



December 2019

FISH TALES

A Samuels Seafood Magazine

Oishii
SHRIMP

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Spotlight

Putting Experience on the Menu: Café 2825

Atlantic City, NJ

By Jessica Jewel Tyler



Swordfish Chop



Pescatori with Lobster Tail



Chilean Sea Bass Osso Buco



Veal Chop Bolognese

Outside of Italy, New York is one of the best places in the world to eat Italian food. That's exactly why Joe Lautato wanted to bring the Brooklyn-style Italian eatery over to New Jersey in 1982. At the time, this was a small niche, and a big risk. "It wasn't the best decision at the time, but it did work out for the best," Joe chuckled. With the financial decline of Atlantic City and the myriad of competition, Joe had his work cut out for him with Café 2825, but through it all he survived and found his way.

Standing out from the colorful shore businesses and hovering hotels, sits Café 2825, a building beaming with old world charm. Upon stepping foot into the narrow, intimate space you are instantly transported to the heart of Italian cuisine in The Empire State. The décor brings together the concept with simple exposed brick, aluminum quilted ceilings, and white table clothes. Stained glass and soft lighting also add a touch of romance to this cozy space.

Growing up in an Italian household in New York, Joe learned the significance of authentic food, but more importantly how creating environments and experiences are what bring people together and bring people back. A former biology major, Joe says he got into the business for the people. "You could be the greatest chef, but you have to love and understand the people," claims Joe. Joe understands that food creates memories, so Café 2825 has evolved to meet the needs of his guests. This is why Café 2825 literally puts experience on the menu.

Tablesides service is nothing new, but Café 2825 kicks it up a notch with fresh polenta, Caesar dressing, and burrata style mozzarella (handmade right from the curd) prepared before your very own eyes. Diners also enjoy cacio e pepe twirled in a large wheel of tasty Roman Pecorino cheese and tablesides whole fish. Part of the experience is also providing exclusive chef creations. Joe loves to mix things up by taking advantage of Samuels custom cutting

program. Some of his favorite cuts include the Chilean Sea Bass osso buco, which is an extremely flavorful bone-in tail cut, and Swordfish "chops," that look like veal chops and utilize the best parts of the fish, like the cheek. Joe claims this piece is "as tender as butter."

"Because of the selection and service at Samuels and Son, we really get to do anything we want," grins Joe. And for Café 2825, the fish is the most important part of the menu, accounting for 70% of the sales. They do a lot of shellfish, roasting whole fishes, and other seafood that is traditional in southern regions of Italy. As someone who is 50% Sicilian and 50% Neapolitan, Joe focuses his menu on things like Rafols Baccala, Sepia, Octopus, Scungilli, Conch, Clams, and Cockles. "The biggest thing today in food service is to become too eclectic and create things that might not work. We use time tested ingredients and combinations," says Joe.

Perhaps that's why Café 2825 earned a place in Open Table's Top 100 restaurants in the country. Diners agree that bringing tradition together with amazing experiences creates a place where they feel at home. Their clientele is made up of a large group of regulars but since the added acclaim, reservations are a lot harder to get. Joe is grateful and is excited to "make new friends, but keep the old."

He credits his success to his staff, that "make his life possible," and his wife Ginny, who "does so much for the restaurant," that without her he'd "have to shut down immediately." Because of this, he plans to close for Christmas, giving his staff a much deserved break, and create food memories at home instead. And from the sounds of it, the Seven Fish Feast at the Lautato house will be amazing. Joe mentioned that he'd be cooking fried Smelts, Lobster Tails, Crab Claws, Clams, Mussels, and more for a full 48 hours in preparation of the big day.

Employee of the Month



Beginning his 25-year-long career as a delivery driver and moving on to Operations in our Philadelphia warehouse, Robert DiCristino has invaluable experience. After working directly with our customers for so long, Robert knows exactly what the customers want and goes above and beyond to make sure they get it. He has even started implementing his own procedures for making sure only the best fish makes it in the box which has helped increase sales and customer satisfaction across the board. Thanks Robert!

