

Product Line

Seafood



QUIRCH®

Food Purveyors Since 1967

Shrimp

When selecting shrimp you are not necessarily choosing by the size, but rather by the count. Shrimp is classified by the count and the number of pieces it takes to equal a pound. The smaller the numbers, the larger the shrimp. (16/20, 21/25 shrimp per lb or U/10 under 10 shrimp per lb)



Black Tiger Penaeus monodon



Form Raw

- ■ Whole
- ■ Headless
- EZPeel
- ■ PDTO
- PDTOff
- Butterflied



Available Sizes

- 2/4, 4/6, 6/8, 8/12, 13/15, 16/20, 21/25, 26/30, 31/40, 41/50
- 6/8, 8/12, 13/15, 16/20, 21/25, 26/30, 31/40, 41/50
- 13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60
- 8/12, 13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60
- 8/12, 13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60
- 16/20, 21/25, 26/30, 60/80

Cooked

- CPTO
- CPTOff



- 16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90
- 16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90

● = IQF / ■ = BLOCK

White

Penaeus vannamei
Litopenaeus vannamei



Form
Raw

- ■ Whole
- ■ Headless
- EZPeel
- ■ PDTO
- PDTOff
- Butterflied



Available Sizes

13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90
U8, 8/12, 13/15, 16/20, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90, 100/200
13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60
16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90
16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90
16/20, 21/25, 26/30, 60/80

Cooked

- CPTO



16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90

Freshwater

Macrobrachium
rosenbergii



Form
Raw

- ■ Whole
- ■ Headless
- EZPeel



Available Sizes

2/4, 4/6, 6/8, 8/12
2/4, 4/6, 6/8, 8/12, 13/15, 16/20, 21/25
2/4, 4/6, 6/8, 8/12, 13/15, 16/20, 21/25

Pink

Penaeus duorarum
Penaeus brasiliensis



Form
Raw

- ■ Headless



Available Sizes

13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60

Crustaceans

Lobster, the tastiest “fish” in the sea, has a mild but distinctive flavor and a firm texture. They come in a variety of sizes, colors and species and considered a delicacy to most seafood enthusiasts.



Spiny Lobster

Panulirus argus

Form

Whole

Tail

Head & Body Meat



Slipper Lobster

Scylla latipes



Form

Whole

Tail

Body Meat



Maine Lobster

Homarus americanus



Form

Whole

Tail

Body Meat



Crawfish

Procambarus clarkii

Form

Whole

Tail Meat



Snow Crab

Chionoecetes opilio

Form

Clusters

Claws

Meat Combo



Dungeness Crab

Metacarcinus magister

Form

Whole

Clusters



Red King Crab

Paralithodes camtschaticus

Form

Legs

Claws

Broilers



Blue Crab

Callinectes sapidus

Form

Whole

Cleaned



Jonah Crab

Cancer borealis

Form

Claws



Soft Shell Crab

Callinectes sapidus

Form

Whole



Molluscs

Sweet, succulent scallops; high nutrient oysters; savory garlic butter mussels; steamed garlic, white wine clams; incredible conch ceviche; crunchy and spicy fried calamari are just some of the recipes you can create. A world of flavors awaits you!



Clams

Meretrix lyrata

Form

Whole
Cooked



Black Mussels

Mytilus chilensis

Form

Whole

Cooked



Greenshell Mussels

Perna canaliculus

Form

Half Shell

Cooked



Black Mussels

Mytilus chilensis

Form

Half Shell

Cooked



Mussel Meat

Mytilus chilensis

Form

Cooked



Oysters

Crassostrea spp.

Form

Whole

Half Shell



Scallops

Placopecten magellanicus

Form

Meat

. Dry

. Processed



Whelk Meat

Thais chocolata

Form

Meat



Conch

Strombus gigas

Form

Meat



Whole Squid

Loligo spp., Illex argentinus,
Todarodes

Form

Whole
Round



Squid Tubes

Loligo spp., Illex argentinus,
Todarodes

Form

Tubes



Squid Tubes & Tentacles

Loligo spp., Todarodes

Form

Tubes
Tentacles



Squid Rings

Illex argentinus, Todarodes,
Loligo spp., Dosidicus gigas

Form

Rings



Octopus

Octopus vulgaris

Form

Whole
Clean
Cooked
Ball Type
Flower Type



Baby Octopus

Octopus dollfusi
Octopus ocellatus

Form

Whole
Clean



Cuttlefish

Sepia officinalis

Form

Whole
Round



Cut Octopus

Octopus vulgaris

Form

Pieces
Cooked





Fish

When selecting fish you are choosing species, flavor, texture, and available packing. From mild, moderate or full flavor to delicate, medium and firm texture. Whether you prefer it whole for the grill, or fillets or portions for the oven, we offer it all! A wide variety from around the globe.



