



June 2021

FISH TALES

A Samuels Seafood Magazine

Oishii
SHRIMP

In this Issue:
Oishii Shrimp Spectacular!

In the News:
"AquaBounty Salmon, Coming Soon!"

In the Spotlight:
Clam Tavern, Delaware County, PA

In the Current:
Alaska Salmon Season is Back!

Spotlight

Clam Tavern A Taste of the Shore in Delaware County, PA

by: Kate Emick



Mike Bellissima

Congratulations to Mike Bellissima, Driver #5, on his win as Employee of the month.

The Clam Tavern, often referred to by customers as a "hidden gem," offers guests an extensive menu of some of the best seafood options in Delaware County.

Located in Clifton Heights, Pennsylvania, The Clam Tavern was founded in 1962 and was a family-owned business for many years until Tony Blanche became the owner in 2001. Tony has been working at The Clam Tavern since he was a young teenager in high school. Tony always had the dream of owning the restaurant one day. It was nearly twenty years ago that Tony's dream came true.

The minute customers walk into The Clam Tavern, they often notice a large glowing fish tank, a bar with bottles lining the wall, and a lit-up sign that says "Clam Bar." The Clam Tavern is a warm and inviting restaurant that brings in customers from all over.

Customers dining at The Clam Tavern might notice a framed shirt and pearl on the wall. One day while Tony was shucking Clams, he found a pearl inside one and immediately thought to himself, "I think I just hit the jackpot." Unfortunately, the pearl was not worth anything, but Tony's mom will never forget that day, and that is why she framed the shirt that Tony was wearing at the time, the pearl in the shell, and the Clam knife.

The Clam Tavern is known for all things seafood, but that's not all they serve. Some other popular dishes include chicken Marsala, topped with mushrooms, garlic, herbs, and Marsala wine, veal parmesan, and various tender, juicy steaks. That said, customers return to enjoy dishes like baked Clams, Crab Cakes, Clams casino, fresh breaded Flounder, homemade seafood, and New England Clam chowder. Personally, Tony says that his favorite dish is the fried combination. This dish has Flounder, a Jumbo Lump Crab Cake, Jumbo Shrimp, and Sea Scallops.

At The Clam Tavern, Tony and his team have a passion

for serving great food. They focus on freshness and quality, which goes hand in hand with why Tony orders from Samuels Seafood. Tony specifically says, "The freshness, quality, and service are consistently great." Whether he orders a variety of Oysters, Clams, Mussels, Scallops, Salmon, or any other seafood item on the menu, Tony is always satisfied.

This beloved neighborhood seafood spot has been a very special place for many people. At The Clam Tavern, customers have gotten engaged, celebrated birthdays and holidays such as Mother's Day and Valentine's Day. This past Mother's Day, The Clam Tavern served over 250 dishes, one of the best days the restaurant has ever seen, especially since the pandemic began a year ago.

Just across the street, you can find Broadway Bar and Grille, also owned by Tony. This casual dining restaurant includes the full Clam Tavern menu and more. The slogan at Broadway Bar and Grille is "Feel Good Food." No matter what you might be looking for, both The Clam Tavern and Broadway Bar and Grille have it all.

Tony highly encourages reservations, ensuring your spot at either restaurant is secure. The Clam Tavern is open every night of the week, and customers have the option to dine in or take out.

Tony is very proud of the staff he has developed over the past twenty years and his loyal customers that come back time and time again. He says he wouldn't have been able to get through the pandemic without his incredible staff and great customers behind him. Tony says, "I am truly blessed to be surrounded by these amazing people."

If you are ever in the area, be sure to check out both The Clam Tavern and Broadway Bar and Grille because, trust us, you will not be disappointed. To plan your next anniversary, birthday, or just a night out, you can visit clamtavern.net.

Employee of the Month



Mike Bellissima

Congratulations to Mike Bellissima, Driver #5, on his win as Employee of the month.

Mike, one of our newer drivers, has been with Samuels since September 2020, and ever since his arrival, he has been crushing it! Mike is a workhorse, handling our upstate NY Grocery routes like he's been driving them for years. As summer approaches, Mike has now taken on the more demanding NJ shore routes. Driving these challenging routes is not always easy, but this rookie driver makes it look like it is. Mike is a true team player who always has a positive attitude. Thank you, Mike!

