



Storage Until Ready to Cook

We ask you to remember that our extremely fresh, otherwise called Radically Fresh seafood, will last you easily into next week. This method in no way means to toss in the back of the refrigerator, forget about your seafood and expect it to be good in 7 – 10 days!!

Pack your seafood in a clean ziplock bag. After rinsing and patting dry, push excess air out. Keep in mind that methane gas builds inside unbreathable plastic bags so you might need to wash off and pat dry again and the smell of the ocean will return.

Place your ziplocked seafood in a bowl under a loose covering of ice (not a bag of ice) and leave it alone until time to cook and eat, draining and re-icing as necessary.

If you vacuum seal the fish, it is possible to make it two weeks without freezing