

# STINGRAE

## PRODUCT CATALOGUE



**SEA FOOD AT  
ITS BEST**

**A LOOK AT OUR NEW PRODUCTS AND ITEMS WE  
HAVE PERFECTED**

Telephone 868-679-1111

Email [sales@stingraecaribbean.com](mailto:sales@stingraecaribbean.com)



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



# stingrae caribbean

Stingrae Caribbean offers premium seafood to various establishments such as hotels, restaurants, and lodging facilities. We are an industry leader in manufacturing, marketing, and distributing food products for customers who prepare meals away from home. Our primary focus is on seafood products designed specifically for the food service, retail, and hospitality industries. Stingrae Caribbean is a renowned factory that produces and exports a wide range of seafood products, including whole round, gutted, steak, slice, and fillet. They offer a variety of products that cater to specific customer needs, including king fish, carite, salmon, bangamary, white salmon, tuna, squid, barramundi, mahi-mahi, snapper, and so 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.





*Stingrae Caribbean Ltd.*



# SUSHI

Master the art of sushi with our curated selection of premium Sushi Goods and essentials. From high-grade, toasted Nori sheets and perfectly seasoned Inari pockets to the foundational components like specialty rice and authentic vinegars, we provide everything needed to achieve restaurant-quality results at home or in a professional kitchen. These pantry staples are sourced for their traditional flavor profiles and consistent performance, ensuring that every layer of your creation—from the base to the final garnish—meets the highest culinary standards.



# SUSHI



## Core Ingredients

- Sushi Rice (Shari)
- Sushi Vinegar
- Nori

## Wakame

## Proteins

- Seafood:

Salmon Fresh (Fillet or Whole)

Tuna (Maguro)

Yellowtail (Hamachi)

Scallops.

Octopus

Smoked Salmon (Hot or Cold)

Imitation Crab Meat

Smoked Eel

Shrimp Ebi



## Condiments & Pantry Staples

- Soy Sauce
- Wasabi
- Pickled Ginger (Gari)
- Sesame Seeds
- QP mayo
- Sriracha
- Eel sauce



**Authentic Ingredients. Professional Results. Build Your Perfect Roll.**

*Stingrae Caribbean Ltd.*



# VALUE ADDED

**Elevate your menu with the ultimate fusion of quality and convenience. Our Value-Added range takes the finest Caribbean catch and transforms it into chef-ready masterpieces—from perfectly seasoned fillets to our signature seafood patties. We handle the preparation and marination with artisan care, so you can serve world-class flavors in minutes.**

Value Added Item	Packaging Size
Atlantic Salmon Herb & Garlic Butter	8oz
Atlantic Salmon Honey Soy Glazed	8oz
Atlantic Salmon Sweet Chili Rub	8oz
Breaded Coconut Shrimp 16/20	1lb
Breaded Coconut Squid	1lb
Breaded Fish Balls	20oz
Breaded Fish Nuggets	16oz
Breaded Fish Sticks	16oz
Breaded Shrimp 16/20	16oz
Breaded Shrimp 31/40	16oz
Breaded Squid Rings (Calamari)	16oz
Mixed Seafood	16oz
Patties Crab	4*4oz
Patties Fish (Snapper)	4*3oz
Patties Gourmet Salmon	4*4oz
Patties Gourmet Shrimp	4*6oz
Patties Salmon	4*2oz
Patties Salmon	4*4oz
Patties Shrimp	4*4oz
Patties Tuna	4*3oz
Salmon Tenders	per lb
Shark Bites	16oz
Smoked Salmon (Hot Smoked)	8oz
Spring Rolls Crab	16oz
Spring Rolls Lobster	16oz
Spring Rolls Shrimp	16oz
Stuffed Crab Backs	4*3oz



Email: [sales@stingraecaribbean.com](mailto:sales@stingraecaribbean.com)  
(868) 679-1111 / (868) 235-1111

*Stingrae Caribbean Ltd.*



# SHRIMP

**Taste the difference of the finest Caribbean waters with our Premium Shrimp selection. From plump, juicy tails perfect for grilling to tender shrimp ready for your signature stir-fry, we provide consistent quality that delivers an unmistakable snap and sweetness in every dish.**

**Whether you need them peeled and deveined for convenience or head-on for maximum flavor, our shrimp are processed with speed and precision to lock in that "just-caught" freshness.**



# SHRIMP

**SUCCULENT & SUPERIOR**

- COLOSSAL (8/12)
- JUMBO (13/15)
- XL LARGE (16/20)
- LARGE (31/40)
- MEDIUM (41/50)
- SMALL (61/70)
- BROKEN

Frozen for freshness, ideal for grills and curries,

Key Features

- Colossal, Jumbo, Large prawns
- Firm, juicy texture
- Cleaned & frozen for convenience

Ingredients

Raw prawns (100%),

Dietary Info

Non-vegetarian | High protein | Low fat

Tasting Notes

Sweet, meaty, with a delicate sea flavor,

Pairing Suggestions

Perfect for grilled prawns, curry dishes, or stir-fries,

Serving Tips

Thaw completely before cooking; grill, sauté, or steam,

Storage

The ideal temperature is -18°C (0°F) or below for long-term storage.

Allergy Advice

Contains shellfish.



The size of Shrimp refers to the count per pound you would receive.

Pristine Quality. Ocean Fresh. The Star of Your Next Meal.



