



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

<b>Fresh Tilapia Filet (Costa Rica) NS/NB</b>	<b>\$9.50/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$9.75/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$11.50/lb.</b>
<b>Lg. Icelandic Cod Filet NS/NB</b>	<b>\$13.00/lb.</b>
<b>Jail Island Salmon Filet (CAN) WS/NB</b>	<b>\$13.50/lb.</b>
<b>Grey Sole</b>	<b>\$14.00/lb.</b>
<b>Grade "A" Swordfish Loin (USA) WS/NB</b>	<b>\$14.50/lb.</b>
<b>Mahi Mahi Filet (Panama) WS/NB</b>	<b>\$15.00/lb.</b>
<b>Icelandic Cod Loin</b>	<b>\$15.50/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$15.50/lb.</b>
<b>Blue Marlin Loin (HI) WS/NB</b>	<b>\$15.50/lb.</b>
<b>Golden Corvina Filet (Costa Rica) (NS/NB)</b>	<b>\$15.75/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Steelhead Filet (Norway) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Wild Coho Salmon Filet (AK) WS/PBI</b>	<b>\$16.25/lb.</b>
<b>Wild Sockeye Salmon Filet (AK) WS/NB</b>	<b>\$20.50/lb.</b>
<b>Halibut Filet (CAN) WS/NB</b>	<b>\$23.00/lb.</b>
<b>#1 Ahi Tuna Loin (MA)</b>	<b>\$23.50/lb.</b>
<b>Wild King Salmon Filet (AK) WS/PBI</b>	<b>\$26.00/lb.</b>
<b>Smoked Bluefish Filet (RI)</b>	<b>\$16.75/lb.</b>
<b>Large Wild Dry Scallops (MA)</b>	<b>\$24.75/lb.</b>
<b>Wild Dry Scallops U10 (MA)</b>	<b>\$25.00/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$10.00/lb.</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$7.50/doz.</b>
<b>Prince Edward Island Mussels / 2lb. bag</b>	<b>\$6.75/bag</b>
<b>Bluepoint Oysters (CT)</b> <i>Medium salinity, springy meat, light mineral finish.</i>	<b>\$1.45/ea.</b>
<b>Patriot Oysters (MA)</b> <i>salty, savory and full-bodies.</i>	<b>\$1.45/ea.</b>
<b>Damariscotta Oysters (ME)</b>	<b>\$1.45/ea.</b>
<b>Riptide Oysters (MA)</b> <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	<b>\$1.45/ea.</b>
<b>Glacier Bay Oysters (NB)</b> <i>Plump, firm and sweet with a melon like finish.</i>	<b>\$1.45/ea.</b>
<b>St. Simon Oysters (NB)</b> <i>Briny with creamy finish.</i>	<b>\$1.45/ea.</b>
<b>Wellfleet Oysters (MA)</b> <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	<b>\$1.45/ea.</b>
<b>Raspberry Point Oysters (PEI)</b> <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	<b>\$1.55/ea.</b>
<b>Shigoku (WA)</b> <i>Meaty, sweet, mildly briny with nice umami undertone</i>	<b>\$1.99/ea.</b>