



SERVING SUGGESTIONS



BLUEFIN TUNA TOAST

- Sourdough bread, toasted and rubbed with a clove of garlic
- Drizzle with EVOO
- Top with Gulf of Maine Conservas Tinned Bluefin
- Garnish with fresh chives and halved cherry tomatoes



NICOISE SALAD

- 1 cup baby spinach
- 1 cup baby kale
- 1 cup microgreens
- 1 cup arugula
- 1 cup haricots verts, sauteed
- 1 cup of roasted baby potatoes
- 4 soft boiled eggs
- 1 cup Castelvetrano olives, whole
- 1 cup of grape tomatoes, halved
- 1 can of Gulf of Maine Conservas Tinned Bluefin
- Vinaigrette of choice



ROASTED RED PEPPER TUNA TAPAS

- 1 can of Gulf of Maine Conservas Tinned Bluefin
- 1 large jar roasted red pepper
- 1 whole lemon
- Toothpicks

Cut roasted red pepper into 2" x 1" strips. Take chunks of bluefin from the can and place the red pepper over it. Spear with toothpicks. Season with lemon zest.



SEA-CUTERIE BOARD

- Sourdough bread, toasted and rubbed with a clove of garlic
- Castelvetrano olives
- Roasted almonds
- Roasted artichoke hearts
- Roasted brussels sprouts
- Fresh cherry or grape tomatoes
- Pickled onion
- Fire roasted tomatoes
- Cannellini beans
- Six-minute soft boiled eggs

Contact Us:
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BLUEFIN CONSERVAS

