Between the Bread and the deep BLUE SEA

Sandwiches and More from Alaska Seafood
Cast a Wider Net

Who doesn’t love a sandwich? Especially one that combines exciting global flavors with versatile, high-quality seafood from the icy pure waters of Alaska?

Healthy, delicious, and always wild and sustainable, Alaska seafood is the ultimate inspiration for an ocean of wonderful sandwiches, as well as other menu items that take advantage of economical smaller portions of popular Alaska species. Using these recipes and menu suggestions, you can adapt many of the same ingredients and flavors into appetizers, dips, pastas, soups, stir-frys, salads and more—a real mix-and-match bounty of ideas for your menu.

And that adds value and variety, along with such up-to-the-minute sandwiches as the Smoked Alaska Salmon Deli or the Grilled Alaska Cod Gyro that showcase Alaska seafood in all its delicious glory.

These are keepers, alright.
Surimi Seafood Salad

Alaska Surimi Seafood 2 lbs.
Celery, chopped 4 oz.
Cucumber, peeled, seeded and finely diced 4 oz.
Mayonnaise 16 oz.
Pickled ginger juice 2 Tbsp.
Pickled ginger, minced 1 Tbsp.
Lemon juice 2 Tbsp.
Lemon zest 1 Tbsp.
Rice vinegar 1 Tbsp.
Sugar 1 Tbsp.
Tarragon leaves, fresh ¼ cup
Scallions, thinly sliced 1 oz.
Sea salt 2 tsp.
Black pepper 1 tsp.

Assembly
Butter 8 Tbsp.
Sandwich roll, toasted 12 ea.
Tarragon leaves, fresh to garnish
Celery leaves, fresh to garnish
Lemon zest to garnish

Surimi Seafood Salad: Pull surimi seafood into ½” pieces along natural seams. Combine ingredients and toss. Season with salt and pepper. Cover and refrigerate until chilled.

Assembly: Split sandwich roll in half, leaving an inch at each end unsliced. Butter each side. Place buttered sides down onto hot griddle or under broiler until golden brown. Gently pinch the roll open (like a baked potato); stuff with chilled surimi seafood salad. Garnish with fresh tarragon leaves, celery leaves and fresh grated lemon zest.

A spin on the classic New England Lobster Roll using Alaska Surimi Seafood in place of lobster, on a grilled sandwich roll for an affordable menu solution.

Alternative Ideas
A spin on the classic New England Lobster Roll using Alaska Surimi Seafood in place of lobster, on a grilled sandwich roll for an affordable menu solution.

APPETIZER
Serve surimi seafood salad on endive leaves for an elegant appetizer. Garnish with chopped scallions.

LUNCH / COBB SALAD
Arrange surimi seafood salad, diced tomatoes, crumbled bacon, blue cheese and sliced avocado atop a bed of chopped romaine. Dress with a vinaigrette.

MENUS IDEAS
Alternative Ideas
This sandwich is a take on the French classic Sole Meunière that inspired Julia Child to cook, served on a toasted and buttered brioche bun.

**Alaska Sole Meunière**

**Serves 12**

**Meunière**
- Alaska Sole fillets, 4-5 oz. ea. 3-4 lbs.
- Salt 2 tsp.
- Black pepper 1 tsp.
- Flour 2 cups
- Butter, salted 12+ Tbsp.
- Lemon, juiced 2 ea.

**Curly Endive Salad**
- Curly endive 6 oz.
- Arugula 4 oz.
- Parsley leaves, fresh 1 cup
- Lemon zest 1 Tbsp.
- Olive oil 4 oz.
- White wine or champagne vinegar 1 oz.
- Sea salt 1 tsp.

**Assembly**
- Brioche bun 12 ea.
- Butter, softened 8 Tbsp.
- Capers to garnish

**INGREDIENTS**

- Season fillets with salt and pepper. Spread flour on plate, dredge fillets in flour, shaking off excess. Melt 1 Tbsp. butter in large skillet; add a fillet and cook over high heat for 2 minutes. Turn fillet and cook for 1 minute. Repeat process for each fillet.

- When all fillets are cooked, melt remaining butter in skillet, stirring often until butter smells nutty and is golden brown. Remove brown butter from heat and set aside.

**Curly Endive Salad:** Combine all ingredients; toss to combine. Drizzle with oil and vinegar; add salt. Refrigerate.

**Assembly:** Open brioche bun, spread with butter and toast on griddle or under broiler. Place sole fillet on toasted bun bottom. Drizzle with warm Meunière sauce from the skillet. Arrange salad on top of sole fillet. Garnish with capers. Lean bun crown against salad.

**Directions**

**Pasta**

Toss sautéed sole and cooked fettuccine or linguine with Meunière sauce. Top with Parmesan cheese, parsley and freshly ground black pepper.

