



J.J.McDONNELL

Excellence in Seafood

KEY WEST PINK SHRIMP

Key West Pink Shrimp are wild caught, harvested from the crystal clear waters of the Dry Tortugas to Tarpon Springs, Florida. Their sweet and mild flavor is in the middle of the spectrum and makes them perfect for peel and eat, scampi, or any recipe that calls for shrimp.



The shell color is indicative of the species and the environment in which they live. These shrimp live in the clean coral sands off the west coast of Florida which gives their shells the pink color and the meat its sweet flavor. Their shell is firm and easy to peel.



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Nearly 85% of the pink shrimp harvested in the United States comes from the west coast of Florida. Prized for their sweet, tender meat, pink shrimp are caught fresh year-round, but are more abundant from November – June.

These shrimp are rated a ‘Good Alternative’ by the Monterey Bay. Cox Seafood, the company which harvests the shrimp, works with the Sustainable Fisheries Partnership to develop Fishery Improvement Projects (FIP) for this species. Key West Pink Shrimp have been designated sustainable by the Gulf of Mexico Fishery Management Council. Due to living in an environment that isn’t highly populated by fish, the bycatch associated with this species is considered very low.

