



وفره

— PREMIUM SEAFOOD —



FROM OCEAN TO GLOBAL MARKETS

Premium Seafood Selection
Trusted Worldwide





وافره

www.wafrafood.com

HIGH PREMIUM COLLECTION

Top Grade Seafood for Global Markets



HIGH PREMIUM COLLECTION

ROCK LOBSTER
Jasus edwardsii

Perfect for grilling, premium seafood dishes, and fine dining



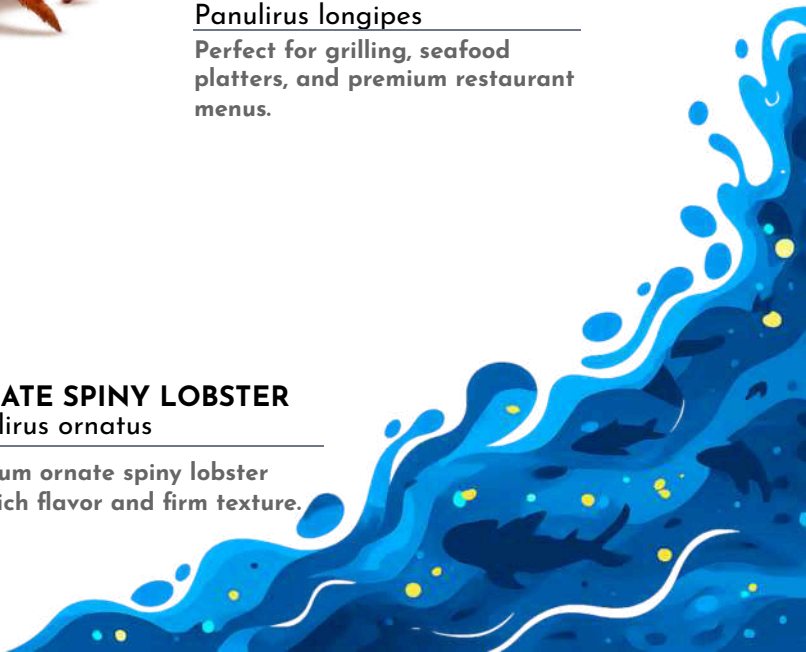
LONG LEGGED LOBSTER
Panulirus longipes

Perfect for grilling, seafood platters, and premium restaurant menus.



ORNATE SPINY LOBSTER
Panulirus ornatus

Premium ornate spiny lobster with rich flavor and firm texture.



HIGH PREMIUM COLLECTION

SHRIMP

Vannamei PDTO

Premium tail-on Vannamei shrimp, peeled, deveined, quick frozen.



