



# Eagle Trading LLC.

Premium South American Seafood — Consistent Specs, Scalable  
Supply. U.S. Delivery, Built for Retail & Foodservice, Delivered to Your Dock



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# Salmon & Trout

## Salmon & Trout

### 1) Atlantic Salmon (*Salmo salar*)

Rich, buttery, and clean with a silky flake that stays juicy across cooking methods. Its high natural fat delivers strong “restaurant quality” eating even after freezing, making it ideal for premium retail fillets, center-cut portions, and smoked programs.

Best sellers: cedar-plank salmon, crispy-skin pan sear, poke bowls, sushi-grade loins (spec dependent), and creamy pasta applications.

### 2) Coho Salmon (*Oncorhynchus kisutch*)

A vibrant, more “refined” salmon—bright color, medium fat, and a clean ocean finish. Coho offers a firmer bite than Atlantic and shines where customers want a premium salmon that feels lighter but still flavorful. Perfect for grilling, broiling, and portioned entrée programs; also performs beautifully in miso glazes, teriyaki, tacos, and gourmet salads.

### 3) Steelhead Trout (*Oncorhynchus mykiss*)

Deep-red, tender, and slightly sweeter than salmon with a smooth, delicate flake. Steelhead brings a premium visual and a clean finish that works for both upscale retail and foodservice. Excellent for quick-cook dishes: lemon-herb bake, blackened trout bowls, smoked trout spreads, and crisp-skin preparations for chef-driven menus.

Patagonian-origin salmonids are top repeat-purchase drivers because they deliver consistent color, yield, and eating quality across fresh and frozen programs. These species work in retail fillets, portion-controlled foodservice, and value-added (smoked/seasoned), with dependable volume planning. Position as a “premium everyday” protein that upgrades the case without slowing turns.

# Shrimp (Wild & Farmed)

## 1) Argentine Red Shrimp (*Pleoticus muelleri*)

*Sweet, luxurious, and famously “lobster-like” in flavor with a firm, juicy bite. Argentine Red is a show-stopper for premium programs because it delivers a high-end eating experience without heavy sauces.*

*Best dishes: garlic butter shrimp, skewers on the grill, paella, ceviche, and elegant pasta—where the natural sweetness is the hero.*

## 2) White Shrimp (*Litopenaeus vannamei*)

*Clean, mild, and versatile with a consistent texture that performs across any menu. Vannamei is the backbone of scalable programs thanks to predictable sizing and dependable yield. Ideal for breaded and value-added items, tacos, stir-fries, shrimp cocktails, and family-pack retail—where consistency and repeat purchase matter most.*

## 3) Nylon Shrimp (*Heterocarpus reedi*)

*Delicate, sweet, and intensely “shrimp-forward” with a tender bite—excellent for cooked/peeled applications. Nylon shrimp is a smart buyer’s pick for ready-to-eat convenience lines and prepared foods.*

*Best uses: chilled shrimp salads, seafood cocktails, creamy bisques, pasta fillings, and portion-controlled IQF packs.*

Shrimp is a velocity category: buyers win when they can offer a premium hero (Argentine Red) plus a consistent workhorse (Vannamei) for everyday pricing. The program supports multiple SKUs—raw, cooked, peeled/deveined, IQF—so you can cover retail family packs, prepared foods, and foodservice with one sourcing lane. Perfect for promotions, seasonal menu cycles, and predictable replenishment.





## White Fish (Premium & Volume)

*Chilean Sea Bass / Patagonian Toothfish  
(Dissostichus eleginoides)*

*Ultra-buttery, snow-white, and luxurious with a thick, flaky texture that stays moist. This is a true premium center-of-plate item that commands strong menu pricing and repeat demand. Best dishes: miso-glazed sea bass, beurre blanc, roasted with herbs, or simple pan-sear—because the fish carries the dish.*

This set lets you build a full white-fish portfolio: mild high-volume staples plus premium center-of-plate items that trade customers up. White fish is where buyers protect margin—formats like IQF portions and fillets reduce labor, control waste, and improve consistency. A balanced lineup supports every price tier and keeps the case fresh with variety.



