



July 2018

FISH TALES™

A Samuels and Son Seafood Magazine

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Spotlight

Chef, James Sparks Ulysses Gastropub

Wilmington, DE

by: Jessica Jewel Tyler



The Brits define a gastropub as a public house that specializes in serving high-quality food while staying true to the traditional pub format. Wilmington, Delaware hangout spot, Ulysses Gastropub, stays true to this vision. Owners and brothers, Stephen & Michael Lucey, are well-versed in creating popular bars and restaurants. The Lucey brothers are the creative minds behind Six Paupers, a bar-and-grill in Hockessin, and Dead Presidents, an upscale Tavern in Wilmington. Their idea for Ulysses was an edgy and modern, farm-to-table space, with a menu in between the two – the unique, upscale food of the tavern, but the same laid-back, unpretentious vibe of the bar-and-grill. The menu can be described as traditional pub food with a modern southern comfort twist and classical French elements with emphasis on fresh, local, sustainable produce. What a mouthful! But the people love the taste - Ulysses draws a large crowd of all ages, from all walks of life, to relax in a fun, casual atmosphere and enjoy a tasty bite. When it comes to gastropubs, Ulysses is one for the books! Last year, they celebrated a 5-year anniversary and were voted 2017 "Best of Delaware" by Delaware Today. Ulysses Executive Chef, James Sparks, credits this success to the innovation of the elevated, modern gastropub concept and the menu of creative cuisine with the freshest ingredients.

The Lucey brothers strived to make the old new again and mix big city chic with small town charm. A daring concept, but through experimentation, innovation, and most importantly beer, they have succeeded. Ulysses' modern concept and eclectic fusion style is inspired in-part from a book with the same name. Joyce James' fiction, Ulysses, is considered to be the most important book of the modernist movement and a blueprint for other modernist works. It's composed of relaxed, abstract trains of thought filled with parodies and humor, which is fitting influence for Ulysses' modernist creative vision. With fun, kooky patterns and bright white porcelain animal heads on the walls, mixed with classic bar elements such as sports on a dozen TV screens, it's like MoMA meets your local pub. But the most important part of this concept is the experience, which is elevated with high-quality food and beer, and farm-to-table ingredients. Ulysses prides itself on 100% fresh, local, and

sustainable ingredients and orders seafood daily. They make almost everything in house from sauces to pretzels and bread. Pairing the food with the beer also elevates the experience. Ulysses boasts an impressive twenty-four rotating beers on tap and is often referred to as a "wine bar for beer lovers." Bartenders and servers are skilled in finding the perfect beer to match your palette and plate. They even use beer in a lot of recipes such as their gravy made with Yards Love Stout.

Ulysses Executive Chef, James Sparks, was classically trained in French cooking, but don't typecast him. He notes that he loves smoking, curing, and working with seafood in true southern style. At heart, he is a comfort food guy with roots in North Carolina. This makes for an exciting collaboration perfect for Ulysses. Sparks has been adding his spin to the menu for almost four years and specializes in fresh ideas with fresh ingredients. He takes inspiration in exploring new restaurants, especially in other areas of the country, to see what the scene is, experience new styles and cultures of food, and make sure he is staying ahead of the trend. (Something his favorite chef, the late Anthony Bourdain, was famous for.) The menu, which according to him some call antithetical, is an amalgamation of the French and southern influences with elements of ... everything but the kitchen sink. The emphasis on seafood is also quite clear, which is a top southern comfort treat. Ulysses goes beyond the traditional pub foods like Fish and Chips and Crab Cakes to offer more unique and upscale meals like Cajun Shrimp and Grits and Jambalaya with Shrimp and Alligator-Pork Sausage. Ginger Glazed Atlantic Salmon with saffron coconut rice and edamame adds some Asian flair to this hodge-podge menu. Sparks likes to go with the flow depending on which ingredients are trendy and present. His newest inspirations are featured in the daily specials and often make it to the main menu. Look out for some of his latest seafood specials to get top billing soon- Crab Nachos, Seared Scallops with Coconut Saffron Basmati and, current special, Pescatore with Scallops, Shrimp, Clams, Mussels and King Crab (when available) in a summer shandy sauce!

