



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>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>Wild Striped Bass Filet (MD) WS/NB</b>	<b>\$21.00/lb.</b>
<b>Wester Ross Salmon Filet (Scotland)</b>	<b>\$22.00/lb.</b>
<b>Grade "A" Swordfish Loin (Canada)</b>	<b>\$23.00/lb.</b>
<b>Fresh Halibut Cheeks</b>	<b>\$24.75/lb.</b>
<b>Halibut Filet (Canada)</b>	<b>\$26.50/lb.</b>
<b>Wild Copper River Sockeye Salmon Filet (AK)</b>	<b>\$28.50/lb.</b>
<b>#1 Ahi Tuna Loin (USA)</b>	<b>\$32.00/lb.</b>
<b>Wild Alaskan King Salmon Filet</b>	<b>\$34.50/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$38.50/lb.</b>
<b>Wild Dry Scallops 10/20 (ME)</b>	<b>\$37.50/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>Summer Love Oysters (PEI). Creamy start with a touch of citrus and a salty buttery finish.</b>	<b>\$2.00/ea.</b>
<b>Northern Belle (PEI) Deep cup, crisp and a distinctly savory mushroom-esque umami finish.</b>	<b>\$2.00/ea.</b>
<b>Savage Blonde Oysters (PEI) Sharp brine with crunchy meats and a sweet stony finish.</b>	<b>\$2.00/ea.</b>
<b>Beau Soleil Oysters (NB) A meaty oyster, delicate with a mild brininess and sweet finish</b>	<b>\$2.00/ea.</b>