



We choose only sustainable seafood products to help conserve the health of our oceans

Fresh Tilapia Filet (Costa Rica) NS/NB	\$9.50/lb.
Whole Dressed Trout (ID) WS/NB	\$9.75/lb.
Catfish Fillet (MS) NS/NB	\$9.75/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Lg. Icelandic Cod Filet NS/NB	\$12.75/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.00/lb.
Mahi Mahi Filet (Panama) WS/NB	\$13.00/lb.
Steelhead Filet (Norway) WS/NB	\$14.00/lb.
Icelandic Haddock Filet NS/NB	\$14.75/lb.
Icelandic Cod Loin	\$15.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Golden Tilefish Filet (SC) WS/PB	\$17.25/lb.
Grade "A" Swordfish Loin (Costa Rica) WS/NB	\$17.50/lb.
#1 Ahi Tuna Loin (US)	\$23.50/lb.
Halibut Filet (Canada) WS/NB	\$23.75/lb.
Fresh Clean Squid T&T	\$9.75/lb.
Smoked Bluefish Filet (RI)	\$17.00/lb.
Wild Dry Scallops 10/20 (MA)	\$23.50/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$6.75/bag
Maryland Shucked Select Oysters	\$17.75/lb.
St. Simon Oysters (NB) <i>Briny with creamy finish.</i>	\$1.45/ea.
Pink Moon Oysters (PEI) <i>Creamy meat with a perfect balance of salt and mineral on the finish.</i>	\$1.45/ea.
Petite Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.45/ea.
Patriot Oysters (MA) <i>Salty, savory and full bodied.</i>	\$1.45/ea.
Rome Point Oysters (RI) <i>Strong brine with a crisp finish.</i>	\$1.50/ea.
East Beach Blondes (RI) <i>They have a crisp brine with a buttery, sweet prosciutto finish.</i>	\$1.55/ea.
Kusshi Oysters (OR) <i>medium brine, meaty, intense flavor cucumber.</i>	\$1.80/ea.