FISH TALES Magazine

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The most wonderful time of year deserves the most delicious Shrimp of the century – Oishii Shrimp. In fact, "Oishii" is the Japanese word for delicious. So, this year, redefine the standard of Shrimp on your holiday and catering menus by giving your guests something amazing.

Born out of a passion for crafting superior Shrimp, years of research, and amazing scientific advancements, Oishii has become a game changer in the industry as the first Shrimp ever to be harvested live. Oishii Shrimp go from swimming to frozen, and on their way to you, within 4 hours, resulting in an unreal, straight from the water freshness that sets the bar for how premium Shrimp should taste.

Oishii Shrimp have pure, mildly sweet and nutty flavor with a beautifully clean finish and a perfectly firm yet succulent bite. And since your guests will eat with their eyes first, the visual appeal of this pristine, vibrant Shrimp acts to further set Oishii apart from the rest.

Chefs choose Oishii Shrimp to wow their guests with amazing plate presentation and impressive flavor. That's because your creative, carefully constructed holiday dishes rely on the caliber of your ingredients. The quality and taste of Oishii will dazzle in any recipe or simply solo as a world-class Shrimp cocktail. Oishii is the top choice whether it comes to adding the perfect satisfying crunch to your ceviches and salads or imparting the impeccably buttery, authentic flavor into your soups, stews, and pastas.

Oishii Defines Delicious

By Jessica Jewel Tyler

This exceptional character comes from premium aquaculture and harvest methods. Whereas typical Shrimp operations may be located hours away, Oishii's production facilities are located within minutes of their aquaculture ponds. The Shrimp take a very short ride to the facilities in unique, aerated vessels that keep the Shrimp alive and swimming until they are ready for processing. Raising them "close to the source" allows for pristine, healthy live Shrimp to be transported quickly and efficiently, ensuring freshness from the pond to the package.

Once the Shrimp arrive live at the plant, they are processed immediately, by hand to preserve the quality, radiant color, and flawless presentation of each and every Shrimp. When comparing Oishii to other Shrimp you can see, and taste, the difference! Oishii Shrimp is also an environmentally friendly choice that is Best Aquaculture Practices (BAP) certified with 3-stars. This ensures the top standard for sustainability and encompasses all quality assurance and control through every stage of the Shrimp's life cycle.

Oishii is making history by producing a caliber of Shrimp that is second to none in every aspect. When it comes to fresh, top-of-the-line, sustainable Shrimp that looks and tastes incredible, Oishii is the clear choice, especially for the holiday season. Treat yourself and your guests to superior Shrimp this December and make your holidays bright with the exciting, vibrant presentation and unmatched sweetness of Oishii Shrimp.



In The News...

The Sunday Supper and Tampa Bay's Culinary Renaissance

By Jessica Jewel Tyler



Sunday is always a great day to have a big, delicious supper, especially when it's prepared by over twenty-six all-star chefs. Last month, Tampa Bay, FL was chosen once again to host the James Beard House Sunday Supper. Out of the four cities selected each year to host a dinner, Tampa Bay was chosen for the 4th time!

For those who aren't privy, the Sunday Supper is a momentous event in which the James Beard House in collaboration with Bern's Steak House invites chefs to serve a fundraising

feast for the Bern Laxer Memorial Scholarship. This scholarship is an important effort that supports the next generation of culinary leaders.

This progressive dinner started out at Haven and then guest boarded a trolley to continue the festivities at the Epicurean Hotel. Guests enjoyed four rounds of amazing chef courses from seafood to Wagyu Beef all paired with amazing wines and an array of unique breads and butters.

The highlights of the menu included Bern's Steak House's Roasted Salmon, Mise En Place's Charmoula Grilled Octopus, and Red Mesa Cantina's Hogfish Tiradito. We want to congratulate our other customers as well for having such a successful night including Rooster and the Till, Cena, and Haven.

We can't wait until next year! Tampa Bay will be hosting the annual Sunday Supper on November 22, 2020 for the 5th year in a row. The award winning chefs and new creative dishes emerging from this city have long supported their growing influence in the restaurant industry. It's clear that Tampa Bay has plenty more in store for us.

