



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.50/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Whole Dressed Trout (ID) WS/NB	\$13.00/lb.
Icelandic Cod Filet NS/NB	\$16.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.75/lb.
Grey Sole (CA) NS/NB	\$17.00/lb.
Loch Etive Steelhead Filet (Scotland) WS/NB	\$17.00/lb.
Icelandic Haddock Filet NS/NB	\$17.50/lb.
Icelandic Cod Loin NS/NB	\$18.25/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$19.00/lb.
Organic King Salmon Filet (BC) WS/PBO	\$21.00/lb.
Grade "A" Swordfish Loin (Canada) WS/NB	\$21.00/lb.
Wild Coho Salmon Filet (AK)	\$21.00/lb.
#1 Ahi Tuna Loin (Trinidad)	\$28.75/lb.
Halibut Filet (Canada) WS/NB	\$30.25/lb.
Chilean Seabass Filet	\$35.00/lb.
Wild Dry Scallops 10/20 (ME)	\$30.50/lb.
Clean Squid T&T (USA)	\$13.50/lb.
Wild Littleneck Clams (MA)	\$10.00/doz.
Prince Edward Island Mussels / 2lb. bag	\$8.50/bag
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.75/ea.
Mer Bleue Oysters (NB) <i>Clean semi-sweet, semi-salty oyster with a nutty taste.</i>	\$1.75/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.75/ea.
Village Bay Oysters (NB) <i>Medium salinity with a bright clean finish.</i>	\$1.75/ea.
Beaver Tail Oysters (RI) <i>Clean and briny with slight hints of seaweed.</i>	\$1.75/ea.
Beach Plum Oysters (MA) <i>Super clean taste and done.</i>	\$1.75/ea.
Taunton Bay Oysters (ME) <i>Bold brine with satiny meats and a lingering sweet kelp finish.</i>	\$1.75/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.75/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.75/ea.