

ROCK SHRIMP

RAW



ROCK SHRIMP – LITTLE FLORIDA SHRIMP WITH THE BIG LOBSTER TASTE:

Rock shrimp derives its name from the rock – like hardness of its shell and can easily be mistaken for a miniature lobster tail. Rock shrimp, which tastes like a lobster is actually a member of the shrimp family. These are jewels of the sea and before commercial equipment was developed to extract them from their shell they were eaten only by avid fisherman who knew they would be rewarded for their labor.

FR6070RCK 60/70CT P&D TAIL OFF PACKED 1/5 lb Block

Rock shrimp has been and still is readily available in the New England market but the majority of it is processed (soaked in sodium tripolyphosphate) OURS ARE NOT! This delicacy of the sea deserves better.

Why Not ?

- BETTER FLAVOR
- BETTER TEXTURE
- LESS SHRINK
- REPEAT BUSINESS

APPLICATIONS:

SAUTE AND TOP ON BEEF, PORK, CHICKEN OR PASTA.
FRIED WITH A TEMPURA BATTER
BAKED WITH A CRUMB TOPPING
BOILED AND SERVED COLD OVER GREENS

** THESE COOK QUICKER THAN SHRIMP SO LESS IS MORE WITH THESE JEWELS **