



# MUST-TRY SEAFOOD DISHES FROM AROUND THE WORLD

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# PAELLA FROM SPAIN

A vibrant rice dish cooked with saffron, seafood like shrimp, mussels, and squid, and often enriched with chorizo.



# SUSHI FROM JAPAN

Delicately prepared vinegared rice paired with various seafood, including raw fish, octopus, and eel, often served with wasabi and soy sauce.



# CEVICHE FROM PERU

Fresh fish marinated in citrus juices, typically lime, mixed with onions, cilantro, and chili peppers for a refreshing dish.



# BOUILLABAISSE FROM FRANCE

A rich fish stew from  
Marseille, featuring a  
variety of fish and  
shellfish, flavored with  
herbs, saffron, and served  
with rouille sauce.



# TOM YUM GOONG FROM THAILAND

A spicy and sour soup  
made with shrimp,  
lemongrass, kaffir lime  
leaves, and mushrooms,  
perfect for warming up.



# CLAM CHOWDER FROM USA

A creamy soup made with clams, potatoes, onions, and sometimes bacon, often served in a bread bowl.



# FISH TACOS FROM MEXICO

Grilled or battered fish served in corn tortillas, topped with cabbage, salsa, and a drizzle of lime crema for a delicious bite.





# WERE THEY HELPFUL?

Share your thoughts



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