

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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.00/lb.
Catfish Fillet (MS) NS/NB	\$10.00/lb.
Whole Dressed Trout (ID) WS/NB	\$10.25/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Mahi Mahi Filet (Panama) WS/NB	\$11.50/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.75/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.75/lb.
Head on Butterflied Bronzini (Greece)	\$14.75/lb.
Steelhead Filet (Norway) WS/NB	\$15.50/lb.
Icelandic Haddock Filet NS/NB	\$15.75/lb.
Golden Corvina Filet (Costa Rica) (NS/NB)	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Icelandic Cod Loin	\$16.50/lb.
Grade "A" Swordfish Loin (MA) WS/NB	\$16.50/lb.
Organic King Salmon Filet (BC) WS/PBO	\$20.50/lb.
#1 Ahi Tuna Loin (HI)	\$26.00/lb.
Halibut Filet (Canada) WS/NB	\$26.00/lb.
Wild Dry Scallops U-15 (MA)	\$25.00/lb.
Fresh Clean Squid T&T	\$11.25/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Maryland Shucked Select Oysters	\$17.75/lb.
Honeymoon Oysters (NB) Medium salinity with slight mineral notes and a bright clean finish.	\$1.50/ea.
Scipjack Oysters (VA) Mildly salty meat, buttery flavor and smooth finish.	\$1.50/ea.
Megansett Oysters (MA) Sharp brine with soft meats and stony finish.	\$1.50/ea.
Deer Creek Oysters (WA) Meaty with light salt a crisp brininess, clean flavor and cucumber finish.	\$1.50/ea.
Belon Oysters (ME) rare, plump with a big pronounced flavor and metallic, "coppery" finish.	\$1.60/ea.
Raspberry Point Oysters (PEI) Crunchy meat with a gentle brine and sweet mushroom finish.	\$1.60/ea.
Kusshi Oysters (BC) medium brine, meaty, intense flavor cucumber.	\$1.95/ea.
Kumamoto Oysters (CA) Subtle brine with a slight melon finish, a classic!	\$2.25/ea.