

CONVENIENT
SCOOP-JAR



Gourmet seafood sauces created by an award-winning, Vancouver restaurateur.

- A unique line of chef-designed sauces that make it easy to cook delicious seafood meals.
- Made with natural ingredients. Created and bottled in British Columbia, Canada.
- Delicious and versatile for seafood, poultry, beef, and vegetarian dishes.
- Feature at fresh seafood counters and on-shelf.





CLASSIC TARTAR SAUCE

RELISH WITH FISH.

Dollop on battered fish 'n' chips.
For a lighter meal with a rich flavour,
pair with baked or grilled fish.

UPC Code: 0 23782 08006 0

Ingredients: expeller pressed canola oil, liquid whole eggs, agave nectar, cucumbers, water, white vinegar, honey, salt, capers, spices, lemon juice concentrate, calcium chloride, natural flavours.



SWINGIN' COCKTAIL SAUCE

A SUGGESTIVE PARTNER FOR SHRIMP.

Pour cocktail sauce in your best bowl
and surround with juicy lemon wedges
and fresh parsley. Dip or dunk cooked
shellfish in and savour.

UPC Code: 0 23782 08008 4

Ingredients: tomato paste, prepared horseradish (horseradish, water, white vinegar, sugar, salt, citric acid), liquid sugar, vinegar, salt, lemon juice concentrate, onion powder, spices, hot pepper sauce (vinegar, chili peppers, salt).



RUSTIC SOYA MAPLE GLAZE

TRUE CANADIAN FUSION.
A PERFECT FINISH FOR BBQ SALMON.

Drizzle generously over hot grilled salmon.
Experiment with other seafood, chicken, tofu
and pork. Pair with fresh baked bread and a
light salad.

UPC Code: 0 23782 07048 1

Ingredients: organic tamari sauce (water, organic soybeans, organic wheat, sea salt, brewing starter), honey, brown sugar, maple syrup, rice vinegar, sesame oil, cured anchovy, garlic, ginger, salt, water, citric acid, xanthan gum.



TEMPTING TERIYAKI MARINADE

SWEET & SAVOURY. MAKE
ANY FISH A SIGNATURE DISH.

Marinate your favourite fish or meat
for 20-60 minutes and bake, broil or BBQ.
Add more garlic or ginger to make it your
own. Serve with steamed vegetables.

UPC Code: 0 23782 08009 1

Ingredients: water, cane sugar, soy sauce, sesame oil, lemon juice, ginger, garlic, xanthan gum.



TANGY THAI AIOLI

A SPICY, CREAMY SAUCE
YOU CAN'T LIVE WITHOUT.

A healthy-sized dollop of this sauce dresses
up crab cakes or any grilled or baked fish.
Slather on toasted bread and build a tangy
crab sandwich. Serve as a dip with crispy
yam wedges.

UPC Code: 0 23782 08007 7

Ingredients: expeller pressed canola oil, liquid whole eggs, water, chillies, salt, vinegar, honey, spices, lemon juice concentrate, cured anchovies, garlic, shallot, shrimp paste, lemongrass, sugar, kaffir lime, ginger.

Delivered: Vancouver, BC Canada

Master Case: 12 x 250 ml (8.4 fl oz) Glass Jar

Net Weight per Case: 13.75 lbs

Case Size: 10-1/4" W x 7-3/4" L x 5-1/4" H



SIMPLY WEST COAST IS A DIVISION OF
COLDFISH SEAFOOD COMPANY INC.

*EXCEPT RUSTIC SOYA MAPLE GLAZE