



May 2019

# FISH TALES

A Samuels Seafood Magazine



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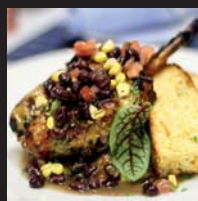
# Spotlight

## Rooney's Oceanfront

Long Branch, NJ

Best Seafood on the Boardwalk!

by: Jessica Jewel Tyler



Ready for a vacation? Rooney's Oceanfront in Long Branch, NJ, transports their guests to a seaside paradise. Located directly on Great Lawn Beach for almost 25 years, Rooney's is the oldest restaurant on the Jersey Shore. This shore staple combines beach resort elegance with a relaxed small town feel to create an easy, breezy impression. Features like subway tile, barn wood, and bright, clean décor give this restaurant a classic and comfortable charm. The 250 outdoor seats also give guests a close and personal view of the tranquil ocean, while the accordion windows along the entire front of the restaurant, connect the indoor and out, making sure everyone can catch a fresh ocean breeze from their seats.

With such a great view, you'll never want to leave. Luckily, Rooney's is known for amazing, creative cuisine with a heavy emphasis on fresh, quality seafood and large portions. According to the general manager, Darrell Wordelmann, "At Rooney's, 99% of people who come to Rooney's are eating seafood for dinner."

One of the most popular dishes is the freshly butchered in-house "Fish Board." With this option, guests can choose from Atlantic Salmon, Yellowfin Tuna, Shrimp, Mahi, Bronzino, Trout, and a local catch of the day, then choose a preparation of blackened, grilled, broiled, or pan-seared and lastly, a sauce like sweet chili and garlic, salsa verde, lemon butter, or angry sauce. Rooney's uses the Fish Board to give a nod toward local seafood, while also offering options guests may have never tried before like Barramundi, Tilefish, and Norwegian Wolfish. It's amazing that such a high-volume restaurant can offer this level of customization in addition to the amount of fantastic seafood options.

Rooney's chef, Thomas Schoborg, says they "walk a tightrope between classic shore food and more modern takes on seafood." This means, it's not exactly the same menu you'd expect on the Jersey Shore - sure, you can still get Crabcakes, but these are made with a delicate corn flake crust, instead of panko, and baked, rather than fried, to add lots of crunch without a greasy, heavy feeling. Additionally, they are served with grilled asparagus, fingerling potatoes, and red pepper aioli to round out the meal.

Rooney's also offers many options on their menu that

they say "bridge the gap between classic and fine dining," for example; the Flounder stuffed with Shrimp, Viking Village Scallops, and Blu Crabmeat, served with a citrus herb butter and wild rice blend; and Chef Thomas's famed pecan crusted Rainbow Trout, served with brussel sprouts, and a cranberry apple cider gastrique. There's also a myriad of pasta options, including "Fisherman's Cioppino," with pan-seared Mahi, Clams, Shrimp, and Mussels atop linguini in a tomato broth, and the restaurant's classic, "Lobster Mac-a-Rooney," with Lobster cream sauce, Maine Lobster Meat, parmesan, and mozzarella cheese.

Also worth mentioning, is Rooney's "Angry Lobster," made with a 1 ½ - 3-pound Lobster, deconstructed, pan-seared, and then oven roasted and finished with garlic, basil, red pepper, and Olive Oil. Although there are a lot of places to get Lobster on the shore, Rooney's is the home of the Angry Lobster.

The inspiration for some of these Rooney's specialties focus a west coast beachy feeling with an Italian or Mediterranean touch. However, Chef Thomas prints new menus every day and there isn't much restriction. Chef Thomas is a classically trained chef from the international culinary center in NY, but from his childhood in Georgia, and many travels to Louisiana, he has become passionate about cajun cuisine and culture. He says, in Louisiana, "you can get a great food at a gas station. Because they really care about food." This passion still influences a few dishes he's introduced like the chargrilled local Oysters, Shrimp and grits, and a spicy gumbo dish, called Low Country Creole, with Shrimp, Scallops, and Salmon. Chef Thomas enjoys opening up guest's palates and minds, he even gives the sous chefs freedom to express themselves and their cultures as well. For instance, one of Rooney's chefs is Dominican and has featured everything from empanadas to jerk spiced Monkfish on the daily specials.

