

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.25/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Whole Dressed Trout (ID) WS/NB	\$11.75/lb.
Lemon Sole (MA) NS/NB	\$15.50/lb.
Lg. Icelandic Cod Filet NS/NB	\$15.75/lb.
Freshwater Walleye Filet (MI)	\$16.00/lb.
Red Trout Filet (ID) WS/NB	\$16.25/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Icelandic Haddock Filet NS/NB	\$16.75/lb.
Icelandic Cod Loin NS/NB	\$16.75/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.00/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$18.00/lb.
Halibut Filet (Canada) WS/NB	\$21.50/lb.
#1 Ahi Tuna Loin (USA)	\$23.00/lb.
Wild Sockeye Salmon Filet (AK) WS/NB	\$23.50/lb.
Dry Scallops U-15 (ME)	\$25.25/lb.
Fresh Clean Squid T&T	\$12.00/lb.
Wild Littleneck Clams (MA)	\$8.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$8.00/bag
Patriot Oysters (MA) salty, savory and full-bodies.	\$1.60/ea.
Barnstable Oysters (MA) Moderate salt content with a prolonged, sweet ocean finish.	\$1.60/ea.
Wellfleet Oysters (MA) A mild, sweet flavor, high brininess and a crisp, clean finish.	\$1.60/ea.
Raspberry Point Oysters (PEI) Crunchy meat with a gentle brine and sweet mushroom finish.	\$1.60/ea.
Riptide Oysters (MA) Sweet and quite briny with robust meat. Satisfying mineral finish.	\$1.60/ea.
Summer Love Oysters (PEI). Creamy start with a touch of citrus and a salty buttery finish.	\$1.60/ea.
Sex on the Bay Oysters (NB) plump, medium salinity with a creamy cucumber finish.	\$1.60/ea.
Moonstone Oysters (RI) Medium brine start with a sweet and very salty finish.	\$1.60/ea.