

Bluefish

Bluefish is recognized for its robust flavor and moist, coarse meat, typically ranging from light putty to blue-gray with a brownish hue when uncooked. Cooking lightens its color, and some prefer to remove a dark strip before cooking for a milder taste. The skin is edible, offering a rich experience, especially in larger specimens known for their intensified flavor.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Smoke
Texture	Medium
Flavor	Full
Availability	May - October
Scientific Name	Pomatomus saltatrix
Website	https://bit.ly/3RjhcRE
Location	United States