



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

<b>Fresh Tilapia Filet (Costa Rica) NS/NB</b>	<b>\$10.25/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$11.50/lb.</b>
<b>Whole Bronzini (Greece)</b>	<b>\$12.00/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$12.00/lb.</b>
<b>Icelandic Cod Filet NS/NB</b>	<b>\$15.75/lb.</b>
<b>Grey Sole Filet (USA)</b>	<b>\$16.00/lb.</b>
<b>Freshwater Walleye Filet (MI)</b>	<b>\$16.00/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$16.00/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.50/lb.</b>
<b>Wester Ross Salmon Filet (Scotland) WS/NB</b>	<b>\$17.00/lb.</b>
<b>Grouper Filet (FL) WS/NB</b>	<b>\$17.75/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$17.75/lb.</b>
<b>Grade "A" Swordfish Loin (USA) WS/NB</b>	<b>\$19.75/lb.</b>
<b>#1 Ahi Tuna Loin (Brazil)</b>	<b>\$24.00/lb.</b>
<b>Wild Dry Scallops U-15 (ME)</b>	<b>\$27.75/lb.</b>
<b>Wild USA Shrimp 16/20 P&amp;D (LA)</b>	<b>\$17.50/lb.</b>
<b>Fresh Clean Squid T&amp;T (USA)</b>	<b>\$12.75/lb.</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$8.50/doz.</b>
<b>Prince Edward Island Mussels</b>	<b>\$4.00/lb.</b>
<b>Wellfleet Oysters (MA)</b> <i>A mild sweet flavor, high brininess and a crisp, clean finish.</i>	<b>\$1.60/ea.</b>
<b>Savage Blonde Oysters (PEI)</b> <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	<b>\$1.60/ea.</b>
<b>Sex on the Bay Oysters (NB)</b> <i>plump, medium salinity with a creamy cucumber finish.</i>	<b>\$1.60/ea.</b>
<b>Cotuit Bay Oysters (MA)</b> <i>Plump meats with a clean, sweet, briny flavor.</i>	<b>\$1.60/ea.</b>
<b>Sex on the Bay Oysters (NB)</b> <i>plump, medium salinity with a creamy cucumber finish.</i>	<b>\$1.60/ea.</b>
<b>Riptide Oysters (MA)</b> <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	<b>\$1.60/ea.</b>
<b>East Beach Blonde Oysters (RI)</b> <i>Crisp brine with a buttery, prosciutto finish.</i>	<b>\$1.60/ea.</b>