SHRIMP

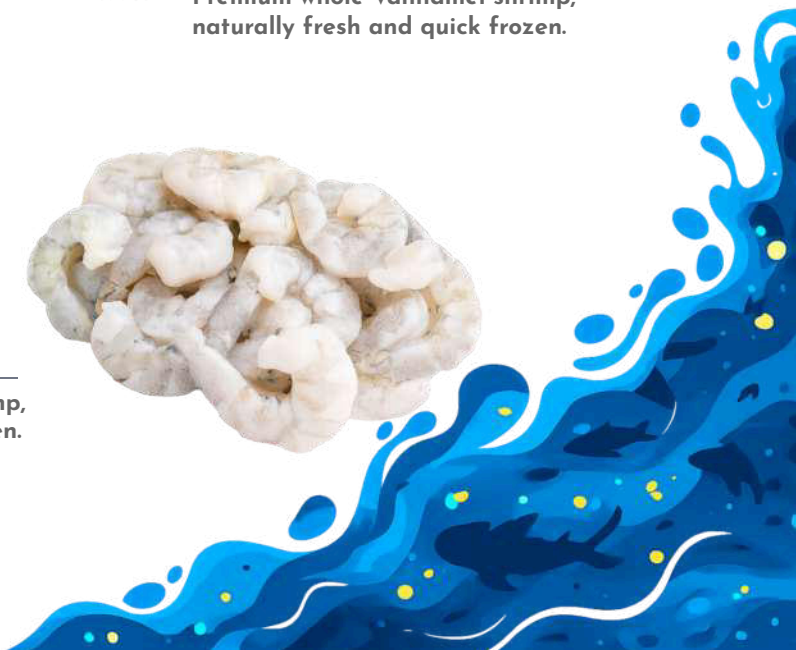
Vannamei HOSO

Premium whole Vannamei shrimp, naturally fresh and quick frozen.

SHRIMP

Vannamei PD

Premium peeled Vannamei shrimp, naturally tender and quick frozen.



HIGH PREMIUM COLLECTION

SHRIMP

Red shrimp PDO

Premium red shrimp, peeled tail-on, naturally tender and flavorful.



SHRIMP

Red shrimp HOSO

Premium whole red shrimp, naturally tender and full flavored.



SHRIMP

Red shrimp PD

Premium peeled red shrimp, tender texture and rich flavor.





ORIENTAL LOBSTER

Thenus orientalis

Premium oriental lobster with delicate flavor and tender texture.



OCTOPUS

Octopus vulgaris

Perfect for grilling, frying, and premium seafood recipes



SQUID

Loligo vulgaris

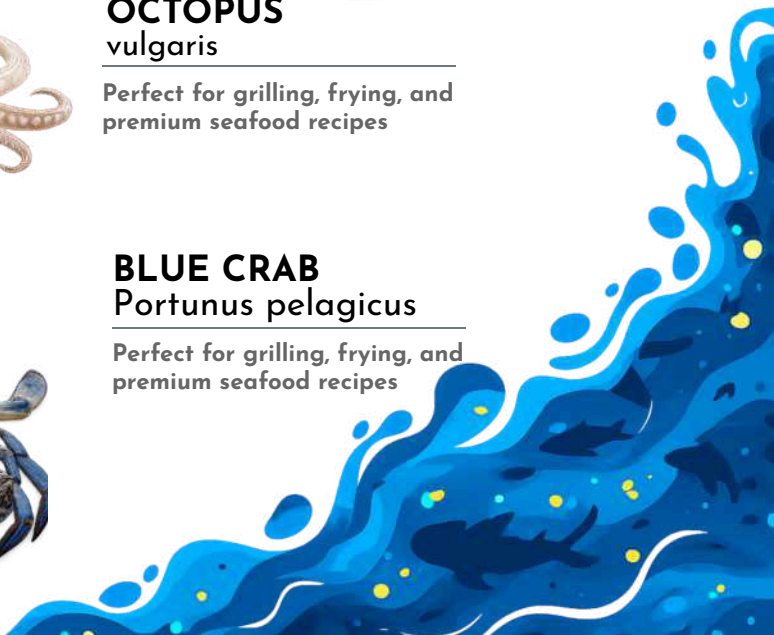
Perfect for grilling, frying, and premium seafood recipes



BLUE CRAB

Portunus pelagicus

Perfect for grilling, frying, and premium seafood recipes





CUTTLEFISH

Sepia officinalis

Perfect for grilling, seafood platters, and fine dining dishes.