This is very fitting since Chef Thomas got into cooking because he enjoyed getting people excited about food, not just the customer, but the whole staff and community. Rooney's also holds local cooking classes and "chopped-style" cooking contests to share their passion and celebrate food. Look out for their upcoming event on May 5th, "Cinco by the Sea-o."

## Employee of the Month



Dan Suder, Philadelphia facility's manager, joined our team just about two years ago, and we're sure he didn't expect the variety of tasks and challenges we provide for him daily. Dan oversees all Samuels facilities in Philadelphia, Pittsburgh, Vegas, Orlando, and even helps with the annual Seafood Expo in Boston. Dan has built, installed, fixed, and designed everything you could imagine. There's only one thing Dan has never done: say "No." Thanks for your help Dan!

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# JAIL ISLAND SALMON *Now Exclusively Distributed by Samuels Seafood*

By Jessica O'Kane



Samuels Seafood is excited to announce an exclusive distribution partnership with Jail Island Salmon. Jail Island is among the finest quality Atlantic Salmon from Canada.

With a truly delicate flavor and a satisfying medium-firm texture, Jail Island Salmon provides a superior food handling experience for chefs, and a first-class dining experience for guests. Straight from the natural ocean environment of Atlantic Canada, chefs and restaurateurs can count on Jail Island Salmon to deliver exceptional Canadian quality, freshness, and taste - Just like nature intended.

Jail Island Salmon are sustainably raised in the cold, clean waters of the North Atlantic off the East Coast of Canada. These are the very same waters that have seen countless generations of wild Atlantic Salmon on their epic journey out to sea and back.

Special care is taken to ensure that Jail Island Salmon's life cycle mirrors that of wild Atlantic Salmon's as closely as possible. Much like their wild ancestors, Jail Island Salmon start their lifecycle in freshwater before making the trek out to the natural salt waters of the ocean. Hand-graded for consistent quality year-round, Jail Island Salmon is delivered to Samuels Seafood in as little as 48 hours from harvest for peak freshness. From East Coast Canada to East Coast USA – it is not a long journey. The journey is, however,

completely traceable, from egg to plate.

Beyond sustainably raising Salmon, Jail Island producers are just as preoccupied with preserving a healthy marine ecosystem in and around their ocean sites. This is why, in a nod to Atlantic Salmon's wild heritage, for every dollar spent on Jail Island Salmon, Samuels will donate a portion of the proceeds to the Fundy Salmon Recovery project. The goal of the project is to increase the number of spawning Salmon in the inner Bay of Fundy, a currently endangered species. The project has already seen record breaking numbers of wild Atlantic Salmon returns thanks to the World's First Wild Salmon Marine Conservation Farm on Grand Manan Island in New Brunswick, Canada. Samuels is proud to support an initiative that is working to enhance and sustain such an important ecosystem.

Jail Island is more than just a delicious center of the plate option – it is fish to feel good about. Jail Island is an authentically Canadian and genuinely delicious Salmon that is impacting an earnest cause. And now it's available exclusively through Samuels Seafood. Contact your Samuels Agent to get a taste.

For more information on Fundy Salmon Recovery, visit: [fundysalmonrecovery.com](http://fundysalmonrecovery.com).



## In The News...

by: Jessica Jewel Tyler

## The Future of Cuisine at Annual Rising Stars Gala, Philadelphia



The best up-and-coming chefs were honored on April 16th at the Philadelphia Rising Stars Gala and Awards Ceremony. When a Rising Star is awarded, they are crowning the future of American cuisine. Ultimately, creativity, ambition, exquisite presentation and, most importantly, delicious results wins a chef the designation of a StarChefs Rising Star.

StarChefs holds the annual Rising Stars Gala in only four American cities each year, and Philadelphia is proud to have been chosen for the second time (the first being in 2013.) The beautiful Liberty View at Independence Visitor Center hosted the Awards ceremony, followed by a Gala at the Curtis Atrium. This is where attendees were given the opportunity to experience the Rising Stars' signature

dishes, desserts, and drinks with a walk-through tasting.

### Congratulations to Rising Stars:

**Alexander Yoon**, from Little Fish, He wowed guests with Verlasso Salmon, preserved Ramp vinaigrette, and citrus.

**Jesse Ito**, of Royal Sushi and Izakaya, His signature dish consisted of Kumamoto Oyster nigiri, Sudachi, Soy Sauce, and chives.

