



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	\$11.75/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.75/lb.
Dover Sole (CAN) NS/NB.	\$13.75/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.75/lb.
Red Trout Filet (ID) WS/NB	\$14.00/lb.
Head on Butterflied Bronzini (Greece)	\$14.75/lb.
Steelhead Filet (Norway) WS/NB	\$15.75/lb.
Icelandic Haddock Filet NS/NB	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Wahoo Filet (HI) WS/NB.	\$17.75/lb.
Icelandic Cod Loin	\$16.50/lb.
Mahi Mahi Filet (Panama) WS/NB	\$17.25/lb.
Grade "A" Swordfish Loin (MA) WS/NB	\$18.25/lb.
Organic King Salmon Filet (BC) WS/PBO	\$20.50/lb.
#1 Ahi Tuna Loin (HI)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$25.00/lb.
Dry Scallops U-15 (ME)	\$25.00/lb.
Fresh Clean Squid T&T	\$11.25/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Fresh Cockles (New Zealand)	\$9.75/lb.
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.
Model "T" Oyster (MA) <i>The perfect balance of salty and sweet, with a silky, buttery finish</i>	\$1.50/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.50/ea.
Fanny Bay Oysters (BC) <i>Full brine with plump meats and a sweet mineral finish.</i>	\$1.60/ea.
Glidden Point Oysters (ME) <i>Firm plump meats, and a crisp, complex flavor both briny and sweet.</i>	\$1.60/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.60/ea.