Prime Steaks

When Giant Possibilities Take Shape

By Jessica Jewel Tyler



You may have heard of Squid Tubes, Squid Fries, and Squid Steaks, but Prime Steaks are the perfect holiday option with versatility beyond any Squid you've ever seen. And now is the best time to introduce them to your guests and incorporate Prime Steaks into your holiday menu plates. This is the season for your guests to celebrate with something unique and special. Made from the finest, flavorful Squid in the world - Humboldt Squid, also known as Jumbo Squid, Prime Steaks are just that. This aptly named species grows so big, that its mantle (head) can reach up to 5 feet long!

Prime Steaks are large cuts from the mantle that are cleaned, laid flat, and tenderized for your convenience. Now the mild, slightly sweet and slightly nutty umami flavor and the meaty succulence of premium Squid (that rounds out any seven fish dinner) is made easy for everyone. Prime Steaks can be enjoyed with just salt, pepper, and lemon, or easily paired with any number of flavors in a much more complex dish.

And not only is it easy, but it's 100% yield, which means less waste and more bang for your buck. Whether cut into fillets, cubes, strips, shreds, or even noodles, Prime Steaks are versatile and delicious. Endless possibilities can "take shape" with this convenient and tender Squid. Add it to your soups, salads, curries, and pasta, or make Squid pasta ("Sqoodles") for a low carb meal. You can also slice and dice Prime Steaks for a lovely Asian inspired stir-fry with fresh late Autumn vegetables like Brussel sprouts, cabbage, carrots, or zucchini.

The possibilities don't end there, especially when looking across the ocean for inspiration. Squid paired with Pork is a popular dish in Vietnam, which makes for a perfect opportunity to pair Prime Steaks with the Samuels exclusive Kurobuta Pork line. Our chefs at Samuels recommend grilling the Steaks a la plancha before topping it off with a Kurobuta Pork Belly for a mouth-watering land-and-sea combination.

Take your guests to Italy for another option by simmering it in tomato sauce and adding Kurobuta Bacon or Blu Crabmeat. Or to keep things simple, just cut the Steaks thin and serve atop fresh

greens for a cost-effective and tasty Calamari Salad. The low food cost means that you can add creative, eye-catching dishes with premium ingredients without hurting your bottom line, making it a great option for your wallet.

Prime Steaks are a top option for our oceans too. With a focus on quality and the environment, Prime Steaks are caught in South America by one of the top global suppliers with a glowing sustainability report. This team works directly with fisherman with certifications from the Marine Stewardship Council (MSC,) Friend of the Sea, and Global Good Agricultural Practices (Global G.A.P.) This ensures that Prime Steaks are caught and processed with the highest standards in the industry.

When it comes to the Seven Fish Feast, Squid is possibly the most important dish on the table and now Prime Steaks offer you an option that's easy, versatile, delicious, and sustainable with an amazing value. This Steak is the Prime option for your plates this holiday, especially when it comes to giant taste and versatility.



What a
"Marble-lous"
Time of Year



To Indulge in all of the best Rich And Juicy Marbled Meats this holiday season, Pick up "Samuels Certified" Kurobuta Pork and Wagyu Beef

The Fish that Launched a Thousand Ships

By Jessica Jewel Tyler



A long time ago, wars were fought over the delicious Cod fish. Vikings traveled from Norway to Iceland, Greenland, and Canada in search of Cod. This search was also one of the reasons Europeans set sail to America. During this time, Cod was salted and dried to create a flavorful meal that helped sustain them during their voyages. And even though today we have refrigeration, today Baccala is still highly celebrated because just one taste will tantalize the taste buds and conjure a million holiday memories.

Rafols Baccala uses a recipe in keeping with this old world tradition along with the highest quality MSC certified wild Icelandic Codfish. The hook and line catch method preserves the quality of the fish as well as its environment. Rafols is committed to quality and that's why they only use the best hand-picked, pristine fish and ingredients. This premium Cod is only from the *Gadus morhua* species.

Gadus Morhua is the number one desired species of Cod, renowned for its delicate taste, that's slightly sweeter and richer than its Cod siblings, and its beautifully bright white flesh with large succulent flakes. Using this species creates Baccala products with wonderfully, complex flavor and great texture.

