



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.
Whole Bronzini (Greece)	\$12.75/lb.
Corvina Filet (Costa Rica) (NS/NB)	\$14.75/lb.
Grey Sole Filet (USA)	\$16.50/lb.
Icelandic Cod Filet NS/NB	\$16.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.75/lb.
Haddock Filet (US) NS/NB	\$16.75/lb.
Icelandic Cod Loin NS/NB	\$17.75/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$18.50/lb.
Wild Sockeye Salmon Filet (AK) WS/NB	\$19.75/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$20.00/lb.
Organic King Salmon Filet (BC) WS/PBO	\$21.00/lb.
Halibut Filet (Canada) WS/NB	\$23.50/lb.
#1 Ahi Tuna Loin (Panama)	\$29.50/lb.
Chilean Seabass Filet	\$33.00/lb.
Wild Dry Scallops 10/20 (ME)	\$29.50/lb.
Clean Squid T&T (USA)	\$13.00/lb.
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.
Beaver Tail Oysters (RI) <i>Clean and briny with slight hints of seaweed.</i>	\$1.60/ea.
Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i>	\$1.60/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.60/ea.
Plimoth 102s Oysters (MA) <i>starts briny and finishes with a clean, fresh taste.</i>	\$1.60/ea.
Beau Soleil Oysters (NB) <i>A meaty oyster, delicate with a mild brininess and sweet finish</i>	\$1.60/ea.
Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	\$1.60/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.
Irish Point Oysters (Northern PEI) <i>Excellent meat quality and superb salty taste.</i>	\$1.60/ea.