

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.25/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Whole Bronzini (Greece)	\$12.50/lb.
Whole Dressed Trout (ID) WS/NB	\$12.75/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	\$16.75/lb.
Loch Etive Steelhead Filet (Scotland) WS/NB	\$17.00/lb.
Icelandic Cod Loin NS/NB	\$17.25/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.75/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$18.50/lb.
Halibut Filet (Canada) WS/NB	\$26.00/lb.
#1 Ahi Tuna Loin (USA)	\$27.50/lb.
Sable Filet "Black Cod" (AK) WS/NB	\$27.50/lb.
Chilean Seabass Filet	\$30.50/lb.
Wild Dry Scallops 10/20 (ME)	\$28.00/lb.
Fresh Soft Shell Crabs (MD) Whales	\$9.25/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
Riptide Oysters (MA) Sweet and quite briny with robust meat. Satisfying mineral finish.	\$1.60/ea.
Beaver Tail Oysters (RI) Clean and briny with slight hints of seaweed.	\$1.60/ea.
Plimoth 102s Oysters (MA) starts briny and finishes with a clean, fresh taste.	\$1.60/ea.
Wellfleet Oysters (MA) A mild, sweet flavor, high brininess and a crisp, clean finish.	\$1.60/ea.
Sex on the Bay Oysters (NB) plump, medium salinity with a creamy cucumber finish.	\$1.60/ea.
Flying Point Oysters (ME) Complex flavor with a hint of saltiness and a pronounced sweetness.	\$1.60/ea.
Great White Oysters (MA) Soft, delicate, fleshy oysters, with well-balanced flavors.	\$1.60/ea.