**SOLE FRITES**

Serve with crispy French fries for a bistro classic. Add a bit more Meunière sauce to season the fries.
A take on the southern-style fried catfish sandwich.
A pan-fried pecan-cornmeal crusted wild Alaska Pollock on a hoagie roll dressed with spicy tartar mayo.

**ALASKA POLLOCK PO’ BOY**

_Serves 12_

**Pan-fried Alaska Pollock**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Alaska Pollock fillets, 4-5 oz. ea.</td>
<td>3-4 lbs.</td>
</tr>
<tr>
<td>Peanut oil</td>
<td>as needed</td>
</tr>
<tr>
<td>Toasted pecans, ground</td>
<td>16 oz.</td>
</tr>
<tr>
<td>Cornmeal, yellow</td>
<td>16 oz.</td>
</tr>
<tr>
<td>Flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Sea salt</td>
<td>2 Tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 Tbsp.</td>
</tr>
<tr>
<td>Black pepper</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Cayenne pepper</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>Eggs, beaten</td>
<td>4 ea.</td>
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</tbody>
</table>

**Spicy Tartar Mayo**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mayonnaise</td>
<td>16 oz.</td>
</tr>
<tr>
<td>Pickle relish</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Celery, ⅛&quot; dice</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Horseradish, prepared</td>
<td>2 oz.</td>
</tr>
<tr>
<td>Ginger, fresh, chopped</td>
<td>2 Tbsp.</td>
</tr>
<tr>
<td>Lemon juice and lemon zest</td>
<td>1 Tbsp. ea.</td>
</tr>
<tr>
<td>Garlic, fresh, chopped</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Chili paste</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Sea salt</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Garlic powder</td>
<td>1 tsp.</td>
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**Assembly**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Hoagie roll</td>
<td>12 ea.</td>
</tr>
<tr>
<td>Lettuce, shredded</td>
<td>3 cups</td>
</tr>
<tr>
<td>Tomatoes, chopped</td>
<td>12 oz.</td>
</tr>
<tr>
<td>Yellow onion, chopped</td>
<td>12 oz.</td>
</tr>
<tr>
<td>Banana peppers, chopped</td>
<td>12 oz.</td>
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</tbody>
</table>

**Pan-fried Alaska Pollock**: Rinse pollock, pat dry; cut into 4-5 oz. fillets.

Combine pecans, cornmeal, flour, salt, sugar, black pepper, and cayenne pepper. In a separate bowl, combine milk and egg. Dip each fish portion in milk mixture; coat with nut mixture in classic breading style.

Fry 1 or 2 pieces of fish in peanut oil for 3-4 minutes or until golden brown, turning once. Drain on paper towels. Keep warm in a 300°F oven while frying remaining fish – or fry fish fillets to order.

**Spicy Tartar Mayo**: Combine all ingredients and mix well. Refrigerate.

**Assembly**: Spread Spicy Tartar Mayo on both sides of roll; place fillet on bottom half. Top with shredded lettuce, chopped tomatoes, onion, banana peppers and roll top.

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**FISH & CHIPS**

Cut pollock fillets into finger size lengths and fry using same breading method. Serve with French fries for an upscale “fish n’ chips.”

**FISH TACOS**

Serve cut pieces of pollock in two warm corn tortillas topped with shredded lettuce, pico de gallo, fresh cilantro and salsa. Garnish with lime wedge.

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**Alternative Ideas**

Serve pollock fillets in a corn tortilla with lime wedges for a fresh twist on traditional fish tacos.
A classic Chinese stir-fry built for a sandwich. Crispy fried wild Alaska Halibut tossed in a sweet and gingery Mandarin Orange Soy Sauce on a focaccia square.

**Mandarin Orange Soy Sauce**
Orange juice, fresh squeezed 6 oz.
Sugar 6 oz.
Water 5 oz.
Soy sauce, low sodium 2 oz.
Ponzu-citrus dressing 2 oz.
Sushi vinegar 2 oz.
Sake 1 oz.
Orange juice concentrate 1 oz.
Thai chili sauce 1 Tbsp.
Orange zest 1 Tbsp.
Sesame oil 2 tsp.
Garlic purée 1 tsp.
Ginger purée 1 tsp.
White pepper ½ tsp.
Cornstarch slurry as needed

**Fried Alaska Halibut**
Alaska Halibut fingers, approximately 2 oz. ea. 3-4 lbs.
Cornstarch as needed

**Assembly**
Focaccia square – 4” x 5”, warmed 12 ea.
Mandarin orange segments 12 oz.
Scallions, chopped ¾ cup
Sesame seeds, toasted black and blonde ¾ cup
Cilantro leaves, fresh 12 Tbsp.
Orange zest to taste
Sesame oil, toasted drizzle

Mandarin Orange Soy Sauce: Combine all ingredients in a saucepan; heat to a simmer. Whisk cornstarch slurry into sauce to thicken. Allow to simmer another 3 minutes; remove from heat.