MAHI MAHI

Coryphaena sp

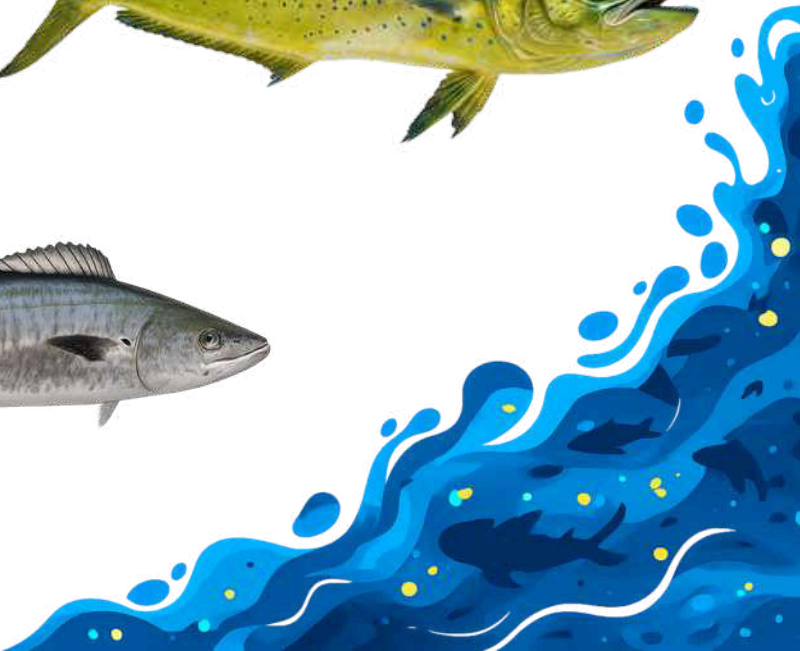
Colorful tropical fish with lean meat and vibrant golden-green appearance.

