



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	\$12.25/lb.
Whole Bronzini (Greece)	\$12.25/lb.
Icelandic Turbot Filet NS/NB	\$15.50/lb.
Grey Sole Filet (USA)	\$16.00/lb.
Icelandic Cod Filet NS/NB	\$16.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Icelandic Haddock Filet NS/NB	\$16.50/lb.
Golden Tilefish Filet (FL) WS/PB	\$16.50/lb.
Steelhead Filet (Iceland) WS/NB	\$16.50/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.25/lb.
Icelandic Cod Loin NS/NB	\$17.25/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$19.50/lb.
#1 Ahi Tuna Loin (USA)	\$23.75lb.
Halibut Filet (Canada) WS/NB	\$24.75/lb.
Chilean Seabass Filet	\$30.50/lb.
Wild Dry Scallops U-15 (ME)	\$28.00/lb.
Fresh Clean Squid T&T (USA)	\$12.75/lb.
Wild Littleneck Clams (MA)	\$8.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$8.00/bag
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.60/ea.
Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	\$1.60/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.60/ea.
Bad Boy Oysters (NB) <i>Mild flavor, medium firmness. A new oyster , give it a try.</i>	\$1.60/ea.
Moondancer Oysters (ME) <i>Briny, plump meaty texture, sweet finish and the true taste of the sea.</i>	\$1.60/ea.
Barnstable Oysters (MA) <i>Moderate salt content with a prolonged, sweet ocean finish.</i>	\$1.60/ea.
Black Point Oysters (NS) <i>meaty with a moderately briny flavor and a sweet after taste.</i>	\$1.60/ea.
Gold Label Oysters (PEI) <i>earthy flavor with notes of seaweed.</i>	\$1.60/ea.
Plimoth Oysters (MA) <i>starts briny and finishes with a clean, fresh taste.</i>	\$1.60/ea.