



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$11.00/lb.
Monk Filet (MA) NS/NB	\$12.75/lb.
Whole Bronzini (Greece)	\$12.75/lb.
Whole Dressed Trout (ID) WS/NB	\$13.25/lb.
Turbot Filet (Iceland) NS/NB	\$16.75/lb.
Icelandic Cod Filet NS/NB	\$17.25/lb.
Arctic Char Filet (Iceland) WS/NB	\$17.50/lb.
Grey Sole (CA) NS/NB	\$17.50/lb.
Icelandic Haddock Filet NS/NB	\$18.25/lb.
Norwegian Salmon Filet WS/NB	\$18.50/lb.
Icelandic Cod Loin NS/NB	\$19.00/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$20.50/lb.
Grade "A" Swordfish Loin (Canada) WS/NB	\$23.00/lb.
#1 Ahi Tuna Loin (Panama)	\$35.50/lb.
Chilean Seabass Filet	\$37.50/lb.
Halibut Filet (Canada) WS/NB	\$39.95/lb.
Wild Dry Scallops 10/20 (ME)	\$39.75/lb.
Clean Squid T&T (USA)	\$15.75/lb.
Wild Littleneck Clams (MA)	\$10.00/doz.
Prince Edward Island Mussels / 2lb. bag	\$8.75/bag
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.75/ea.
Beaver Tail Oysters (RI) <i>Clean and briny with slight hints of seaweed.</i>	\$1.75/ea.
Plimoth 102s Oysters (MA) <i>starts briny and finishes with a clean, fresh taste.</i>	\$1.75/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.75/ea.
Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	\$1.75/ea.
Malpeque Oysters (PEI) <i>crisp lettuce-like flavor, high brininess, and a clean, sweet finish.</i>	\$1.75/ea.
Sex on the Bay Oysters (NB) <i>Plump, medium salinity with a creamy cucumber finish.</i>	\$1.75/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.75/ea.
Falmouth Oysters (MA) <i>Pleasant brine with a dry wine flavor and deep mineral finish.</i>	\$1.75/ea.