

Ultra Premium Caviars & Roes



Supreme
LOBSTER
AND SEAFOOD COMPANY



HAND GRADED & PACKED TO ORDER.



PREMIUM IMPORTED CAVIARS

SELECTED & HAND PACKED
EXCLUSIVELY FOR SUPREME LOBSTER

GALILEE OSETRA PRIME-ISRAEL

HAILING FROM CLOSED WATER FARMS NEAR TO THE DAN RIVER IN NORTHERN ISRAEL, THIS SUPERIOR OFFERING IS NOT TO BE MISSED: IT IS BRIGHT, CRISP AND IS PARTICULARLY WONDERFUL IN ITS LIGHT BROWN TO AMBER COLOR. RAISED FROM BROOD STOCK OF TRUE WILD RUSSIAN OSETRA STURGEONS, WE ARE AMAZED AT HOW CLOSE IN FLAVOR AND QUALITY THESE EGGS ARE TO THE COVETED WILD "ROYAL" OSETRA. MEDIUM GRAIN PEARLS WITH DARK TO SLATE COLOR. FIRM TEXTURE WITH A FINISHED HAZELNUT FLAVOR.

20 grams – 30 grams – 50 grams – 125 grams – 250 grams – 500 grams – 1 Kilo



GALILEE ROYAL OSETRA-ISRAEL

A SELECT QUANTITY OF OUR HARVEST EXHIBITS THE RARE QUALITY OF BEING A PALE GREY OR "GOLD" COLOR. ONCE COVETED BY THE TSARS, THESE UNIQUE EGGS ARE HAND SELECTED AND SET ASIDE. LARGE GRAIN PEARLS WITH DARK BLONDE TO GOLD COLOR. FIRM TEXTURE AND A CREAMY FINISH SIMILAR TO BELUGA CAVIAR. LIMITED.

20 grams – 30 grams – 50 grams – 125 grams – 250 grams – 500 grams – 1 Kilo



OSETRA PRIME-GERMANY

OUR SELECTION COMES FROM A CLOSED-WATER AQUACULTURE FACILITY IN GERMANY THAT WAS THE FIRST TO FARM RAISE THE NATIVE RUSSIAN OSETRA STURGEON. THE RESULT IS CAVIAR THAT EXHIBITS ALL THE DESIRED QUALITIES OF ITS WILD COUNTERPART: A FIRM TEXTURE, BRIGHT FLAVORS THAT CARRY A HINT OF OCEAN BRININESS AND A WARM, GOLDEN BROWN COLOR. CERTAIN TO PLEASE ANY CAVIAR AFICIONADO.

20 grams – 30 grams – 50 grams – 125 grams – 250 grams – 500 grams – 1 Kilo



IMPERIAL MALOSSOL-CHINA

KNOWN ALSO AS "AMUR RIVER STURGEON", THESE FISH ARE NATIVE TO THE AMUR RIVER THAT BORDERS CHINA AND RUSSIA. BANNED FROM EXPORT AND HARVEST TO PROTECT WILD STOCKS, WE OFFER THE FARMED IMPERIAL MALOSSOL CAVIAR. THIS LARGE RIVER STURGEON MATURES IN 7-10 YEARS AND PRODUCES CAVIAR WHICH IS LIGHT BROWN TO LIGHT GREY IN COLOR, HAS A CRISP FIRM TEXTURE, AND A FULL-BODIED FLAVOR WITH A HINT OF FRUITINESS. SIMILAR TO THE HIGHEST QUALITY OSETRA, WE FIND THE FLAVOR TO BE EXCEPTIONAL.

20 grams – 30 grams – 50 grams – 125 grams – 250 grams – 500 grams – 1 Kilo



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WHITE STURGEON—USA

RAISED AND HARVESTED IN AQUA FARMS LOCATED IN CALIFORNIA, THE WHITE STURGEON YIELDS BEAUTIFUL ROE MUCH LIKE THE FINEST OSETRA. FED A NATURAL DIET IN PONDS OF FILTERED ARTESIAN WELL WATER, THIS IS CAVIAR OF CONSISTENT QUALITY AND FRESHNESS, WITH MEDIUM-SIZED, RICH BROWN-BLACK EGGS EXHIBITING FINE PURITY OF FLAVOR AND A PLEASING, VELVETY TEXTURE. AVAILABLE IN TWO GRADES, AS “CLASSIC”, OR “ROYAL”: RESERVE EGGS HAND SELECTED FOR SUPERIOR LIGHTER COLOR AND LARGER PEARLS.

