



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	\$12.75/lb.
Icelandic Cod Filet NS/NB	\$16.00/lb.
Grey Sole Filet (USA)	\$16.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Loch Etive Steelhead Filet (Scotland) WS/NB	\$17.00/lb.
Icelandic Cod Loin NS/NB	\$17.50/lb.
Red Drum (TX)	\$17.75/lb.
Icelandic Haddock Filet NS/NB	\$18.00/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$18.50/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$18.75/lb.
Organic King Salmon Filet (BC) WS/PBO	\$21.00/lb.
#1 Ahi Tuna Loin (Panama)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$26.75/lb.
Wild Dry Scallops 10/20 (ME)	\$28.00/lb.
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) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.60/ea.
Irish Point Oysters (Northern PEI) <i>Excellent meat quality and superb salty taste.</i>	\$1.60/ea.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.60/ea.
Salt Nugget Oysters (WA) <i>Intense brine with a rounded melon finish.</i>	\$1.60/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.60/ea.
Beau Soleil (NB) <i>A deep cup meaty oyster, delicate with a mild brininess and sweet finish</i>	\$1.60/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.
Boomamoto Oysters (MA) <i>Creamy with a sharp salinity and a crisp very sweet finish.</i>	\$1.60/ea.