Fried Alaska Halibut: Dredge halibut in cornstarch. Fry halibut in a 365°F to 375°F fryer 1-2 minutes, or until internal temperature reaches 145°F.

Assembly: Dip halibut (2 fingers per order) in Mandarin Orange Soy Sauce. Place sauced halibut on warm focaccia square; top with Mandarin orange segments, scallions, sesame seeds, cilantro leaves, orange zest and sesame oil.

**Alternative Ideas**

**Chinese Halibut Salad**
Dip cut pieces of fried halibut in Mandarin Sauce. Toss with chopped romaine, shredded Napa cabbage, radicchio, chopped scallions, cilantro and wonton chips.

**Stir-Fry**
Stir-fry onions and red, green and yellow bell peppers with minced fresh ginger, garlic, scallions and orange zest. Add cut pieces of fried halibut in Mandarin Sauce. Garnish with Mandarin oranges, fresh cilantro and toasted sesame seeds. Serve on rice or crispy noodles.
GRILLED ALASKA COD GYRO

**Gyro Seasoning**
- Onion, chopped: 8 oz.
- Olive oil: 12 oz.
- Red wine vinegar: 4 oz.
- Garlic, minced: 4 Tbsp.
- Marjoram: 4 Tbsp.
- Rosemary: 4 Tbsp.
- Sea salt: 4 tsp.
- Black pepper: 2 tsp.
- Alaska Cod fillets, cut into 1 oz. squares: 3 lbs.

**Tzatziki Sauce**
- Greek yogurt: 16 oz.
- English cucumber, sliced in ½ moons: 2 oz.
- Olive oil: 1 oz.
- Red wine vinegar: 1 oz.
- Garlic, minced: 3 Tbsp.
- Mint, fresh, chopped: 2 Tbsp.
- Dill, fresh, chopped: 2 Tbsp.
- Lemon zest: 1 tsp.
- Sea salt: 1 tsp.

**Assembly**
- Pita bread: 24 halves
- Romaine, shredded: 12 oz.
- Cherry tomatoes, halved: approximately 2 pints
- Red onion, chopped: 12 oz.

**Gyro Filling:** Combine all gyro seasoning ingredients in food processor; process to fine paste. Mix with cod to coat. Place cod pieces on hot grill for 2-3 minutes, depending on grill temperature. Carefully turn cod over and grill for another 1-2 minutes, or until just opaque. Place on a sheet pan to cool. Refrigerate.

**Tzatziki Sauce:** Combine all ingredients in a food processor and purée. Refrigerate.

**Assembly:** Place pita under the broiler to warm. Stuff pita halves with shredded lettuce, red onion and 1 Tbsp. Tzatziki Sauce. Top with 6-8 cod squares, halved cherry tomatoes; drizzle with additional Tzatziki Sauce.
Ideas

Alternative Smoked wild Alaska Salmon served on a deli roll, spread with seasoned cream cheese schmear. It’s a new kind of deli sandwich.

SMOKED ALASKA SALMON DELI  
Serves 12

Cream Cheese Schmear
Cream cheese, at room temperature 8 oz.
Capers 3 oz.
Lemon juice 2 oz.
Horseradish, prepared 2 oz.
Dill, chopped ¼ cup
Sea salt to taste
White pepper to taste

Pickled Red Onions
White vinegar 12 oz.
Sugar 3 oz.
Salt 1 tsp.
Bay leaf 1 ea.
Allspice berries 5 ea.
Whole cloves 5 ea.
Red pepper flakes 1 tsp.
Red onion, thinly sliced 16 oz.

Assembly
Deli roll 12 ea.
Heirloom tomato, sliced 36 slices
Arugula 1 cup
Alaska smoked salmon, 4-5 oz. ea., cut in finger slices 3-4 lbs.
Dill sprigs to garnish

Cream Cheese Schmear: Combine all ingredients and mix well. Add salt and pepper to taste. Refrigerate.

Pickled Red Onions: Combine vinegar, sugar, salt and spices. Bring to boil, reduce heat, add onions; simmer for 1 minute. Cool in bowl, then refrigerate.

Assembly: Spread cream cheese schmear on bottom of toasted roll; layer with tomatoes, arugula and smoked salmon. Garnish with pickled onions and fresh dill.

APPETIZER / DIP / SPREAD
Mix chopped smoked salmon with 2 parts cream cheese to 1 part sour cream. Mix in chopped scallions or capers and season with salt, pepper, dill and lemon zest. Serve with crackers or crudités.

SANDWICH WRAP
Serve salmon rolled in thin buckwheat blini-style pancakes. Top with schmear and capers.
A fun fork and knife sandwich version of San Francisco’s Italian favorite made from the “catch of the day.” Featuring wild Alaska Halibut, topped with a fresh tomato sauce on a sourdough crostini.

