



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.25/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Whole Dressed Trout (ID) WS/NB	\$12.00/lb.
Icelandic Cod Filet NS/NB	\$15.75/lb.
Icelandic Haddock Filet NS/NB	\$16.00/lb.
Grey Sole Filet (USA)	\$16.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.00/lb.
Grouper Filet (FL) WS/NB	\$17.75/lb.
Icelandic Cod Loin NS/NB	\$17.75/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$18.75/lb.
#1 Ahi Tuna Loin (USA)	\$23.25/lb.
Halibut Filet (Canada) WS/NB	\$29.50./lb.
Chilean Seabass Filet	\$30.50/lb.
Wild Dry Scallops U-15 (ME)	\$27.75/lb.
Wild USA Shrimp 16/20 P&D (LA)	\$17.50/lb.
Fresh Clean Squid T&T (USA)	\$12.75/lb.
Wild Littleneck Clams (MA)	\$8.50/doz.
Prince Edward Island Mussels	\$4.00/lb.
Wellfleet Oysters (MA) <i>A mild sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.60/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.60/ea.
Cotuit Bay Oysters (MA) <i>Plump meats with a clean, sweet, briny flavor.</i>	\$1.60/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.60/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.60/ea.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.60/ea.
Beau Soleil (NB) <i>A deep cup meaty oyster, delicate with a mild brininess and sweet finish</i>	\$1.60/ea.