



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

<b>Fresh Tilapia Filet (Costa Rica) NS/NB</b>	<b>\$10.00/lb.</b>
<b>Catfish Fillet (MS) NS/NB</b>	<b>\$10.25/lb.</b>
<b>Blue Catfish Filet (SC)</b>	<b>\$10.75/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$11.50/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$11.75/lb.</b>
<b>Mahi Mahi Filet (Panama) WS/NB</b>	<b>\$13.00/lb.</b>
<b>Jail Island Salmon Filet (CAN) WS/NB</b>	<b>\$15.00/lb.</b>
<b>Lg. Icelandic Cod Filet NS/NB</b>	<b>\$15.00/lb.</b>
<b>Grey Sole (ME) NS/NB</b>	<b>\$15.50/lb.</b>
<b>Red Trout Filet (ID) WS/NB</b>	<b>\$15.50/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$15.75/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Wheeler Ross Salmon Filet (Scotland) WS/NB</b>	<b>\$16.75/lb.</b>
<b>Steelhead Filet (Norway) WS/NB</b>	<b>\$16.50/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$16.50/lb.</b>
<b>Grade "A" Swordfish Loin (Ecuador) WS/NB</b>	<b>\$17.75/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$24.00/lb.</b>
<b>#1 Ahi Tuna Loin (USA)</b>	<b>\$24.00/lb.</b>
<b>Dry Scallops U-15 (ME)</b>	<b>\$25.25/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$11.75/lb.</b>
<b>Prince Edward Island Mussels / 2lb. bag</b>	<b>\$7.50/bag</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$8.50/doz.</b>
<b>Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i></b>	<b>\$1.60/ea.</b>
<b>Moondancer Oysters (ME) <i>Briny, plump meaty texture, sweet finish and the true taste of the sea.</i></b>	<b>\$1.60/ea.</b>
<b>Chef Creek Oysters (BC) <i>Briny with a crisp sweet melon finish.</i></b>	<b>\$1.60/ea.</b>
<b>Truro Pearl Oysters (MA) <i>Intense brine, sweet and meaty with a strong finish.</i></b>	<b>\$1.60/ea.</b>
<b>East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i></b>	<b>\$1.60/ea.</b>
<b>Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i></b>	<b>\$1.60/ea.</b>
<b>Rocky Nook Oysters (MA) <i>Medium brine with silky meat and buttery sweet finish.</i></b>	<b>\$1.60/ea.</b>
<b>Belon Oysters (ME) <i>rare, plump with a big pronounced flavor and metallic, "coppery" finish.</i></b>	<b>\$1.60/ea.</b>