



www.cport.net

# SLIPPER LOBSTER *Thenus orientalis*



## GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

SLIPPER LOBSTER



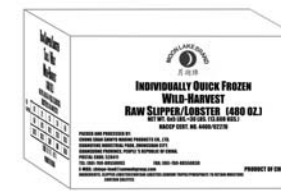
China  
Thailand  
Vietnam  
Taiwan

Catch Our Wave® to Sustainability

Sea Port is committed to sustainability, as defined by the **United Nations' Brundtland Commission** (link: [www.un.org/en/globalissues/environment](http://www.un.org/en/globalissues/environment)). It is the ability to "meet present needs without compromising the ability of future generations to meet their needs." We believe seafood to be the best protein source for our health and for our environment; therefore we foresee future generations demanding a greater supply of seafood as both their population and economic prosperity grows. Sea Port will be dedicated to sustainably meeting this demand.

### AVAILABLE BRANDS

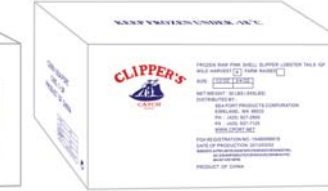
Moon Lake



Hotai



Clipper's Catch



Hsien-Pin



Kingfisher



For full package details, visit our website.

Product Presentation	Brown/Pink Slipper Tails	Pink Slipper Meat
Sizes (OZ/PC)	U/1, 1/2, 2/4 & 4/6	Broken, U/.5, U/1, 1/2, 1/3 & 2/4
PACK	2/5 & 6/5 LB IQF	6/5 LB IQF

The meat is pearly white and translucent. The delicate flavor is often times sweeter than that of other lobster species, and the texture has been characterized as a cross between a lobster and a shrimp. They're typically prepared grilled, broiled, steamed or baked.

### SEASONALITY

Jan Feb Mar April May June July Aug Sept Oct Nov Dec

### FLAVOR

Mild Medium Strong Sweet

### TEXTURE

Soft Medium Firm Meaty

For more detailed seasonality, visit our website



### Lobster Rolls

Preparation time: 45 mins  
Serves 2-3

#### INGREDIENTS:

- 1/2 pound fully cooked lobster meat
- 1/2 medium cucumber, peeled, seeded and finely diced
- 1/4 cup bottled mayonnaise
- 1/2 tablespoon fresh tarragon
- 2 small scallions, thinly sliced
- Kosher or sea salt
- Freshly ground pepper
- 2 to 3 hot dog buns
- Lettuce, pickles and potato chips as accompaniment

#### DIRECTIONS:

Steam or boil Slipper Lobster Tails. Let cool at room temperature. Use a cleaver to crack and remove the meat from the shell. Cut the meat into 1/2-inch pieces. Combine the lobster, cucumber mayonnaise, and tarragon. Add the scallions. Season with salt and pepper. Cover with plastic wrap and chill for 30 minutes to 1 hour. Stuff hot dog buns with lettuce leaf and the chilled lobster salad. Place each roll on a small paper or china plate; garnish with pickles and potato chips. Serve at once.

### Nutrition Facts

Serving Size 3 oz Cooked (85g)  
Servings Per Container varies

Amount Per Serving	
Calories 80	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 60mg	<b>20%</b>
<b>Sodium</b> 320mg	<b>13%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein</b> 17g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 2%

**INGREDIENTS:** Slipper Lobster Tails, Water, Sodium Tripolyphosphates (to retain moisture), Salt. Contains: Sulphites.

**METHOD OF HARVEST:** Wild Harvest; Dive/Trawl; FAO 57 (Brown Slipper Lobster), FAO 61 (Pink Slipper Lobster)

**COUNTRY OF ORIGIN(S):** China, Taiwan, Thailand, Vietnam

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