Bikini Shrimp

Upgrade your seafood menu with bikini shrimp, a premium, all-natural shrimp sourced from responsibly managed Ecuadorian farms. These head-on, tail-on, and body peeled shrimp boast a striking bikini style that impresses both on the plate and the palate. A perfect addition for chefs looking to elevate their dishes with a versatile, high-quality ingredient.



WHY WE LOVE IT

- Exceptional Taste:
 Raised in Pacific Ocean-fee ponds, our bikini shrimp deliver a firm, succulent texture and a superior flavor profile indicative of
- All-Natural Quality: Free from phosphates, these shrimp offer a clean and healthy option that aligns with today's clean-label trends.
- Visual Appeal: The unique bikini style—head-on and tail-on with peeled bodies—provides an impressive, eye-catching presentation that enhances any plate.
- Responsible Sourcing: Sourced from BAP-certified plants with low-density ratios, ensuring sustainable farming practices that result in clean, firm, and delicious shrimp.





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BIKINI SHRIMP WITH AGUACHILE Bikini shrimp marinated in a zesty lime blend, skewered, and draped in vibrant aguachile. Garnished with crisp cucumber, radish, onion, and creamy avocado for a bold, refreshing bite.



APPLICATIONS

- Perfectly suited for grilling, steaming, broiling, or baking, allowing chefs to prepare bikini shrimp exactly how they envision
- Pair with premium cuts of meat for a classic surf and turf combination
- Feature in shrimp scampi, grilled shrimp skewers, or shrimp taco
- Add a protein-packed element to salads, grain bowls, or poke bowls.

FUN FACTS

Shrimp is one of the most popular seafood choices worldwide with a global market expected to grow steadily over the next decade. (American Shrimp Processors' Association)

Shrimp are an excellent source of protein, vitamins, and minerals, making them a nutritious addition to any menu. (American Shrimp Processors' Association)