## Shrimp

- 8/12 | Colossal: The undisputed king of the grill. These massive shrimp are thick, meaty, and make a stunning visual statement.
- Best for: Grilling, stuffing, or "Shrimp Scampi" where the shrimp is the star.
- 13/15 | Jumbo: Impressive in size and succulent in texture. These are the go-to choice for high-end dining.
- Best for: Classic shrimp cocktails, skewers, and butter-flown preparations.
- 16/20 | Large: A versatile favorite that balances a substantial bite with quick cooking times.
- Best for: Pan-searing, deep-frying (butterfly style), and gourmet pasta dishes.



## Everyday Versatiles

- 31/40 | Medium: The most popular choice for home cooks. They provide enough "meat" to be satisfying while blending perfectly into recipes.
- Best for: Stir-fries, tacos, and shrimp Alfredo.
- 41/50 | Small: Quick-cooking and bite-sized. These are excellent for ensuring you get a piece of shrimp in every single forkful.
- Best for: Gumbos, stews, and loaded seafood salads.
- 61/70 | Tiny: Small but mighty in flavor. These "popcorn" style shrimp are designed for maximum coverage in mixed dishes.
- Best for: Fried rice, dips, omelets, and ceviche.

## Raw Shrimp Actual Size

Raw Tail-On



*Stingrae Caribbean Ltd.*



# SHELLFISH AND OTHERS

**Dive into a diverse world of flavor with our Shellfish & Others collection. From the sweet, succulent meat of premium lobster and crab to the delicate, briny notes of mussels and scallops, this category is curated for those who demand variety and excellence. We also include unique specialty items and savory sides that complement any seafood spread, ensuring a complete and restaurant-quality dining experience. Every item is handled with the highest care to maintain the peak flavor and texture your customers expect.**



# SHELLFISH AND OTHERS

Squid Rings

Squid Tubes

Seafood Mix

Crab meat Lump

Crab Meat Claw

Crab Meat Imitation

Crab Jonah Cocktail Claw

Octopus Large

Octopus Baby

King Crab Legs 6/9

Snow Crab Clusters

Lobster Tails 5oz, 7oz, 9oz

Whole Cooked Lobster

Clams Whole Frozen

Mussels Whole Black

Mussels Green Lip ½ Shell

Lambie (Sea Conch)



Exquisite Variety. Coastal Flavors. The Best of the Deep



### Squid Rings

- Description: Tender, premium-grade squid cut into uniform, ready-to-cook rings. Known for its mild, subtly sweet flavor and firm yet delicate texture. Cleaned, prepped, and flash-frozen to lock in optimal freshness.
- Best For: Classic fried calamari, quick stir-fries, seafood pastas, and Mediterranean salads.
- Handling: Thaw thoroughly and cook quickly over high heat (or slow-braise) to ensure maximum tenderness.

### Squid Tubes

- Description: Fully cleaned, whole squid bodies (tubes) with skin, wings, and cartilage removed. These premium tubes offer a beautiful canvas for presentation, featuring a smooth surface and a clean, mild flavor profile.
- Best For: Stuffing with seasoned rice, herbs, or seafood; slicing into custom rings; grilling whole; or scoring for stir-fries.
- Handling: Keep frozen until ready to use. Pat dry before searing or grilling to achieve a perfect char.

### Octopus Large

- Description: High-quality, whole large octopus, thoroughly cleaned and flash-frozen. Known for its deeply savory, rich oceanic flavor and a dense, meaty texture that softens beautifully when prepared properly.
- Best For: Mediterranean-style charred or grilled octopus, slow-simmered stews, and Spanish tapas (Pulpo a la Gallega).
- Handling: Tenderize by boiling gently with aromatics before finishing on a hot grill or skillet for a crisp exterior.

### Octopus Baby

- Description: Tender, whole baby octopus, cleaned and frozen at peak freshness. These smaller portions offer a mild flavor and an excellent structural texture, keeping their shape beautifully during cooking for an impressive plate presentation.
- Best For: Marinating and grilling whole, tossing into seafood salads, quick stir-fries, or braising in tomato-based sauces.
- Handling: Thaws quickly. Requires minimal cooking time compared to larger varieties.

### Seafood Mix

- Description: A perfectly balanced, premium medley of choice seafood favorites, typically featuring a blend of tender squid rings, plump mussels, shrimp, and succulent bivalves. Flash-frozen to preserve individual textures and sweet flavors.
- Best For: Quick-cooking paellas, seafood rice, rich cioppino/seafood stews, or a robust pasta marinara.
- Handling: Convenient and versatile; can be added directly to simmering sauces or thawed quickly for high-heat sautes.



## Shellfish (Lobster, Clams & Mussels)

### Lobster Tails (Available in 5oz, 7oz, 9oz)

- Description: Premium cold-water or warm-water lobster tails, frozen immediately after harvest to preserve the exceptionally sweet, rich flavor and firm, white meat. Available in calibrated 5oz, 7oz, and 9oz sizes for precise portion control and presentation.
- Best For: Broiling with garlic butter, grilling, steaming, or splitting for elegant "surf and turf" plating.
- Handling: Keep frozen. Thaw completely in the refrigerator before cooking to ensure even heat penetration and prevent toughness.

### Whole Cooked Lobster

- Description: Premium whole lobster, expertly cooked and flash-frozen at the peak of freshness to lock in the naturally sweet, delicate flavor of both tail and claw meat. Provides a stunning, effortless center-of-the-plate presentation.
- Best For: Ready-to-serve seafood boils, cold lobster platters, buffet presentations, or reheating gently with drawn butter.
- Handling: Thaw in the refrigerator and serve cold, or warm through very gently by steaming to avoid overcooking the pre-cooked meat.

