



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>\$14.00/lb.</b>
<b>Red Trout Filet (ID) WS/NB</b>	<b>\$14.75/lb.</b>
<b>Head on Butterflied Bronzini (Greece)</b>	<b>\$14.75/lb.</b>
<b>Icelandic Plaice Filet NS/NB</b>	<b>\$14.75/lb.</b>
<b>Golden Corvina Filet (Costa Rica) (NS/NB)</b>	<b>\$15.75/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>\$16.50/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$16.50/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$16.75/lb.</b>
<b>Red Grouper Filet (Gulf) NS/NB</b>	<b>\$19.25/lb.</b>
<b>Organic King Salmon Filet (BC) WS/PBO</b>	<b>\$21.00/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$23.00/lb.</b>
<b>Wild Alaskan King Salmon Filet WS/PBI</b>	<b>\$24.75/lb.</b>
<b>#1 Ahi Tuna Loin (Panama)</b>	<b>\$25.00/lb.</b>
<b>Copper River Sockeye Salmon Filet (AK) WS/PBO</b>	<b>\$25.50/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>\$8.00/doz.</b>
<b>Wellfleet Oysters (MA)</b> <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	<b>\$1.50/ea.</b>
<b>Malpeque Oysters (PEI)</b> <i>crisp lettuce-like flavor; high brininess, and a clean, sweet finish.</i>	<b>\$1.50/ea.</b>
<b>Blish Point Oysters (MA)</b> <i>Substantial brine with creamy yet firm meats and a sweet, seaweed finish.</i>	<b>\$1.50/ea.</b>
<b>Chebooktook Oysters (NS)</b> <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	<b>\$1.60/ea.</b>
<b>Bagaduce Oysters (ME)</b> <i>full meat and very salty.</i>	<b>\$1.60/ea.</b>
<b>East Beach Blonde Oysters (RI)</b> <i>Crisp brine with a buttery, prosciutto finish.</i>	<b>\$1.60/ea.</b>
<b>Raspberry Point Oysters (PEI)</b> <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	<b>\$1.60/ea.</b>
<b>Great White Oysters (MA)</b> <i>Soft, delicate, fleshy oysters, with well-balanced flavors.</i>	<b>\$1.60/ea.</b>