

About your Royal Red Shrimp

Royal Red Shrimp are now the newest members of the Florida Shrimp family. They are found primarily in the cold, deep waters off the coast of St. Augustine and the Dry Tortugas in the Florida Straits. They prefer a sandy mud or silt ocean bottom, at depths of 820-1550 feet, where the water temperature is a cool 45-55 degrees Fahrenheit. One interesting fact is that this species of Shrimp can be harvested during the day or night, because of the ultra deep-water habitat it lives in.

These beauties are a robust, deep red color with a soft, delicate texture and mild sweet flavor. Their sweetness closely resembles that of Calico or Bay Scallops. Royal Red Shrimp are a beautiful shade of red, and after simmering or steaming the stock is excellent for creating colorful and delicious sauces. One reminder, do not salt these Shrimp before tasting.

Enjoy your Royal Red Shrimp