EAGLE XRE

## Argentine Hake (Merluccius hubbsi)

*Clean, mild, and tender—an everyday white fish that delivers broad consumer appeal and value. Its gentle flavor makes it a perfect canvas for seasonings and breading, which is why it excels in high-volume retail and foodservice.*

*Best uses: fish & chips, baked lemon-caper, tacos, sandwiches, and family meals.*



## Corvina / Yellow Croaker (*Micropogonias furnieri*)

*Delicately sweet with a firm, satisfying bite and a clean finish—excellent for whole fish presentations or portion cuts. Corvina is a strong choice for grilling and roasting because it holds texture without turning dry.*

*Ideal dishes: whole roasted fish, grilled fillets with chimichurri, ceviche (spec dependent), and light stews.*



## Flounder / "Chilean Halibut" (*Hippoglossina macrops*)

*Mild, elegant, and lean with a fine flake—perfect for customers seeking a “light” premium white fish. Its delicate texture shines in gentle cooking methods and chef-driven sauces.*

*Best dishes: butter-poached flounder, lemon piccata, sautéed fillets, and refined plated seafood entrées.*



## Golden Kingclip / Congrio Dorado (*Genypterus blacodes*)

*Golden Kingclip / Congrio Dorado (*Genypterus blacodes*)*

*Firm, meaty, and steak-like with a rich, savory profile—this is a chef favorite for high-end white fish programs. It holds up extremely well to grilling and bold seasonings. Best dishes: grilled “fish steaks,” Mediterranean braises, coconut curries, and smoky paprika rubs where texture is essential.*




80-100

## Pomfret / Reineta (*Brama australis*)

*Clean, slightly sweet, and pleasantly firm with a juicy bite—excellent for grilling and quick-cook applications. Pomfret is a strong menu item because it delivers flavor without heaviness. Best dishes: grilled fillets, citrus marinades, tacos, and simple roast preparations with herbs and olive oil.*

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## Hoki / Grenadier (*Macruronus magellanicus*)

*Mild and versatile with a soft, clean flake—ideal for value-driven volume programs and further processing. Hoki works exceptionally well in breaded items, blocks, and portioned formats. Best uses: breaded fillets, sandwiches, fish sticks, catering trays, and consistent retail freezer-door sellers.*



## Brazilian Tilapia (*Oreochromis niloticus*)

*Clean, mild, and delicately sweet with a tender, flaky bite—Tilapia is one of the strongest high-turn white-fish items because it appeals to almost every consumer and takes seasoning beautifully. It performs extremely well in skinless boneless fillets, portions, and IQF programs, making it ideal for both retail freezer doors and foodservice portion control. Best dishes: lemon-pepper baked fillets, blackened tacos, pan-seared portions, fish sandwiches, meal kits, and prepared foods.*



## Brazilian Red Snapper (*Lutjanus purpureus*)

*Mildly sweet, clean, and distinctly “premium” with a firm, juicy texture that holds beautifully on the grill and in whole-fish presentations. Brazilian Red Snapper delivers strong plate appeal—bright color, upscale perception, and a flaky bite that customers recognize and trust. Best dishes: whole roasted snapper, grilled fillets with chimichurri, blackened snapper tacos, pan-seared portions with citrus butter, and Caribbean/Latin stews.*

# Tuna & Large Pelagics

## *Yellowfin Tuna (Thunnus albacares)*

*Clean, bold, and “meaty” with a satisfying bite—  
Yellowfin is the workhorse of premium tuna programs.  
It performs across fresh and frozen formats depending on spec,  
and it’s a strong mover for both retail and foodservice.*

*Best dishes: poke, seared tuna steaks, tataki, salads, and sushi  
applications (grade dependent).*

