



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.
Monk Filet (MA) NS/NB	\$11.50/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.00/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.50/lb.
Mahi Mahi Filet (Gulf) WS/NB	\$13.50/lb.
Golden Corvina Filet (Costa Rica) (NS/NB)	\$15.00/lb.
Icelandic Cod Loin	\$15.50lb.
Icelandic Haddock Filet NS/NB	\$15.50/lb.
Steelhead Filet (Norway) WS/NB	\$15.75/lb.
Wahoo Filet (HI) WS/NB	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.25/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$16.25/lb.
Red Grouper Filet (Gulf) NS/NB	\$16.75/lb.
Halibut Filet (Canada) WS/NB	\$23.00/lb.
Fresh Halibut Cheeks	\$25.25/lb.
#1 Ahi Tuna Loin (Panama)	\$23.50/lb.
Wild Dry Scallops 10/20 (MA)	\$23.00/lb.
Wild Dry Scallops U10 (MA)	\$25.00/lb.
Fresh Clean Squid T&T	\$9.75/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$6.75/bag
Live Soft Shell Crabs (MD) Jumbos	\$6.50/ea.
Black Point Oysters (NS) <i>moderately briny flavor with a sweet after taste.</i>	\$1.40/ea.
Bagaduce Oysters (ME) <i>full meat and very salty.</i>	\$1.45/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.45/ea.
Cedar Island Oysters (RI) <i>Explosive sweet brine with a velvety finish.</i>	\$1.45/ea.
Chebooktook Oysters (NB) <i>They are mild on the palate, but they also have a creamy, buttery flavor.</i>	\$1.45/ea.
Raspberry Point Oysters (PEI) <i>A wonderful salty taste, clean flavor with a delightful sweet finish.</i>	\$1.55/ea.
Capital Oysters (WA) <i>Pure, crisp, sea salt flavor with a clean finish.</i>	\$1.60/ea.
Quonnie Rock Oysters (RI) <i>Explosive briny rush with full meat and a sweet lingering limestone finish.</i>	\$1.60/ea.