Bites
Burgers
& Big Bucks

Trident Seafoods
Savings & Menu Ideas
Our global recipes show how easy it is to use Trident’s sustainable seafood to spice up your menu. We’ve included sharable, street-inspired small plates, custom burgers, and fish and chips with an ethnic twist to excite your patrons and increase your check averages.

Our recipes capitalize on today’s top menu trends:

- Ethnic and Street Food-Inspired Flavors
- Small Sharable Plates
- Sustainable Seafood

We’ve created 12 new menu ideas to take advantage of these trends and give your guests the variety they seek. Use them as they are or as inspiration for your own creations.

¹ What’s Hot, 2014 Culinary Forecast, National Restaurant Association.
Big Returns

**BUY 2 CASES GET 1 FREE!**

**PURCHASE 2 CASES OF ANY QUALIFYING PRODUCTS LISTED ON BACK AND TRIDENT WILL REIMBURSE THE VALUE OF 1 CASE UP TO $70.00. REBATE VALID ON 2 CASE PURCHASE ONLY**

1. Complete the rebate and submit to the address on back along with proof of purchase (Distributor Invoices)
2. Trident Seafoods will reimburse on purchases made between January 1, 2015 & June 30, 2015.
3. Rebates must be postmarked by July 30, 2015

**SAVE $5 PER CASE UP TO $250.00 OF ANY QUALIFYING PRODUCTS LISTED ON BACK**

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3. Rebates must be postmarked by July 30, 2015
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**TOTAL REBATE ALLOWANCE (maximum rebate $5000 per location):**

- $4835
- $4836
- $4837
- $4838
- $4839

**Buy 2 cases and get 1 free! Save $5 per case up to 50 cases for max of $250.00**
## Prosciutto-Wrapped Pacific Cod Bites

1. Wrap cod bites in prosciutto. Whisk together lemon, olive oil, thyme, pepper flakes and drizzle over cod bites. Serve with grilled lemon halves and thyme sprigs.

**SERVES 12**

## Alaskan Whitefish Ramen Burgers

### with Sweet Chile Sauce

- 3/4 cup mayonnaise
- 1/2 cup ketchup
- 1/4 cup sweet chili sauce
- 2 tablespoons soy sauce
- 6 instant ramen noodle packets
- Sesame or vegetable oil
- 12 ounces curly leaf lettuce
- 12 Trident Alaskan Whitefish Burgers, cooked
- 4 ounces sliced scallions
- (4 scallions)

1. Stir together mayonnaise, ketchup, sweet chili sauce and soy sauce, sesame or vegetable oil.
2. Cook noodles in boiling water for 2 minutes, drain. Pack into 4-inch ring molds and weight down. Refrigerate 15 minutes. Skillet fry rounds in sesame oil or vegetable oil until brown on both sides.
3. To serve, top one ramen round with 1 tablespoon sauce, lettuce, whitefish burger and scallions. Top with another tablespoon sauce and another ramen round and serve.

**SERVES 12**

## East Indian Alaska Pollock Fish and Chips

- 2 cups mayonnaise
- 2/3 cup chutney
- 4 teaspoons lime juice
- 2 teaspoons curry powder
- Kosher salt and pepper
- 1/4 teaspoon cayenne
- 3 pounds French fries, cooked
- 2 tablespoons extra-virgin olive oil
- 24 pieces Trident PubHouse Golden Ale Beer-Battered Pollock, (3 oz. each) cooked
- Lemon wedges
- Chopped cilantro

1. Combine mayonnaise, chutney, lime juice and curry powder. Season with salt and pepper.
2. Combine turmeric, coriander, cayenne and 2 tablespoons salt, 1/2 teaspoon pepper. Drizzle the cooked fries with the oil and toss with some of the spice mix. Sprinkle spice mix on the fish and serve with the curry mayonnaise, chopped cilantro and lemon wedges.

**SERVES 10**
Thai Lettuce Wraps with Pacific Cod Bites

Use any aromatic herbs; such as Thai basil, mint, parsley, etc.

1 cup lime juice
2/3 cup sugar
2/3 cup fish sauce
1/2 cup water
2 large cloves garlic, minced
3–4 Thai chiles, thinly sliced
36 Trident SeaFusions Spicy Sriracha Cod Bites, cooked
12 ounces butter lettuce
1.5 oz. purple or green shiso leaves
1 oz. cilantro sprigs

1. Make dipping sauce by stirring together lime juice, sugar, fish sauce, water, garlic and chiles until sugar is dissolved. Serve cod bites, lettuce, shiso and cilantro and encourage guests to build their own wraps, then dip in the sauce.

Serves 12.

