



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

<b>Fresh Tilapia Filet (Costa Rica)</b>	<b>\$11.50/lb.</b>
<b>Monk Filet (MA)</b>	<b>\$12.50/lb.</b>
<b>Whole Bronzini (Greece)</b>	<b>\$13.00/lb.</b>
<b>Whole Dressed Trout (ID)</b>	<b>\$13.75/lb.</b>
<b>Icelandic Cod Filet</b>	<b>\$17.25/lb.</b>
<b>Kames Steelhead Filet (Scotland)</b>	<b>\$17.50/lb.</b>
<b>Grey Sole (CA) NS/NB</b>	<b>\$18.50/lb.</b>
<b>Icelandic Haddock Filet</b>	<b>\$18.75/lb.</b>
<b>Icelandic Cod Loin</b>	<b>\$19.75/lb.</b>
<b>Arctic Char Filet (Iceland)</b>	<b>\$20.25/lb.</b>
<b>Wester Ross Salmon Filet (Scotland)</b>	<b>\$22.00/lb.</b>
<b>Grade "A" Swordfish Loin (Canada)</b>	<b>\$23.50/lb.</b>
<b>Wild Copper River Sockeye Salmon Filet (AK)</b>	<b>\$30.00/lb.</b>
<b>Halibut Filet (Canada)</b>	<b>\$31.00/lb.</b>
<b>#1 Ahi Tuna Loin (USA)</b>	<b>\$32.00/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$38.50/lb.</b>
<b>Wild Dry Scallops 10/20 (ME)</b>	<b>\$39.00/lb.</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$10.00/doz.</b>
<b>Prince Edward Island Mussels / 2lb. bag</b>	<b>\$9.00/bag</b>
<b>Clean Squid T&amp;T (USA)</b>	<b>\$15.00/lb.</b>
<b>Hoshi Oysters (WA)</b> <i>A perfect briny, sweet taste with a vegetative finish!</i>	<b>\$2.00/ea.</b>
<b>Umami Oysters (RI)</b> <i>Intensely savory and sweet with a creamy texture and pleasant saltiness.</i>	<b>\$2.00/ea.</b>
<b>Riptide Oysters (MA)</b> <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	<b>\$2.00/ea.</b>
<b>Belle Du Jour Oysters (NB)</b> <i>Salty, sweet and slightly nutty.</i>	<b>\$2.00/ea.</b>
<b>Wellfleet Oysters (MA)</b> <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	<b>\$2.00/ea.</b>
<b>Savage Blonde Oysters (PEI)</b> <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	<b>\$2.00/ea.</b>