Each 30lb fish is opened "butterfly" style and salted with pure, coarse sea salt for 3 months. Keeping the bone-in during this meticulous process "turns up the volume" and produces an unrivaled robust and briny flavor with notes of sweetness. The next step is a slow hydration, then deboning, which is done entirely by hand. Lastly, the fish are desalted, vacuum sealed fresh, and then frozen to preserve the quality.

Rafols Baccala maintains a slow, strict process in order to obtain a product that is perfect everytime. This process results in a multitude of ready to use Baccala products with robust, sweet, and salty taste and soft and tender texture that simply can't be duplicated.

Samuels is offering Rafols Baccala in multiple cuts that can be enjoyed crudo, lightly steamed, fried, baked, or any way where your creativity takes you. The best part? Rafols Baccala comes pre-soaked and portioned for all your needs. Try Rafols Baccala Loins and Carpaccio while they're on monthly special!

Carpaccio

Obtained from the thickest pieces of desalted center cuts, Carpaccio is thinly sliced, boneless, skinless, and finely layered. Carpaccio is amazing crudo style with Santa Ines Olive Oil and cracked pepper, but fun to experiment with – try it breaded and fried, because it's thin it's just like schnitzel.

Center Cut

From the desalted top loin, Center Cuts are boneless and nicely portioned at approximately 5.5 - 6.5 oz. This cut is great lightly steamed, baked, or broiled in any of your recipes.

Top Loin Fillet

This prime cut is available for special order. It's obtained from the thickest part of the biggest Cod and each portion is about 3 - 4 lb. The loins are desalted and boneless, however, they require two additional days of soaking because of their thickness.

Cheeks/ Cocochas

These tender little morsels are available in a 6lb case and ready to use as appetizers or meals. Delicious fried or used in soups, salads, and pastas.

Shredded

Rafols Shredded Baccala is only made from tender prime cuts. This convenient pre-shredded Baccala is great for salads, fish cakes, and ceviche.

Fritters Mix

Convenient and cost effective, fritter mix is homemade dough completely ready to fry. It's made from 70% Cod, and 30% milk, wheat flour, eggs, butter, garlic and parsley.

Monger

Subscribe to Samuels' Podcast for Everything Seafood

By Bill Bradford and Joe Mintzer

Imagine you're prepping for a busy night of service and you want to listen to something informative and entertaining. A simple tap on your phone will lead you to "Monger," Samuels Seafood's new podcast. Monger will take you to visit the docks of Viking Village, where we sat down with a longlining Tuna fishermen and an experienced Scallop fishermen. Their riveting narrative puts you on the boat with them. You'll hear from extraordinary chefs such as Yong Kim who uncovers the plans for his newest venture, Umi Seafood and Sushi, before it even opened. We visited Angelo Lutz, the former mob affiliate who turned his life around to become one of the area's most beloved chefs and owner of The Kitchen Consigliere. You'll hear about his time served incarcerated and the hard work he put into his dynamic restaurant. The Monger podcast has it all.

Monger is produced by Samuels Seafood fish mongers who discuss the ins and outs of the industry. Every Wednesday, you can look forward to a new episode. If you're an iPhone user, simply use the "Podcasts" app to search for Monger. You can then subscribe to our podcast and be automatically informed when the new episode has been released. If you are an Android user, we recommend downloading the Podbean app to do the same thing. Both Apple and Android users can listen on Spotify. And of course, you can listen on your PC or laptop as well by visiting Apple Podcast, Podbean.com, Spotify.com, or samuelsseafood.com.



Fiona Lewis A.K.A. "District Fishwife" Discussing Seafood Sustainability

Monger landed back in March during the Seafood Expo North America (SENA) in Boston. So many vendors and guests stopped by and discussed the global industry of seafood. It was exciting and educational to say the least. By having such close ties with key



Tuna Grading at Viking Village

industry experts, we have an amazing advantage to catch the latest trends, jump into the most interesting conversations and provide it all to you. We feature Samuels Seafood Purchasing Agents and Sales Agents, who have the best first hand fish monger experience you can imagine. They discuss the daily life of purchasing, filleting, and selling fish from all over the planet. Guest chefs include Brandon McGlamery, Ari Miller, Antimo DiMeo, and Julia Marie.

