



June 2018

FISH TALES™

A Samuels and Son Seafood Magazine



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Spotlight

The Bygone Four Seasons Hotel

Baltimore, MD

by: Donna D'Angelo



Situated atop of the Four Seasons Hotel, overlooking Baltimore's inner harbor, is The Bygone, a rooftop restaurant offering full sensory dining at its finest. A fusion of old and new, The Bygone reminisces of past eras while remaining contemporary. Stepping inside The Bygone is like entering a modern day version of an F. Scott Fitzgerald novel. The gilded décor and glitzy dress code transports diners to the glamorous days of the roaring 1920's. Open the menu and you'll see a nod to the 50's and 60's era with new twists on classic dishes inspired by Nouvelle cuisine. Behind the unique menu is Atlas Restaurant Group's Corporate, Chef Mathew Oetting, who's equipped with a classical French background and a binder full of vintage menus as inspiration. With this, he designed an old-style menu for the modern day pallet.

The Four Seasons wanted to add an American style grill to their dining options, and originally Atlas Restaurant Group had the idea of creating a "roaring 20's," prohibition themed space and menu. To accomplish this task, Chef Matt enlisted the help of his father, a research librarian at the Hayden Library at Arizona State, who put him in contact with culinary historians. As he dug further into his research, he found that as glamorous the roaring 20's were, the menus weren't filled with the same level of flair. They were quite literally very "meat and potatoes," dining out just wasn't the focus at the time, and it wasn't until the dawn of Nouvelle cuisine after decades later that chefs started creating decorative, composed plates. Chef Matt had an idea: apply the roaring 20s concept to the restaurant's ambiance while offering a menu inspired by the classics of the 50s and 60s. Using over 40 menus from this time period as inspiration, he created the original menu for The Bygone.

One thing you'll notice about the menu at The Bygone is the abundance of classic French dishes. Through his research Chef Matt noticed that any reputable restaurant in the mid 20th century was helmed by a French chef. Being classically trained himself, Chef Matt was excited to recreate these dishes with a modern flair and fit for an American style grill. Chef Matt started as the corporate chef for Atlas Restaurant Group two and half years ago. The first property he opened was Loch Bar. He went on to

open Ouzo Bar Boca Raton, and move to the Bygone last October. Chef Matt hails from the Culinary Institute and Le Cordon Bleu College of Culinary Arts. Before Atlas Restaurant Group, Chef Matt worked in kitchens in New York City and Miami under other classically trained chefs such as Laurent Tourondel and Scott Conant.

The vintage menu is separated into eye catching sections full of French classics, including a boxed out Dover Sole Meuniere. A whole section is dedicated to the luxurious Lobster, featuring seasonal vegetables and contemporary spins on traditional preparations. One of which is Chef Matt's favorite, the Lobster Vol Au Vent, which is a representation of a two-pound Lobster. He prepares the Lobster tail sous vide with herbs and clarified butter. The succulent lobster is then dressed with red vain sorel, and served along with puff pastry, a fricassee of the Lobster claw and knuckle meat, mushrooms, and asparagus. Then, just when you thought that it couldn't get better, a Newberg sauce is poured over top, tableside, right in front of your eyes.

Another show stopping section is the Caviar service, featuring three tiers of Canterbury Cure caviar. In true display of Gatsby style decadents, Sturgeon Osetra, Sevruga and Keluga are served with traditional accoutrements including creme fraiche, chives, shallots, house made potato blinis, brioche, and cucumber upon a bed of ice on a silver platter.

As the city of Baltimore gears up for its busy season, you can expect summer's star ingredients at The Bygone starting in late July. Look out for Heirloom Tomato dishes, Guinea Head in rotisserie, Lobster dishes recreated with even more summer veggies, and possibly a Venison chop. Get a sneak-peek at Atlas' upcoming event, Baltimore Glitz, on June 12th. I'm personally looking forward to the eclectic dinner entrees, which interestingly feature summer's most quintessential produce, strawberries and melons.

For more information about Baltimore Glitz and a full menu hosted at the James Beard House: <https://www.jamesbeard.org/events/baltimore-glitz>

Employees of the Month



Congratulations to... Orlando Santiago, a driver here at Samuels, has a contagiously positive attitude day in and day out. He has made a name for himself as a well-loved delivery driver!

John Ibbetson, a team leader and puller in the warehouse, is a fast-moving, hard-working asset to the Samuels family!

Christopher Thomas, a dock worker, is the definition of a fantastic team player. He is always willing to complete any task, big or small, and he does a great job at all he does!