### Clams Whole Frozen

- Description: Plump, whole clams frozen in their natural shells to seal in their sweet, briny liquor and rich ocean flavor. Thoroughly purged of sand and grit before freezing for immediate, clean culinary use.
- Best For: Steaming in white wine and garlic, tossing into spaghetti alle vongole, or adding depth to seafood stews and chowders.
- Handling: Cook directly from frozen or thawed; the shells will open naturally as they heat through. Discard any shells that fail to open after cooking.

### Mussels Whole Black

- Description: Whole, sweet black mussels frozen in their natural state. These mussels offer a tender, plump texture and a deeply savory, briny flavor profile that enriches any broth or sauce they are prepared in.
- Best For: Classic moules-frites (steamed in white wine or beer), tomato-based seafood broths, and rustic paellas.
- Handling: Ready to cook. Add directly to hot liquid or steam vents; ensure shells open fully before serving.

### Mussels Green Lip ½ Shell

- Description: Striking, large-profile New Zealand green lip mussels, cleaned and presented on the half-shell. Known for their vibrant shell margins, exceptionally large meat yield, and a sweet, tender flavor that stands out in visual presentations.
- Best For: Baking or broiling topped with garlic herb butter, cheese, or breadcrumbs; elegant catering appetizers; and paella garnishes.
- Handling: Pre-arranged on the half-shell for rapid prep. Bake or grill straight from frozen or lightly thawed.



#### Crab Meat Lump

- Description: High-quality, pristine white crab meat composed of smaller broken pieces of jumbo lump and firm body meat. Delivers a delicate, naturally sweet flavor and excellent texture without the premium cost of whole jumbo lumps.
- Best For: Locally made crab cakes, gourmet crab dips, stuffing for fish or mushrooms, and rich seafood bisques.
- Handling: Keep refrigerated or thawed gently; fold carefully into recipes to maintain the integrity of the natural meat structures.

#### Crab Meat Claw

- Description: Flavorful, dark meat sourced exclusively from the claws of the crab. It possesses a stronger, deeper, and more robust crab flavor profile than white body meat, holding up exceptionally well to heavy seasoning and sauces.
- Best For: Spicy crab dips, hearty seafood chowders, crab fried rice, and West Indian-style curried crab dishes.
- Handling: Ready to use upon thawing. Ideal for recipes where a bold, unmistakable crab flavor is required.

#### Crab Meat Imitation

- Description: Premium surimi processed and shaped to replicate the texture and sweet flavor of natural leg crab meat. Highly versatile, cost-effective, and fully cooked for ultimate convenience in commercial or retail settings.
- Best For: Seafood salads, California sushi rolls, pasta salads, and budget-friendly seafood wraps or dips.
- Handling: Ready to eat immediately upon thawing. Keeps its firm structure well when shredded or diced.

#### Crab Jonah Cocktail Claw

- Description: Sweet, flaky Jonah crab claws, pre-scored or cap-off ("cocktail cut") with the pocket of rich meat exposed on the pincher. Features a firm texture similar to stone crab, offering a sweet, clean taste.
- Best For: High-end raw bar platters, upscale catering appetizers, and serving chilled alongside cocktail sauce or mustard sauce.
- Handling: Thaw and serve cold over ice for the best texture and presentation.

#### King Crab Legs 6/9

- Description: Massive, premium wild-caught Alaskan King Crab legs, graded at 6/9 count (meaning 6 to 9 legs per 10 pounds, indicating exceptionally large, thick legs). Packed with giant, unbroken cylinders of sweet, rich, lobster-like meat.
- Best For: Luxury center-of-the-plate dining, steamed and served simply with drawn butter and lemon.
- Handling: Pre-cooked before freezing. Reheat gently by steaming, baking, or grilling for 4-6 minutes just to warm through.

#### Snow Crab Cluster

- Description: Beautifully presented sections containing several legs and a generous portion of the sweet body meat attached to a single shoulder. Highly celebrated for its sweet, delicate flavor and easily crackable shells.
- Best For: Classic seafood boils, high-volume buffet lines, and family-style crab feasts.
- Handling: Pre-cooked; requires only a quick steam or boil from frozen or thawed to bring up to serving temperature.

*Stingrae Caribbean Ltd.*



# FISH

**Celebrate the vibrant flavors of the Caribbean with our Local Fish selection. Sourced directly from our regional waters and processed with "just-caught" speed, these selections—ranging from Kingfish to Red Snapper—highlight the unmistakable sweetness and firm texture of local favorites. By prioritizing regional freshness, we provide a product that supports local tradition while meeting the rigorous quality standards required for high-end retail and gourmet preparation.**



# FISH

AVAILABLE IN WHOLE, FILLET OR STEAK

Amberjack Fillet

Bangamary Fillet

Carite Steak

Cro Cro Steak

Grouper Fillet

Kingfish Steak

Kingfish Fillet

Mahi Mahi Fillet

Marlin Steak

Red Fish Fillet

Sailfish Steak

Shark Loin Boneless

Shark Steaks

Snook Fillet

Swordfish Steak

Tuna Steak

White Salmon Steak

Swai Fillet

Swai Fillet 100%

Tuna Co2

Atlantic Pink Salmon

Pink Salmon Chum

Salmon Head

Atlantic Salmon Fillet



Homegrown Excellence. Island Fresh. The Taste of Our Waters.



