

WARM WATER

LOBSTER TAILS



Whole Tail [raw]



Split Tail [raw]



Tail Sizing : 5 oz-20 oz and up
 - Under 5oz *Panulirus argus* lobster tails are prohibited from all countries.
 - Brazil produces 3 oz and 4 oz in the *Panulirus laevixauda* species.

WHOLE LOBSTER



Whole [raw]



Whole [cooked]

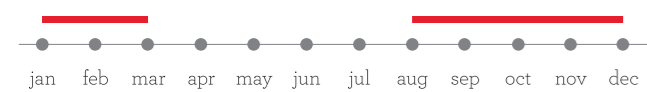


Whole Split [raw or cooked]

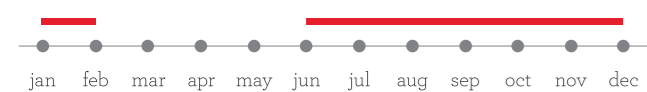
Whole Lobster Sizing : 12 oz-2 lb and up
 - Warm Water Lobster Headmeat is Available Upon Request.

HARVEST CALENDAR*

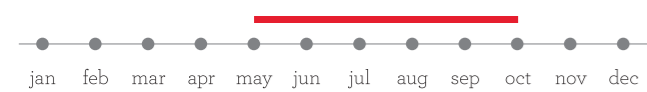
North America [Florida, Mexico]



Central America [Belize, Nicaragua]



South America [Brazil]



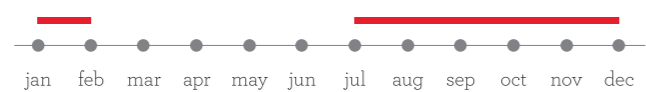
Caribbean [Bahamas]



Caribbean [Dominican Republic]



Central America [Honduras, Panama]



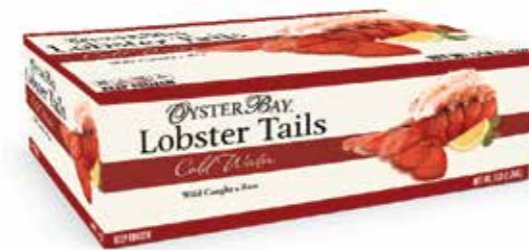
*Harvest / Fishing seasons may vary from year to year



For over 50 years we have been setting the standard in service and satisfaction for all your seafood needs. Based in New York, our production and processing facilities extend from Washington State to the Caribbean from South America to Asia and beyond - all of which operate in full accordance with HAACP, Food and Drug Administration, and European Union Guidelines.

Founded in 1975, **Harbor Seafood** leads the field in experience, expertise, and attention to detail, and offers unparalleled service in frozen, bulk, pre-packaged, and private label products. Under a comprehensive and highly recognized variety of brand names, **Harbor Seafood** guarantees the quality and consistency you demand.

An extensive list of long-term clients and relationships reflects this level of commitment. At **Harbor Seafood** our singular goal is to deliver only the very best - every time to every customer we serve.



969 Lakeville Road, New Hyde Park, New York 11040 . 800.645.2211
www.harborseafood.com

Lobster

made simple.



Homarus americanus

Panulirus argus



COLD WATER

WHOLE LOBSTER



Whole [raw]



Whole [cooked]



Whole Netted [raw or cooked]

Whole Lobster Sizing : 8 oz-6 lb

- Any whole lobster with a carapace length smaller than 3-3/8" is considered undersized in the U.S. North Atlantic Coastal States.

LOBSTER TAILS



Whole [raw]

Sizing : 2/3 oz-20 oz and up



Split [raw]

Sizing : 2/3 oz-20 oz and up

PARTS & PIECES

Claw & Arm



Double Scored

Sizing : 3/5, 5/9, 9/11 [count per lb]

Available : Unscored, Single-Scored

Bodies



Cull [cooked]

One Claw & Arm Missing



Pistol [cooked]

Claws & Arms Missing



Whole Split [cooked]

Cull & Pistol Sizing : Ocean run and size range available upon request

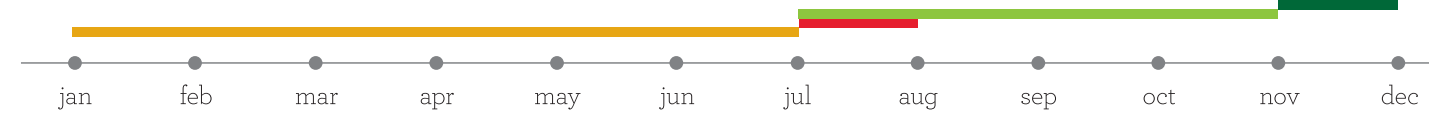
HARVEST CALENDAR/FROZEN PRODUCTION*

Canadian Production [Canada/USA]



- Low Market Production, Approx. 95% of plants are closed & only about 10% of total catch is processed
- 4 oz-12/14 oz tails
- MKT Lobster 16/18 oz and up are produced
- Canner & Market Lobster Production Begins
- Primary Processing Time
- 2 oz-6 oz tails (few beyond 6 oz) [Hard Shell]
- Limited Production Begins Again
- Low to Moderate Processing Activity [Varies year-to-year]
- Winter Production Begins
- Prime Production for Large Tails
- 4 oz-16 oz and up [Hard Shell]

USA Production [Maine]



- Minimal Production on Market Lobsters
- Slow Production Start
- Processing & Production, Also Export to Canada for Processing & Production [Mostly Soft Shell Available]
- [Hard Shell/Soft Shell Mix]

Market Lobster

- Over 1 lb Whole Lobsters
- 6 oz and Larger Lobster Tails
- Available all year long

Canner Lobster

- 8 oz-15 oz Whole Lobster
- 2 oz-6 oz Lobster Tails

*Harvest / Fishing seasons may vary from year to year

LOBSTER MEAT



Tail [T]

Claw [C]

Knuckle [K]

Leg [L]

Body [B]

Combinations Available [Custom Combination Available Upon Request]

[TC] Tail/Claw	[TKL] Tail/Knuckle/Leg	[CKLB] Claw/Knuckle/Leg/Body
[TK] Tail/Knuckle	[TCK] Tail/Claw/Knuckle	
[CK] Claw/Knuckle	[CKL] Claw/Knuckle/Leg	

Minced, Salad, and Broken



Minced
Body and/or leg meat



Salad
Body and leg meat



Broken
Broken tail, claw, knuckle,
body, and/or leg meat