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Editorial:

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William Bradford
Josiah Andrews
Summer Raubertas

Anne Coll
Executive Chef

Photography
Josiah Andrews

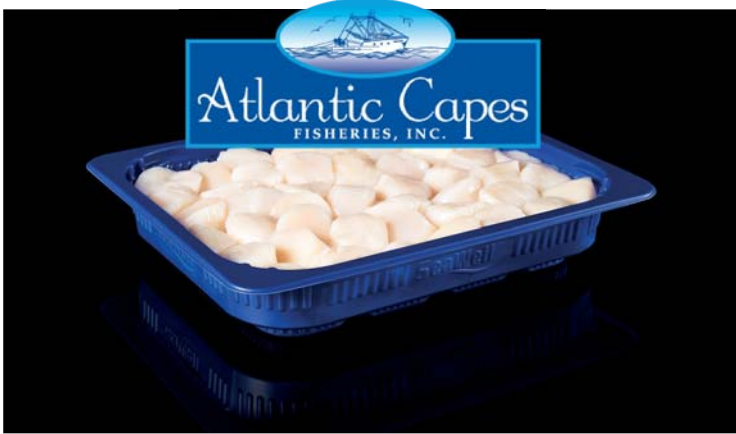
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Atlantic Capes Fisheries: Scallop Kings on a Quest for Freshness



It's easy to recognize a Sea Scallop when it's sitting on your plate at dinner. These delicious little morsels are actually the adductor muscle, which the Scallop uses to open and close its shell in order to propel itself through the water. That's right – these babies can swim! Scallops galore, there's one company that knows all about the incredible power and prestige of the Sea Scallop: Atlantic Capes Fisheries.

One thing that separates Atlantic Capes Fisheries from the rest is their brand new, innovative Sea Well trays. Not just an ordinary Scallop tray, the Sea Well tray greatly extends the shelf life of your Scallops and reduces the growth of aerobic bacteria, coliforms, yeast, and mold. The Sea Well tray design can oftentimes triple the shelf life of your Scallops. It also provides a more secure package with lidding film, which allows for visibility through the film without having to open the package. Once the seal is broken, the shelf life is the same as anything else. The tray is something new and completely exclusive from Atlantic Capes that helps provide fresher, all natural Scallops directly from their boats to you. In fact the boat and captain name is listed on the tray.) Atlantic Capes has truly forged a path for do-gooder fishing; from their passionate commitment to sustainability of our oceans, to their amazingly powerful technological advances to keep your Scallops at top-notch quality over a longer period of time, the company is highly unique in their approach to fishing. Atlantic Cape's big Sea Scallops are all natural, local, sustainable, preservative-free, and second-to-none in terms of

quality, especially now that they've incorporated their genius Sea Well Tray technology into their work.

Headed by CEO Daniel Cohen, a second generation master of the seafood business, Atlantic Capes has a strict commitment to sustainability and renewable resources – not to mention, they're the second largest Scallop company in the world, hauling in over 14 million pounds of Scallops a year. Daniel Cohen has been massively instrumental in the furthering of the sustainability of Sea Scallops, which is a subject he's endlessly passionate about. With this being cornerstone of his business, he has managed to build and grow an empire. Cohen, with the help of several local universities and government, invested over \$1 million in the effort to research the sustainability of Sea Scallops and the fishing regulations associated with them. This could have something to do with the current abundance of Scallops.

Atlantic Capes Scallops are great for their versatility, beauty, freshness, and succulent flavor. Atlantic Capes Fisheries is largely based in Cape May, New Jersey and they catch all of their fish and shellfish in the mid-Atlantic. With a fleet of nearly 50 independent boat owners, Atlantic Capes Fisheries is one of the largest vertically integrated producers of Sea Scallops on the east coast. Because of strategic partnerships with fishermen from Maine to North Carolina, Atlantic Capes always has a consistent supply of wild caught US Scallops from the point of harvesting at sea, and through processing and packaging in their HACCP-certified facilities. From U/10 to 20/30's, they have a huge variety of Scallops to choose from, such as fresh Sea Scallops which are available with an array of origins, sizes, and packs. Atlantic Capes offers IQF items as well. Individually quick frozen methods reduce the amount of ice crystals that form on the meat and helps keep that fresh-from-the-sea flavor in. Their IQF Sea Scallops and IQF Bay Scallops are both amazingly tasty and the freshness really comes through on the palate. Atlantic Capes is also the company that brings you those beloved Cape May Salt Oysters and Elder Point Oysters! Here are two Oysters sustainably raised in the Delaware Bay that provide a succulent, briny flavor and have become a mainstay at raw bars everywhere.

