



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

<b>Fresh Tilapia Filet (Costa Rica) NS/NB</b>	<b>\$11.00/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$12.50/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$13.25/lb.</b>
<b>Kames Steelhead Filet (Scotland) WS/NB</b>	<b>\$17.25/lb.</b>
<b>Icelandic Cod Filet NS/NB</b>	<b>\$17.25/lb.</b>
<b>Grey Sole (CA) NS/NB</b>	<b>\$17.50/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$17.75/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$18.25/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$19.00/lb.</b>
<b>Wester Ross Salmon Filet (Scotland) WS/NB</b>	<b>\$20.50/lb.</b>
<b>Grade "A" Swordfish Loin (Canada) WS/NB</b>	<b>\$29.25/lb.</b>
<b>#1 Ahi Tuna Loin (Panama)</b>	<b>\$33.00/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$35.50/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$37.50/lb.</b>
<b>Wild Dry Scallops 10/20 (ME)</b>	<b>\$39.95/lb.</b>
<b>Clean Squid T&amp;T (USA)</b>	<b>\$15.75/lb.</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$10.00/doz.</b>
<b>Prince Edward Island Mussels / 2lb. bag</b>	<b>\$8.75/bag</b>
<b>Plimoth 102s Oysters (MA) <i>starts briny and finishes with a clean, fresh taste.</i></b>	<b>\$1.75/ea.</b>
<b>Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i></b>	<b>\$1.75/ea.</b>
<b>Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i></b>	<b>\$1.75/ea.</b>
<b>Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i></b>	<b>\$1.75/ea.</b>
<b>Sex on the Bay Oysters (NB) <i>Plump, medium salinity with a creamy cucumber finish.</i></b>	<b>\$1.75/ea.</b>
<b>Falmouth Oysters (MA) <i>Pleasant brine with a dry wine flavor and deep mineral finish.</i></b>	<b>\$1.75/ea.</b>
<b>Lucky Lime Oysters (PEI) <i>clean and well-balanced with a nice hit of salt and a savory sweetness.</i></b>	<b>\$1.75/ea.</b>