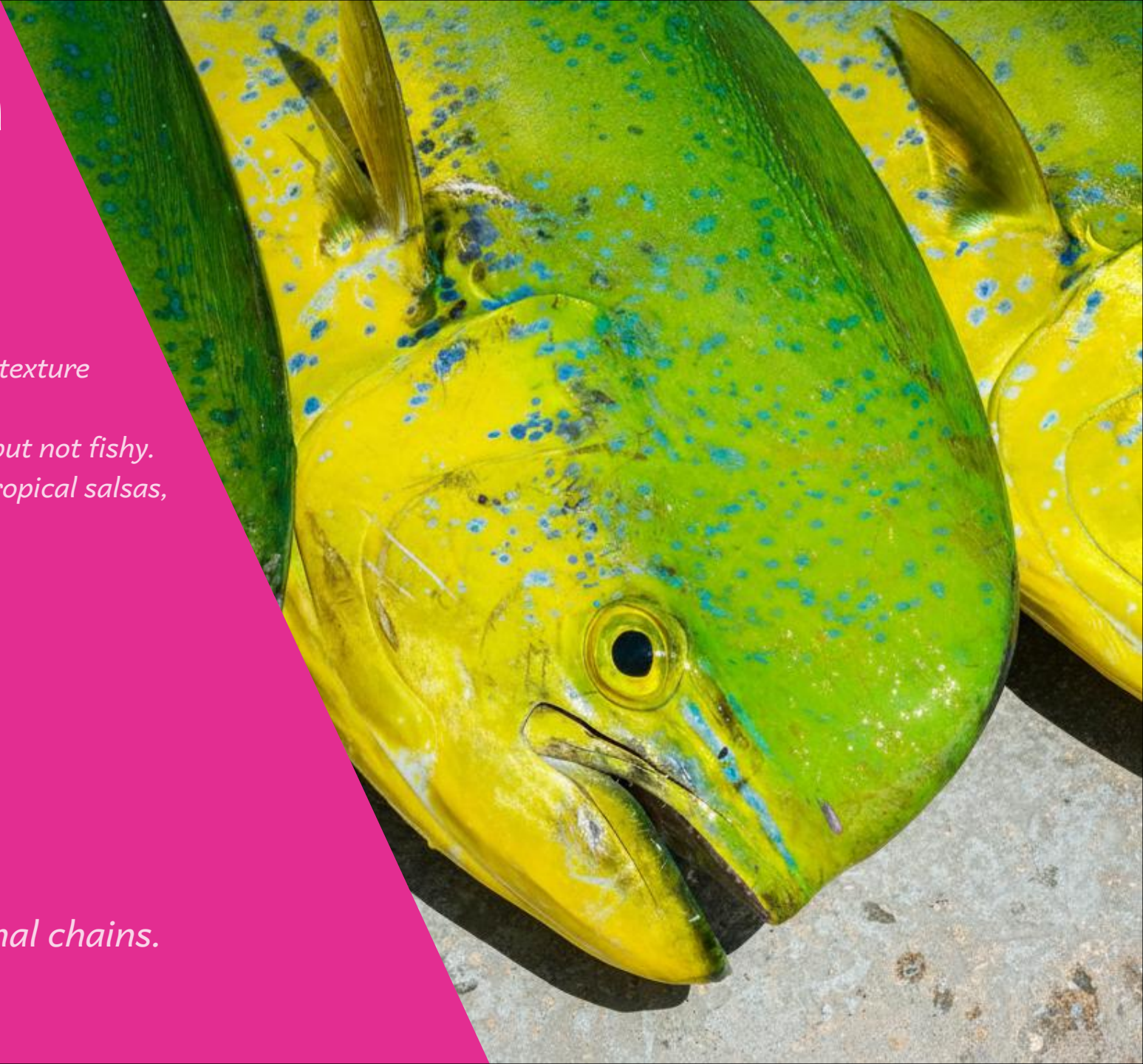
Pelagics are built for menu excitement: they perform in grill, poke, sushi, and ready-to-cook steak formats with strong consumer recognition. These SKUs also open high-margin opportunities through loins/steaks, portion packs, and chef-driven specials. It’s a category that sells on flavor and versatility while keeping operations simple.



# Mahi Mahi / Dolphin fish (*Coryphaena hippurus*)

*Bright, mildly sweet, and flaky with a medium-firm texture that grills beautifully. Mahi is a consumer-friendly “gateway fish” that sells fast because it’s flavorful but not fishy. Best dishes: blackened mahi tacos, grilled fillets, tropical salsas, sandwiches, and baked lemon-garlic trays.*

*\*Built for restaurants, retail, and national chains.*



# Swordfish (*Xiphias gladius*)

*Steak-like, dense, and clean with a rich, savory finish—built for the grill and premium entrées. Swordfish holds moisture and texture even with bold marinades, making it a reliable foodservice favorite.*

