



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	\$10.50/lb.
Whole Dressed Trout (ID) WS/NB	\$10.75/lb.
Monk Filet (MA) NS/NB	\$11.75/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.75/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.75/lb.
Lg. Silk Snapper Filet (FL) WS/NB	\$14.00/lb.
Golden Corvina Filet (Costa Rica) (NS/NB)	\$15.75/lb.
Steelhead Filet (Norway) WS/NB	\$15.75/lb.
Golden Tilefish Filet (FL) WS/PB	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Icelandic Haddock Filet NS/NB	\$16.25/lb.
Icelandic Cod Loin NS/NB	\$16.50/lb.
Wild Coho Salmon Filet (AK) WS/PBI	\$16.75/lb.
Grade "A" Swordfish Loin (Brazil) WS/NB	\$17.25/lb.
Wild Sockeye Salmon Filet (WA) WS/NB	\$17.50/lb.
Mahi Mahi Filet (Panama) WS/NB	\$18.75/lb.
Halibut Filet (Canada) WS/NB	\$23.00/lb.
#1 Ahi Tuna Loin (Panama)	\$24.00/lb.
Wild King Salmon Filet (WA) WS/PBI	\$24.50/lb.
Dry Scallops U-15 (ME)	\$25.25/lb.
Fresh Clean Squid T&T	\$11.00/lb.
Indian Point Oysters (PEI) <i>crisp, slightly briny, sweet finish.</i>	\$1.50/ea.
Ugly Ducklings (Atlantic)	\$1.50/ea.
Beach Plum Oysters (MA) <i>Super clean taste and done.</i>	\$1.50/ea.
Malpeque Oysters (PEI) <i>crisp lettuce-like flavor, high brininess, and a clean, sweet finish.</i>	\$1.50/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.
Cotuit Bay Oysters (MA) <i>Plump meats with a clean, sweet, briny flavor.</i>	\$1.60/ea.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.60/ea.
Dutch Island Oysters (RI) <i>Creamy flesh, sweet with a distinctive briny aftertaste.</i>	\$1.60/ea.