For more information, visit ulyssesgastropub.com.

Employees of the Month



Congratulations to... Frank O'Brien's eye for detail has made him a key part of the shipping team for five years. He makes sure customers get what they order, safely and securely with all the proper specs and quality.

Eric Saye, a 12-year veteran of Samuels has proven himself to be an excellent driver with exceptional product knowledge. He knows what the customers want and he delivers every time!

Christie Thebold has become a go-to source for accounting. She wears multiple hats, and always has a positive demeanor and an exemplary track record of getting it done right!

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Skull Island Ocean Caught Tiger Prawns: Big Shrimp, Small Footprint

by: Jessica Jewel Tyler



Look out! King Kong isn't the only behemoth hailing from Skull Island, Australia. Tiger Prawns from the warm, crystal blue waters off the northern island in the Gulf of Carpentaria, Skull Island, are the biggest you can find in Australia. Because of the large expansive seagrass beds, strong tidal movement, and ample nutrients available along the inshore protected waters off of Skull Island, the Tiger Prawns grow to massive sizes. Skull Island Tiger Prawns are ironically large, impressive creatures that can measure up to 10 inches in length and up to .25 pound in weight! The Tiger Prawns also have a striking shimmery tail that will surely catch your eye – A big, bold look with big, bold flavor!

Skull Island Tiger Prawns have a distinctively bold flavor that will leave you hooked! The surprisingly sweet and firm-textured Prawns cook up nicely boiled, broiled, steamed, sautéed, or “thrown on the barbie” with the head on or off. Either way, save those heads and shells to unleash the unparalleled hidden flavor of Tiger Prawns in your stock for stews, soups, or paellas. Skull Island Ocean Caught Tiger Prawns are massive in size and flavor, but they are small on bycatch waste. In fact, Skull Island Tiger Prawns are the world's first Marine Stewardship Council (MSC), certified sustainable tropical Prawn.

Skull Island Ocean Caught Tiger Prawns are the biggest Shrimp with the smallest environmental footprint. This was achieved by efficient and sustainable carbon-neutral harvesting. In order to maintain its efficiency, the fishery reduced its fleet from 312 boats to 52 boats equipped with more precise and productive technology. This

reduced both carbon emissions and bycatch to insignificant numbers. Bycatch and specifically turtle bycatch was also reduced by the implementation of night fishing and seasonal fishing. The turtles love to play in the day time on this beautiful tropical island, and night fishing has allowed them to do so unharmed. The Tiger Prawns are also only caught during the months between August and November each year. The remainder of the year is closed to fishing to ensure minimal bycatch, and to ensure maximum replenishment of mature Tiger Prawns. With the fishing hiatus in place, the juvenile Tiger Prawns have ample time to grow into adults and reproduce. The Prawn stocks are then maintained at healthy, sustainable levels with annual scientific sampling and surveys, as well as multi-year scientific reviews of the status of the fishery. Talk about sustainability!

The sustainability efforts made for Skull Island Tiger Prawns by Austral Fisheries are extremely important because Tiger Prawns are at an excessive risk of being sourced from unsustainable fisheries. David Carter, Austral Fisheries CEO, quotes “I could not be prouder of the sustainability credentials of the fishery, or the quality of the prawn that we produce, or of the people that bring this all together for the ultimate dining experience.” We agree! - With its impressive size, taste, versatility, and sustainability Skull Island Tiger Prawns are sure to provide the ultimate dining experience and wow factor in your kitchen.

Skull Island Ocean Caught Tiger Prawns are available at Samuels and Son Seafood, please ask your sales agent for more info.