# Premium Local & Deep-Sea Steaks

## Carite Steak

- **Description:** A true Caribbean favorite. These firm, meaty steaks are cut from freshly caught Carite, offering a rich, distinct flavor with a high oil content that keeps the fish incredibly succulent during cooking.
- **Best For:** Traditional Trinidadian fried fish, rich tomato-based fish stews, or seasoned with green seasoning and shallow-fried.
- **Handling:** Stands up beautifully to bold, vibrant marinades, lime, and heavy spices.



## Kingfish Steak

- **Description:** Premium, thickly cut cross-sections of choice Kingfish. Known for its firm, dense, steak-like texture and a clean, mildly pronounced flavor profile that appeals to all seafood lovers.
- **Best For:** Grilling, baking, pan-searing, or preparing a classic Caribbean fish broth.
- **Handling:** High in protein and lean; baste with butter or oil while grilling to maintain maximum juiciness.

## Marlin Steak

- **Description:** Exceptionally firm and dense, wild-caught Marlin steaks offer a texture often compared to choice cuts of meat. Mildly sweet and low in fat, it holds its shape perfectly on the heat.
- **Best For:** High-heat grilling, blackening, skewering for kebabs, or smoking.
- **Handling:** Best enjoyed when cooked to medium-rare or medium; avoid overcooking to preserve its natural moisture.

## Sailfish Steak

- **Description:** A robust, dark-fleshed steak with a hearty texture and a distinctively rich, bold oceanic flavor. It is a lean, solid cut that absorbs seasonings exceptionally well.
- **Best For:** Slow-braising in seasoned gravies, traditional fish stews, or heavily seasoned for the grill.
- **Handling:** Responds excellent to acidic marinades containing citrus or vinegar to tenderize and balance the bold flavor profile.



### Swordfish Steak

- Description: Often called the "beef of the sea," these premium, bone-in steaks boast a dense, meaty, and moist texture with a subtle, sweet flavor. A crowd-pleasing, high-end menu item.
- Best For: Grilling directly on the grates, pan-searing with herb butter, or charring for gourmet fish tacos.
- Handling: Extremely forgiving on the grill due to its high moisture and oil content.

### Tuna Steak

- Description: Deep red, center-cut ahi-grade tuna steaks. Features a remarkably clean, mild flavor and a smooth, tender, steak-like bite that is highly prized in upscale dining.
- Best For: Quick pan-searing or grilling (seared on the outside, rare on the inside), or crusted with sesame seeds.
- Handling: Keep ice-cold until ready to cook. Cook quickly over intense heat to avoid drying out the center.

### White Salmon Steak

- Description: Thickly cut, bone-in steaks offering a beautiful white flesh with a delicate, clean, and mildly sweet flavor profile. It provides a light yet satisfying bite.
- Best For: Pan-frying, seasoned baking, or simmering in light coconut milk curries.
- Handling: Handle gently when turning to keep the delicate steak structure perfectly intact.





# Specialty Fillets & Whitefish

## Amberjack Fillet

- Description: A premium, firm-fleshed fillet with a rich, sweet, and juicy flavor profile. Its tight grain and excellent oil content give it a satisfying bite that doesn't easily flake apart on the grill.
- Best For: Blackening, baking with a herb crust, or grilling with citrus glazes.
- Handling: Trim any dark lateral lines if a completely mild flavor profile is preferred by your retail customers.

## Bangamary Fillet

- Description: Highly popular, tender whitefish fillets featuring a delicate, sweet flavor and soft, light flakes. An excellent, fast-cooking option for everyday family meals.
- Best For: Golden-fried fish batters, crispy fish sandwiches, or quick pan-frying with garlic butter.
- Handling: Thaws quickly. Pat completely dry before coating in seasoned flour or batter for maximum crispiness.

## Cro Cro Steak

- Description: Traditionally cut steaks from wild-caught Cro Cro, offering a sweet, clean taste and a tender, comforting texture that has long been a staple in regional home cooking.
- Best For: Shallow pan-frying, rich onion-and-tomato stews, or seasoned with local herbs and steamed.
- Handling: Contains fine bones typical of the species; excellent for traditional bone-in fish recipes.



## Grouper Fillet

- Description: Highly sought-after, premium wild fillets featuring large, chunky white flakes and a remarkably mild, sweet flavor profile. A versatile luxury option for any seafood menu.
- Best For: Pan-searing, broiling, baking, or poaching in rich, aromatic seafood broths.
- Handling: Skinless and boneless for easy portioning and zero-waste commercial kitchen prep.



### Kingfish Fillet

- Description: Beautifully portioned, boneless sides of Kingfish. Offers the same firm, satisfying texture and clean flavor as the classic steak cut, but in a premium, hassle-free fillet format.
- Best For: Elegant plating, fish finger preparations, gourmet baking, or pan-searing skin-side down.
- Handling: Perfect for customers looking for the rich taste of Kingfish without the hassle of center bones.

### Mahi Mahi Fillet

- Description: Highly popular deep-sea fillet with a distinctive pinkish-white flesh that cooks up pure white. It features a mild, sweet flavor and a firm, large-flaked texture.
- Best For: Grilling, blackening with Cajun spices, or serving with tropical fruit salsas.
- Handling: Exceptionally versatile; holds up brilliantly to high-heat commercial grilling without breaking apart.

### Red Fish Fillet

- Description: Vibrant, premium fillets with a robust, sweet flavor and a firm, medium-textured flake. A highly adaptable fish that carries both light herb butter and heavy spices beautifully.
- Best For: Authentic "blackened" style skillet cooking, baking, or oven-broiling.
- Handling: Keeps its moisture well during cooking, making it an excellent choice for buffet or catering lines.





