



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.00/lb.
Catfish Fillet (MS) NS/NB	\$10.25/lb.
Whole Dressed Trout (ID) WS/NB	\$11.75/lb.
Monk Filet (MA) NS/NB	\$11.75/lb.
Mahi Mahi Filet (Panama) WS/NB	\$12.75/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$15.00/lb.
Lg. Icelandic Cod Filet NS/NB	\$15.00/lb.
Grey Sole (ME) NS/NB	\$15.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Steelhead Filet (Norway) WS/NB	\$16.00/lb.
Icelandic Haddock Filet NS/NB	\$16.00/lb.
Freshwater Walleye Filet (MI)	\$16.25/lb.
Triggerfish Filet (FL)	\$17.50/lb.
Icelandic Cod Loin NS/NB	\$18.00/lb.
Grade "A" Swordfish Loin (Ecuador) WS/NB	\$19.25/lb.
Halibut Filet (Canada) WS/NB	\$26.50/lb.
#1 Ahi Tuna Loin (Panama)	\$27.75/lb.
Dry Scallops U-15 (ME)	\$25.25/lb.
Fresh Clean Squid T&T	\$11.50/lb.
Prince Edward Island Mussels / 2lb. bag	\$7.50/bag
Wild Littleneck Clams (MA)	\$8.50/doz.
Osprey Point Oysters (PEI) <i>plump with a salty taste and a sweet finish</i>	\$1.50/ea.
Hurricane Oysters (PEI) <i>They have a high salinity with firm, crisp meats and a sweet finish.</i>	\$1.50/ea.
Barnstable Oysters (MA) <i>Moderate salt content with a prolonged, sweet ocean finish.</i>	\$1.50/ea.
Old Orchard Oysters (RI)	\$1.60/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.60/ea.
Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i>	\$1.60/ea.
Stella Mar Oysters (CT) <i>A sip of crisp brine and a distinct velvety, sweet finish.</i>	\$1.60/ea.
Moonstone Oysters (RI) <i>Medium brine start with a sweet and very salty finish.</i>	\$1.60/ea.