

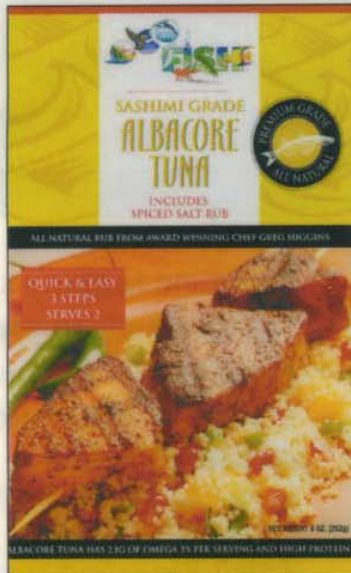
# Seafood



## BUSINESS

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### ENTREES



#### Sustainable gourmet

EcoFish partnered with members of the Chefs Collaborative to develop seven Celebrity Chef Entrées. The chefs' creations include Wild Alaskan Salmon with Nora Pouillon's Asian Ginger Marinade, Sashimi Grade Oregon Albacore Tuna with Greg Higgins' Spiced Salt Marinade, California Squid Rings with Ana Sortun's Crispy Calamari Kit, Chinese Bay Scallops with Stan Frankenthaler's

Japanese Glaze, Farmed Florida White Shrimp with Susan Spicer's Scampi Kit, Alaskan Halibut with Monica Pope's Chermoula Marinade, and South American Mahimahi with Sam Hayward's Caribbean Marinade. Each boxed, two-serving entrée contains 7 ounces of premium-grade, quick-frozen and vacuum-packed seafood and a pouch with all-natural marinade or spice rub. Suggested retail price is \$7.99 to \$8.99 each. Contact EcoFish at (603) 430-0101 or visit its Web site at [www.ecofish.com](http://www.ecofish.com).

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