### Snook Fillet

- Description: An esteemed choice among seafood enthusiasts. Snook features clean, pearly-white flesh with an excellent, firm texture and a rich, deeply satisfying flavor profile.
- Best For: Pan-searing with the skin on for a crispy finish, baking, or grilling with fresh herbs.
- Handling: Ensure skin is scaled properly if cooking skin-on; the meat itself is incredibly succulent and holds moisture well.

### Shark Loin Boneless

- Description: Premium, fully skinless and boneless solid loins of shark. Features a dense, firm, and entirely uniform texture with no waste, offering an easy-to-prepare, meat-like consistency.
- Best For: Cubing for the ultimate Trinidadian Bake and Shark, slicing into premium fish fingers, or dicing for curries.
- Handling: Highly convenient for high-volume commercial prep; can be easily portioned into precise weights or shapes.

### Swai Fillet

- Description: Highly economical, skinless, and boneless whitefish fillets. Offers a tender texture and an incredibly mild, neutral flavor that easily absorbs whatever seasonings or sauces it is cooked with.
- Best For: High-volume catering, institutional food service, everyday budget-friendly fried fish, or baked fish dishes.
- Handling: Glazed to protect against freezer burn; handle gently when fully thawed as the meat is very tender.



### Swai Fillet 100% (Net Weight / No Glaze)

- Description: Premium-selected Swai fillets processed with zero added water or heavy industrial glazing. Delivers 100% true net weight yield, ensuring true portion cost control and superior texture retention during cooking.
- Best For: Discerning commercial kitchens, restaurants tracking precise plate costs, and high-quality baking or pan-frying.
- Handling: Cooks up firmer and with less moisture release than standard glazed fillets, yielding a superior final plate presentation.

*Stingrae Caribbean Ltd.*



# PATTIES

Discover the perfect blend of fresh harvest and gourmet seasoning with our premium patty collection. Crafted for those who demand more from their seafood, each patty is packed with succulent chunks of real seafood and a custom blend of herbs and spices.



# PATTIES

## THE ULTIMATE CATCH

- Crab Patties
- Salmon Patties
- Fish Patties
- Shrimp Patties
- Tuna Patties
- Gourmet Salmon Patties



**Bold Flavor. Perfect Texture. A New Standard for the Grill**



## PATTIES

Experience the authentic taste of the Caribbean with our premium seafood patties. Each patty is crafted using finely ground seafood, infused with a signature blend of traditional Caribbean herbs and spices, and lightly tossed in golden breadcrumbs for the perfect texture.

Whether you're grilling, pan-searing, or air-frying, these patties deliver a burst of tropical flavor in every bite.

### The Classic Selection

- **Crab Patties:** Sweet, delicate crab meat seasoned to perfection. A coastal favorite that brings the taste of the islands straight to your kitchen.
- **Salmon Patties:** Rich in flavor and heart-healthy omega-3s, our standard salmon patty is a savory, seasoned classic.
- **Fish (Snapper) Patties:** Made with mild, flaky snapper, these patties provide a clean, light taste that lets our local spice blend truly shine.
- **Shrimp Patties:** Bold and succulent ground shrimp seasoned with a zesty kick—perfect for those who crave a bit of shellfish flair.
- **Tuna Patties:** A robust and meaty option, our tuna patties are hearty, savory, and packed with protein.

### The Gourmet Selection

#### Gourmet Salmon Burger

Elevate your dining experience with our premier offering. This "less-filler" patty is designed for the true salmon aficionado.

- **The Blend:** A sophisticated mix of Fresh Atlantic Salmon for buttery richness and Chum Salmon for a firm, lean texture.
- **The Difference:** Crafted with significantly fewer breadcrumbs, allowing the natural, premium flavor of the fish to take center stage.
- **The Result:** A juicier, meatier burger that bridges the gap between casual dining and fine seafood.





# SALMON PATTIES

4 X 4OZ



✓ The Vibe: Hearty and rich in healthy fats. The robust flavor of salmon holds up beautifully against a bold blend of local spices.

✓ Best For: Grilling or pan-frying for a high-protein, satisfying meal.

✓ Salmon & Provisions Bowl  
Salmon pairs beautifully with heavy provisions, and the built-in local spices cut through the richness of both the fish and the avocado perfectly.

**HEARTY, RICH SALMON PACKED WITH BOLD SPICES FOR A HIGH-PROTEIN, FLAVORFUL MEAL.**



# CRAB PATTIES

4 X 4OZ



✓ The Vibe: Rich and distinct. The sweet flavor of crab meat paired with fine herbs.

✓ Best For: A quick premium breakfast or a heavy midday snack.

✓ The Crispy Seafood Salad Topper - Instead of standard grilled chicken or croutons, use the Crab Pattie's, crumbled.

**RICH, SWEET CRAB MEAT BLENDED WITH FRESH LOCAL HERBS FOR AN INSTANT PREMIUM BITE.**



# FISH PATTIES

4 X 4OZ



- ✓ **The Vibe:** The ultimate everyday staple. Mild, flaky white fish thoroughly infused with fresh chives, thyme, and garlic.
- ✓ **Best For:** The classic fried fish burger, topped with a simple lettuce, tomato, and garlic sauce.
- ✓ **Pasta Stir-Fry** - Chop the cooked patties into small cubes or crumbles. Toss them into your fried rice or a garlic-butter pasta during the last 2 minutes of cooking just to heat them through.



