



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.
Fresh Bluefish Filet (NY) WS/NB	\$14.00/lb.
Mahi Mahi Filet (Panama) WS/NB	\$14.50/lb.
Red Trout Filet (ID) WS/NB	\$14.50/lb.
Sheepshead Filet WS/NB	\$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.
Grade "A" Swordfish Loin (MA) WS/NB	\$16.25/lb.
Icelandic Cod Loin	\$16.50/lb.
Wild Freshwater Walleye Filet	\$16.50/lb.
#1 Ahi Tuna Loin (HI)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$24.00/lb.
Dry Scallops U-15 (ME)	\$25.00/lb.
Fresh Carolina Coast Shrimp 16/20	\$17.50/lb.
Fresh Uni (ME)	\$16.50/tray
Fresh Clean Squid T&T	\$11.25/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Model "T" Oyster (MA) <i>The perfect balance of salty and sweet, with a silky, buttery finish</i>	\$1.50/ea.
Salt Shaker Oysters (MD) <i>Medium brine, earthy and a salty finish.</i>	\$1.50/ea.
Beach Plum Oysters (MA) <i>Super clean taste and done.</i>	\$1.50/ea.
Standish Shore Oysters (MA) <i>Sweet-buttery with an ocean flavor. Clean and salty finish.</i>	\$1.50/ea.
East Beach Blonde Oysters (RI) <i>Crisp brine with a buttery, prosciutto finish.</i>	\$1.60/ea.
Pemaquid Oysters (ME) <i>Briny, very firm, deliciously lemony and light,</i>	\$1.60/ea.
Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i>	\$1.60/ea.