



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.50/lb.
Whole Bronzini (Greece)	\$12.75/lb.
Monk Filet (MA) NS/NB	\$13.25/lb.
Whole Dressed Trout (ID) WS/NB	\$13.25/lb.
Freshwater Walleye Filet (Can)	\$16.75/lb.
Icelandic Cod Filet NS/NB	\$17.00/lb.
Grey Sole (CA) NS/NB	\$17.00/lb.
Kames Steelhead Filet (Scotland) WS/NB	\$17.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$17.75/lb.
Icelandic Haddock Filet NS/NB	\$18.00/lb.
Icelandic Cod Loin NS/NB	\$19.00/lb.
Wester Ross Salmon Filet (Scotland) WS/NB	\$20.50/lb.
Grade "A" Swordfish Loin (Canada) WS/NB	\$24.50/lb.
#1 Ahi Tuna Loin (Trinidad)	\$26.00/lb.
Chilean Seabass Filet	\$36.00/lb.
Wild Dry Scallops 10/20 (ME)	\$36.50/lb.
Clean Squid T&T (USA)	\$15.75/lb.
Wild Littleneck Clams (MA)	\$10.00/doz.
Canadian Mussels (NF)	\$4.40/lb.
Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i>	\$1.75/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.75/ea.
Rocky Nook Oysters (MA) <i>Medium brine with silky meat and buttery sweet finish.</i>	\$1.75/ea.
Beach Plum Oysters (MA) <i>Super clean taste and done.</i>	\$1.75/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.75/ea.
Beau Soleil Oysters (NB) <i>A meaty oyster, delicate with a mild brininess and sweet finish</i>	\$1.75/ea.