



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	\$10.00/lb.
Catfish Fillet (MS) NS/NB	\$10.00/lb.
Monk Filet (MA) NS/NB	\$11.50/lb.
Mahi Mahi Filet (Panama) WS/NB	\$11.25/lb.
Lg. Icelandic Cod Filet NS/NB	\$13.50/lb.
Jail Island Salmon Filet (CAN) WS/NB	\$13.50/lb.
Steelhead Filet (Norway) WS/NB	\$15.00/lb.
Butterflied Bronzini (Greece)	\$15.00/lb.
Grade "A" Swordfish Loin (MA) WS/NB	\$15.50/lb.
Icelandic Haddock Filet NS/NB	\$15.50/lb.
Icelandic Cod Loin	\$15.75/lb.
Arctic Char Filet (Iceland) WS/NB	\$16.25/lb.
Lg. Fluke Filet (CA) NS/NB	\$19.00/lb.
Red Grouper Filet (Gulf) NS/NB	\$19.25/lb.
Organic King Salmon Filet (BC) WS/PBO	\$20.50/lb.
#1 Ahi Tuna Loin (Panama)	\$24.00/lb.
Halibut Filet (Canada) WS/NB	\$25.50/lb.
Wild Dry Scallops U-15 (MA)	\$24.50/lb.
Fresh Clean Squid T&T	\$10.50/lb.
Wild Littleneck Clams (MA)	\$7.50/doz.
1 oz. Tsar Nicoulai Caviar (CA)	\$60.00
Wellfleet Oysters (MA) <i>A mild, sweet flavor, high brininess and a crisp, clean finish.</i>	\$1.50/ea.
Savage Blonde Oysters (PEI) <i>Sharp brine with crunchy meats and a sweet stony finish.</i>	\$1.50/ea.
Standish Shore Oysters (MA) <i>Sweet-buttery with an ocean flavor. Clean and salty finish.</i>	\$1.50/ea.
Raspberry Point Oysters (PEI) <i>Crunchy meat with a gentle brine and sweet mushroom finish.</i>	\$1.55/ea.
Kumamoto Oysters (CA) <i>Subtle brine with a slight melon finish, a classic!</i>	\$2.50/ea.