



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

Fresh Tilapia Filet (Costa Rica) NS/NB	\$9.75/lb.
Whole Dressed Trout (ID) WS/NB	\$9.75/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.25/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.50/lb.
Mahi Mahi Filet (Panama) WS/NB	\$13.75/lb.
Lemon Sole (ME) NS/NB	\$14.00/lb.
Steelhead Filet (Norway) WS/NB	\$15.00/lb.
Head on Butterflied Bronzini (Greece)	\$15.25/lb.
Icelandic Cod Loin	\$15.50/lb.
Icelandic Haddock Filet NS/NB	\$15.50/lb.
Grade "A" Swordfish Loin (USA) WS/NB	\$15.50/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.00/lb.
Alaskan Ivory King Salmon Filet WS/PBI	\$22.50/lb.
Halibut Filet (Canada) WS/NB	\$23.50/lb.
#1 Ahi Tuna Loin (MA)	\$23.50/lb.
Wild Dry 10/20 Scallops (MA)	\$23.50/lb.
Fresh Clean Squid T&T	\$10.50/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
Prince Edward Island Mussels / 2lb. bag	\$6.75/bag
Pink Moon Oysters (PEI) Creamy meat with a perfect balance of salt and mineral on the finish.	\$1.45/ea.
Wellfleet Oysters (MA) A mild, sweet flavor, high brininess and a crisp, clean finish.	\$1.45/ea.
Hurricane Oysters (PEI) They have a high salinity with firm, crisp meats and a sweet finish.	\$1.50/ea.
Moonstone Oysters (RI) Medium brine start with a sweet and very salty finish.	\$1.55/ea.
Chebooktook Oysters (NS) Small firm meat with a unique experience of salty, sweet and nutty.	\$1.55/ea.