*Best dishes: char-grilled swordfish steaks, Mediterranean herbs, kabobs, and citrus-olive oil preparations.*



# Jack Mackerel (*Trachurus murphyi*)

*Flavorful, robust, and high in natural oils (omega-rich), with a satisfying, hearty bite. Jack mackerel is a standout for value and nutrition programs, and it performs well in canned, prepared, and ethnic markets.*

*Best uses: canned lines, grilled “rustic” plates, stews, and seasoned prepared items.*



# Crab & Lobster

Cold-Chain Logistics & CIF Delivery



*Sweet, clean, and luxurious with a firm bite—spiny lobster tail is a premium “special occasion” item that drives strong basket size. Excellent yield and plate impact for both retail and foodservice.*

*Best dishes: broiled lobster tail, garlic butter, surf & turf, pasta, and upscale seafood platters.*

Crab and lobster are the “celebration proteins” that lift average order value and anchor premium promotions. With the right formats (tails, legs, meat), you can serve holiday peaks, upscale foodservice, and seafood counter features without complex prep. These items create immediate perceived value and strong basket-building.

# Southern King Crab (*Lithodes santolla*)



*Decadent, sweet, and delicate with a truly premium texture—this is a showpiece product for the highest-tier programs. It delivers strong perceived value and repeat demand when availability is secured. Best dishes: king crab legs with drawn butter, chilled crab service, crab risotto, and fine dining presentations.*

# Stone Crab (*Cancer edwardsii*)



*Distinctively sweet with a clean finish and firm, satisfying meat—perfect for premium claws/meat programs. Stone crab performs well in chilled and ready-to-serve lines where texture matters. Best dishes: chilled claws with mustard sauce, crab salads, crab cakes, and seafood towers.*

# Rock Lobster (*Jasus frontalis*)



*A refined lobster experience—sweet, clean, and premium with excellent texture, often prized in upscale markets. Great for high-end foodservice and specialty retail programs seeking differentiation.*

*Best dishes: grilled lobster, butter-poached presentations, pasta, and elegant cold seafood platters.*


# Squat Lobster / Langostino (*Cervimunida johni*)



*Sweet, delicate, and shrimp-like with a premium “seafood sweetness” that’s ideal for value-added products. Langostino is a strong mover in prepared foods and foodservice because it adds luxury feel at a practical cost. Best dishes: bisques, pasta, tacos, seafood salads, and creamy fillings.*

# Cephalopods (Octopus & Squid)

*Clean, mildly sweet, and satisfying with a tender bite when properly cooked—ideal for tapas and modern seafood menus. Great for portioned programs and value-added packs. Best dishes: grilled octopus with olive oil and paprika, octopus salad, ceviche-style preparations (spec dependent), and Mediterranean tapas.*

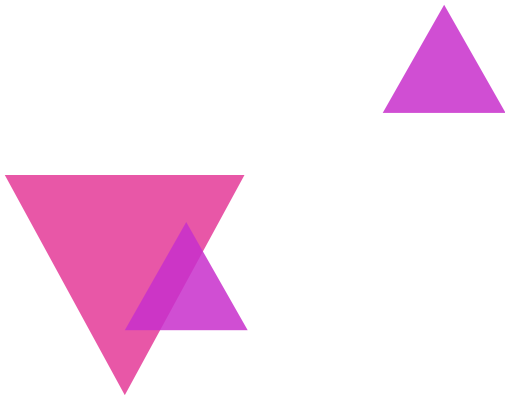


Octopus and squid deliver global menu appeal and high profitability when offered in clean, consistent formats (whole cleaned, tentacles, rings, steaks). They shine in tapas, fried, grilled, and Mediterranean/Asian applications—perfect for chef-driven menus and retail “try something new” buyers. A smart category for differentiation with repeat potential.



