



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>Whole Dressed Trout (ID) WS/NB</b>	<b>\$10.75/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$11.75/lb.</b>
<b>Jail Island Salmon Filet (CAN) WS/NB</b>	<b>\$13.75/lb.</b>
<b>Lg. Icelandic Cod Filet NS/NB</b>	<b>\$13.75/lb.</b>
<b>Mahi Mahi Filet (Panama) WS/NB</b>	<b>\$14.00/lb.</b>
<b>Icelandic Plaice Filet NS/NB</b>	<b>\$14.75/lb.</b>
<b>Head on Butterflied Bronzini (Greece)</b>	<b>\$14.75/lb.</b>
<b>Steelhead Filet (Norway) WS/NB</b>	<b>\$15.75/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Grade "A" Swordfish Loin (Pan) WS/NB</b>	<b>\$16.25/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$16.50/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$17.00/lb.</b>
<b>Organic King Salmon Filet (BC) WS/PBO</b>	<b>\$21.00/lb.</b>
<b>#1 Ahi Tuna Loin (Panama)</b>	<b>\$22.75/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$23.00/lb.</b>
<b>Copper River Sockeye Salmon Filet (AK) WS/PBO</b>	<b>\$25.50/lb.</b>
<b>Wild Alaskan King Salmon Filet WS/PBI</b>	<b>\$28.00/lb.</b>
<b>Dry Scallops U-15 (ME)</b>	<b>\$25.25/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$11.25/lb.</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$7.50/doz.</b>
<b>Beach Plum Oysters (MA) <i>Super clean taste and done.</i></b>	<b>\$1.50/ea.</b>
<b>Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i></b>	<b>\$1.50/ea.</b>
<b>Malpeque Oysters (PEI) <i>crisp lettuce-like flavor, high brininess, and a clean, sweet finish.</i></b>	<b>\$1.50/ea.</b>
<b>Salt Shaker Oysters (MD) <i>Medium brine, earthy and a salty finish.</i></b>	<b>\$1.50/ea.</b>
<b>Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral 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>Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i></b>	<b>\$1.60/ea.</b>
<b>Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i></b>	<b>\$1.60/ea.</b>
<b>Chelsea Gem Oysters (WA) <i>Cucumber and mild horseradish start with a distinct slate and mineral finish.</i></b>	<b>\$1.75/ea.</b>