



Mauritius Red Drum

Sciaenops ocellatus



Thanks to its geographical position, in the middle of the Indian Ocean, Mauritius has a warm tropical climate all year round. An important aspect of the farm is to protect and improve the environment to ensure its long-term future.

Red Drum is farmed in 5 sites located on the east coast of the island of Mauritius, close to Pointe aux Feuilles, within the pristine sheltered lagoon that surrounds the island between the coast and the coral reef.

The sites were selected to ensure excellent water quality and to protect the environment. The sites are located about 3 km from the coast where the water depth can reach up to 25 meters and where the current is pushed by the prevailing trade winds.

Sugar, Rum, Tea and now Red Drum

Mauritius is an island nation in the Indian ocean, located 1200 miles east of Madagascar. Thanks to its geographic location and rich history, It is an island with an extremely diverse population in terms of ethnicity, culture, faith and language.

Mauritius is known for its flora and fauna with many species endemic to the island. Only 40 miles long and 30 miles wide, Mauritius is surrounded by white sandy beaches and lagoons. It is protected from the open sea by the world's third largest coral reef which surrounds the island. Just off the coast of Mauritius are some 49 uninhabited islets, several of which have been declared natural reserves for endangered species.

Common Names

Red Drum (USA), Red Fish (USA), Channel Bass (South Africa and UK), Tambour Rouge (France), Corvinon Ocelado (Spain), Ombrina Ocellata (Italy)

Red Drum has a firm white flesh with delicate flavour. It is a versatile fish suitable for all preparations both raw and cooked. It can be grilled, braised or fried.

KEY FACTS & FIGURES

Vertically Integrated Hatchery, Grow Out & Processing

ZERO Antibiotics, GMO, Growth Stimulants, Chemicals

No Land Animal By-Products in Feeds

Low Density Farming

Certified: Friend of the Sea, Global G.A.P., Halal, FDA/HACCP

Available Formats

Whole, H&G, Fillets and Half-Shell



About Buena Vista Seafood

With decades of global seafood sourcing and sales experience, Buena Vista Seafood is leading the charge by bringing trusted, delicious seafood to chefs and diners across North America. But this doesn't mean that Buena Vista Seafood is going about it as a "business as usual" company. At Buena Vista, the entire team is dedicated to making a difference through positive actions and follow-through. By giving back 5% of the profits to notable organizations that are helping our oceans and waterways, Buena Vista Seafood is setting the bar at a new height for seafood suppliers.

Besides the Buena Vista Seafood give-back program, the company only sources seafood that has been properly vetted and meets the highest of current sustainability standards. Located in San Francisco, California, Buena Vista Seafood is proud to represent serious, responsible fishermen and fish farmers from around the globe.