

Tropic Seafood

The Bahamas' Leading Producer of Quality Assured Lobster Tails

MOVING TOWARD THE FUTURE AND LEADING BY EXAMPLE.



ISLAND QUEEN[®]
BRAND



ISLAND PRINCE[®]
BRAND

Tropic Seafood

The Bahamas Facility

Completed in 2000, our state-of-the-art plant in Nassau, Bahamas is the largest lobster tail and seafood processor located in Nassau, Bahamas. Our operations meet all HACCP and European Union standards. We consistently obtain the highest inspection scores on customer and third-party inspections, and have repeatedly earned a grade of AA within our inspection and compliance system of BRC.

Our production facility features the most modern equipment for optimal sanitation and maximum efficiency, utilizing a reverse osmosis technique to provide the purest quality water for processing our lobster tails. This includes automated cleaning tables and conveyors, and custom built thaw tanks to ensure proper temperatures and adequate water circulation.

Our automated grading machines assure accuracy in shipping products customized to the needs of our customers. Our Quality Control department oversees processing to assure the highest quality products. Only #1 quality product becomes Island Queen branded.

Our facility also features a computerized central ammonia system to ensure stable freezing temperatures in high capacity freezers that accommodate both racked and bulk product storage.

Tropic Seafood, Ltd.

PO Box SP-63775, Gladstone Road,
Nassau, Bahamas

242.361.3000

email: info@tropicseafood.com

Tropic Seafood is the industry choice for excellence in product and services.

As the first lobster fishery to receive MSC certification in Nassau, Bahamas, Tropic Seafood is a proven leader in the industry. We choose to lead the way by setting an example of best practices and new innovative ways to do business.

Serving globally, we deliver many premium seafood products and support sales of Whole Live Spiny Lobsters into international markets including Asia.

Our premium product offerings are each native to the pristine warm waters of Nassau, Bahamas. Through stringent grading and quality control, we deliver industry choice seafood and service to both retail and food service industries worldwide.



Quality and Sustainability

Tropic Seafood participates in the Global Food Safety Initiative (GFSI) and has elected to comply with one of the most stringent food safety programs in the world, The British Retail Consortium (BRC). For the past several years, we have earned a grade

of "AA" within the inspection and compliance system of BRC. Our latest inspection in November 2021 earned Tropic Seafood, Ltd., a grade of AA (or A+), which is almost unheard of in the food industry.

Land-based Aquaculture

Our on-site facilities position our company to explore into land-based aquaculture programs that grow highly prized species of fish. These species are well suited for growth in the Bahamian climate and water temperatures. Each of our aquaculture species can be shipped live, fresh or frozen, whole or filleted into markets throughout North America. **For more information about our aquaculture programs, or partner opportunities, please contact us at info@tropicseafood.com**



A proven leader and
AA Rated BRC Certified Plant
in Nassau, Bahamas.

At Tropic Seafood we implement the latest refrigeration technology in our state-of-the-art engine room. This system is fully automated, self diagnosing, and can be controlled and monitored from anywhere in the world.

Our Product Lines



Island Queen® Lobster Tails

Our Island Queen spiny lobster is superior in taste, texture, and appearance to all other lobster tails. Each tail is completely filled with succulent, firm, white meat and brimming with sweet, delicious flavor.

Sizes range from 4.2 oz to 20 oz. and are individually polybagged and packed in 4/10 lb cartons per master case.

Island Queen® Whole Frozen at Sea Lobsters

Trap-caught wild lobsters are harvested, packed and blast frozen on the vessel to ensure the highest quality product. Before being received at our facility, the lobsters are rigorously inspected for quality to ensure compliance.

Graded, bagged and packed in 10 kilo boxes at sea. Cases are received and stored at our facility until shipped by ocean freight

Island Queen® Stone Crab Claws

Our sustainably harvested Stone Crab Claws are cooked on the vessel to lock in freshness and quality.

Available in five sizes ranging from Medium, Large, Jumbo, Colossal and Super Colossal.

Island Queen® Lane Snapper

This highly desirable, delicious Lane Snapper are harvested by net in Bahamian waters. The snapper are scaled, fully cleaned and blast frozen overnight. Our Lane Snapper is sold whole, scaled, cleaned and head-on.

Available in four sizes: 4-7 oz, 7-12 oz, 12-16 oz, and 16-28 oz. Poly sleeved and packed in 50 lb bulk boxes.

Island Prince® Lobster Tails

Island Prince brings an excellent value to our spiny lobster with good quality tails at an affordable price.

Sizes range from 4.2 oz to 20 oz. and are individually polybagged and packed in 4/10 lb cartons per master case.

Island Queen® Live Lobsters

Live lobsters are sold both locally and exported to Asia and Europe. The lobsters are harvested from our live tanks and then placed in chill tanks until they reach a state of hibernation for shipping.

Graded and dry packed with a non-toxic wood fiber in specially modified insulated boxes to ensure over 95% survival. Boxes will hold 15-18 kilos.

Island Queen® Bahamian Conch

This delicious #1 Bahamian conch is only found in the warm waters of the Caribbean. We use only unblemished, 100% usable white-meat conch that passes our rigid quality control standards.

Cleaned, trimmed and case packed with 10/5 lb bags.