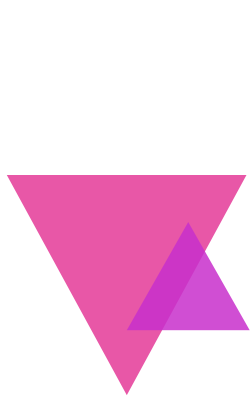
# Illex Squid (Illex argentinus)

*Classic calamari—clean, mild, and tender with the right cook time, delivering the perfect bite for fried and sautéed applications. A reliable high-volume staple across retail and foodservice. Best dishes: fried calamari rings, salt-and-pepper squid, pasta, paella, and quick wok preparations.*



# Giant Squid / Humboldt (*Dosidicus gigas*)

*Hearty, meaty, and excellent for steaks, strips, and seasoned value-added formats. Its texture holds well in bold cooking methods and large-scale production. Best dishes: grilled “calamari steaks,” breaded strips, spicy stir-fries, and marinated applications.*





## Shellfish (Bivalves & Exotic)

*Sweet, clean, and briny with a tender, juicy bite—these mussels are famous for consistent quality and fast kitchen prep. They deliver strong food-cost value while looking premium on the plate. Best dishes: white wine garlic mussels, tomato-chili broths, pasta, paella, and ready-to-heat retail packs.*

Shellfish sells the experience: quick-cook, high-impact items that feel premium at accessible price points. Mussels and scallops are strong movers for prepared meals and foodservice, while oysters and specialty items elevate your assortment for seasonal features. This mix supports both everyday convenience and premium occasions.



## Patagonian Scallop (*Zygochlamys patagonica*)

*Delicately sweet with a soft, buttery texture—perfect for premium sear programs and refined appetizers. Excellent for portion control and upscale retail. Best dishes: seared scallops, beurre blanc, ceviche (spec dependent), and elegant seafood risottos.*



## Pacific Oyster (*Crassostrea gigas*)

*Briny, clean, and ocean-forward with a smooth finish—ideal for raw bar concepts and premium seafood experiences. Best dishes: half-shell service, grilled oysters with herb butter, baked Rockefeller-style, and specialty retail seafood counters.*



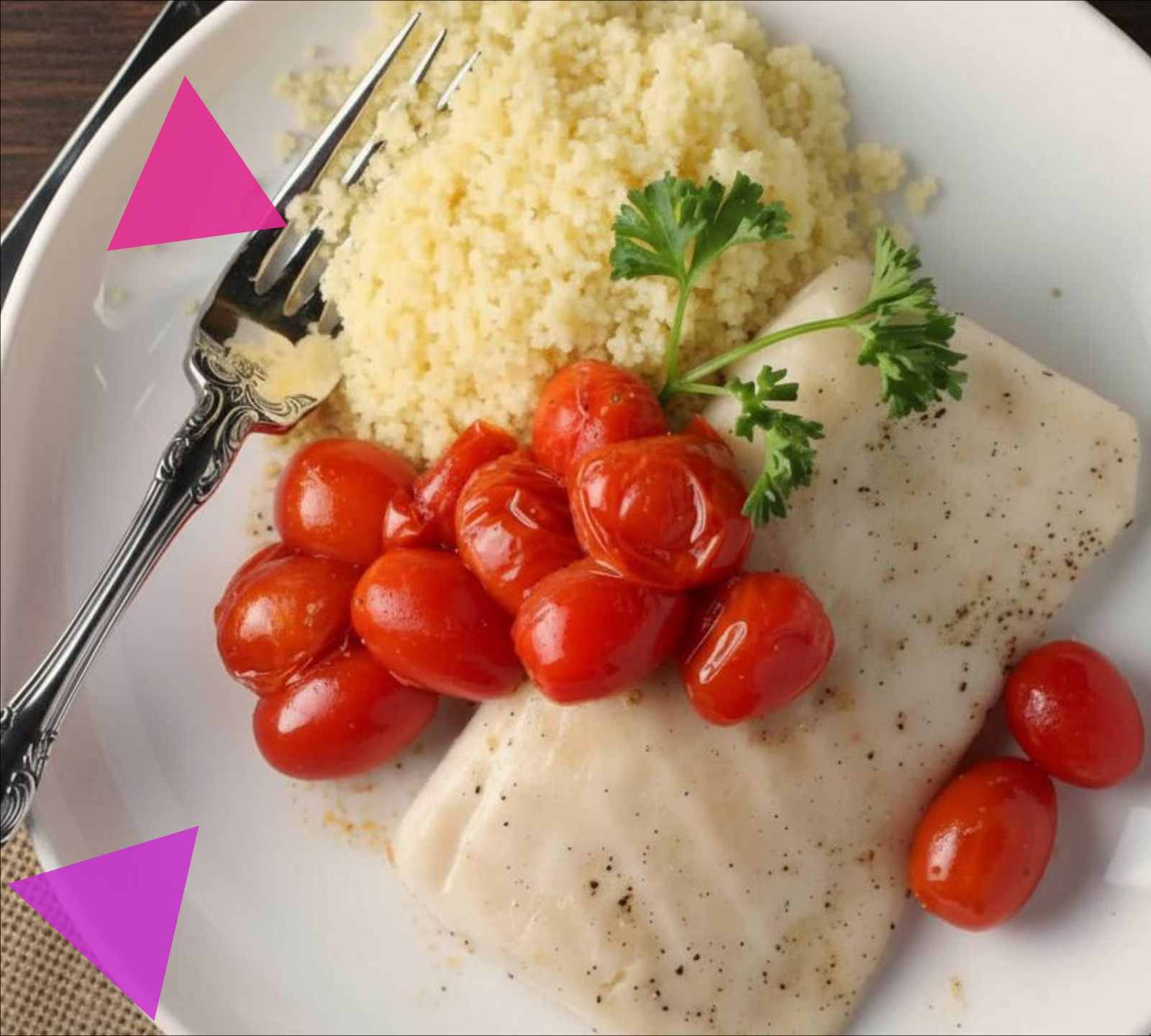
## Baby Clam (Tawera gayi)

