



We choose only sustainable seafood products to help conserve the health of our oceans

Whole Spanish Mackerel (FL)	\$6.50/lb.
Fresh Tilapia Filet (Costa Rica) NS/NB	\$9.50/lb.
Whole Dressed Trout (ID) WS/NB	\$9.75/lb.
Catfish Fillet (MS) NS/NB	\$9.75/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.00/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.50/lb.
Mahi Mahi Filet (Panama) WS/NB	\$14.00/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$15.50/lb.
Icelandic Cod Loin	\$15.50/lb.
Icelandic Haddock Filet NS/NB	\$15.50/lb.
Wild Coho Salmon Filet (AK) WS/PBI	\$16.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Wild Sockeye Salmon Filet (AK) WS/NB	\$17.50/lb.
Halibut Filet (Canada) WS/NB	\$23.00/lb.
#1 Ahi Tuna Loin (MA)	\$23.75/lb.
Wild Dry 10/20 Scallops (MA)	\$24.50/lb.
Fresh Clean Squid T&T	\$10.50/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$6.75/bag
Pink Moon Oysters (PEI) <i>Creamy meat with a perfect balance of salt and mineral on the finish.</i>	\$1.45/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.45/ea.
Katama Bay (MA) <i>A salt bomb with a sweet-as-candy finish.</i>	\$1.45/ea.
Indian Summer Oysters (MA) <i>Lovely brine up front, buttery flavor and umami seaweed notes.</i>	\$1.45/ea.
Blish Point Oysters (MA) <i>Substantial brine with creamy yet firm meats and a sweet, seaweed finish.</i>	\$1.45/ea.
Wildcat Cove Oysters (WA) <i>Gentle brine with a softer meat and a clean, melon rind finish.</i>	\$1.55/ea.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.55/ea.
Moonstone Oysters (RI) <i>Medium brine start with a sweet and very salty finish.</i>	\$1.55/ea.