

MAIN CAUGHT SPECIES

The offshore fish is free of ciguatera (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.