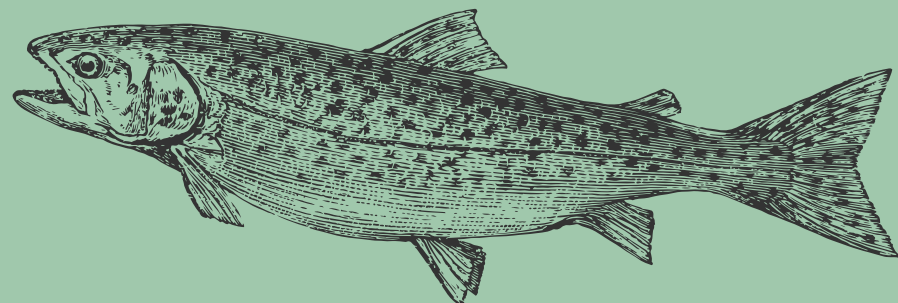


# Atlantic Salmon

**FARM-RAISED**  
**FROM:** Faroe Islands

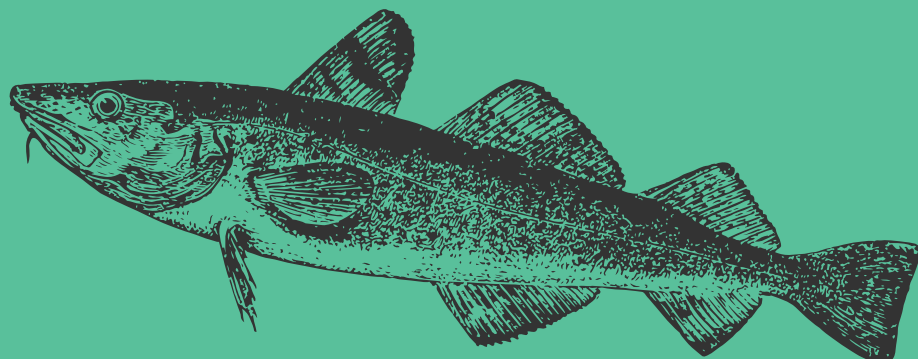
Farm-raised in ideal natural conditions in the Faroe Islands; arrives in the U.S. within 72 hours of harvesting. High quality antibiotic free.



# Pacific Cod

**WILD-CAUGHT**  
**FROM:** Alaska

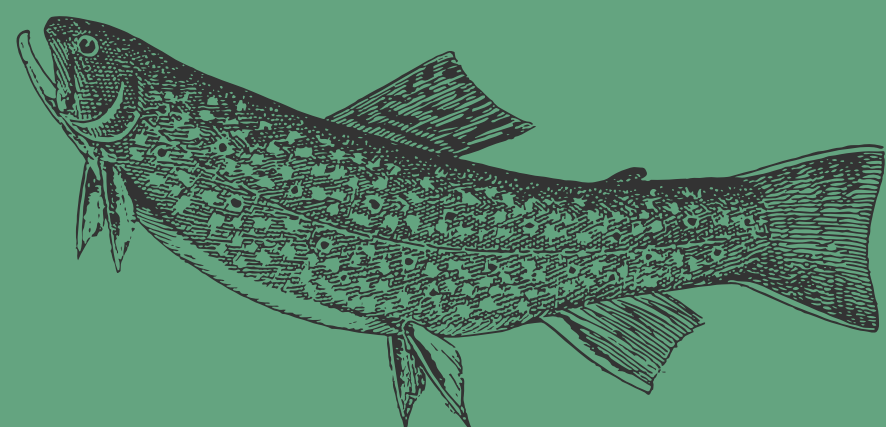
Wild caught in with sustainable catch limits. Best eco-rated and lowest mercury-level



# Rainbow Trout

**WILD-CAUGHT**  
**FROM:** Idaho

Sustainably farmed with housemade fish meal, bird-friendly netting catch methods and systems that minimize pollutants. 100% boneless U.S.-raised.



# Steelhead Trout

**FARM-RAISED**  
**FROM:** Scottish Highlands

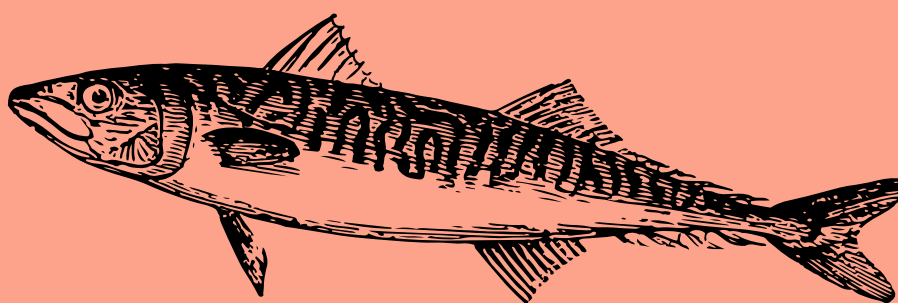
Ethically-raised in the mixed sea and fresh mountain flowing waters of Loch Etive. Premium quality, sushi-grade.



# Arctic Char

**FARM-RAISED**  
**FROM:** Iceland

Hatched and raised on farms with high quality brackish water. Delicate texture, mild-flavor and high healthy fat content.



# Shrimp

**FARM-RAISED**  
**FROM:** Iceland

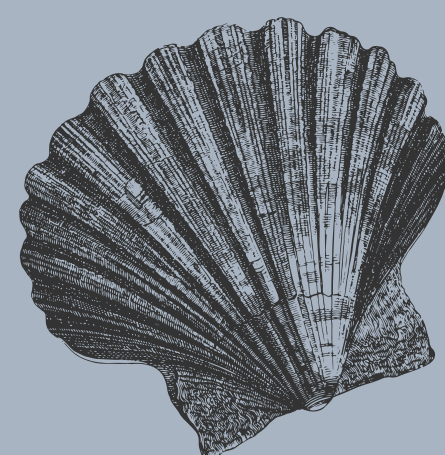
Hatched and raised on farms with high quality brackish water. Delicate texture, mild-flavor and high healthy fat content.



# Sea Scallops

**WILD-CAUGHT**  
**FROM:** U.S. Atlantic Coast

Sustainably-caught from Maine to North Carolina with boat owners contributing \$10 million a year to ongoing scallop population research. Ripe and crisp flavor.



# Scottish Salmon

**FARM-RAISED**  
**FROM:** Northern Scotland

RSPCA Assurance (Freedom Food) certified artisan raising techniques in natural conditions at Loch Duart. Lean, fit fish with lower fat content and strong similarity to wild Atlantic salmon.