**THE ULTIMATE EVERYDAY STAPLE—FLAKY WHITE FISH FULLY INFUSED WITH CLASSIC LOCAL GREEN SEASONING.**

# SHRIMP PATTIES

4 X 4OZ



- ✓ **The Vibe:** Plump, **savory** shrimp flavor with a nice, clean bite. The local green seasoning brings out the natural sweetness of the shrimp.
- ✓ **Best For:** Pan-searing or air-frying for an easy weeknight dinner slider.
- ✓ **Quick Seafood Taco**  
Toss those seasoned crumbles into warm tortillas or a wrap with some shredded cabbage and a spoonful of garlic sauce. It gives you the taste of a seasoned fish taco in under 10 minutes.





VALUE ADDED



**FROM GOURMET SEAFOOD BURGERS TO CHEF-INSPIRED SEASONED FILLETS, WE TRANSFORM THE OCEAN'S FINEST CATCH INTO EFFORTLESS, HIGH-QUALITY MEALS FOR YOUR TABLE.**



# VALUE ADDED

Salmon Tenders

Shark Bites

Fish Nuggets

Fish Balls

Spring Rolls (shrimp, lobster or crab)

Fish Sticks

Fish Lasagna

Stuffed Crab Backs

Breaded Coconut Shrimp

Breaded Fish Sticks

Breaded Squid Rings

Popcorn Shrimp Medium

Breaded Coconut Squid

Salmon Honey Soy Glazed

Salmon Sweet Chili Rub

Salmon Garlic and Herb Butter



Freshly Prepared. Expertly Seasoned. Ready to Impress.



## VALUE ADDED



### **Premium Seafood Patties (Salmon, Shrimp, Crab, & Fish)**

Crafted for those who want a gourmet dining experience with the ease of a casual meal. These high-integrity patties are made with succulent pieces of real seafood—not just fillers—ensuring a firm, juicy texture whether grilled or pan-seared. They offer the perfect balance of portion-controlled convenience and restaurant-quality flavor, making them an ideal choice for health-conscious shoppers and hostesses alike.

### **Chef-Seasoned Atlantic Salmon (Glazed & Rubbed)**

Our Atlantic Salmon takes the guesswork out of "perfectly seasoned" fish. Each fillet is expertly paired with premium glazes like Honey Soy or Herb & Garlic Butter that caramelize beautifully under heat. It's a retail-ready solution for the busy professional who refuses to sacrifice quality for time, delivering a flakey, flavor-forward entree in minutes.

### **Gourmet Spring Rolls (Lobster, Crab, & Shrimp)**

These are not your average appetizers. Packed with premium inclusions like lobster and crab, our spring rolls feature a light, crispy pastry designed to hold its crunch from the first bite to the last. They offer a sophisticated, high-margin option for entertaining, giving your guests a taste of luxury without the labor-intensive kitchen prep.

### **Wild-Caught Salmon & Specialty Cuts**

Sourced from cold, pristine waters, our wild-caught salmon is prized for its deep, natural color and lean, robust flavor profile. Unlike farmed varieties, this fish offers a firmer texture and a richer Omega-3 content. It is the gold standard for the discerning consumer looking for the purest, most sustainable protein available in the seafood market today.

### **Artisanal Breaded Selections (Coconut Shrimp & Calamari)**

We've combined premium-sized seafood with a specialty "stay-crisp" coating to ensure a perfect golden finish every time. From the tropical sweetness of our 16/20 Coconut Shrimp to our tender Calamari Rings, these items provide a consistent, high-end crunch that bridges the gap between everyday snacking and gourmet hors d'oeuvres.



# CAVIAR

## Introducing Vellor Caviar

Experience the pinnacle of Caribbean luxury with Vellor Caviar. Meticulously sourced and handled with absolute precision, our caviar offers a sophisticated symphony of flavor and texture for the truly discerning palate. Whether you are elevating a private celebration or enhancing a gourmet menu, Vellor brings world-class elegance directly to your table.



# CAVIAR



## Vellor Baerri Royal (Siberian Sturgeon)

- Profile: A sophisticated introduction to the world of fine caviar. These small, dark pearls offer a clean, crisp salinity with a silky texture. Known for its pure "oceanic" finish, the Baerri Royal is prized for its consistency and versatile flavor profile.

## Vellor Oscietra Royal (Russian Sturgeon)

- Profile: Widely considered the connoisseur's choice. These medium-sized grains range from deep olive to golden amber. It features a bold, nutty character with a nuanced complexity that lingers on the palate, reminiscent of toasted walnuts and cream.

## The Imperial Standards

### Vellor Persicus Imperial (Persian Sturgeon)

- Profile: An exquisite rarity sourced from the Caspian lineage. The "Imperial" grade denotes exceptional size and color uniformity. Expect a firm "pop" and a refined, buttery richness with subtle floral undertones.

### Vellor Sevruga Imperial (Starry Sturgeon)

- Profile: The most intense flavor profile in the collection. Though the pearls are smaller and darker, they pack a concentrated, briny punch. Sevruga is celebrated for its high aromatic intensity and a smooth, almost buttery finish that melts instantly.

## The Beluga Collection (Huso Huso)

### Vellor Beluga O Royal

- Profile: The entry point into the legendary Beluga range. These large, slate-grey pearls are incredibly delicate. The "O" designation indicates a classic grade, offering the signature creamy, mellow taste that has made Beluga the most sought-after name in the world.

