



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>Cod Cheeks (Iceland) NS/NB</b>	<b>\$14.00/lb.</b>
<b>Dover Sole (CAN) NS/N</b>	<b>\$14.00/lb.</b>
<b>Head on Butterflied Bronzini (Greece)</b>	<b>\$14.75/lb.</b>
<b>Steelhead Filet (Norway) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$16.25/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$16.50/lb.</b>
<b>Wild Coho Salmon Filet (AK) WS/PBI</b>	<b>\$16.50/lb.</b>
<b>Wild Sockeye Salmon Filet (WA) WS/NB</b>	<b>\$17.00/lb.</b>
<b>Grade "A" Swordfish Loin (Canada) WS/NB</b>	<b>\$18.75/lb.</b>
<b>Organic King Salmon Filet (BC) WS/PBO</b>	<b>\$20.75/lb.</b>
<b>Mahi Mahi Filet (Costa Rica) WS/NB</b>	<b>\$20.75/lb.</b>
<b>Wild King Salmon Filet (WA) WS/PBI</b>	<b>\$22.75/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$24.50/lb.</b>
<b>#1 Ahi Tuna Loin (Panama)</b>	<b>\$25.50/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$32.00/lb.</b>
<b>Dry Scallops U-15 (ME)</b>	<b>\$25.25/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$11.00/lb.</b>
<b>Prince Edward Island Mussels / 2lb. bag</b>	<b>\$6.75/bag</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$8.50/doz.</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>Race Point Oysters (MA) <i>Salty and robust.</i></b>	<b>\$1.50/ea.</b>
<b>Egg Island Oysters (MA)</b>	<b>\$1.60/ea.</b>
<b>Cotuit Bay Oysters (MA) <i>Plump meats with a clean, sweet, briny flavor.</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>Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i></b>	<b>\$1.60/ea.</b>
<b>Taunton Bay Oysters (ME) <i>Bold brine with satiny meats and a lingering sweet kelp finish.</i></b>	<b>\$1.60/ea.</b>