

**BLUELINE TILEFISH**  
*CAULOLATILUS MICRIPS*



**DESCRIPTION:**

BlueLine Tilefish, also known as Grey Tilefish are not as colorful as Golden Tilefish, but just as delicious. BlueLine Tilefish get their name from a narrow gold stripe underlined in blue that runs from their snout to the tip of their eye. They have a long snout and are dull olive –grey colored on the top of their body and white on the bottom.

**EATING QUALITIES:**

Raw Tilefish is pinkish-white; when cooked, it turns white and is firm and tender. Like other Tilefish, BlueLine Tilefish feed on crustaceans such as Shrimp and Crabs, and people often describe the Tilefish’s mild, sweet flavor as similar to Crab or Lobster.

**FISHING METHODS AND REGULATIONS:**

Tilefish are commonly found in the western Atlantic from the coast of New Jersey to the southern regions of the Gulf of Mexico. The commercial BlueLine Tilefish fisheries predominantly uses longline gear, although handline, rod and reel, and trawl gear are also authorized. The U.S. BlueLine Tilefish fishery is sustainably managed and responsibly harvested under U.S. regulations.

**SOLD AS:**

Whole, Fillets, Portions

**NUTRITIONAL INFORMATION**  
 Per 3.5 ounce portion

Calories	96
Total Fat	2.3 g
Saturated Fat	0.4 g
Protein	17.5 g
Sodium	53 mg
Cholesterol	50 mg

- COOKING METHODS**
- Sauté
  - Bake
  - Broil
  - Grill
  - Poach
  - Fry

**HANDLING**

Whole fish should be packed in flaked ice. Whole fish and Fillets should be stored in a drain pan in the coldest part of the walk-in. Fillets should also be covered in ice although with a barrier, so the ice never touches the flesh.