Arrowtooth Flounder

Atheresthes stomias

Cuts

Fillets



Halibut

Hippoglossus hippoglossus

Cuts

Portions

H&G



Catfish

Phreatobius cisternarum

Cuts

Fillets

Nuggets

H&G



Turbot

Psetta maxima

Cuts

Fillets



Tilapia

Oreochromis niloticus



Cuts

Fillets

WGS

Swai

Pangasius hypophtalmus



Cuts

Fillets

Nuggets

HGT

Yellowfin Sole

Limanda aspera



Cuts

Fillets

Whole

Wahoo

Acanthocybium solandri



Cuts

Fillets

Steaks

Loins

WG

Snapper

Lutjanus sanguineus



Cuts

Fillets

Portions

WGS

Snapper

Lutjanus malabaricus



Cuts

Fillets

Portions

WGS

Snapper

Lutjanus campechanus



Cuts

Fillets

Portions

WGS

Lane Snapper

Lutjanus synagris



Cuts

Fillets

WGS

Yellowtail Snapper

Ocyurus chrysurus



Cuts

Fillets

WGS

B-Liner Snapper

Rhomboplites aurorubens



Cuts

Fillets

WGS

Mahi

Coryphaena hippurus



Cuts

Fillets
Portions
Steaks
WG

Spanish Mackerel

Scomberomorus maculatus



Cuts

Steaks
WG

Yellowfin Tuna

Thunnus albacares



Cuts

Loins
Portions/Steaks
Saku
Poki Cubes

Pink Salmon

Oncorhynchus gorbuscha



Cuts

Fillets
Portions
WG
H&G

Atlantic Salmon

Salmo salar



Cuts

Fillets
Portions
WG
H&G

Chum Salmon

Oncorhynchus keta



Cuts

Fillets
Portions
WG
H&G

Sockeye Salmon

Oncorhynchus nerka



Cuts

Fillets
Portions
WG
H&G

Steelhead Trout

Oncorhynchus mykiss



Cuts

Fillets
Portions
WG
H&G

Sea Trout

Salmo trutta



Cuts

Fillets
H&G
HGT

Grouper

Epinephelus malabaricus



Cuts

Fillets/Portions
H&G
Whole Round
WGGS
Heads

Herring

Clupea harengus



Form

Fillets

Whole

Mackerel

Scomber scombrus



Form

Whole

WG

Chilean Sea Bass

Dissostichus eleginoides



Cuts

Fillets

Portions

H&G

Whiting

Merluccius hubbsi

Merluccius gayi



Cuts

Fillets

Steaks

H&G

HGT

Alaska Pollock

Theragra chalcogramma



Cuts

Fillets

H&G

Atlantic Cod

Gadus morhua



Cuts

Fillets

Loins

H&G

Pacific Cod

Gadus macrocephalus



Cuts

Fillets

Portions

Loins

H&G

Saithe

Pollachius virens



Cuts

H&G

Haddock

Melanogrammus aeglefinus



Cuts

Fillets

Golden Corvina

Cilus gilberti



Cuts

Fillets

Portions

Steaks

H&G

Milkfish

Chanos chanos

Form

Whole

Round



Spanish Mackerel

Scomberomorus spp.

Form

WG



Ocean Perch

Sebastes marinus

Cuts

Fillets

H&G

HGT



Red Tilapia

Tilapia rendalli

Form

WGS



Parrot Fish

Scarus frenatus

Form

WGS



Mullet

Mugil cephalus

Form

Whole

WG



Croaker

Genyonemus lineatus

Form

H&G

HGT



Butterfish

Peprilus triacanthus

Form

Whole

Round



Blue Runner

Caranx crysos

Form

WG



Ribbonfish

Largehead Hairtail

Trichiurus lepturus

Form

Whole





Connecting
people
through the
magic
of taste.