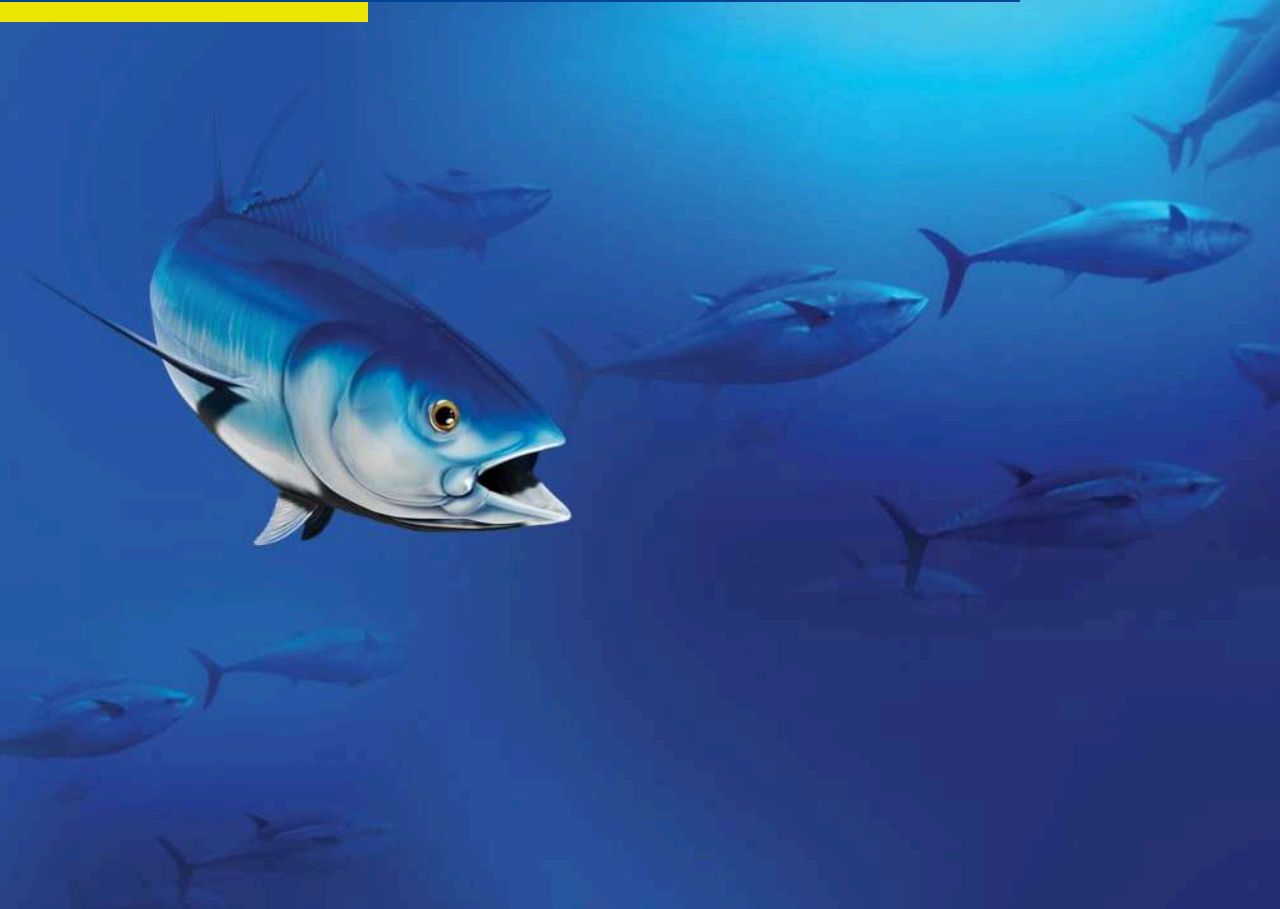


KING FISH

Scomberomorus commerson

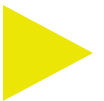
Perfect for grilling, frying, and premium seafood recipes





PREMIUM TUNA SELECTION

Carefully sourced for quality, freshness, and international seafood markets.



TUNA

BIGEYE TUNA

Thunnus obesus

Large deep-water tuna with rich meat, firm texture, and high oil content.



BONITO TUNA

Sarda orientalis

Fast-swimming tuna species with dark rich meat and powerful ocean flavor.



BULLET TUNA

Auxis rochei

Small muscular tuna species with firm meat and distinctive dark coloring.



FRIGATE TUNA

Auxis thazard

Compact ocean tuna with lean meat, smooth texture, and strong flavor.



LONGTAIL TUNA

Thunnus tonggol

Perfect for grilling, seafood platters, and fine dining dishes.



SKIPJACK TUNA

Katsuwonus pelamis

Popular tropical tuna with striped body, rich flavor, and tender meat.



YELLOWFIN TUNA

Thunnus albacares

Large pelagic tuna recognized by its bright yellow fins and lean meat.



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GROUPER



GROUPER

Premium reef fish known for its firm texture and rich white meat.



RED GROUPER

Epinephelus sp

Large reef fish with firm texture, spotted skin, and rich white meat.



BROWN GROUPER

Epinephelus sp

Perfect for grilling, seafood platters, and fine dining dishes.



GROUPE

Epinephelus sp

Powerful reef fish with firm flesh, broad body, and distinctive patterns.



SPOTTED GROUPE

Epinephelus coioides

Large reef fish with firm texture, spotted skin, and rich white meat.



WHITE GROUPE

Epinephelus epistictus

Medium-sized reef grouper with spotted body and delicate white meat.



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SEABREAM

Premium coastal fish with delicate texture and refined ocean flavor.



SEABREAM

DOUBLEBAR SEABREAM

Acanthopagrus bifasciatus

Powerful reef fish with firm flesh, broad body, and distinctive patterns.



RED SEABREAM

Pagrus pagrus

Premium red seabream with tender texture, bright color, and rich flavor.



PICNIC SEABREAM

Acanthopagrus berda

Strong coastal seabream with silver scales, firm texture, and mild flavor.



RED SEABREAM KOFFER

Evynnis ehrenbergii

Colorful seabream species with soft texture, bright appearance, and delicate meat.



THREADFIN BREAM

Nemipterus japonicus

Strong coastal seabream with silver scales, firm texture, and mild flavor.



SOBAITY BREAM

Sparidentex hasta

Large premium seabream with firm white meat and clean ocean flavor.