Monger is a great place for staying educated. Best Aquaculture Practices (BAP) joined us along with our very own marine biologist, Joe Lasprogata, to give a detailed, yet simple explanation of their program and the current state of seafood sustainability. Marty Mazzetta, of Mazzetta Seafood stopped by and told us about being one of the biggest Shrimp importer/exporter's in the world and how they developed their newest, cutting edge product, Oishii Shrimp. With over 25 episodes available so far, you will hear real life conversations ranging from new aquaculture ventures, to fishing in Iceland to filleting a gigantic 400 pound Swordfish.

The Monger podcast is great for us in the food industry. We are always busy, on the go, eager to learn more and appreciate entertainment. With Monger, you can get the best look at everything seafood by just having your phone nearby. Subscribe to our podcast and enjoy stories from your favorite mongers.



MONGER
A SAMUELS SEAFOOD PRODUCTION

A Fine Food Celebration Spanning Millenniums

By Jessica Jewel Tyler

When it comes to making the holidays bright, we can't help but fantasize about the fizzy bubbles in a glass of champagne and the glistening, onyx pearls of Canterbury Cure Caviar. The latter of the delicacies is a staple in the gastromic world today, but most people don't realize that Caviar's been a part of the European and Middle Eastern diet since prehistoric times. Dating back to almost 250 million years ago, Caviar, and the Sturgeon that produces the eggs, have never lost their appeal. We love Caviar now on everything from sushi and the classic blini, to deviled eggs and pizza, but the early Russians and Europeans often enjoyed this treat alone or on top of a baked potato.

Caviar, prized for its rarity, was found in parts of the Pacific Northwest and South Atlantic in America, however, Sturgeon was mainly found in the Caspian Sea, between Russia and Iran, and the Black Sea, between Russia and Turkey. Once Russian Tsars and British Kings dubbed the Sturgeon the "Royal Fish," and reserved it for themselves, but eventually Persia set claim. The Persians were the first to widely enjoy the eggs, and even named them "K h a v - y a r" ("cake-of-strength,") because their supposed healing properties.

From there, the tradition spread to China where they were salted and cured for the first time. Eventually, this method was popularized throughout Europe, but Russia still remained king of Caviar. And one jar of Caviar equaled one hundred sheep in the second century B.C., making it exclusive to the upper echelon of society.

On the opposite end of the spectrum, if we flash forward to the early nineteenth century in the United States, Caviar was sold regularly in bars for just a nickel. This was an excellent way to entice customers to spend a bit more to wet their whistles and at that time, America's waters were so rich with Sturgeon that we were actually exporting Caviar to Russia. But by the middle of the twentieth century that all changed due to overfishing.

Today, we gather Caviar from multiple countries and multiple species of sturgeon. We also tend to rely on roe from other fish like Trout and Salmon. But no matter the variety, Canterbury Cure is the best choice. This premium brand features products that are artisan made in small batches to preserve the best quality and flavor.

California White Sturgeon Royale: The large, glistening, salt and pepper colored pearls offer a flavor that is rich and buttery with a clean finish and smooth texture.
Available in 1 oz tins

Bulgarian Osetra: Once reserved for royalty, it's prized for its golden

color and smooth texture. The flavor is abundant, boasting with traditional Caspian character and notes of nut and fruit.
Available in 1.05 oz tins

Wild American Bowfin: Similar in size and appearance to Sturgeon Caviar, this black velvet to dark brown Caviar's claim to fame is the alluring and mildly tangy flavor.
Available in 8 oz tins.

Kaluga Hybrid: Due to the ban on Beluga Caviar, this innovative delicacy is harvested from a hybrid between two Species of Sturgeon. The dark amber pearls are a true delight with a smooth nutty flavor.
Available in 1 oz tins.

Paddlefish: a truly luxurious experience, this caviar is extremely rich and creamy with notes of earthy, briny goodness. The soft greyish-brown pearls have a natural glistening shine that is sure to impress.
Available in 1.05 oz and 7.05 oz tins.