For more information, please visit www.AtlanticCapes.com.

In The News...

By: Catherine Dempsey

Think Local Give Local Breaks Attendance Record for 2018



Philly's culinary scene stars came together last month for a good cause. Chef Jose Garces rounded up all the local favorites for The Garces Foundation event aptly named, "Think Local Give Local." Everyone had a full night of tastings, live music, dancing, and a silent auction. The proceeds went to The Garces' Foundation, which aims to support Philadelphia's immigrant community through medical, educational, and nutritional programming.

Samuels was proud to be a "Golden Spoon" sponsor and happy to provide both Delaware Bay Oysters and Totten Inlet Oysters for the packed event. The 2018 Think Local Give Local Benefit was the most successful ever with record attendance at The Loews Hotel. The benefit sold out the afternoon before the doors opened. In addition to this, The Garces Foundation raised over 25% more money

than they did last year.

Founded in 2012, The Garces Foundation runs programs which aim to address specific needs within the community and is structured to change as the needs of the immigrant community change. The program partners with organizations supporting the immigrant community to connect constituents to needed services. The Garces Foundation's goal is to see that Philadelphia's vibrant and growing immigrant community has access to the care and education they need so that they may actively contribute their talents and help make this city truly world-class.

If you are looking for more information, or if you seek to make a donation to The Garces Foundation, please visit: GarcesFoundation.org.

Picking Out the Best Wild Alaska Salmon for Your Menu

By: Josiah Andrews

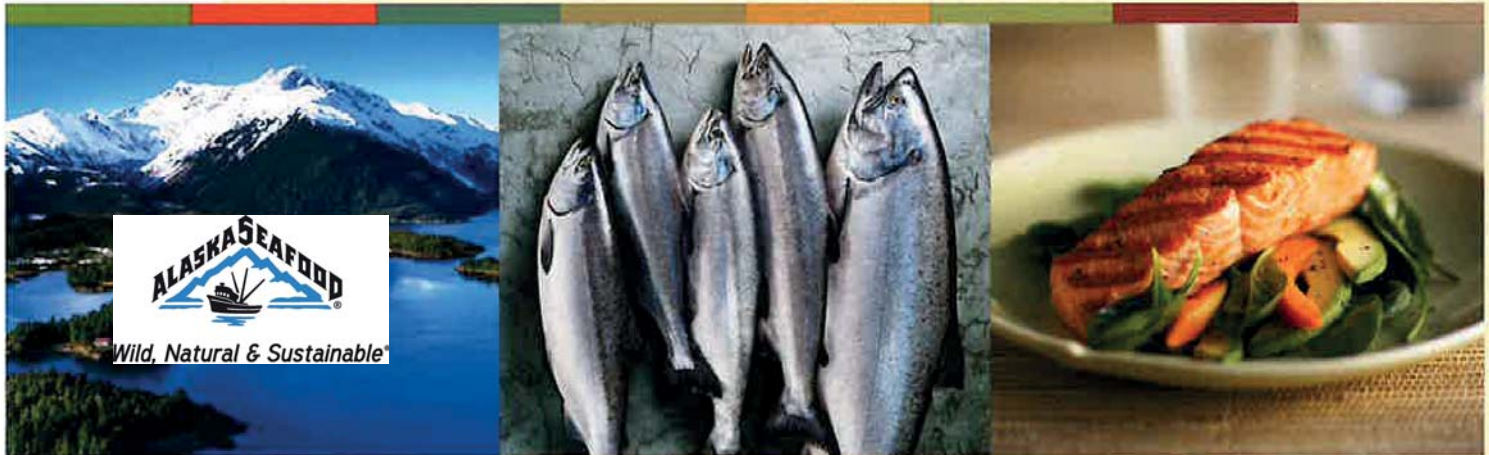


Photo By: ASMI

Here at Samuel's we're proud to announce the start of the 2018 Wild Alaska Salmon season! After a long, hard, cold winter, the fish are finally swimming! Fish lovers rejoice all over the world as they get to enjoy some of the most popular fish in the sea. But, did you know there's more than one species of Wild Alaska Salmon?

That's right – there are five species of Wild Salmon. So how do you as a consumer and chef know which one is right for you and your menu? Don't worry – we've got you covered.

We consulted our most senior fishmongers, biologists, chefs, and fisherman to create an easy guide to the flavor profile of each species.

