

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.25/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Whole Dressed Trout (ID) WS/NB	\$12.00/lb.
Icelandic Cod Filet NS/NB	\$15.75/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$15.75/lb.
Northern Sole (Canada) NS/NB	\$16.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Grouper Filet (FL) WS/NB	\$16.50/lb.
Icelandic Haddock Filet NS/NB	\$16.75/lb.
Freshwater Walleye Filet (MI)	\$17.00/lb.
Icelandic Cod Loin NS/NB	\$17.00/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.00/lb.
Halibut Filet (Canada) WS/NB	\$20.00/lb.
Wild King Salmon Filet (WA) WS/PBO	\$22.00/lb.
#1 Ahi Tuna Loin (Trinidad)	\$23.50/lb.
Dry Scallops U-15 (ME)	\$25.25/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
Maryland Shucked Select Oysters	\$21.00/lb.
Wellfleet Oysters (MA) A mild, sweet flavor, high brininess and a crisp, clean finish.	\$1.60/ea.
Stella Mar Oysters (CT) A sip of crisp brine and a distinct velvety, sweet finish.	\$1.60/ea.
Eastham Oysters (MA) Light body and intense saltiness, creamy with a sharp brine finish.	\$1.60/ea.
Beau Soleil (NB) A deep cup meaty oyster, delicate with a mild brininess and sweet finish	\$1.60/ea.
Beach Plum Oysters (MA) Super clean taste and done.	\$1.60/ea.