### Cioppino Sauce

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
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<tbody>
<tr>
<td>Olive oil</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Onion, ¼&quot; dice</td>
<td>8 oz.</td>
</tr>
<tr>
<td>Shallots, ¼&quot; dice</td>
<td>2 oz.</td>
</tr>
<tr>
<td>Sea salt</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Garlic, fresh, minced</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Red pepper flakes, crushed</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Tomato paste</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Tomatoes, diced, in juice</td>
<td>7 cups</td>
</tr>
<tr>
<td>Dry white wine</td>
<td>2 cups</td>
</tr>
<tr>
<td>Fish stock</td>
<td>4 cups</td>
</tr>
<tr>
<td>Bay leaves</td>
<td>2 ea.</td>
</tr>
<tr>
<td>Kosher salt and black pepper</td>
<td>to taste</td>
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**Wild Alaska Halibut**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Alaska Halibut fillets, 4-5 oz. ea.</td>
<td>3-4 lbs.</td>
</tr>
<tr>
<td>Kosher salt and black pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>Olive oil</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

**Shaved Fennel-Herb Salad**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fennel, shaved</td>
<td>6 cups</td>
</tr>
<tr>
<td>Cherry tomatoes, halved</td>
<td>3 cups</td>
</tr>
<tr>
<td>Parsley leaves, fresh</td>
<td>1 cup</td>
</tr>
<tr>
<td>Lemon zest</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Kosher salt and black pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>White wine vinegar</td>
<td>to taste</td>
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</tbody>
</table>

**Assembly**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Sourdough crostini, ½&quot; slices, brushed with olive oil</td>
<td>12 ea.</td>
</tr>
<tr>
<td>Chives, finely chopped</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Lemon zest</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

**Cioppino Sauce:** Heat oil in large pot over medium heat. Add onion, shallots and salt; cook until translucent. Add garlic, red pepper flakes; cook 5 minutes. Stir in the tomato paste, tomatoes with juice, wine, fish stock and bay leaves. Cover and simmer about 60 minutes. Add salt and pepper to taste.

**Alaska Halibut:** Season halibut fillets with salt and pepper; set aside. Heat large skillet over medium high heat, add olive oil and continue heating until olive oil is hot. Place fillets in skillet and sauté for 5-6 minutes. Turn over fillets; continue cooking for 4 minutes, or until opaque throughout. Sauté fillets in batches or to order.

**Shaved Fennel-Herb Salad:** Combine all ingredients, toss and refrigerate.

**Assembly:** Toast crostini slices on grill or in oven. Place crostini on plate, spoon 1 Tbsp. of Cioppino Sauce on crostini, place halibut on top of sauce, ladle ¼ cup sauce over halibut, garnish with fennel salad, chopped chives and lemon zest.

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**Alternative Menu Ideas**

**PASTA**

Toss cut pieces of cooked halibut and cooked spaghetti with extra virgin olive oil, sautéed garlic and Parmesan cheese. Top with Cioppino Sauce. Garnish with parsley and red pepper flakes.

**APPETIZER / SOUP**

Double the broth quantity and add cut pieces of grilled halibut to make an appetizer portion “cup of soup.”
Salt & Pepper Alaska Cod
Alaska Cod fillet, 4-5 oz. ea. 3-4 lbs.
Cornstarch as needed

Asian-style “Gremolata”
Scallions, chopped 4 oz.
Jalapeños, red and green 2 oz.
Garlic, sliced 2 oz.
Ginger, julienne 2 oz.
Cilantro leaves, fresh 1 oz.
Kosher salt or sea salt 1 Tbsp.
Ground pepper mix (black, green, red and Szechuan) 1 Tbsp.

Assembly
Sesame bun, toasted 12 ea.
Lime Ponzu sauce 12 Tbsp.
Red vinegar (available at Asian markets) drizzle
Jalapeño, red and green, thinly sliced 2 slices of each
Cilantro, fresh 12 sprigs

Salt & Pepper Cod: Dredge cod in cornstarch; fry in 365°F to 375°F fryer for 1-2 minutes, or until internal temperature reaches 145°F.

Asian-Style Gremolata: Dredge gremolata ingredients, except cilantro, salt and pepper, in cornstarch. Fry for 15-30 seconds or until garlic is golden brown. Cool and add cilantro leaves. Toss with salt and pepper.

Assembly: Place gremolata on warm bun bottom, top with fried cod, drizzle with Ponzu sauce and red vinegar; garnish with fresh jalapeño slices and fresh cilantro. Top with bun crown.

Crispy fried salt & pepper Alaska Cod topped with a spicy Asian-style “gremolata” on a toasted sesame bun.