Premium Sturgeon: Harvested from 100% pure wild American Hackleback Sturgeon, this Caviar has the utmost quality and flavor. This black glistening Caviar has a rich nutty taste that is unparalleled.
Available in 1 oz and 8.75 oz tins.

Poland Siberian Sturgeon: Siberian Ostera provides a medium dark pearl that is creamy in texture and follows through with a crisp and nutty taste and a mild, fresh finish.
Available in 1 oz tins.

Italian Osetra: Only 30% of the White Sturgeon we grade classifies for our "Royale" distinction. Made from the creamiest, smoothest pearls, the flavor is phenomenal – rich, nutty, buttery, and luscious.
Available in 1.05 oz tins.

Wild Salmon Roe: The select roe of the Keta Salmon has very bright red/orange large eggs. It's very mild yet rich and succulent with a firm texture and a crisp, buttery Salmon flavor with a sea salt finish.
Available in 2 oz jar and 8.75 oz tin.

Smoked Trout Roe: From the highest grade of Trout pearls, and smoked with combination of Oak and Hickory, this Roe bursts with freshness and clean ocean brine highlighted by a perfect smokiness.
Available in 2 oz jar.

French Trout Roe: These medium-large jewels have a bright translucent pink color and a tiny orange "eye" in the center. The firm texture and bold flavor make for a wonderful popping sensation.
Available in 2 oz jar and 8.75 oz tins.



Chefs Corner



Chef Jim Berman

Exceptional Taste and Texture!!

Oishii Shrimp will Elevate Your Holiday Menu.



by: Jim Berman

Every segment of restaurant operations, from diner to food truck to quaint cafe, demands quality and value. But what, exactly, is value? The short answer is getting what you pay for, so why stop at buying “just” Shrimp? Enter Oishii Shrimp. Four hours from swimming to frozen and you can taste the difference. The value of exceptional quality is beyond the price; it is about making - and keeping - customers roused to return.

All Shrimp Are Not Created Equal

High protein, low fat, and an easy canvas to take on flavor, Shrimp is one of the most consumed seafood in the United States. What if you can start with better Shrimp? What if you can offer customers a better quality that exceeds expectations? Oishii Shrimp are that option. This is a distinctly clean Shrimp eating experience that enables cooks to bring dishes to a roaring crescendo. Oishii Shrimp with winter greens is an effortless dish. Take full advantage of both the seasonality of the heartier greens as well as the unparalleled quality of Oishii Shrimp with a smattering of whole butter, white wine, and garlic.

A Dry Cure Goes a Long Way to Deliver Flavor

Make the most of the Oishii experience. A quick toss in a salt/sugar cure will bring out the natural flavor of the Shrimp as well as bring another flavor deep into the texture of the Shrimp. How? Through osmosis, the salt is drawing flavor across the cellular structure of the protein. What does this mean for the food? Adding herbs, for instance, to the cure will ensure moisture through the cooking process as well as even more flavor.

Start Here

Whether it is an up-ended curry, pasta dish, or a different take on a Shrimp cocktail, Oishii Shrimp bring another dimension to recipes. When you have trust in the star ingredient of the dishes you create, your creative process can focus on building memorable dishes. Flavor matters. Texture matters. This Shrimp Cocktail strays from the classic steaming method, instead looking to the grill for additional flavor. Twist the presentation with a gochujang cocktail to pique interest.

Specialty Menus

Oishii Shrimp are leading players in fulfilling the ‘specialty menu’ segment for guests that have specific dietary concerns such as gluten-free, pescetarian, and plant-forward. Oishii Shrimp are an integral part of bringing the most impact to customers that follow guidelines in their dining choices. How does this impact your profitability? When you respond to their needs, they will become repeat guests. You will be looked to as the operation that listens. Additionally, being endeared as, say, “the place does a really great curry,” keeps guests thinking about your menu as the go-to when weighing dining options. This Shrimp curry, for instance, makes good on delivering big flavors grounded in East Asian cuisine, while appealing to gluten-free diners.

There is a reason Oishii means delicious. An innovative approach to clean systems that customers will notice, Oishii takes a common ingredient and delivers an uncommon dining experience.



