



Hand Picked, Florida Fresh

The Difference is Delicious.

HIGHEST QUALITY

Only Triar® Seafood is hand picked as it is taken off the boat by our knowledgeable staff of inspectors and individually examined for healthiness, size, weight, color and texture. Each fish is of the highest quality and must pass sashimi criteria: clear eyes, bright red gills, firm meat, and odorless, to be approved for shipment to you. Additionally, an incision is made in the tails of each swordfish and tuna to ensure the blood is cherry red for freshness. Chefs from around the world tell us they can see and taste the difference.

FRESHNESS

We obtain all our seafood from a crew of captains who fish for only one or two days and then return with their catch for our inspection. This is quite different than fish from a trawler that has been out at sea for two or three weeks. How do you know if your fish is from the first or last week's catch? With Triar, you know it's only fresh seafood and your discriminating clientele will know it too.

GUARANTEED SHELF LIFE

Because of our obsession for freshness and the procedures we have instituted, we guarantee 5-7 day shelf life depending on the species. Triar fresh seafood is delivered to our federally inspected processing facility within a few hours after being approved dock side. Kept at a consistent 33°F, it is then filleted, packed in ice, sealed in reusable containers, and shipped via overnight delivery to your kitchen the very next day. Simply put, two-day fresh beats up to three-weeks old. That's why Triar is The Chef's Source.™

DEPENDABILITY

Triar has set the standards for freshness, quality, and next-day delivery for the entire industry. Because of this, the best restaurants, resorts, hotels and clubs depend on us for their peace of mind. Triar is The Chef's Source for guaranteed satisfaction when it comes to fresh seafood.

UNSURPASSED VARIETY

Triar offers an unsurpassed variety of seafood from the pristine waters of Florida's coasts and the Florida Keys. Now, you can create an exciting menu that will please your most discerning seafood connoisseurs. Pompano, yellowtail snapper, wahoo, swordfish, cobia, grouper, tuna, mahi mahi and Florida stone crab claws are just a few of our selections that have become popular in better restaurants throughout the U.S. and Caribbean.

RESPONSIBLY HARVESTED

All of Triar's seafood is responsibly harvested and we actively seek out alternative species for sustainability. Triar is an active member of the Southeastern Fisheries Association, whose mission is to defend, protect and enhance the commercial fishing industry by supporting honest conservation and management.

OUR PARTNERS

Triar Seafood has been the house purveyor at the James Beard Foundation in New York, NY for over 15 years. Triar has also been an exclusive seafood supplier to the USA Winter Olympics and The Masters, so you can rest assured your restaurant will be in good company.





FOR YOUR PEACE OF MIND

Order today and tomorrow you will discover why hand picked, Florida fresh seafood is far superior to everything else in the sea.

Call: 800-741-FISH (3474) or 954-921-1113

Email: info@triarseafood.com

Visit online: triarseafood.com





THE BEST SAY IT BEST.

“These guys at Triar Seafood are great. Not only are they connected to the best small dayboat catch fisherman, but they respond to every twist and turn of our business. Great fresh fish from Florida waters and great service are an unbeatable combination.”

*Rick Bayless, Chef & Owner
Frontera Grill/Topolobampo, Chicago*

Triar Seafood® Company is proud to support the genius and expectations of Rick Bayless.

Rick depends on Triar to hand pick his order from fishing boats that engage in responsible harvesting, plying the waters for no more than two days before returning with their catch. His clientele can taste the difference.

Rick and his culinary team appreciate the fact that Triar's seafood comes from the pristine waters of Florida's coasts and the Florida Keys. Triar's unsurpassed variety lends a freedom of choice that assists in their renowned culinary creativity.

Rick Bayless can place his seafood orders with anyone. Find out why he depends on Triar Seafood for the finest selection of species from Florida waters.

Call 800-741-FISH (3474) or (954) 921-1113 today to receive your delivery tomorrow! For more information, email us at info@triarseafood.com. Visit online at triarseafood.com.



Triar Seafood

The Chef's Source.™