



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

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.
Black Seabass Filet (MA)	\$15.00/lb.
Lemon Sole (MA) NS/NB	\$15.50/lb.
Freshwater Walleye Filet (MI)	\$15.50/lb.
Icelandic Cod Filet NS/NB	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.50/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$16.50/lb.
Icelandic Haddock Filet NS/NB	\$16.75/lb.
Loch Etive Steelhead Filet (Scotland) WS/NB	\$16.75/lb.
Icelandic Cod Loin NS/NB	\$17.00/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$17.00/lb.
#1 Ahi Tuna Loin (Panama)	\$23.50/lb.
Halibut Filet (Canada) WS/NB	\$24.00/lb.
Chilean Seabass Filet	\$30.50/lb.
Smoked Bluefish Filet (RI)	\$19.75/lb.
Smoked Maple Salmon (RI)	\$22.50/lb.
Wild Dry Scallops U-15 (ME)	\$25.25/lb.
Wild Littleneck Clams (MA)	\$8.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$8.00/bag
Wellfleet Oysters (MA) <i>A mild sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.60/ea.
Beau Soleil (NB) <i>A deep cup meaty oyster, delicate with a mild brininess and sweet finish</i>	\$1.60/ea.
Mermaid Kisses Oysters (NY) <i>Briny with a creamy finish and a strong umami of ocean flavor.</i>	\$1.60/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.60/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.60/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.
Chebooktook Oysters (NS) <i>Small firm meat with a unique experience of salty, sweet and nutty.</i>	\$1.60/ea.
Moondancer Oysters (ME) <i>Briny, plump meaty texture, sweet finish and the true taste of the sea.</i>	\$1.60/ea.