### Vellor Beluga OO Imperial

- Profile: A significant step up in selection. The "OO" indicates a lighter color and larger egg size. This caviar is remarkably creamy with a sophisticated, subtle brine. Each pearl is meticulously selected for its skin tension and pearlescent sheen.

### Vellor Beluga OOO Imperial

- Profile: The "Triple Zero" represents the highest traditional grade of Beluga. These are the largest, lightest, and most flawless pearls available. With a texture like velvet and a complex, long-lasting creaminess, this is a world-class gastronomic experience.

### Vellor Beluga "Jacks Stash" OOO

- Profile: The crown jewel. This is a private reserve selection of the finest Triple Zero Beluga, characterized by its rare silvery-grey hue and monumental grain size. "Jacks Stash" represents the absolute pinnacle of the harvest—a definitive luxury reserved for the most discerning palates. It is unparalleled in its buttery depth and elegance.



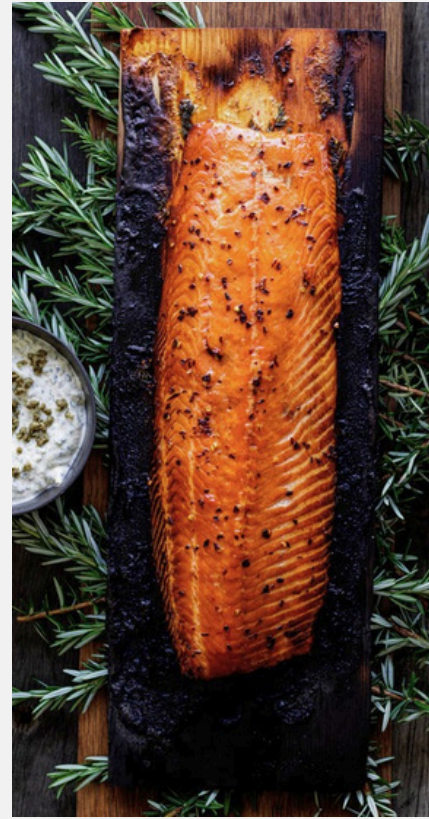
stingrae caribbean  
LIMITED

CAVIAR

INDULGE IN EXCELLENCE

Vellor Baerri Royal  
Vellor Oscietra Royal  
Vellor Persicus Imperial  
Vellor Sevruga Imperial  
Vellor Beluga O Royal  
Vellor Beluga 00 Imperial  
Vellor Beluga 000 Imperial  
Vellor Beluga "Jacks Stash" 000

*Stingrae Caribbean Ltd.*



# SALMON

Widely celebrated for its beautiful signature pink color, rich flavor, and velvety texture, our premium Atlantic Salmon is a cornerstone for any seafood selection. Packed with heart-healthy Omega-3 fatty acids, this highly versatile fish features a high oil content and large, tender flakes that hold up brilliantly to a variety of cooking methods. Whether portioned into clean, boneless fillets for elegant pan-searing, cut into thick, bone-in steaks for the grill, or utilized for nutrient-dense stocks, Atlantic Salmon consistently delivers a premium, crowd-pleasing dining experience.



# SALMON

## THE ULTIMATE PREMIUM SALMON.

- Salmon Head
- Atlantic Salmon Whole Fillet
- Pink Salmon
- Atlantic Salmon (8oz) Skin-On
- Atlantic Salmon (6oz) Skin-On
- Atlantic Salmon (6oz) Skin-Off
- Atlantic Salmon Skin-Off (Bulk/Wholesale)
- Atlantic Salmon Top & Tail Cuts
- Salmon Steaks (1lb Pack)
- Whole Salmon (Head-On)
- Smoked Salmon (Cold Smoked)
- Smoked Salmon (Hot Smoked)
- Wild Caught Salmon

Premium, buttery, and rich in Omega-3s—the ultimate crowd-pleasing salmon with thick, succulent flakes.



## Portioned Salmon Fillets

### Atlantic Salmon (4oz, 6oz, 8oz) Skin-On

- Description: A generous, restaurant-quality center-cut portion of premium Atlantic Salmon. The skin is left intact to lock in natural juices and healthy omega-3 oils during cooking, yielding a beautifully rich flavor and dense, tender flake.
- Best For: High-heat pan-searing (skin-side down for maximum crispiness), outdoor grilling, or oven-roasting.
- Handling: Keep skin-side down for 70% of the cooking time to achieve a perfectly crispy skin and a moist, tender center.

### Atlantic Salmon (4oz, 6oz, 8oz) Skin-Off

- Description: A clean, perfectly portioned fillet with the skin expertly removed for ultimate convenience. Offers a completely mild, delicate flavor profile and a smooth, velvety texture with zero prep work required.
- Best For: Gentle poaching, baking in foil packets (en papillote), slicing into upscale salads, or quick pan-searing.
- Handling: Ready to cook straight out of the package; handle gently with a wide spatula when turning.

## Smoked Salmon Specialties

### Smoked Salmon (Cold Smoked)

- Description: Premium Atlantic Salmon sides cured in a delicate salt blend and smoked at cool temperatures. This traditional process yields thin, silky, and translucent slices with a mild, refined smoky aroma and a melt-in-your-mouth texture.
- Best For: Ready-to-eat elegant platters, layered on bagels with cream cheese, gourmet canapés, or folded into cold salads.
- Handling: Fully cooked through curing; serve chilled or at room temperature directly from the package. Do not reheat.