Arepas stuffed with Pacific Cod Bites, Charred Jalapeño, Cilantro & Smoked Mozzarella

3 cups arepa flour (masarepa or harina precocida)
1 tablespoon kosher salt
Vegetable oil
12 jalapeños, seeded and quartered
12 smoked mozzarella, grated
24 Trident SeaFusions Crunchy Potato Cod Bites, cooked
Cilantro leaves
Lime wedges

2. Knead dough briefly, then divide into 12 pieces. Flatten to 1/2-inch thickness.
3. Heat oil in skillet. Cook arepas 6–8 minutes covered or until browned. Flip and cook 6–8 minutes longer. Continue until all arepas are cooked.
4. Char jalapeños in pan until charred all over. Cut into thin strips.
5. Split arepas and cover bottoms with 1 oz. mozzarella. Bake until cheese is melted. Top with 1 teaspoon (1/2 oz.) jalapeño, 2 cod bites and cilantro. Cover with arepa top and serve with lime wedge, SERVES 12.

Mini Osaka Pancakes with Pacific Cod Bites

2 cups flour
2 teaspoons kosher salt
1 teaspoon baking powder
2 teaspoons sugar
1 pound green cabbage, thinly sliced
1 oz. scallions (about 2), thinly sliced, plus additional for garnish
4 eggs

1 cup water
Sesame or vegetable oil
24 Trident SeaFusions Spicy Sriracha Cod Bites, cooked
Kewpie or other mayonnaise
Tonkatsu sauce
Pickled ginger
Dried, shaved bonito (katsuobushi)

1. Mix together flour, salt, powder, sugar, cabbage and scallions. Mix in eggs and water.
2. Fry 2-inch diameter pancakes 4–5 minutes on each side or until browned and puffed. Top each with one sriracha cod bite, drizzle with kewpie and tonkatsu, sprinkle with ginger, bonito and additional scallions. SERVES 12.
**Alaskan Whitefish Burgers with Fried Onions, Jalapeños & Pickles**

1. Stir together the mayonnaise, lime juice and zest.
2. Whisk together the flour, salt, pepper and cayenne. Soak pickles, jalapeños and onions in buttermilk. Dip into flour mixture, then fry in 375°F oil until golden brown.
3. Spread buns with 1 tablespoon mayonnaise on each side. Layer bottom bun with avocado, whitefish burger, onions, pickles, jalapeños and sprigs of cilantro. Top with bun top and serve. Serves 12.

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**Mediterranean Pita Triangles with Shrimp & Tapenade**

1. Brush pita breads with oil and sprinkle with salt. Toast, spread with tapenade, sprinkle with feta and cut each into 6 triangles. Top each with a shrimp, sprinkle with oregano and serve. Serves 12.

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**BBQ Alaska Cod Sliders with Mango, Red Onion, Cabbage Slaw**

1. Toss the cabbage, mango, red onion, salt, pepper, lime juice, vinegar and sugar together. Place a piece of cod in each roll, top with a tablespoon of barbecue sauce and 1/4 cup slaw. Serves 12.
**SHRIMP TOSTADOS WITH KOREAN sauce & charred scallions**

- 2 tablespoons sesame oil
- 2 bunches scallions (about 6 oz.), trimmed
- 1/2 cup sour cream
- 2 tablespoons gotchujang
- 24 round tortilla chips or small rounds freshly fried corn tortillas

1. Brush sesame oil on scallions, grill until blackened, then coarsely chop. Stir together the sour cream and gotchujang. Spread tortilla chips or fried tortillas with 1 teaspoon sour cream mixture, sprinkle with 1 teaspoon scallions and top with a shrimp. Sprinkle with sesame seeds and cilantro and serve.

**MEDITERRANEAN ALASKA POLLOCK Fish and Chips**

- 2 cloves garlic, minced
- 4 oz. (1/2 cup) extra-virgin olive oil
- 2 tablespoons finely chopped rosemary
- 1/2 teaspoon red pepper flakes
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 6 oz. roasted red peppers, chopped
- 1-1/2 teaspoons spicy smoked paprika
- Kosher salt and black pepper
- 24 pieces Trident PubHouse Golden Ale Beer-Battered Pollock, (3 oz. each)
- 3 pounds French fries
- 1/3 cup grated Parmesan cheese
- 2 tablespoons finely chopped Italian parsley

1. Cook garlic in olive oil until golden; add rosemary and pepper flakes and cook until fragrant. Puree mayonnaise and sour cream with red peppers, season with smoked paprika, salt and pepper.
2. Cook pollock and fries. Drizzle fries with some of the olive oil mixture, sprinkle with Parmesan and parsley. Drizzle remaining oil on pollock and serve with red pepper sauce, serves 12.

