



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

<b>Whole Spanish Mackerel (FL)</b>	<b>\$6.75/lb.</b>
<b>Fresh Tilapia Filet (Costa Rica) NS/NB</b>	<b>\$10.00/lb.</b>
<b>Catfish Fillet (MS) NS/NB</b>	<b>\$10.00/lb.</b>
<b>Whole Dressed Trout (ID) WS/NB</b>	<b>\$10.00/lb.</b>
<b>Monk Filet (MA) NS/NB</b>	<b>\$11.50/lb.</b>
<b>Mahi Mahi Filet (Panama) WS/NB</b>	<b>\$11.50/lb.</b>
<b>Jail Island Salmon Filet (CAN) WS/NB</b>	<b>\$13.50/lb.</b>
<b>Lg. Icelandic Cod Filet NS/NB</b>	<b>\$13.75/lb.</b>
<b>Sixty South Salmon (NA S.A.) **</b>	<b>\$14.50/lb.</b>
<b>Head on Butterflied Bronzini (Greece)</b>	<b>\$14.75/lb.</b>
<b>Steelhead Filet (Norway) WS/NB</b>	<b>\$15.50/lb.</b>
<b>Grade "A" Swordfish Loin (MA) WS/NB</b>	<b>\$15.50/lb.</b>
<b>Icelandic Haddock Filet NS/NB</b>	<b>\$15.75/lb.</b>
<b>Golden Corvina Filet (Costa Rica) (NS/NB)</b>	<b>\$16.00/lb.</b>
<b>Icelandic Cod Loin</b>	<b>\$16.25/lb.</b>
<b>Arctic Char Filet (Iceland) WS/NB</b>	<b>\$16.00/lb.</b>
<b>Organic King Salmon Filet (BC) WS/PBO</b>	<b>\$20.50/lb.</b>
<b>#1 Ahi Tuna Loin (HI)</b>	<b>\$25.00/lb.</b>
<b>Halibut Filet (Canada) WS/NB</b>	<b>\$27.00/lb.</b>
<b>Wild Dry Scallops U-15 (MA)</b>	<b>\$26.00/lb.</b>
<b>Fresh Clean Squid T&amp;T</b>	<b>\$11.25/lb.</b>
<b>Wild Littleneck Clams (MA)</b>	<b>\$7.50/doz.</b>
<b>Maryland Shucked Select Oysters</b>	<b>\$17.75/lb.</b>
<b>Malpeque Oysters (PEI) <i>crisp lettuce-like flavor, high brininess, and a clean, sweet finish.</i></b>	<b>\$1.50/ea.</b>
<b>Bluepoint Oysters (CT) <i>Medium salinity, springy meat, light mineral finish.</i></b>	<b>\$1.50/ea.</b>
<b>Sassy Oysters (PEI) <i>Bold and distinct sweet brine balanced against a salty snap.</i></b>	<b>\$1.50/ea.</b>
<b>Great Island Oysters (MA) <i>sweet with high brineiness.</i></b>	<b>\$1.55/ea.</b>
<b>Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i></b>	<b>\$1.55/ea.</b>

**\*\* Nova Austral, South America, Antarctic Waters Farmed Salmon**