Fish Fillets, Portions and Steaks

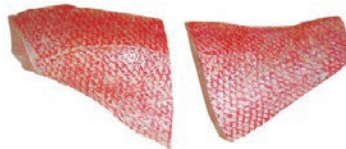


Snapper

Lutjanus spp.



Natural Cut



1- Cut



A- Cut

Grouper

Epinephelus spp.



Tilapia

Oreochromis niloticus



Catfish

Phreatobius cisternarum



Swai

Pangasius hypophtalmus



Arrowtooth Flounder

Atheresthes stomias



Turbot

Psetta maxima



Halibut

Hippoglossus hippoglossus



Yellowfin Sole

Limanda aspera



Whiting

Merluccius gayi



Alaska Pollock

Theragra chalcogramma



Haddock

Melanogrammus aeglefinus



Atlantic Cod/Pacific Cod

Gadus morhua/*Gadus macrocephalus*



Chilean Sea Bass

Dissostichus eleginoides



Ocean Perch

Sebastes marinus



Golden Corvina

Cilus gilberti



Swordfish

Xiphias gladius



Wahoo

Acanthocybium solandri



Spanish Mackerel

Scomberomorus spp.



Mahi

Coryphaena hippurus



A Guide to Salmon Cuts

Salmon

Oncorhynchus spp.



Trim A

Backbone, bellybone off



Trim B

Trim A, back fins off, collar bones off, belly fat and fins off



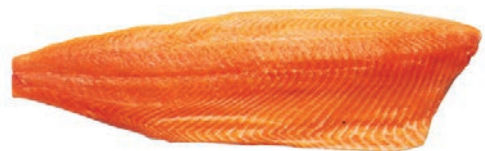
Trim C

Trim A & B - Pin bone off



Trim D

Trim A, B & C - All belly off, tail piece off, fully trimmed



Trim E

Trim A, B, C & D Skin off



Loins

Skinless, boneless loins made from an E-trim



Steelhead Trout

Oncorhynchus mykiss



Pink Salmon

Oncorhynchus gorbuscha



Chum Salmon

Oncorhynchus keta



Atlantic Salmon

Salmo salar



Sockeye Salmon

Oncorhynchus nerka



A Guide to Tuna Cuts

Yellowfin Tuna

Thunnus albacares



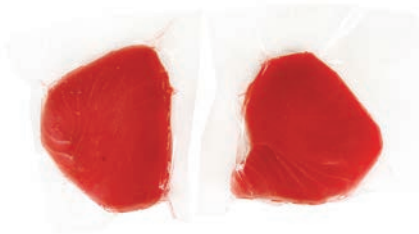
Full Loins



Center Cut Loins



Steaks



Saku Block



Poki Cubes



Salted Fish

Mackerel (Split)

Scomber scombrus



Haddock

Melanogrammus aeglefinus



Hake (bone-in)

Urophycis tenuis



Pollock

Theragra chalcogramma



Atlantic Cod (bone-in)

Gadus morhua



Genuine Gaspe Cod (bone-in)

Gadus morhua



Smoked Fish

Smoked Salmon Slices



Smoked Herring Fillets



Seafood Mix

Mix of Cooked Squid, Whelk Meat, Shrimp and Scallop



Fish Products

Salmon Burgers



Surimi



Surimi Sticks



Surimi Chunks



Breaded Surimi Crab Claws





Embrace
the power
of food

Crab Meat

Pasteurized

Colossal



Jumbo



Super Lump



Regular Lump



Special



Claw Meat



Specialties



Seaweed Salad



Edamame Salad



Calamari Salad



Masago

Capelin Roe



Tobiko

Flying Fish Roe - Orange



Ikura

Fish Roe



Shime Saba

Marinated Mackerel with Kelp



Osushiya Nishin

Herring with Capelin Roe



Anago Kabayaki

BBQ Eel



Frog Legs



QUIRCH®



Food Purveyors Since 1967

Miami • Orlando • Atlanta • Chicago • San Juan