**ALASKA COD TACOS WITH A Brussels Sprout and Bacon Slaw and Dilled Sour Cream**

- 3/4 pound thick cut bacon, cut into 1/2-inch pieces
- 1 pound Brussels sprouts, thinly sliced
- 1/4 cup cider vinegar
- 1/2 cup Mexican crema or sour cream
- 1/4 cup chopped fresh dill
- 2-3 tablespoons water
- 12 pieces Trident PubHouse Golden Ale Alaska Cod, (2 oz. each) cooked

1. Cook the bacon until rendered and crisp. Transfer to toweling. Combine the bacon fat with the cider vinegar and salt and pepper. Toss with the sprouts and bacon.
2. Mix the Mexican crema or sour cream with the dill. Add water to thin.
3. Place cod in tortillas, top with slaw and drizzle with dill cream. Serve 12.
NEW! SEAFUSIONS™ COD BITES
Spice up your small plate menu with our SeaFusions Cod Bites. Available in crunchy potato and spicy sriracha flavors, these versatile nibbles offer a world of possibilities. Pair them with a signature sauce, toss them in a salad, or tuck them in a wrap for a quick and delicious way to add excitement to your happy hour, bar snacks or kids’ menu.

NEW! ALASKAN WHITEFISH BURGERS
A delicious and healthy alternative to traditional burgers and sandwiches, our Alaskan Whitefish Burgers are a great choice for ethnic inspiration. Direct from the largest sustainable fishery in the world, we combine whole Alaska pollock fillets and flavorful seasonings to create satisfying burgers without additives or fillers. Their mild flavor combines perfectly with a wide range of custom condiments and flavorful accompaniments, so it’s easy to break out of the burger routine.

PUBHOUSE® GOLDEN ALE BEER-BATTERED ALASKA POLLOCK
Now even your more traditional seafood offerings can sport an ethnic flair. Our Golden Ale beer-battered pollock has an authentic flavor that pairs well with cuisines all the way from Asian to Mediterranean. Abundant and sustainable, Alaska pollock has a mild cod-like flavor and a delicate flaky texture that gives it wide appeal. And like all of our Golden Ale products, the hand-cut fillets look hand-battered without the increased labor.

PUBHOUSE® GOLDEN ALE BEER-BATTERED ALASKA COD
You can’t beat cod for menu appeal, and our combination of premium Alaska cod and crunchy Golden Ale beer batter coating is the perfect anchor ingredient for creating street food-inspired appetizers and entrees. Sustainably managed Alaska cod has a sweet flavor and a large melt-in-your-mouth flake that makes it a popular item for sharing. And all of our Golden Ale products are precisely portion-controlled for consistent preparation and presentation.

ALASKAN AMBER® BEER-BATTERED COD FILLETS
Take your fish and chips to a new level with an exciting ethnic twist. Start with our sweet, flaky Alaska cod that’s coated with Alaskan Amber® beer batter and add global spices and a special sauce to increase menu excitement. Our Alaskan Amber cod fillets are accented with the rich, authentic flavor of a true Alaskan Alt-style beer with a super crunchy bite.

PUBHOUSE® GOLDEN ALE BEER-BATTERED SHRIMP
When you are thinking global cuisine, there is probably no more versatile seafood than shrimp. Our white shrimp is sustainably farmed and has a clean, mild flavor that makes the perfect complement to our light Golden Ale beer batter. It’s the perfect centerpiece for global appetizers and entrees.
Need a Bit More Inspiration?

Featuring seafood from Trident in global recipes is a great way to increase excitement and revenues at the same time. And to top it off, we have great rewards for operators who menu the Trident products highlighted in these dishes. See the rebate sheet in this brochure or go to www.tridentseafoods.com for all the details.

Merchandising Ideas!

GLOBAL FISH FRY
Everyone loves a good fish fry, and you can stand out from the crowd by going global. Surprise your guests by offering ethnic fried fish options, like East Indian or Mediterranean Fish & Chips, instead of the traditional favorites.

FISH TACO FRIDAYS
Take advantage of the taco trend by switching Taco Tuesday with Fish Taco Friday. Suggest tequila-inspired cocktails and Latin American beers to enhance the ethnic experience and your check averages.

SURF & TURF
Meat and seafood are a classic combination. Try Proscuitto-Wrapped Cod Bites for a new twist on surf and turf, or pair one beef patty with Trident’s new Alaskan whitefish burger for a better burger combo.

SMALL PLATE SENSATIONS
Patrons love small plates because it allows them to try new things without committing to an entire meal. Plus sharing is more fun! Create a small plate sampler – a seafood smorgasbord – featuring our globally inspired recipes.

Contact Us Today to Learn More:
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POSRB08 | TRFS-1114-3165