

SHRIMP **irresistible**

PERCEIVED VALUE = PREMIUM PRICING

UPSCALE APPEAL

Shrimp often carries a higher perceived value, which can enhance overall appeal and allow for premium pricing.

SPECIAL OCCASIONS & TREATS

Customers often associate shrimp with celebratory meals or treats, making it attractive for special occasions, seasonal dishes, or limited-time offerings.



menu concepts

APPETIZER

THINK OUTSIDE THE COCKTAIL

Offer a chilled shrimp appetizer with some new and exciting flavors.

- Served with a **Limoncello Aioli** or **Sun-Dried Tomato Pesto**.
- **Bloody Mary Shrimp** diced shrimp served in a bloody mary vinaigrette.
- **Avocado and Shrimp** – tender shrimp tossed with creamy avocado in a tangy vinaigrette
- **Shrimp Ceviche Cups** fresh shrimp marinated in lime juice with diced onions, tomatoes, cilantro, and jalapeños, served in crisp lettuce cups or mini taco shells.
- Add a shrimp happy hour

BRUNCH MENU

- Consider **Shrimp Benedict** *Sauteed shrimp on a buttermilk biscuit topped with a poached egg and hollandaise*

- **Shrimp and Grits** this versatile southern treat can be tailored to your restaurant's unique flavors
- Add shrimp to your bloody \$\$\$ as a **Bloody Mary Menu add on**

ENTREES

- **Calabrian Chili** – Lemon shrimp served over creamy polenta with sauteed mushrooms and spinach. An elegant dish with humble comforting roots.
- **Surf and Surf** – Blackened salmon served with sauteed honey-lemon glazed shrimp alongside broccolini and roasted potatoes

ADD ONS

A great way to add more up-selling capabilities to your menu is by adding an "Add section"

- Add shrimp to any salad, pasta or protein

APPEALS TO DIVERSE DIETS

High Protein & Low Calories
Fits well for Keto, Paleo, Low Carb
Protein Alternative to Red Meat & Poultry

CULINARY VERSATILITY

Wide Flavor Pairings
Delicate flavor works with broad range of spices & sauces
Multiple Preparations
Grilled | Fried | Sauteed | Boiled | Sashimi/Ceviche



YOUR PARTNER IN CULINARY EXCELLENCE

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