



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

Fresh Tilapia Filet (Costa Rica)	\$11.75/lb.
Whole Dressed Trout (ID)	\$14.00/lb.
Icelandic Cod Filet	\$17.75/lb.
Kames Steelhead Filet (Scotland)	\$18.00/lb.
Jail Island Salmon Filet (CAN)	\$18.50/lb.
Icelandic Haddock Filet	\$19.75/lb.
Arctic Char Filet (Iceland)	\$20.00/lb.
Icelandic Cod Loin	\$20.50/lb.
Wild Alaskan Sockeye Salmon Filet	\$20.75/lb.
Corvina Filet (Costa Rica)	\$21.50/lb.
Wild Coho Salmon Filet (AK)	\$21.50/lb.
Wester Ross Salmon Filet (Scotland)	\$22.00/lb.
Grade "A" Swordfish Loin (Brazil)	\$24.00/lb.
Halibut Filet (Canada)	\$28.50/lb.
#1 Ahi Tuna Loin (MA)	\$30.00/lb.
Wild Alaskan King Salmon Filet	\$30.50/lb.
Chilean Seabass Filet	\$42.00/lb.
Wild Dry Scallops 10/20 (ME)	\$37.00/lb.
Wild Littleneck Clams (MA)	\$10.00/doz.
Prince Edward Island Mussels / 2lb. bag	\$9.00/bag
Maryland Shucked Select Oysters	\$26.00/lb.
Beach Plum Oysters (MA) <i>Super clean taste and done.</i>	\$2.00/ea.
Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	\$2.00/ea.
Beaver Tail Oysters (RI) <i>Clean and briny with slight hints of seaweed.</i>	\$2.00/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$2.00/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$2.00/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$2.00/ea.
Sex on the Bay Oysters (NB) <i>Plump, medium salinity with a creamy cucumber finish.</i>	\$2.00/ea.
Beau Soleil Oysters (NB) <i>A meaty oyster, delicate with a mild brininess and sweet finish</i>	\$2.00/ea.