**Michael Vincet Ferreri** served Monkfish cavatelli with orange, saffron, breadcrumbs, and parsley.

**And Judy Ni & Andy Tessier**, in the category of sustainability, at Baology. Their signature dish was King Oyster Mushroom gwa bao with hoisin, pickled mustard greens, and crispy garlic

Special mention to Rising Star Chef: **Matt Harper** of Kensington Quarters, Game Changer: **Chad Williams** of Friday Saturday Sunday, and Best Guest Chef **Townsend Wentz** for his time at Oloroso.



# Spring is Perfect for Lamb, Wagyu Beef, and Kurobuta Pork!

By Jessica Jewel Tyler



Get ready fish lovers, this is prime time for some of your favorite fare beyond the sea. Lamb, Beef, and Pork are here and ready to be thrown on the grill for memorial day or featured on your spring plates for any occasion.

We are especially excited to mention Lamb, because it's Lamb season and we have Border Springs Lamb Boneless Shoulder on special for the month of May. Not only is Lamb synonymous with all things spring, but right now Lamb is actually at its best. In May and June, Lamb is the most tender and tasty. This is because the Lambs feed on the nutrient rich grass during the temperate fall and winter before the hot, dry summer kicks in, making for a sweeter and earthier, mild flavored meat.

And Border Springs Farm delivers with perfectly flavored spring Lamb for your holiday meals. Often referred to as the best Lamb in the country, and used by many Top Chefs and James Beard award winners, Border Spring Lamb is raised with chefs in mind.

Owner and Shepard, Craig Rogers, has a natural respect for animals. He prides his farm on raising the Lamb to be happy and healthy while grazing over acres of pasture nestled at the base of the Blue Ridge Mountains in Patrick County, Virginia. In fact, you will find "Virginia's Finest" label on each pack of gourmet Lamb, noting exquisite quality, along with the "Certified Naturally Grown" and "Animal Welfare Approved" seals.

After years of perfecting his farming methods, Craig Rogers started breeding the Katahdin and Texel species of Sheep to create the best tasting Lamb with a sweet flavor profile and a delicate, yet rich, meaty taste. "My breeding is primarily based on the fat," he says. "The Katahdins don't have a lot of lanolin, which is where the 'game-y' taste can come from, but the meat tastes too mild, so the Texel sires provide the additional flavor without too much 'tangy' flavor."

Border Springs' Lambs wean naturally; after that, they are grass-fed. To create fat, every two years Rogers seeds his pastures with a special blend of grasses that have a naturally high sugar content such as: perennial rye, white and red clover, and timothy or orchard grass. The Lambs are then harvested when their meat reaches the

perfect texture - between seven and 10 months and once they've reached between 90 and 95 pounds.

Border Springs Farm is beloved for providing chefs with some of the finest Lamb available anywhere. The meat is well marbled and the fat is creamy, with delicate and pure flavor. That's why Top Chefs and restaurateurs like Bryan Voltaggio trust this product. He gave his endorsement in Virginia Living Magazine, by stating "The fat ratio is perfect for my type of cooking... streaks of creamy fat throughout the loins and just enough on the legs if you want that crispy, flavorful coating when roasting whole. In other words, he raises his Lamb to what I see as a chef's Lamb."

So whether you are roasting, grilling, or trying a more modern take like a Lamb and Clams sauté, Lamb tacos, or sloppy shepherd sandwiches (an improved Sloppy Joe made with Lamb,) this epicure declared "chef's Lamb" will not let you down with taste or quality. Try Border Springs Lamb for all your spring Dishes.

And as always, Samuels also offers Premium Miyazaki Wagyu Beef and Berkwood Farms Kurobuta Pork. Perfect for Mother's Day surf and turf or any luxury meal, Wagyu Beef Ribeye or Strip Loin are of the utmost quality. Miyazaki Wagyu Beef comes from grass fed Black Cattle which are bred to have outstanding physique and incredible meat quality. The perfect fat content and marbling of Wagyu Beef gives the meat supreme tenderness and a striking appearance that is complemented by its spectacular color. Miyazaki Wagyu Beef has also earned an A5 rating, meaning it is simply the finest beef on the market.

