



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 Bronzini (Greece)	\$12.75/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.
Wild Steelhead Filet (USA) WS/NB	\$16.75/lb.
Dover Sole (CAN) NS/NB	\$17.00/lb.
Icelandic Haddock Filet NS/NB	\$17.50/lb.
Freshwater Walleye Filet (Can)	\$17.50/lb.
Icelandic Cod Loin NS/NB	\$18.25/lb.
Grade "A" Swordfish Loin (Canada) WS/NB	\$18.25/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$19.00/lb.
Wild Coho Salmon Filet (AK)	\$21.00/lb.
#1 Ahi Tuna Loin (Trinidad)	\$27.00/lb.
Halibut Filet (Canada) WS/NB	\$27.50/lb.
Chilean Seabass Filet	\$35.50/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	\$8.75/bag
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.75/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.75/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.75/ea.
Sweet Neck Oysters (MA) <i>From Katama Bay, they're crisp, clean, briny and have a carrot finish.</i>	\$1.75/ea.
Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	\$1.75/ea.
Moondancer Oysters (ME) <i>Briny, plump meaty texture, sweet finish and the true taste of the sea.</i>	\$1.75/ea.
Pickle Point Oysters (PEI) <i>Firm meat, exceptionally sweet, high salinity, lemony aftertaste</i>	\$1.75/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.75/ea.