



Our Story

- We are a small family farm with only family employees.
- We grow our shrimp in indoor tanks in our environmentally controlled facility.
- Our aquaculture facility provides a sustainable (part of their diet is plant-based), local, and delicious product to the Midwest consumer.
- Our operation is “green” and eco-friendly. We recycle all water and do not discharge any waste into the environment.
- We grow our shrimp without the aid of antibiotics, hormones, or chemicals. We take Nebraska well water, add salt and provide our shrimp with ideal growing conditions. Nothing unnatural is added to the water.
- Located about as far away from a coast in any direction as we can be, we are providing a fresh and locally grown and premium seafood product.

Our Shrimp

- We raise Pacific White Shrimp, a preferred shrimp by experts and chefs because of its very sweet and mild flavor.
- We are proud to say that we have had customers from both coasts, shrimp connoisseurs, and chefs at fine restaurants in southeast Nebraska enjoy our shrimp. All have absolutely loved our shrimp!
- With daily veterinary oversight and by meeting and exceeding health department standards, we ensure that our shrimp are healthy, wholesome, and delicious for all consumers to enjoy.
- Our shrimp are available by the pound in two sizes: 1) 18-24 count and 2) 26-32 count. The number indicates how many shrimp make a pound.



Preparation

- We are a true “Farm To Table” operation. When you buy shrimp from our farm, you are getting shrimp that are hand-picked for size and quality and are chilled in ice water to humanely harvest them. They do not survive the chilled water so they are no longer live, and sent home on ice.
- A preparation tip and handout is sent home with every order. We also answer all of your questions regarding preparation that you may have.
- Deveining is not necessary with these shrimp, as the vein is minimal. Think of preparation as you would with a lobster- 1)cook (see below) 2) remove head 3) remove the shell from the tail and enjoy!

Cooking

- Shrimp is a delicious, healthy and versatile protein that can be cooked in a variety of ways.
- For optimum flavor, cook with the shell and head still intact. This imparts a natural sweetness to the meat.
- The biggest thing to remember when cooking is to not overcook- only 3-6 minutes of cooking time is usually needed, regardless of method
- They are great on the grill, boiled, or can be added at the end of cooking in many dishes
- Ask us about our favorite recipes! We have experimented with many and will gladly share! All are very easy.

How To Buy

- Shrimp can be preordered and picked up 7 days a week, 365 days a year.
- Call our farm, text Scott's cell, or message us through Facebook or our website for ordering.
- See our site for current hours, as hours are seasonal.
- For orders 10 lbs or over, we offer discounts as well as delivery within 30 miles of the farm.

Agritourism

- We offer tours every Sunday from 1-3, but can accommodate group tours at other times.
- Tours are \$5 per person and last approximately 30 minutes.

Contact Us

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www.rockcreekshrimp.com
 @ RockCreekAquaculture

Thank you for buying local and supporting our family farm!