Kurobuta Pork is another delicacy that is specially raised and heralded for its intensely flavorful meat and uniquely structured meat fibers which allow the meat to hold more moisture. This rich and juicy depth of flavor and supreme tenderness, was once reserved only for royalty, and now Samuels is proud to offer this melt-in-your-mouth treat to our customers with Kurobuta Bacon, Bone-in, and Boneless Loin, French Rack, and Baby Back Ribs.

Make sure you ask your Samuels Agent how to add more Turf to your Surf this spring.

# Ramping it up with Jail Island Salmon

by Chef Anne Coll



Photos by: Josiah Andrews

Spring is in full swing! We are enjoying the fresh spring air and renewed sunlight after a long winter. I love that people are getting outdoors - riding bikes, running, and my favorite, gardening. There's nothing better than planting flowers and vegetable gardens to beautify not only your yard, but your plates too. This is a great time of year to enjoy all of the foraged produce, Ramps, Fiddleheads, dandelion greens, Stinging Nettles, Morels, Chanterelles, and watercress. Spring vegetables are coming into the local farmer's markets like peas, radishes, asparagus, Spring Onions, and rhubarb. Whether it is fresh and local or foraged, nothing goes better with these vegetables than Jail Island Salmon.

Jail Island Salmon is one of the only brands of Salmon that is raised in its natural environment in the frigid waters off New Brunswick and in the Bay of Fundy in Canada. This enables this premium Salmon to develop a lush fat content and amazing flavor, which lends itself to both raw and cooked applications. It's great on the grill, roasted, seared, salt crusted, and steamed. Jail Island Salmon goes well with many different flavor profiles to fit any restaurant and it is great for those that are cooking at home. Jail Island Salmon is wonderful in sushi, sashimi, poke, tartare, and crudo. With the emerging abundance of produce, one can have a lot of fun preparing it.

Poke is all the rage now and Jail Island Salmon is a great fish for this application. This dish is great for lunch or dinner. It is light, refreshing, and very healthy as well. When the Salmon is diced skin off in

one-inch cubes, a simple marinade of Tamari, chili crisp, Sesame Oil, grated ginger, and a little lemon juice make the Jail Island Salmon sing. The garnishes are fun too, sliced avocado, kimchi or Seaweed salad, shaved spring asparagus, radish, and a sprinkle of Black and White Sesame Seeds. If one is feeling adventurous, a poached Jidori Egg or sunny side up Quail Egg takes the poke bowl to a new level. You can serve the poke over white or brown rice or any kind of grain like quinoa. Some crisp Daikon Sprouts and Sesame round out the dish. Jail Island Salmon poke bowl is not only fun and tasty but a great addition to any menu or table.

Grills are also being dusted off after the cold winter months to bring in the BBQ season! There is no better way in the month of May, then to enjoying grilled Jail Island Salmon in your backyard, deck, or porch. Pair the grilled Salmon with a crisp new World Sauvignon Blanc or session IPA and you will truly be "grillin and chillin." Simply season the Salmon with a little thyme, crushed fennel seed, salt, pepper, and lemon zest. Then, grill the Jail Island to a nice medium rare or longer if desired. Great accompaniments to the Jail Island Salmon are the foraged spring vegetables. Grilled spring asparagus, charred Ramps, sautéed spring peas, Morels, and Fiddleheads complete this dish. Garnish the Jail Island Salmon with a Stinging Nettle pesto and you are sure to please your guests. Jail Island Salmon is truly a versatile fish with great textures and fat content. There are so many ways to enjoy Jail Island Salmon this May, whether for a special Mother's Day event or for a showstopping dish at a Memorial Day BBQ.

## Chefs Corner



Chef Anne Coll

Questions or Comments?  
Chef Anne will be happy to assist.  
800-580-5810 x6555  
[AnneC@SamuelsandSonSeafood.com](mailto:AnneC@SamuelsandSonSeafood.com)



Jail Island Poke Bowl





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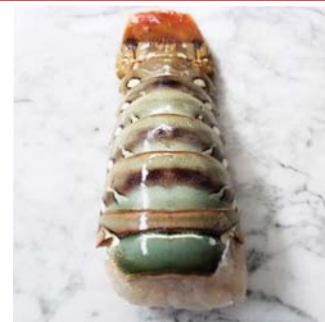
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