

Winter Citrus



Navel Oranges (Nov. to June)

Our California navels are sweet, juicy, easy-to-peel, and virtually seedless.



Blood Oranges (Dec. to May)

Chefs and mixologists love the bold, distinct flavor and juiciness of blood oranges. Their beautiful 'gram-worthy maroon interior varies in intensity (due to growing temperatures).



Cara Cara Oranges (Dec to May)

Besides their color, cara caras are known for their sweetness and lower acidity. They're also known as pink navels; and have be dubbed the Power Orange because they contain 20% more Vitamin C and 30% more vitamin A than traditional navels.



Key Limes (year-round)

A high juice content and intensely flavorful make key limes ideal for chefs, bakers, and mixologists.



Finger Limes (PRE-ORDER; mostly year-round)

Citrus caviar! Finger Limes are filled with tiny pearls that burst with a sweet and tart, citrus flavor. The interior pearls can be squeezed, intact from the peel— most popularly adorning seafood.



Buddha Hands (PRE-ORDER; sporadic Oct to Feb)

Start zesting because these multi-fingered citron have little to no juice— it's all peel and pith. It's nice to work with when you just need peel— candied rind or infusing liquors.



Sweet Meyer Lemons (year-round)

Meyer lemons are a bit sweeter and less acidic than traditional Eureka and Lisbon lemons, with a refreshing herbal scent.




Pink Variegated Lemons (sporadic)

These lemons are uniquely pink on the inside with a yellow and green-striped rind, making them a striking alternative for garnishing dishes and cocktails.



Ruby Red Grapefruits (year-round)

Sweet, but tart, and extremely juicy— grapefruits known for their health benefits.



Pummelos (mid-Oct to April)

The largest citrus fruit, Pummelos are less acidic than traditional grapefruits. They have a zesty tropical scent and very sweet flavor.




Minneola Tangelos (mid-Dec to April)

A cross between grapefruit and tangerine, Minneola tangelos can be identified by the knob at their stem; tangy bold flavor.



Pixie Tangerines (mid-Mar to May)

Small, seedless, easy-to-peek, and intensely sweet.



Kamquats (Nov to March)

These bite-sized citrus burst with sweet-tart, citrusy flavor. The edible peel is sweet, while the juicy flesh is tart.



SEASHORE FRUIT & PRODUCE CO.

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