textures. This premium selection features tender, rings and curls of high-quality squid tossed in a chef-standard seasoned breading. It delivers a deeply satisfying, clean crunch that perfectly complements the naturally mild flavor and tender bite of the squid.

**\$1'500 per lb**



## Spring Rolls

A luxurious twist on a classic favorite. These gourmet spring rolls feature a delicate, golden-crisp pastry shell generously packed with your choice of premium, sweet ocean proteins—succulent shrimp, tender crab, or decadent lobster—finely paired with crisp, aromatic vegetables and light seasoning.

**Spring Rolls Crab (1oz x 16 PCS) \$1'500 per pack**  
**Spring Rolls Shrimp (1oz x 16 PCS) \$2'500 per pack**



## Shark Bites

A savory, locally inspired favorite featuring tender, bite-sized cuts of premium shark meat. Expertly seasoned with a vibrant blend of regional herbs and spices, these bites are coated in a light, seasoned batter that fries to a spectacular, golden crunch while keeping the interior moist and flavorful.

**\$1'700 per lb**

# Smoked Fish



## Smoked Salmon

Scottish and Norwegian top-quality salmon, smoked in the Netherlands. This lightly salted fresh smoked salmon melts on your tongue.

**\$4,700.00 per lb**

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## Smoked Salmon

Fished in the icy cold waters off the coast of Atlantic Canada. We carefully select only the best quality fish for our smoked product line

**\$1,800.00 per lb**

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The bottom section of the page features a background image of blue water with a white wave crest, matching the top section's theme.

# Patties



## Salmon Patties

Our Classic Salmon Patties made with Real Salmon, and a blend of Natural Seasoning and Spices.

4oz \$1'800 per 4 pack  
2oz \$1'200 per 4 pack



## Gourmet Salmon Patties

Made from premium, oil-rich salmon, these gourmet patties deliver a deeply savory, melt-in-your-mouth texture. Infused with a finely tuned blend of aromatics, they offer an exceptional balance of rich omega-3 goodness and bright, clean flavors that appeal to discerning diners looking for a healthier, upscale entree.

6oz \$3'000 per 4 pack



## Gourmet Shrimp Patties

A true luxury seafood experience. Crafted from succulent, sweet shrimp seasoned with a delicate blend of gourmet herbs and spices, these patties offer a firm, satisfying bite and rich, natural flavor. They are perfectly structured to hold their shape on the grill or in the pan while remaining tender and juicy on the inside.

6oz \$3'000 per 4 pack



## Crab Patties

Something different, Real Crab Meat mixed with our local herbs and seasonings with a touch of spices.

4oz \$2'600 per 4 pack



## Shrimp Patties

A true crowd favorite chunks of Shrimp, are seasoned to perfection.

4oz \$2'200 per 4 pack

# Patties



## Classic Fish Patties

Classic Fish a blend of Whitefish mixed with local herbs and spices.

3oz \$1'400 per 4 pack



## Seafood Patties Variety Pack

The ultimate curated selection for seafood lovers, offering an exceptional range of premium flavors, textures, and culinary styles in one convenient box. Every patty is crafted with our signature chef-standard seasoning blends to ensure an upscale dining experience.

\$2'400 per 6 pack

# Sushi



## Sushi Grade Salmon

Enjoy the unparalleled quality of fresh, never-frozen, sushi-grade salmon, sustainably farmed in the pristine waters of the Faroe Islands. The fish raised here within their natural habitat are renowned for their superior flavor and nutritional density.

\$5'500 per lb



## Sushi Grade Loin

Ahi means "fire" in Hawaiian and refers to the smoke that was produced from the fishing line going over the side of the boat so quickly. This hearty fish, also known as yellowfin tuna, has a mild taste and firm texture. A very versatile catch suitable for a range of dishes - poke, seared, grilled or on a salad.

\$3'300 per lb



## Smoked Eel

Carefully selected and expertly prepared, our eel offers a rich flavor and a tender, delicate texture. Vacuum-sealed at peak freshness to lock in natural moisture and nutrients, it is ready to heat and serve. A high-protein, nutrient-dense choice that brings traditional seafood quality straight to your kitchen

\$4'800 per lb



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LIMITED









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