In The News...

by: Jessica Jewel Tyler

Samuels Host First FinDUSTRY Night at Tun Tavern Atlantic City



From left: Michael Buckley – Garces at Tropicana Casino, Rob Rusiecki – Seaview Hotel & Samuels Agent King Waters.

FinDustry Night took over the historic Tun Tavern in Atlantic City last month. Samuels invited local customers to partake in fresh shucked Oysters, hand-crafted beers, and a feast prepared by our own Chef Anne Coll. This was a night filled with surprises including the most amazing fish display and free crawlers. Although the food and drink were superb, and the seafood displays were breathtaking, FinDustry was really about saying thank you to our customers and spending time together.

Open Blue Cobia Ceviche was a crowd favorite in spicy chutney topped with seaweed. Other little delights included, Smoked Salmon on Cucumber, Shrimp Shumai and much more! However, the Oyster Bar stole the show. Some even opted to try the oyster and beer pairing. King Point Oysters with its salty sweet brine paired with Tun Tavern's Stout,

a dark chocolate malt with roasted barley created a flavorful bold pairing like a decadent salted chocolate truffle.

The fresh fish displays created the most interesting focal point and conversation starter. Each display featured a variety of impressive fresh fish (including the most beautifully bright red Tuna ever seen!) there were several types of shellfish including the eye catching Razor Clam - a delicious delicacy. With the striking vibrancy of the Red Snapper and iridescent beauty or sheer size of the Golden Tilefish on display, the conversation never ran dry. Swapping stories and favorite recipes was also on the menu.

Samuels appreciates all those who made the event a swimming success including the Tun Tavern.



Say "hello" to Samuels' Food Safety and Quality Assurance Specialist, Samantha Justice! Samantha works hard every day monitoring our Lobster tanks to ensure these buggers stay healthy, and most importantly alive so you can enjoy the freshest Lobsters available. Pictured here with a 34 year old monster crustacean, Samantha goes into what it takes to maintain this delicate beast from the time it arrives here, to when it's hand delivered to you.

As the summer season fast approaches, restaurants big and small are coming up with delicious new menus involving some of our favorite crustaceans: Lobsters. There are many who say that Lobsters do not differ from each other, but those of us in the industry can tell you that simply isn't true. In fact, here at Samuels Seafood, we do our best to ensure our Lobsters maintain the highest quality for our customers with our state-of-the-art tanks and constant monitoring of the Lobster and water. Who does this research, you ask? Hello! My name is Samantha Justice, and I am Samuels' Food Safety and Quality Assurance Specialist. Among other things, I am our resident Lobster checker.

Most of our Lobsters hail from Maine, though many come from Massachusetts or Prince Edward Island in Canada. Canadian Lobsters will usually be larger than Maine Lobsters, as Canada operates without a catch-size limit. Once caught, even our farthest Lobsters are shipped to us in the span of 28 hours. This ensures that our Lobsters are out of the water for as little time as possible. Our Lobsters are then separated by size and vendor before being placed into our Lobster room.

In our tanks, which boast 16,000 gallons of constantly-circulating water, we hold up to 15,000 lbs of Lobsters at any time. With a temperature that hovers between 37 and 39 degrees Fahrenheit, our Lobsters are kept in a hibernating state to avoid fighting in captivity. Our clean saltwater comes from the incoming tide of Barnegat Bay, making sure that the water our Lobsters thrive in is filled with all of the proper plankton and environmental nutrients that keep the Lobsters happy and healthy. Three times a week, I, as

Everything you Need to Know About our Lobsters

By: Samantha Justice

Lobster checker, maintain the correct balance in our water, such as alkalinity, pH balance, and ammonia levels. Rest assured, our water is kept at optimal levels, and our pH and alkalinity balances ensure safe, happy, healthy Lobsters.

