



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	\$12.50/lb.
Whole Bronzini (Greece)	\$12.50/lb.
Ling Cod Filet (NS/NB	\$15.00/lb.
Icelandic Cod Filet NS/NB	\$16.00/lb.
Petrale Sole Fillets (Canada)	\$16.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Icelandic Haddock Filet NS/NB	\$16.75/lb.
Loch Etive Steelhead Filet (Scotland) WS/NB	\$16.75/lb.
Icelandic Cod Loin NS/NB	\$17.25/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.50/lb.
Grouper Filet (FL) WS/NB	\$18.50/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$21.00/lb.
Opah Top Loin (HI) WS/NB	\$23.50/lb.
Halibut Filet (Canada) WS/NB	\$25.50/lb.
#1 Ahi Tuna Loin (USA)	\$26.25/lb.
Sable Filet "Black Cod" (AK) WS/NB	\$27.50/lb.
Chilean Seabass Filet	\$30.50/lb.
Wild Dry Scallops U-15 (ME)	\$28.00/lb.
Live Soft Shell Crabs (MD) Primes	\$7.75/ea.
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.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.60/ea.
Dodge Cove Selects (ME) <i>Clean and meaty, light, citrus flavor with a powerful brine.</i>	\$1.60/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.60/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.60/ea.