



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.25/lb.
Whole Bronzini (Greece)	\$11.00/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Whole Dressed Trout (ID) WS/NB	\$12.00/lb.
Fresh Spanish Sardines	\$13.50/lb.
Lg. Icelandic Cod Filet NS/NB	\$15.75/lb.
Grey Sole Filet (Canada)	\$16.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Icelandic Haddock Filet NS/NB	\$16.75/lb.
Grouper Filet (FL) NS/NB	\$16.75/lb.
Loch Etive Steelhead Filet (Scotland) WS/NB	\$16.75/lb.
Icelandic Cod Loin NS/NB	\$17.00/lb.
Wild Coho Salmon Filet (AK) WS/PBO	\$17.00/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.00/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$18.50/lb.
Grouper Filet (FL) NS/NB	\$19.00/lb.
Wild Sockeye Salmon Filet (AK) WS/NB	\$19.00/lb.
Halibut Filet (Canada) WS/NB	\$21.00/lb.
#1 Ahi Tuna Loin (USA)	\$23.50lb.
Chilean Seabass Filet	\$30.50/lb.
Dry Scallops 10/20 (ME)	\$23.50/lb.
Fresh Clean Squid T&T	\$12.00/lb.
Wild Littleneck Clams (MA)	\$8.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$8.00/bag
Beau Soleil (NB) <i>A deep cup meaty oyster, delicate with a mild brininess and sweet finish</i>	\$1.60/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.60/ea.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.60/ea.
Pickle Point Oysters (PEI) <i>Firm meat, exceptionally sweet, high salinity, lemony aftertaste</i>	\$1.60/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.60/ea.