

NOW SERVING: OUTDOOR DINING

Smoked Salmon



Great for bagels and wraps

Cured and cold smoked in an artisanal method, results in a rich, buttery taste.

Toppits Atlantic 4/1 kg	SALSM14671
Gustavsen Atlantic 4/1 kg	SALSMKNA4
Buffet Steelhead 12/1 kg	SALSMKBUF12
Toppits Steelhead 4/1 kg	SALSM14848
Toppits Coho 4/1 kg	SALSC14847

Also, available in other sizes per brand.

Pizza Fingers



A pizza lovers dream. Hand-made with real pepperoni and mozzarella for an authentic pizza taste.

Pepperoni and Cheese, 50 ct
AM100T050

Crunchy Calamari Bites



Create a Po'Boy sandwich

The perfect comfort food with a bite of sweet and savoury. Available in two flavours.



Sea Salt & Peppercorn, 5/2 lb	TV14249
Firecracker, 5/2 lb	TV14248

Lightly Breaded Calamari



Cook and serve as an appetizer or a topping to salads. A flavourful, light coating around a fully cleaned, naturally tender Loligo squid.

Lightly Breaded Calamari
Ring and Tentacles, 6x4x227 g
CALB49868

Breaded Popcorn Shrimp



Perfect snack for on the go

Quick to cook and serve. Add it to a taco, wrap or as a sauced-up shrimp box.

Gourmet Breaded Tail-Off
Shrimp Pouches, 12/8 oz
B41690N

Crispy Golden Pollock Bites



Skewer with a side of fries

Wild-caught skinless fillet with a crunchy and crispy coating. Hand-cut from whole muscle for a tender flaky fish.

Crispy Golden Pollock Bites, 2/5 lb
TV14247

Seafood that is versatile for dish applications, offers quick turnaround and satisfies your guests' palate.

Lobster Meat



Create lobster rolls to go

Cured and cold smoked in an artisanal method, results in a rich, buttery taste.

Atlantic Lobster Claw & Knuckle Meat (Chem-Free), 6/2 lb	L12678
MSC Lobster Combo Meat, 8/1 lb	LMC13881
Lobster Meat Claw, Knuckle, Leg, Body Combo, 8/1 lb	LOBMEAC8

Cooked Shrimp



Add to cold dishes: salads & pasta

This already cooked shrimp eliminates labour while still allowing for various applications.

Cooked Shrimp Medley, min. 60 ct
PCSC6080WT10

Atlantic Salmon (Antarctic Region)



Most popular fish

Raised in pure icy waters, with no antibiotic and hormones, delivers a unique, rich flavour with a buttery profile.

ASC Atlantic Salmon Portions, Skin-On, 6 oz	SALPC14638
ASC Atlantic Salmon Portions, Skin-Off, 6 oz	SALPC14639
Atlantic Salmon Portion, Chem-Free, 6 oz	SALP14339
Atlantic Salmon Portion, Chem-Free, 8 oz	SALP14337

Also, available in other sizes and cuts.

Halibut Portions



Great for fish tacos

A popular white fish with thick flakes and a mild-buttery flavour. Preportioned to eliminate need for skilled labour.

Halibut Portions, 4 oz	HALFR4P10A
Halibut Portions, 6 oz	HALFIL6P10A
Halibut Fletches, 6-8 oz	HAL13410
Halibut Fletches, 8-16 oz	HAL13411

Available in skinless and boneless, IQF. More sizes available.

Orange Roughy



Moist, large-flaked meat holds together well when cooked, making this extremely functional.

Orange Roughy Fillet, 4-6 oz	ORN46S10	
Orange Roughy Fillet, 6-8 oz	ORN68S10	



Brew 'n' Battered Haddock



Classic fish & chips or sandwich

Unique batter has a delicious beer flavour and creates a crispy texture with a mild fish bite. 100% yield results.

Brew'n'Battered Haddock, 4 oz	TV13270	
Brew'n'Battered Haddock, 8.5 oz	TV13273	



Lobster Tails



Cold water and warm water tails offer beautiful plate presentation and savoury flavours.

Cold Water, 4-5 oz	LOBCW45A10
Warm Water, 5 oz	LOB5T10

CW also available in sizes: 2-3, 3-4, 5-6, 6-8 oz
WW also available in sizes: 2, 3, 6, 7, 8, 9, 10-20 oz

Shrimp Skewers



Easy to serve

Hand-threaded on bamboo sticks, these shrimp skewers are consistent in size and will add value to any dish.

Shrimp Skewers
Unseasoned, Tail-On
5 shrimp/skewer, 6/756 g
3140SKEVW10





Our mission is to simplify seafood to inspire every chef.

For more than a century, **food has been our passion.** It's what has driven us to develop unique and innovative concepts, to source only the highest quality products, and to build strong relationships with suppliers who share our values. Our focus continues to be an importer and supplier of frozen foods to the Canadian foodservice, retail and manufacturing industries, specializing in seafood. Toppits is **committed** to sharing our knowledge through education, and strives to instil in our partners the same enthusiasm for food that we have.

For the Future of our Oceans

At Toppits, we believe that **sustainability** is a core element of any responsible business, and we are committed to engaging in thoughtful business practices in a way that protects the environment and the overall population of many aquatic species. **We source an abundant amount of our seafood from responsible fisheries and aquaculture operations** labelled with Aquaculture Stewardship Council (ASC), Marine Stewardship Council (MSC), Best Aquaculture Practices (BAP) and/or Ocean Wise.

We are **dedicated and committed to providing excellent product** on a consistent basis for both wild and farmed seafood products. We utilize experienced and trusted third party inspection firms at all our approved, GFSI certified production facilities. Toppits strives to ensure that our strict product specifications are consistently being met and surpassed.



Recipe: Fish Tacos with Mango Salsa

Prep time: 30 minutes, Cook Time: 25 minutes, Servings: 24

Ingredients:

24 small white tortillas
1 lb 4 oz halibut portions
1/2 tsp ground cumin
1/2 tsp cayenne pepper
1 tsp salt
1/4 tsp black pepper
1 tbs olive oil

Taco Topping Ingredients:

1 sweet red pepper, diced
1 large mango, diced
2 medium avocados, sliced
2 tomatoes, diced
1/2 red onion, diced
1/2 bunch cilantro, chopped
1 lime, cut into wedges

Sauce suggestion:

Sriracha



Directions:

Line large baking sheet with parchment. In a small dish, combine seasonings: cumin, cayenne pepper, salt and black pepper and evenly sprinkle seasoning mix over both sides of fish. Lightly drizzle with olive oil. Bake at 375°F for 20 minutes or until fish flakes with a fork. Combine all taco toppings and mix well. To serve the tacos, quickly toast the tortillas on a large dry skillet or griddle over medium/high heat. Assemble tacos with fish, cut into strips, then add remaining ingredients finishing with a squeeze of lime juice and sriracha (optional).

More products and recipes online at www.toppits.com/foodservice