



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

Whole Spanish Mackerel (FL)	\$6.50/lb.
Fresh Tilapia Filet (Costa Rica) NS/NB	\$10.00/lb.
Whole Dressed Trout (ID) WS/NB	\$10.25/lb.
Blue Catfish Filet (SC)	\$10.75/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.
Mahi Mahi Filet (Panama) WS/NB	\$14.75/lb.
Head on Butterflied Bronzini (Greece)	\$14.75/lb.
Grade "A" Swordfish Loin (MD) WS/NB	\$15.00/lb.
Steelhead Filet (Norway) WS/NB	\$15.75/lb.
Icelandic Haddock Filet NS/NB	\$16.00/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Wild Freshwater Walleye Filet	\$16.00/lb.
Icelandic Cod Loin	\$16.50/lb.
Organic King Salmon Filet (BC) WS/PBO	\$20.50/lb.
#1 Ahi Tuna Loin (PAN)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$23.75/lb.
Halibut Cheeks (Canada) WS/NB	\$24.00/lb.
Dry Scallops U-15 (ME)	\$25.00/lb.
Wild East Coast Shrimp 21/25	\$16.00/lb.
Fresh Clean Squid T&T	\$11.25/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
North Shore Gold Oysters (PEI) <i>salty taste with a sweet finish.</i>	\$1.50/ea.
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.50/ea.
Salt Shaker Oysters (MD) <i>Medium brine, earthy and a salty finish.</i>	\$1.50/ea.
Riptide Oysters (MA) <i>Sweet and quite briny with robust meat. Satisfying mineral finish.</i>	\$1.60/ea.
Taunton Bay Oysters (ME) <i>Bold brine with satiny meats and a lingering sweet kelp finish.</i>	\$1.60/ea.
Moonstone Oysters (RI) <i>Medium brine start with a sweet and very salty finish.</i>	\$1.60/ea.
Belon Oysters (ME) <i>rare, plump with a big pronounced flavor and metallic, "coppery" finish.</i>	\$1.60/ea.
Tuxedo Oysters (PEI) <i>A refined combination of sweet and salt.</i>	\$1.60/ea.