



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>Catfish Fillet (MS) NS/NB</b>	<b>\$10.50/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$11.75/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$12.00/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>Mahi Mahi Filet (Panama) WS/NB</b>	<b>\$14.75/lb.</b>
<b>Red Trout Filet (ID) WS/NB</b>	<b>\$15.25/lb.</b>
<b>Golden Corvina Filet (Costa Rica) (NS/NB)</b>	<b>\$15.50/lb.</b>
<b>Icelandic Haddock Filet NS/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 (MA) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Steelhead Filet (Norway) WS/NB</b>	<b>\$16.25/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$16.25/lb.</b>
<b>Wild Coho Salmon Filet (AK) WS/PBO</b>	<b>\$16.50/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$22.75/lb.</b>
<b>#1 Ahi Tuna Loin (HI)</b>	<b>\$26.00/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$31.00/lb.</b>
<b>Dry Scallops U-15 (ME)</b>	<b>\$25.25/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$11.50/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>Model "T" Oyster (MA) <i>The perfect balance of salty and sweet, with a silky, buttery finish</i></b>	<b>\$1.50/ea.</b>
<b>Beach Plum Oysters (MA) <i>Super clean taste and done.</i></b>	<b>\$1.50/ea.</b>
<b>Pink Moon Oysters (PEI) <i>Creamy meat with a perfect balance of salt and mineral on the finish.</i></b>	<b>\$1.50/ea.</b>
<b>Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i></b>	<b>\$1.60/ea.</b>
<b>Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber 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>Cadillac Oysters (ME) <i>A cold, umami brine and silky meats with a stony, lingering finish.</i></b>	<b>\$1.60/ea.</b>