



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

<b>Fresh Tilapia Filet (Costa Rica)</b>	<b>\$11.75/lb.</b>
<b>Whole Dressed Trout (ID)</b>	<b>\$14.00/lb.</b>
<b>Whole Bronzini (Greece)</b>	<b>\$14.00/lb.</b>
<b>Icelandic Cod Filet</b>	<b>\$17.75/lb.</b>
<b>Kames Steelhead Filet (Scotland)</b>	<b>\$18.00/lb.</b>
<b>Jail Island Salmon Filet (CAN)</b>	<b>\$18.50/lb.</b>
<b>Icelandic Haddock Filet</b>	<b>\$20.00/lb.</b>
<b>Arctic Char Filet (Iceland)</b>	<b>\$20.00/lb.</b>
<b>Icelandic Cod Loin</b>	<b>\$20.75/lb.</b>
<b>Wild Alaskan Sockeye Salmon Filet</b>	<b>\$20.75/lb.</b>
<b>Corvina Filet (Costa Rica)</b>	<b>\$21.50/lb.</b>
<b>Wester Ross Salmon Filet (Scotland)</b>	<b>\$22.00/lb.</b>
<b>Grade "A" Swordfish Loin (Brazil)</b>	<b>\$23.75/lb.</b>
<b>Halibut Filet (Canada)</b>	<b>\$29.75/lb.</b>
<b>#1 Ahi Tuna Loin (MA)</b>	<b>\$30.00/lb.</b>
<b>Wild Alaskan King Salmon Filet</b>	<b>\$30.50/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$42.00/lb.</b>
<b>Wild Dry Scallops 10/20 (ME)</b>	<b>\$37.00/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>Maryland Shucked Select Oysters</b>	<b>\$26.00/lb.</b>
<b>Chebooktook Oysters (NS)</b> <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	<b>\$2.00/ea.</b>
<b>Riptide Oysters (MA)</b> <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	<b>\$2.00/ea.</b>
<b>Raspberry Point Oysters (PEI)</b> <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	<b>\$2.00/ea.</b>
<b>Wellfleet Oysters (MA)</b> <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	<b>\$2.00/ea.</b>
<b>Sex on the Bay Oysters (NB)</b> <i>Plump, medium salinity with a creamy cucumber finish.</i>	<b>\$2.00/ea.</b>
<b>Beau Soleil Oysters (NB)</b> <i>A meaty oyster, delicate with a mild brininess and sweet finish</i>	<b>\$2.00/ea.</b>
<b>Savage Blonde Oysters (PEI)</b> <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	<b>\$2.00/ea.</b>
<b>Butter &amp; Brine (RI)</b> <i>Good salinity with a smooth buttery finish.</i>	<b>\$2.00/ea.</b>
<b>Kaipara Oysters (NZ)</b> <i>Gentle yet intense brine, and a watermelon rind finish.</i>	<b>\$2.00/ea.</b>