



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

<b>Fresh Tilapia Filet (Costa Rica) NS/NB</b>	<b>\$10.25/lb.</b>
<b>Speckled Trout Filet (Canada) WS/NB</b>	<b>\$10.50/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$11.50/lb.</b>
<b>Whole Bronzini (Greece)</b>	<b>\$11.75/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$12.00/lb.</b>
<b>Icelandic Turbot Filet NS/NB</b>	<b>\$15.00/lb.</b>
<b>Freshwater Walleye Filet (MI)</b>	<b>\$15.50/lb.</b>
<b>Icelandic Cod Filet NS/NB</b>	<b>\$15.75/lb.</b>
<b>Grade "A" Swordfish Loin (USA) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.50/lb.</b>
<b>Loch Etive Steelhead Filet (Scotland) WS/NB</b>	<b>\$16.75/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$16.75/lb.</b>
<b>Icelandic Cod Loin NS/NB</b>	<b>\$17.00/lb.</b>
<b>Wester Ross Salmon Filet (Scotland) WS/NB</b>	<b>\$17.00/lb.</b>
<b>Wild Coho Salmon Filet (AK)</b>	<b>\$18.50/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$24.00/lb.</b>
<b>Ahi Tuna Loin (Trinidad)</b>	<b>\$24.00/lb.</b>
<b>Chilean Seabass Filet</b>	<b>\$30.50/lb.</b>
<b>Dry Scallops U-15 (ME)</b>	<b>\$25.25/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$12.00/lb.</b>
<b>Wild Littleneck Clams (ME)</b>	<b>\$8.50/doz.</b>
<b>Prince Edward Island Mussels / 2lb. bag</b>	<b>\$8.00/bag</b>
<b>Maryland Shucked Select Oysters</b>	<b>\$21.00/lb.</b>
<b>Wellfleet Oysters (MA) <i>A mild sweet flavor, high brininess and a crisp, clean finish.</i></b>	<b>\$1.60/ea.</b>
<b>North Shore Gold Oysters (PEI) <i>salty taste with a sweet finish.</i></b>	<b>\$1.60/ea.</b>
<b>Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i></b>	<b>\$1.60/ea.</b>
<b>Beach Plum Oysters (MA) <i>Super clean taste and done.</i></b>	<b>\$1.60/ea.</b>
<b>Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i></b>	<b>\$1.60/ea.</b>
<b>Honeymoon Oysters (NB) <i>Medium salinity with slight mineral notes and a bright clean finish.</i></b>	<b>\$1.60/ea.</b>