### Smoked Salmon (Hot Smoked)

- Description: Thick portions of salmon smoked at higher temperatures, fully cooking the fish while locking in deep, wood-fired smoky flavor. Features a firm, flakier texture and a rich, deeply savory profile.
- Best For: Flaking into gourmet dips, folding into hot cream pastas, tossing into wild rice, or eating as a high-protein snack.
- Handling: Ready to eat hot or cold; can be gently warmed through in an oven or added to hot dishes at the very end.



## Specialty & Value Salmon Cuts

### Atlantic Salmon Top & Tail Cuts

- Description: Highly economical, skinless cuts sourced from the premium shoulder (top) and slender fillet ends (tail) of the salmon. Delivers the exact same rich, high-omega flavor and quality as center-cut portions at a fraction of the cost.
- Best For: Creamy salmon pastas, hearty seafood chowders, quick stir-fries, or home-style salmon cakes and patties.
- Handling: Because pieces vary in thickness, tail pieces cook very quickly—add them to stews or stir-fries during the final minutes of cooking.

### Salmon Steaks (1lb Pack)

- Description: Traditional, bone-in cross-sections of choice Atlantic Salmon, conveniently packed in 1lb retail weights. The center bone keeps the dark, rich flavor pockets intact, ensuring a deeply savory, exceptionally juicy bite.
- Best For: Sturdy outdoor grilling, stovetop shallow pan-frying, or baked with heavy local green seasoning.
- Handling: The center bone adds structural integrity, making these cuts highly forgiving and difficult to dry out on the grill.

### Whole Salmon (Head-On)

- Description: A stunning, premium whole Atlantic Salmon, thoroughly scaled and gutted with the head kept on to preserve optimal freshness and natural juices. Offers an elite, high-yield presentation for specialty markets and large events.
- Best For: Show-stopping whole roasted presentations, stuffed festive bakes, or complete in-house butchery for custom fillets, steaks, and stocks.
- Handling: Roasting whole on a bed of citrus and herbs keeps the interior meat incredibly succulent and moist.





## Wild Caught Pink Salmon

- **Description:** Sourced straight from the pristine, icy-cold open waters of the North Pacific, our wild-caught salmon represents the peak of natural quality. Because these fish swim freely and eat a natural marine diet, they possess a clean, robust, and distinctly authentic ocean flavor. Naturally lean and packed with high-quality protein, wild salmon offers a firmer texture and a pure, uncompromised seafood experience for health-conscious shoppers and true seafood lovers alike.
- **Best For:** High-heat searing, cedar-plank grilling, light citrus marinades, and wholesome, clean-eating meal preps.
- **Handling:** Wild salmon is naturally leaner than farm-raised varieties and cooks roughly 30% faster. Keep a close eye on the heat and pull it just as it becomes opaque to preserve its juicy, firm bite.

## Pink Salmon

- **Description:** The most abundant and economical of all wild Pacific salmon species. Pink salmon is highly celebrated for its very light, rosy-pink flesh, fine-flaked texture, and delicate, mild flavor. Naturally low in oil and very lean, it provides an excellent, light choice for health-conscious shoppers looking for wild-caught quality at an incredible value.
- **Best For:** Quick stovetop sautés, family bakes, air-frying, or flaked into pasta dishes and local salmon patties.
- **Handling:** Best suited for moist cooking methods—like baking in a foil pouch with fresh herbs and citrus—to ensure the lean meat stays perfectly tender and juicy.

## Atlantic Salmon Whole Fillet

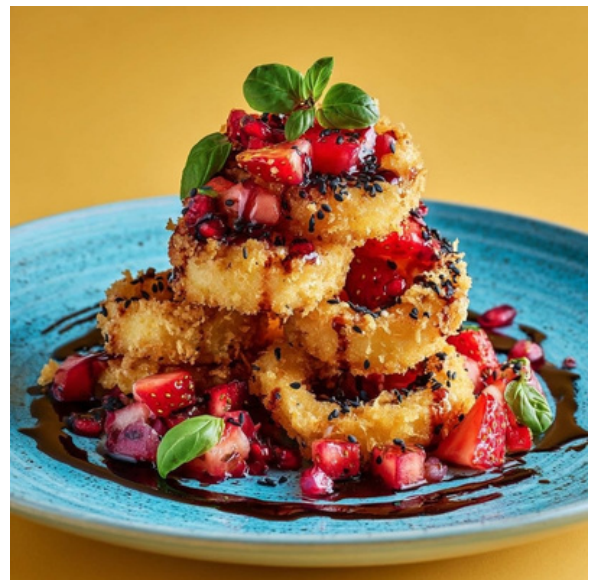
- **Description:** A magnificent, side-of-salmon presentation. This premium, trimmed whole fillet features gorgeous marbling, a rich, buttery flavor, and massive, succulent flakes. Leaving the skin on one side ensures maximum moisture retention and protection during large-scale cooking, making it a stunning centerpiece.
- **Best For:** Grand family-style holiday bakes, backyard smokehouses, whole-side grilling on cedar planks, or custom portioning for retail counters.
- **Handling:** Perfect for high-end presentation. When roasting whole, score the skin lightly to prevent buckling and ensure an even, beautiful cook across the entire side.





stingraecaribbean  
LIMITED

PRODUCT AND PRICING  
CATALOGUE



Stingrae Caribbean Limited  
Building E-2, Demerara Drive, Point Lisas Industrial Estate,  
Couva, Trinidad and Tobago  
Zip 540401  
Telephone - 1-868-679-1111  
sales@stingraecaribbean.com  
www.stingraecaribbean.com

