



CRESCENT CITY
Seafoods



ICEBERG



About Crescent City Seafoods

Founded in 2024, Crescent City Seafoods (CCS), DBA of CMU & Associates is a new and innovative seafood supplier poised to serve businesses across the USA and around the globe. With offices in Los Angeles, Texas, Florida, New Jersey, Chile and Spain, Crescent City Seafoods will offer premium frozen seafood to hotels, resorts, restaurants, retail markets, and other institutions.

Our mission is to provide a wide array of quality products, listen closely to our customers and work diligently to meet their demands. Whether you're seeking luxury, high-end items, or more cost-effective options, we are committed to delivering reliable, delicious seafood that suits your business.

Though we're a new company, Crescent City Seafoods is the exclusive distributor of Iceberg brand and is backed by a leadership team with over 80 years of combined experience within the seafood industry. We specialize in premium items like Chilean sea bass and Spanish octopus, alongside more budget-friendly options like shrimp and untreated tuna. Crescent City Seafoods' direct sourcing model removes the middlemen, enabling us to pass on cost savings to our customers while ensuring our products meet their specific needs. We source directly from trusted suppliers to maintain control over both product quality and pricing.

At Crescent City Seafoods, we're excited to bring our vision of high-quality, cost-effective seafood to customers. If you're looking for a reliable seafood supplier that values both excellence and affordability, we look forward to serving you soon.

James "Butch" Vidrine - Director/Advisor

butch@crescentcityseafoods.com | 832-244-6568

Eddie Corvalan - Managing Partner Iceberg Foods

eddie@iceberg-foods.com | 786-683-9675

Jose Miguel Corvalan - Sales East Coast (Miami)

jose@crescentcityseafoods.com | 954-907-3157

Rocio Baeza - Sales East Coast (Miami)

rocio@crescentcityseafoods.com | 786-578-2509

Danny Gonzalez - Sales West Coast (Los Angeles)

danny@crescentcityseafoods.com | 951-847-1124

Matias Cruz - Sales and Marketing (Spain)

matias@crescentcityseafoods.com | 561-609-9023

Nicolas Cruz Errazuriz - Sales East Coast (Spain)

nicolas@crescentcityseafoods.com | 332-275-6754



Chilean Seabass

Dissostichus eleginodes

COUNTRY OF ORIGIN: CHILE

HARVEST: WILD CAUGHT



FILLET

SIZE:

- 6-8 lb
- 8-10 lb
- 10-12 lb
- 12-14 lb
- 14-16 lb
- 16 lb up



PORTION

SIZE:

- 4 oz
- 6 oz
- 8 oz
- 10 oz



HGT

SIZE:

- 6-8 kg
- 8-10 kg
- 10-12 kg
- 12-14 kg
- 14 kg up

Spanish Octopus

Octopus Vulgaris

COUNTRY OF ORIGIN: SPAIN

HARVEST: WILD CAUGHT



Cooked Legs

16 x 10 tray



Raw Whole

2-4 lb | 4-6 lb | 6-8 lb | 8 lb up

Yellowfin Tuna

Thunnus Albacares

COUNTRY OF ORIGIN: VIETNAM, INDONESIA, PANAMA

HARVEST: WILD CAUGHT

TREATMENT: UNTREATED



Cubes

Cubes are cut from tuna steaks, and prepared for Poke, which is a popular Hawaiian Dish.

1 lb bag



Steak

Steak can be grilled, pan-fried, broiled, baked or consumed raw.

4 oz | 6 oz | 8 oz



Saku

Saku is boneless, skinless and cut in a uniformed block, easy to prepare for sashimi.

12-24 oz



Loin

Large cuts of meat taken from the dorsal and belly area of a tuna. A loin will have a varying thickness depending on the natural shape of the fish.

3-6 lb | 5-8 lb

Shrimp

Lito Penaeus Vannamei

COUNTRY OF ORIGIN: INDIA, ECUADOR, PANAMA

HARVEST: FARM RAISED



WHITE EZ PEEL

SIZE:

16/20 | 21/25 | 31/40



WHITE P&D

SIZE (TAIL-ON):

13/15 | 16/20 | 21/25

SIZE (TAIL-OFF):

26/30 | 31/40 | 41/50



WHITE COOKED P&D

SIZE (TAIL-ON):

21/25 | 31/40

SIZE (TAIL-OFF):

31/40



HEADLESS

SIZE:

21/25



COOKED BUTTERFLY

SIZE:

31/40



NOBASHI EBI

SIZE:

16/20 | 21/25



COCONUT BREADED

SIZE:

16/20 | 21/25



BREADED

SIZE:

16/20 | 21/25



CRESCENT CITY
Seafoods

Crescent City Seafoods

124 Maka'ala St.
Hilo, HI 96720
832-244-6568