

Scottish Seas Langoustines Scotland

A world-renowned delicacy, with an undeniable wow factor on the plate, Scottish langoustines are now available from the fishermen-owned brand Scottish Seas. Caught along the west coast of Scotland, the langoustines are immediately frozen to ensure freshness.

The Langoustines

Langoustines from Scottish waters are famous with chefs around the world. Historically a decadent menu offering in Europe, these small lobster-like crustaceans are relatively new to chefs in North America.

The tails can be prepared in or out of their thin pink shell, while the heads and claws make for rich stocks and broths.

The tail meat is sweet and rich enough to stand on its own merits, and it pairs well with meats such as veal or bacon.

Scottish Seas langoustines are frozen immediately after being caught to ensure maximum freshness.

The Fishermen

A fishermen-owned brand, Scottish Seas is a co-operative of Scottish fishermen working together to bring the best of wild Scottish seafood to the world in a way that sustains their home communities and the seas they depend upon.

Creating a fishermen-owned brand of wild Scottish seafood, brought to market with the highest standards of sustainability, can help preserve the health of stocks and their communities, for generations to come.

Scottish Seas langoustines are caught by both trawl and creel along the west coast of Scotland.

“With CleanFish’s help, the old adage about there being plenty more fish in the sea might remain true.”

TIME





“Forget foie. Forget caviar. Langoustines are the new marker of haute cuisine. Slim, pinkish-orange, and built like a basketball player (all arms and legs), *Nephrops norvegicus* is a shrimpy-looking crustacean in the lobster family. Its body can grow up to ten inches long, but it’s basically just the delicious tail meat that has chefs from Copenhagen to Vegas in a full-on frenzy.”

— BON APPÉTIT MAGAZINE

The Facts

Latin Name	<i>Nephrops norvegicus</i>
Origin	Scotland
Form & Size	Frozen 5/10 kg count, 10/15 kg count, 15/20 kg count
Availability	Year-round, while supplies last
Taste Profile	The tail meat is sweet and rich enough to stand on its own merits, and it pairs well with meats such as veal or bacon. The heads and claws make for rich stocks and broths. Langoustines from Scottish waters are famous with chefs around the globe.
Husbandry	Scottish Seas langoustines are caught by both trawl and creel

Meet CleanFish

At CleanFish, we’re committed to aquaculture as an essential part of a sustainable future, and we advocate for the best, most innovative practices — one delicious meal at a time.

We bring together visionary producers at the cutting edge of responsible farming and champion them in the marketplace under traceable, transparent brands for seafood that’s the best of the season, better every season.

That’s what CleanFish is all about — fish you can trust with a difference you can taste.

Keep In Touch

For a complete list of CleanFish products and videos, please visit cleanfish.com

We want to hear about every delicious morsel! Connect with us on social media.