*Sweet, delicate, and tender—excellent for prepared foods and pantry-style programs (canned/frozen formats). Great for high-velocity recipes with strong consumer recognition. Best dishes: clam pasta, chowders, garlic-clam sauces, paella, and tapas.*



## Loco / "Chilean Abalone" (Concholepas concholepas)

*Dense, premium, and uniquely savory with a satisfying chew—positioned as a luxury seafood delicacy. Strong for specialty/ethnic markets and gourmet lines. Best dishes: sliced and sautéed, stews, ceviche-style (spec dependent), and premium canned offerings.*



# Amazonian Specialties

Paiche / Arapaima (*Arapaima gigas*)

*Clean, mild, and firm with a thick, boneless white-meat profile—often compared to “Amazon cod.” Paiche is a standout for buyers seeking a sustainable, differentiated white fish with premium texture and high yield.*

*Best dishes: grilled fillets, fish stews, curry-style preparations, and portioned entrée programs.*

Amazonian fish bring a differentiated story and a clean, boneless eating experience that fits modern demand for new, sustainable proteins. These species perform exceptionally well in portion programs and chef-led features, helping you stand out beyond commodity seafood. Ideal for buyers looking to introduce “something new” without sacrificing reliability.



# Amazonian Specialties

Tambaqui (*Colossoma macropomum*)

*Rich, flavorful, and uniquely juicy with cuts that excel for “fish ribs” and grill formats. Tambaqui is a signature item that creates menu buzz and strong differentiation—perfect for BBQ concepts and chef-driven specials.*

*Best dishes: grilled “Amazon ribs,” smoked preparations, bold marinades, and plate-share appetizers.*

# Eagle X Reserve

*Eagle X Reserve curates premium seafood programs from South America—built for buyers who need both standout eating quality and dependable performance. Our portfolio is selected for clean flavor, firm texture, and commercial formats that move: fillets, portions, IQF, blocks, and value-added options that reduce labor, waste, and variability.*

*We run the program with buyer confidence in mind: reliable specifications, predictable results, and cold-chain discipline from origin to your dock. That means fewer surprises—consistent packs, consistent yield, and seafood that arrives ready to sell or serve, supporting repeat purchases and stronger category reputation.*

*Because premium supply is seasonal and allocation-driven, Eagle X Reserve is first come, first served—we reserve production slots and inventory for confirmed programs. If you want to lock pricing, plan promotions, or secure peak-season species, submit your targets early so we can hold allocation before it's gone.*


Reliable specs. Predictable results. Repeat buyers. Premium eating quality—without premium headaches. Cold-chain discipline from origin to your dock. Built for velocity, promotions, and menu cycles.

**EAGLEX**  
SEAFOOD PROGRAM





# Thank You!



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