



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

Whole Bronzini (Greece)	\$9.50/lb.
Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.00/lb.
Catfish Fillet (MS) NS/NB	\$10.25/lb.
Whole Dressed Trout (ID) WS/NB	\$11.75/lb.
Monk Filet (MA) NS/NB	\$12.00/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.75/lb.
Lg. Icelandic Cod Filet NS/NB	\$14.00/lb.
Mahi Mahi Filet (Panama) WS/NB	\$14.00/lb.
Red Trout Filet (ID) WS/NB	\$15.00/lb.
Icelandic Haddock Filet NS/NB	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Grade "A" Swordfish Loin (MA) WS/NB	\$16.00/lb.
Steelhead Filet (Norway) WS/NB	\$16.00/lb.
Icelandic Cod Loin NS/NB	\$16.25/lb.
#1 Ahi Tuna Loin (HI)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$25.75/lb.
Dry Scallops U-15 (ME)	\$25.25/lb.
Fresh Clean Squid T&T	\$11.50/lb.
Prince Edward Island Mussels / 2lb. bag	\$7.50/bag
Wild Littleneck Clams (MA)	\$8.50/doz.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.50/ea.
Sunken Meadow Oysters (MA) <i>Strong salt, ocean flavor. Finish with clean seaweed notes.</i>	\$1.50/ea.
Marionport Oysters (MA) <i>A Sharp briny start with seaweed notes, a pleasant mineral finish.</i>	\$1.60/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.60/ea.
Belon Oysters (ME) <i>rare, plump with a big pronounced flavor and metallic, "coppery" finish.</i>	\$1.60/ea.
Kusshi Oysters (BC) <i>medium brine, meaty, intense flavor cucumber.</i>	\$1.95/ea.