MONTHLY SPECIALS

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to place an order today!



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Sale Dates: December 1st - 31st 2019

2019 Holiday Specials



KUMIAI OYSTERS - Raised off Laguna Manuela. Crisp Brine with a Semi-Firm Texture and a Sweet, Melon Finish. 60 Count Bag. **.79 ea**



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AUNT CONNIE'S FAMOUS Tartar Sauce: 16.00 ea
Cocktail Sauce: 16.00 ea
Pints also Available!

A Samuels Exclusive. Canterbury Cure...



HERITAGE KUROBUTA PORK FRENCH RACK 100% Berkshire Pork. 4 Piece, 25 lb Average Case. **7.99 lb**



CANTERBURY CURE SMOKED WHITE STURGEON 1 lb Average, Unsliced Loins. **27.50 lb**



CANTERBURY CURE *HOT* SMOKED SALMON Unsliced, 3-4 lb Each. **17.50 lb**



CANTERBURY CURE SIBERIAN CAVIAR 1 oz Units. **37.50 ea**

OISHII SHRIMP

Oishii Shrimp are Harvested, Transported, and Processed Live, Resulting in an Unmatched Flavor, Appearance, and Flavor Profile. U/12 Easy-Peels. Frozen 20 lb Case.

11.99 lb



TROPICAL BRAZILIAN LOBSTER TAILS 12 - 14 oz Each. Frozen 10 lb Case.
22.50 lb



WILD ALASKA BAIRDI SNOW CRAB CLUSTERS U/14 Size. Frozen 25 lb Case.
13.95 lb



WILD ALASKA DUNGENESS CRAB CLUSTERS Frozen 25 lb Soldier Pack.
9.89 lb



CHOWDER FISH Skinless & Boneless White Meat, 10 lb Minimum Orders.
75¢ lb



NORDIC HALIBUT Gorgeous Sea-Raised Fish. Head-On Whole Fish: **11.99 lb** 3-5 lb Skin-on Fillets: **15.99 lb**



CHILEAN SEA BASS HOLIDAY BUFFET CUT Frozen at Sea. 3-4 oz Each.
7.99 lb



SWORDFISH HOLIDAY BUFFET CUT 1-2 oz Each. Frozen at Sea. 10 lb Case.
4.95 lb



JUMBO U/10 SHRIMP Raw, P&D, Tail-on. Frozen 10 lb Case.
15.95 lb



SPANISH BRONZINO 3 lb + Whole, Untouched Fish. Raised in Spain. Pristine Quality. 22 lb Case. **8.99 lb**



SOFTSHELL VANAMEI SHRIMP Head-on White Shrimp. Frozen 11 lb Case.
89.99 ea



NEW CALEDONIA HEAD-ON BLUE PRAWNS 10/12 Size. Frozen 13.2 lb Case.
17.99 lb

Samuels and Son Seafood
FISH TALES Magazine
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Oishii
SHRIMP

SEE THE
DIFFERENCE

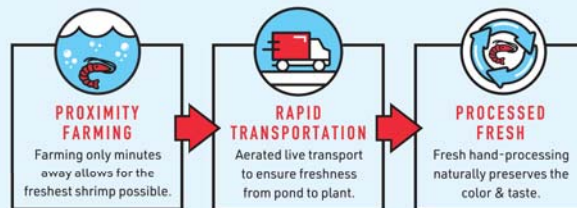
VIBRANT &
COLORFUL
SHRIMP WITH
EXCEPTIONAL
TASTE & TEXTURE

SHRIMP USING
TRADITIONAL
FARMING METHODS

Oishii
SHRIMP

SHRIMP FARMING PERFECTED

Oishii [oh-ee-shee] Shrimp are harvested through dedicated small-batch farming methods then transported live for fresh processing. This unique farming practice results in a fresher tasting shrimp that retains an abundance of flavor upon freezing.



NO ARTIFICIAL
PRESERVATIVES



NO ADDED
HORMONES



ALL NATURAL
CHEMICAL-FREE



FREE FROM
PHOSPHATES



FREE FROM
ANTIBIOTICS

Learn more at www.oishiishrimp.com