



J. J. M c D O N N E L L

*Excellence in Seafood*

## California White Sea Bass

California White Seabass has dark silver sides with tones of blue towards the topside of the fish. The fish is harvested in the traditional ikijimi style of Japan, which produces the highest quality fish. The flesh of White Seabass is firm with a mild oceanic flavor. The fillet is excellent either grilled or sashimi style



This product is available year round from our farms in Isla Todos Santos, Baja California. Recently the Pacifico farm was just awarded with a best aquaculture practices certificate by the Kona Pesca.

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White Sea Bass

California White Sea Bass are grown in the waters off the Baja Peninsula in the Pacific Ocean. Their farms are state of the art and produce some of the best fish found on the Pacific Coast. These fish are available year round.

Whole fish weigh approximately 4-5lbs  
Fillets will average approximately 1.5lbs

Pricing and availability are stable



Ask your Account Manager for a sample.

Please visit  
[www.JJMcDonnell.com](http://www.JJMcDonnell.com)  
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