SNAPPER

BIGEYE SNAPPER

Cookeolus japonicus

Deep-water snapper with bright red color and large distinctive eyes.



BLUELINE SNAPPER

Lutjanus kasmira

Bright striped snapper with tender meat and vibrant tropical appearance.



MALABAR SNAPPER

Lutjanus malabaricus

Premium red snapper with rich color, firm meat, and ocean freshness.





TREVALLY

Powerful ocean fish recognized for its silver body, firm texture, and premium quality.



TREVALLY

TREVALLY

Caranx sp

Ocean trevally species with firm texture, bright appearance, and premium quality.



WHITEFIN TREVALLY

Carangoides equula

Large reef fish with firm texture, spotted skin, and rich white meat.



GIANT TREVALLY

Caranx ignobilis

Massive ocean predator known for its muscular body and metallic silver appearance.



MALABAR TREVALLY

Carangoides malabaricus

Elegant coastal trevally with smooth texture and distinctive streamlined shape.



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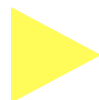
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MACKEREL

Oily ocean fish with rich flavor,
ideal for grilling and traditional dishes.



MACKEREL

CHUB MACKEREL

Scomber japonicus

Popular mackerel species with striped body, oily texture, and rich ocean flavor.



HILSA MACKEREL

Tenualosa ilisha

Silver oily fish known for its delicate texture and distinctive rich flavor.



HORSE MACKEREL

Trachurus spp

Slender ocean fish with firm texture, silver body, and mild clean flavor.



INDIAN MACKEREL

Rastrelliger kanagurta

Small oily mackerel with striped body and rich traditional ocean flavor.



JACK MACKEREL

Trachurus spp

Streamlined mackerel species with bright silver skin and smooth firm texture.



YELLOWTAIL SCAD

Atule mate

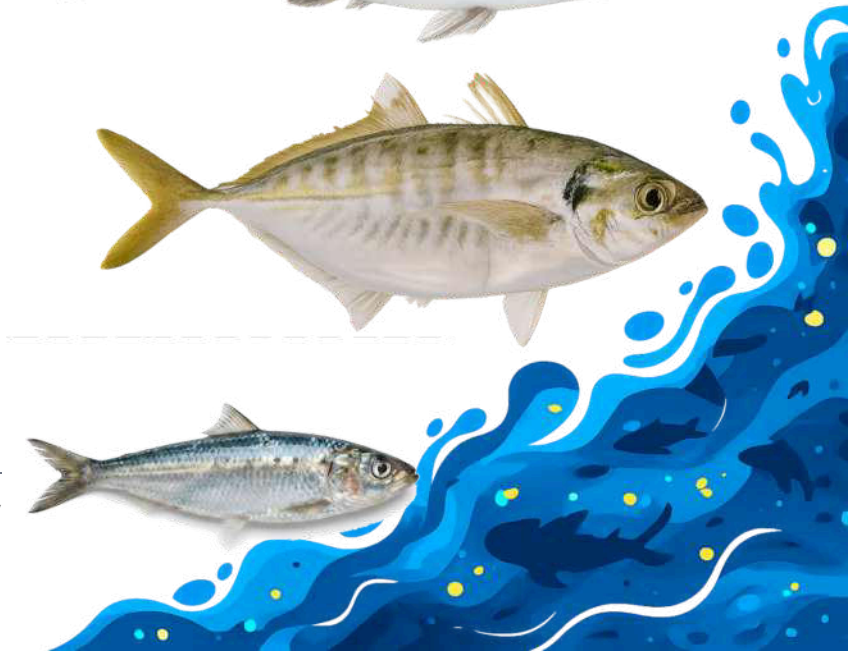
Slender ocean fish with firm texture, silver body, and mild clean flavor.



SARDINE

Sardinella longiceps

Small silver fish with soft texture, rich oils, and distinctive ocean flavor.