1 ounce - 2 ounce - 4.5 ounce - 7 ounce - 500 grams - KILO



SIBERIAN—USA

THESE SMALL TO MEDIUM SHIMMERING GRAINS ARE SILKY IN TEXTURE WITH A REFINED, SUBTLE FLAVOR REMINISCENT OF THE CASPIAN SEA SEVRUGA. MILD IN SALTINESS, THESE DARK GREY TO BLACK EGGS FINISH WITH A CLEAN, CRISP POP. THIS CAVIAR HAILS FROM THE FIRST AQUACULTURE FACILITY IN THE U.S. TO RAISE THE SIBERIAN STURGEON.

1 ounce - 2 ounce - 4.5 ounce - 7 ounce - 500 grams - KILO



HACKLEBACK—WILD USA

THE GROWING APPEAL AND LOWER COST OF THIS DOMESTIC CAVIAR IS PUTTING THIS ROE ON MANY MENUS ACROSS THE COUNTRY. TAKEN FROM THE NATIVE FRESHWATER SHOVELNOSE STURGEON, IT IS WILD HARVESTED FROM THE MISSISSIPPI AND MISSOURI RIVERS AND THEIR TRIBUTARIES. ITS POPULARITY STEMS FROM ITS QUALITY OF FLAVOR AND TEXTURE — AND THE SMALL PEARLS REMIND MANY CONNOISSEURS OF WILD CASPIAN SEVRUGA CAVIAR.

1 ounce - 2 ounce - 4.5 ounce - 7 ounce - 500 grams - KILO



AMERICAN SPOONBILL —WILD USA

THE ROE FROM THIS STURGEON RELATIVE HAS GAINED POPULARITY WITH THE DINING PUBLIC AND HAS FOUND ITS WAY ON TO SOME OF THE NATION'S FINEST MENUS. OFTEN REFERRED TO AS “AMERICAN STURGEON”, IT IS WILD HARVESTED FROM TRIBUTARIES OF THE MISSISSIPPI AND TENNESSEE RIVERS. PRIZED FOR ITS ELEGANT FLAVOR AT A MANAGEABLE PRICE, THIS CAVIAR EXHIBITS MANY OF THE CHARACTERISTICS OF ITS CASPIAN COUSINS: CONSISTENT SIZING OF THE EGGS, A STEELY-GRAY SHEEN AND A RICH, SMOOTH, CREAMY FLAVOR. AT FIRST GLANCE, IT BEARS A STRIKING RESEMBLANCE TO SEVRUGA FOR ITS SIZE AND COLOR — AND A NUTTY FLAVOR THAT IS REMINISCENT OF THAT OF THE OSETRA. ALL AT A PRICE THAT IS A MERE FRACTION OF THE CASPIAN CAVIARS.

1 ounce - 2 ounce - 4.5 ounce - 7 ounce - 500 grams - KILO



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RANCHED PADDLEFISH—USA

RENEE KOERNER HAS DEVELOPED A COMPLETELY UNIQUE FARMING TECHNIQUE CALLED “RESERVOIR RANCHING” WHICH PLACES HATCHERY RAISED FINGERLINGS INTO THE WILD WHERE THEY ARE ALLOWED TO SWIM FREELY & FORAGE FOR THEIR OWN FOOD. THE PEARLS OF THIS SEASON’S HARVEST ARE A DARKER GREY & OFFER A BEAUTIFUL BUTTERY, SLIGHTLY SMOKY FLAVOR THAT CONCLUDES WITH A MILD TANNIN.

2oz - KILO



ALASKAN SALMON ROE— WILD USA

OUR FINEST ALASKAN CHUM SALMON ROE HAS A VIBRANT GOLDEN ORANGE COLOR AND A VERY LARGE GRAIN APPROXIMATELY THE SIZE OF A PEARL. IT IS LOW IN SALT, WITH A FIRM TEXTURE. THE CLASSIC TASTE EXHIBITS BOTH A STRONG FLAVOR OF SALMON COMPLIMENTED BY A NATURAL, ALMOST HONEY SWEETNESS ON THE PALATE.

1 ounce - 2 ounce – 4.5 ounce – 7 ounce – 500 grams - KILO



SEA TROUT ROE—DENMARK

THIS IS A TRUE SEA TROUT ROE, PRODUCED BY COLDWATER RAINBOW TROUT RAISED IN DENMARK. PETITE IN SIZE COMPARED TO THE LARGER ROE OF THE SALMON, IT HAS THE SAME VIBRANT, TRANSLUCENT GOLDEN ORANGE COLOR. IT HAS A FIRM TEXTURE WITH A SATISFYING “POP”, IS FLAVORFUL BUT Milder THAN THE STRONG FLAVOR OF SALMON. USE TO ENHANCE YOUR SUSHI PLATES, APPETIZERS, AS A GARNISH OR SIMPLY ENJOY WITH CRÈME FRAICHE AND BLINIS AS AN ALTERNATE TO STURGEON CAVIAR.