King (Chinook) – King Salmon are the largest and fattest of the Wild Salmon. This fish is prized by chefs and fisherman alike for its large size (some can grow up to 100 lbs), high fat content, and pure flavor. The semi-firm flesh has larger flakes with a full, clean flavor that is incomparable. Kings are versatile and ideal for almost any meal. Try grilling, roasting, broiling, pan searing, steaming, poaching, smoking, and even *ceviche, and *crudo applications.

Sockeye (Reds) – Sockeye Salmon are prized for their pronounced, full flavor and resilient red flesh that remains through the cooking process. The lean flesh boasts a firm texture and medium flake. The fillets tend to be on the thinner side, which means they cook up quickly. Paying close attention to this fish while it's cooking is key! This fish is ideal for grilling, roasting, broiling, pan searing, steaming, poaching, and smoking.

Coho (Silvers) – The last Salmon to reach the rivers, Coho Salmon can weigh as much as 30 lbs. They are much lighter in color than Sockeyes, but have a rich, full bodied flavor that works well in simple preparations. Enjoy this roasted, broiled, seared, steamed, poached, smoked, or grilled.

Chum (Silverbrite, Keta) – Chum contain even less fat than Sockeye. This species is the most ideal for smoking. The flavor is quite mild for a Salmon, which is why it's a great candidate for heavy flavors like smoke and spices. A classic preparation of this is called "candy," where the fish is cured (with brown sugar, spices, and salt) and then smoked. However, most of this fish is sent overseas to foreign markets. The lightly colored flesh has a medium texture and medium flake with low oil content. This fish is ideal for roasting, broiling, pan searing, steaming, poaching, and smoking.

Pink (Humpies) – Pink Salmon are the least known of the Wild Salmon species. The flesh is a muted pink to grey and aren't very-well known for their flavor. These particular Salmon usually get canned, shipped overseas, or used as Halibut bait. They have the lowest fat content of all the Salmon, so if you're cooking with Pink Salmon, we suggest using a heavy marinade and smoking, or canning. You can also salt bake Pink Salmon whole for a flashy presentation.

As you can tell, it's way more than just "Wild Salmon," these summer harbingers usher in a flurry of different options for your menu, each one with its own unique flavor profile and ideal cooking method resulting in a rich diversification across the board.

If you ever need help in picking out which Salmon works best for you, simply ask your sales agent what we have available in fresh or frozen options – the possibilities are endless. Samples are also available, depending on the availability and price of the item.

Still stuck? Schedule a tour and one-on-one session with our Executive chef, Chef Anne Coll. Her culinary knowledge combined with the freshest product, handpicked right from our warehouse, will allow you to explore different options and how you can fold in Alaska Salmon into your menu and maintain a good profit margin at the same time.