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MIXED FISH

A diverse selection of premium ocean fish offering unique textures, colors, and authentic seafood quality.



MIXED FISH

AMBER JACK

Seriola sp

Firm texture with a rich, clean flavor, perfect for grilling, roasting, and premium seafood menus.



ARABIAN PANDORA

Pagellus affinis

Delicate texture with a mild flavor, ideal for grilling and premium seafood dishes.



BLUEFISH

Pomatomus saltatrix

Bold flavor with a firm texture, Bluefish is appreciated for its rich taste and high oil content, making it ideal for grilling, smoking, and seafood specialties.



MIXED FISH

CATFISH

Arius thalassinus

Firm white meat with a mild flavor, suitable for grilling, frying, and a variety of seafood dishes. Popular in both traditional and modern cuisine.



CROAKER

Micropogonias undulatus

Delicate texture with a mild flavor, ideal for grilling and premium seafood dishes.



EMPEROR

Lethrinus sp

Premium reef fish with firm texture and a clean, delicate flavor. Excellent for grilling, baking, and high-quality seafood presentations.



MIXED FISH

FLOUNDER TOOTH

Pseudorhombus arsius

A delicate flatfish known for its mild flavor and tender texture, highly suitable for frying, baking, and premium seafood dishes.



INDIAN HALIBUT

Psettodes erumei

A premium flatfish valued for its delicate flavor and firm white meat, perfect for grilling, pan-frying, and refined seafood cuisine.



RABBIT FISH

Siganus canaliculatus

A popular coastal fish known for its mild flavor and tender meat, widely enjoyed in grilling, frying, and traditional seafood dishes.



MIXED FISH

GREY MULLET

Mugil cephalus

Known for its smooth texture and balanced flavor, Grey Mullet is a versatile seafood choice suitable for grilling, frying, and traditional coastal recipes.



LIZARD FISH

Saurida tumbil

Recognized for its firm texture and rich seafood flavor, Lizard Fish is suitable for frying, grilling, and a variety of traditional seafood recipes.



BARRACUDA

Sphyrna sp

Streamlined ocean fish with firm texture, silver body, and bold seafood flavor



MIXED FISH

RED MULLET

Parupeneus sp

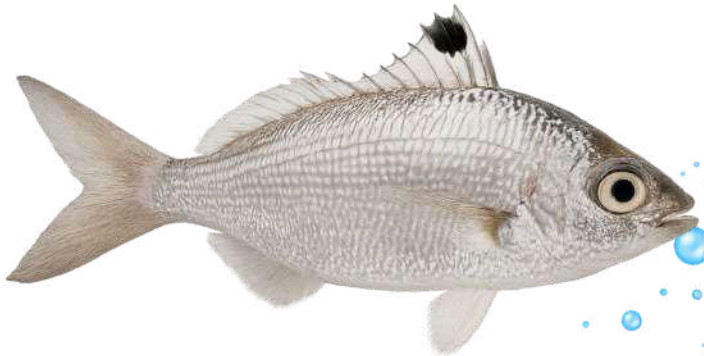
Colorful coastal fish with tender meat and a smooth delicate ocean flavor.



MOJARRA

Gerres acinaces

A light and flavorful fish appreciated for its tender texture, making it an excellent choice for frying, grilling, and coastal seafood dishes.



SPOTTED GRUNT

Pomadasys maculatus

Coastal fish recognized by its spotted pattern, tender texture, and mild ocean flavor.



MIXED FISH

QUEEN FISH

Scomberoides commersonnianus

Elegant silver fish with firm texture, streamlined body, and clean ocean taste.



SWEETLIPS

Plectorhinchus sp.

Distinctive reef fish known for its spotted patterns and tender white meat.



JOBFISH

Pristipomoides filamentosus

A premium deep-water fish valued for its delicate flavor and firm texture, ideal for grilling, baking, and refined seafood preparations.





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Muscat - Oman



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