1 ounce - 2 ounce – 4.5 ounce – 7 ounce – 500 grams - KILO



BOWFIN ROE —WILD USA

HAILING FROM LOUISIANA, THE INDIGENOUS BOWFIN IS KNOWN THERE BY ITS CAJUN NAME OF “CHOUPIQUE”. THIS ANCIENT SPECIES OF FRESHWATER FISH PRODUCES A ROBUST AND DISTINCT ROE THAT HAS GAINED POPULARITY IN CAVIAR CIRCLES DUE TO ITS LOW PRICE AND HIGH QUALITY — AND IS OFTEN CALLED “CAJUN CAVIAR”. AN AFFORDABLE SUBSTITUTION FOR PRICIER STURGEON CAVIARS, CHOUPIQUE IS WONDERFUL AS A GARNISH, APPETIZER OR EVEN IN BAKED PREPARATIONS — WHERE THE ROE WILL TURN TO A RED COLOR ONCE COOKED.

1 ounce - 2 ounce – 4.5 ounce – 7 ounce – 500 grams - KILO



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GOLDEN WHITEFISH ROE – WILD USA

TAKEN FROM THE PRISTINE COLD WATER GREAT LAKES OF MICHIGAN, THE WHITEFISH PRODUCES A RENOWNED ROE OFTEN CALLED "GOLDEN CAVIAR". A FAVORITE FOR ITS DRAMATIC COLOR AND FIRM, "POPPING" TEXTURE, THIS PETITE, YELLOW-GOLD ROE HAS A MILD AND PLEASING FLAVOR.

1 ounce - 2 ounce – 4.5 ounce – 7 ounce – 500 grams - KILO



ARCTIC CHAR ROE – WILD USA

BLIS ARCTIC CHAR ROE HAS A RICH, GOLDEN COLOR AND IS LARGER IN SIZE THAN TROUT ROE. THE TEXTURE OF THIS OUTSTANDING ROE IS FIRM AND CRISP, WITH A RICH, BUTTERY FLAVOR WITH DELICATE HERBAL NOTES. CAREFULLY HAND SELECTED AND PREPARED BY CHEF STEVEN STALLARD, BLIS DOMESTIC CHAR ROE IS A STAPLE IN THE TOP RESTAURANTS ACROSS THE COUNTRY.
****ALSO AVAILABLE IN SMOKED****

20 grams - 50 grams - 100 grams - 250 grams - 500 grams

***BLIS GOURMET ROES ARE LIMITED SEASONAL PRODUCTION & MAY REQUIRE EXTENDED PREORDER TIMES.**



STEELHEAD ROE – WILD USA

BLIS SMOKED STEELHEAD ROE CAVIAR IS DEEP ORANGE-RED WITH MEDIUM SIZED "BERRIES" & A DELECTABLE BUTTERY FLAVOR WHICH IS ENHANCED BY THE SUBTLE APPLICATION OF SMOKE. CAREFULLY HAND SELECTED AND PREPARED BY CHEF STEVEN STALLARD, BLIS WILD DOMESTIC STEELHEAD ROE CAVIAR IS A STAPLE IN THE TOP RESTAURANTS ACROSS THE COUNTRY.

20 grams - 50 grams - 100 grams - 250 grams - 500 grams

***BLIS GOURMET ROES ARE LIMITED SEASONAL PRODUCTION & MAY REQUIRE EXTENDED PREORDER TIMES.**



HANDCRAFTED MOTHER OF PEARL SPOONS

HAND CARVED MOTHER OF PEARL SPOONS, KNIVES, FORKS AND PLATES ARE THE TRADITIONAL ACCOUTREMENTS USED TO SERVE CAVIAR.

MOTHER OF PEARL IS ESSENTIAL IN PROPER CAVIAR SERVICE BECAUSE IT DOES NOT AFFECT THE CAVIAR'S FRAGILE & ELEGANT FLAVOR.

ANY OTHER TYPE OF TABLEWARE WOULD ALTER THE TASTE OF CAVIAR AND DISTRACT FROM ITS NATURAL FLAVOR.

***MOTHER OF PEARL CAVIAR ACCESSORIES ARE ALL HAND CARVED NATURAL ITEMS THAT ARE SOLD IN BOTH INDIVIDUAL SETS & MIXED SETS OF SIX PLACEMENTS. DUE TO THE ARTISAN NATURE OF THIS PRODUCTION, EXTENDED PREORDER TIMES MAY APPLY.**



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