*Please refer to the FDA guidelines for consuming raw or under-cooked fish



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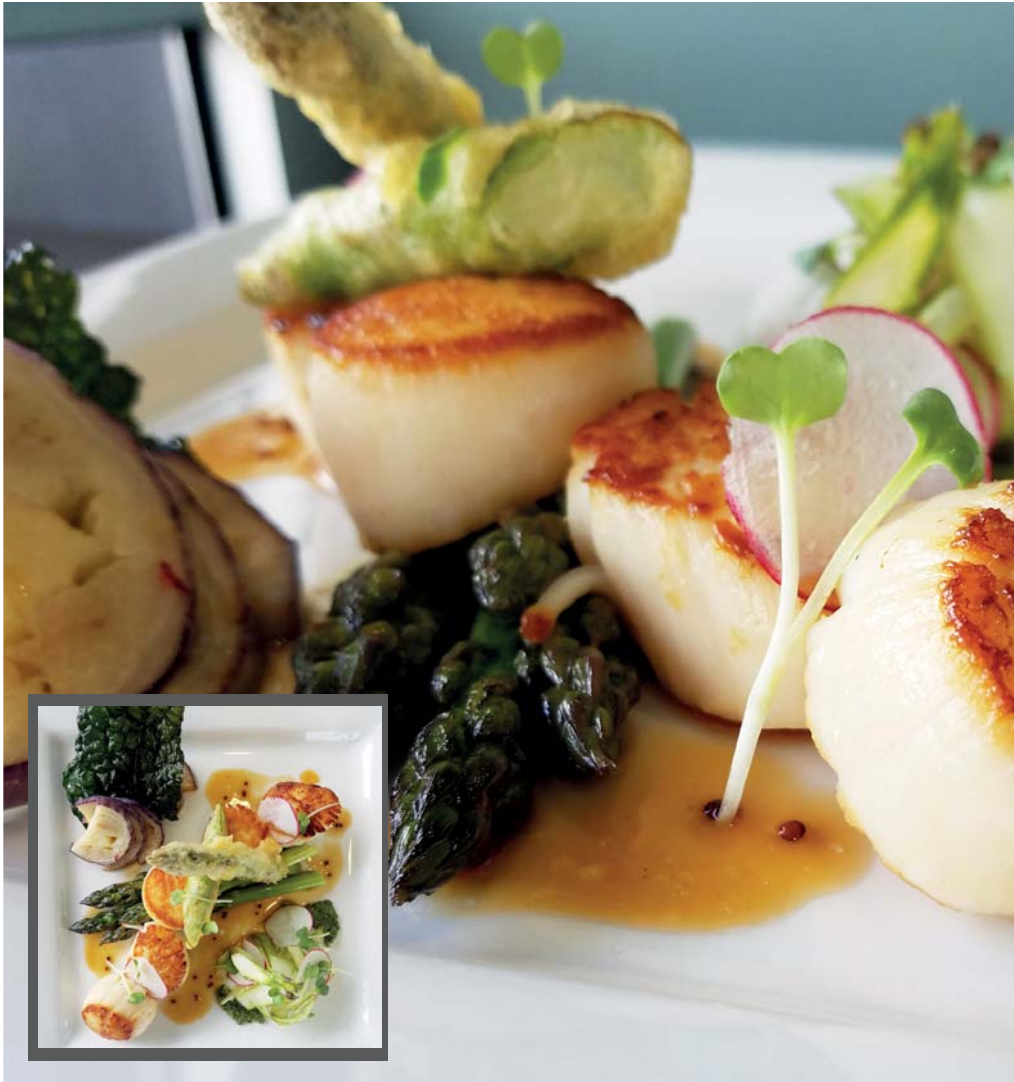
Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist.

800-580-5810 x6555

AnneC@SamuelsandSonSeafood.com



*Photo by:
Josiah Andrews*

May has come to a close and the warm weather of summer is now upon us. Gardens are really beginning to bloom and prosper. People are starting to head to their vacation homes at the shore or in the mountains. This is one of my favorite times of year to cook due to the abundance of fresh produce from my garden. It is also a wonderful time for Scallops. Atlantic Capes Scallops are versatile and can be paired with the cornucopia of fruits and vegetables that are in season this time of year. These dry Scallops are a sustainable product that are harvested with the utmost care. They are packed with precision in Sea Wells Trays to yield a great shelf life and the best taste.

Atlantic Capes Scallops sear up with perfection and can go with many different flavor profiles. If I am not pairing them with the first corn, tomatoes, and basil of the summer, I like to use Asian flavor profiles. It is important to get a good sear on the Scallop for that nice crust on the top. I like to get a cast iron pan really hot, season the Scallops with salt and pepper, add a little oil to the pan, and sear them for 2 minutes on one side until it's nice and golden brown. Turn the heat off, flip the Scallop and let it carry over until the Scallop is cooked through. To me, there is nothing worse than an overcooked Scallop. I like to serve Atlantic Capes Scallops with

Nippon Shokken's Japanese Dressing. The subtle hints of citrus and spice really bring out the sweetness of the Scallop with a little added kick. Asparagus season is now and Scallops with asparagus is a perfect pairing. Grilling brings out the sweetness of local asparagus and I like to contrast that with tempura asparagus for some added texture. The Nippon Shokken Tempura Batter stays light and crispy which is also a nice foil to the soft texture of the Scallops. Roasted fairytale eggplant rounds out the dish to add some earthiness to the other components.

The summer season is a great time to enjoy Atlantic Capes Scallops. Whether you are grilling, searing, roasting, or serving them as a crudo or ceviche, they are great to enjoy with friends and family or a great addition to one's seasonal summer menu. Atlantic Capes Scallops offer the sustainability that everyone is looking for. The packaging provides a dryer Scallop and a longer shelf life which means a higher quality product that tastes excellent and cook better than most Scallops. Scallops are also very versatile. Due to their mild, sweet flavor and delicate texture they are able to be paired with so many different flavor profiles. Whether it's served with earthy mushrooms, smoky bacon, heirloom tomatoes, or corn, these Scallops will become favorites of yours as well.



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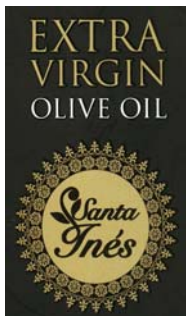
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