



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

Whole Spanish Mackerel (FL)	\$6.75/lb.
Wild Acadian or Red Drum (ME)	\$9.50/lb.
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.
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.
Mahi Mahi Filet (Panama) WS/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	\$19.25/lb.
#1 Ahi Tuna Loin (HI)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$28.00/lb.
Chilean Seabass	\$31.00/lb.
Dry Scallops U-15 (ME)	\$25.00/lb.
Dry Scallops U-8 (ME)	\$32.00/lb.
Fresh Clean Squid T&T	\$11.25/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Black Point Oysters (NS) <i>meaty with a moderately briny flavor and a sweet after taste.</i>	\$1.50/ea.
Honeymoon Oysters (NB) <i>Medium salinity with slight mineral notes and a bright clean finish.</i>	\$1.50/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.50/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.50/ea.
Sex on the Bay Oysters (NB) <i>plump, medium salinity with a creamy cucumber finish.</i>	\$1.50/ea.
Mer Bleue Oysters (BC) <i>Clean briny flavor with a crisp texture and slightly sweet finish.</i>	\$1.60/ea.
Glidden Point Oysters (M) <i>Firm plump meats, and a crisp, complex flavor both briny and sweet.</i>	\$1.60/ea.