Fun fact: Did you know that Lobsters do not have blood, but instead have hemolymph? As Lobsters are invertebrates, hemolymph is the proper term for this opaque serum that flows inside the body. This hemolymph is checked by needle, and we measure the protein levels within to ensure that only the hardest Lobsters arrive from our vendors.

Samuels and Son Seafood is one of few facilities that maintain this check of water and hemolymph levels, providing you with the assurance that your Lobsters are of the highest quality. With our tests to back up the health of our Lobsters, we know we have the best crustaceans available.

Don't have a tank at home? No worries. If you're buying our Lobsters fresh, but find you can't quite cook them right away, keep your Lobsters alive by placing them in a large bowl, cardboard box, or roasting pan, lined with damp cloth or newspaper to ensure your Lobsters can breathe. You do not need to place your Lobsters in water, as the absence of nutrients and plankton could kill them. Instead, ensure their gills are wet by laying a damp cloth or napkin over your crustaceans, and store them for up to two days in your refrigerator.

If you have any questions on the life or health of your Lobsters, give us a call at 1.800.580.5810 or send me an email at SamJ@samuelsandsonseafood.com. We'll be glad to hear from you!



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Skull Island Prawns

Chefs Corner



Chef Anne Coll

Questions or Comments?
Chef Anne will be happy to assist.
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*Photo by:
Josiah Andrews*

Prawns for Grillin' and Chillin'

by Chef Anne Coll

Summer is officially in full swing and our short spring has passed. Everyone is getting ready to take the well needed vacation. Fishmongers and Restaurateurs alike are getting ready for one of the busiest times of year SUMMER!!! This is the time of year that most people are eating Crabs, Shrimp, Clams, and Lobster. Whether it's a lobster bake or a Clam bake, it's always a great time to have fresh seafood at the shore or in your backyard. Sharing this kind of experience with your family and friends creates memories that revolve around the great seafood you eat and the family times you cherish.

Skull Island Tiger Prawns are a great grilling and roasting shrimp. They are meaty and succulent, sweet and moist. They take on many flavors well, whether it's Mediterranean spice or Pan Asian. The succulent meat of these Prawns lend to many different cooking applications. They are wonderful served in a ceviche with a lot of citrus, a touch of chili, herbs and some crispy garnish. I really love lotus chips or taro chips to go with this kind of application.

One of my favorite ways to use these Prawns is grilled with an assortment of summer vegetables, especially mushrooms. I peel

and devein the Prawns and marinate them in Santa Ines Olive Oil, salt and pepper, lemon zest, garlic, and thyme. I will let them absorb that flavor for about a half hour. I prefer to grill the Prawns on a medium heat. A charcoal grill works the best but gas is good as well. I like to cook them on each side for 3-5 minutes until the shell and flesh has turned pink. Then I will set them aside and keep them warm as I assemble the salad. For the salad I like to use local lettuce, wax beans, haricot vert, new potatoes, roasted royal trumpet mushrooms, basil, and a roasted red pepper sauce to tie it together. Finishing with a little lemon zest or sherry vinegar can really bring the dish together.

Skull Island Prawns are a great Shrimp to use any time of the year. They are great on the grill during the summer months, but they are also great roasted and sautéed. The heads make the best bisque or Shrimp stock. These can always be reserved in the freezer for a later culinary moment, as well. This product is very versatile and easy to use. Great for paella, salads, risotto, pasta, BBQ, and own its own. It's definitely an item to put on your summer menu. The texture, flavor and sweetness lend its self to so many possibilities. Skull Island Shrimp are a summer definite!



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New Skull Island Prawns



Bold Flavor
Sweet Firm-Textured

Ocean Caught Tiger Prawns from the crystal blue waters off the northern island in the Gulf of Carpentaria, Skull Island, are the biggest head-on Prawns you can find in Australia.

Skull Island Prawns are impressive in size, taste, versatility, and sustainability!

Now Available at Samuels and Son Seafood!