FISH TALES Magazine

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Oishii Shrimp - A Superior Shrimp

Since the debut of Oishii Shrimp in 2019, this unique product has been flying off the shelves. Chefs choose Oishii Shrimp because of their distinctive flavor, color, and texture, setting the bar for how premium Shrimp should taste.

Oishii Shrimp have reached an impressive standard as they are the first Shrimp to ever be processed immediately after harvest. Oishii Shrimp go from swimming to frozen and on their way to you, within four hours, resulting in an unbelievable freshness, straight from the water.



Through dedicated small-batch sustainable Shrimp farming methods, propriety pond construction, cutting-edge farming techniques, and strict water quality monitoring, Oishii produces an excellent, clean eating Shrimp that does not compare to other Shrimp.

The exceptional quality of the Shrimp comes from premium aquaculture and harvest methods.

Whereas typical Shrimp operations can be located many hours

away, Oishii's production facilities are located strategically within minutes of their aquaculture ponds. The Shrimp take a very short ride to the facilities in one-of-a-kind, 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. Oishii Shrimp is an environmentally friendly choice that is 3-Star Best Aquaculture Practices (BAP) certified. As this ensures the top standard for sustainability, encompassing all quality assurance and control through every stage of the Shrimp's life cycle.

There is no moisture absorption by transporting the Shrimp alive, and the Shrimp maintain the highest standard of quality and freshness. With no moisture soaking into the Shrimp, Oishii do not shrink as much when they are cooked. Transporting live Shrimp is unheard of and unlike any other frozen seafood product on the market.

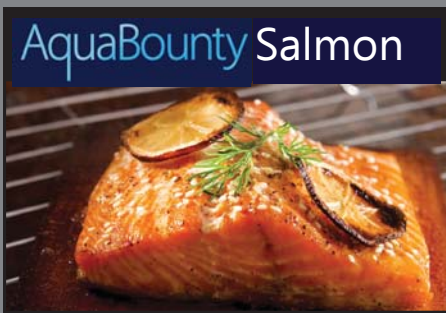
Oishii Shrimp are raised without any chemicals, added hormones, phosphates, antibiotics, or other artificial preservatives, which means Oishii Shrimp consistently have a sweet flavor, firm texture, and a satisfying snap with every bite. The ingredients are simply Shrimp, water, and salt, resulting in an entirely all-natural product.

Oishii gets its name from the Japanese word for delicious, which is only fitting. These Shrimp have a flavor you can both see and taste, allowing for stunning plate presentations that continue to impress guests with their vibrant, bright color. Whether Oishii is added to ceviches, salads, or cocktails for the perfect crunch or added to soups, stews, and pasta for that delectable clean buttery flavor, Oishii Shrimp is the ideal addition to any menu.

Oishii Shrimp is available in many popular sizes, including U8, U10, 8/12, 13/15, 16/20, 21/25, and 26/30 counts, packed in 1 lb and 2 lb units. Additional sizes are in development and will be coming soon. Prepare for summer grilling season in style with Oishii Shrimp in U/12 and U/15 count, which will be on sale for the entire month of June at Samuels!

In The News...

AquaBounty Salmon: Now Available!



Starting on June 6th, Samuels will begin carrying AquaBounty Salmon, a new, exceptionally fresh, local source of nutritious Salmon for chefs and retailers alike. AquaBounty Salmon offers a clean, mild flavor, firm flesh, and medium fat content, ideal for various cooking

applications.

AquaBounty sustainably raises Atlantic Salmon that is carefully monitored in land-based indoor tanks at their farm in Albany, Indiana. The farm features recirculating aquaculture systems (RAS), which filters the water in the tanks and allows AquaBounty to have complete control of the fish from hatch to harvest. In addition,

AquaBounty's land-based fish farm creates a natural environment for the fish which is secure and safe, antibiotic-free and free from diseases and contaminants. By raising AquaBounty Salmon in a RAS, there is no effect on the surrounding environment.

An interesting fact about AquaBounty Salmon is that it is the first genetically engineered protein. 30 Years ago, AquaBounty Salmon underwent a genetic modification specifically to help the fish survive during its early stages of growth. AquaBounty Salmon grows faster only during the early stages and eventually slows down, following conventional growth patterns until the fish reaches market weight. In addition, AquaBounty Salmon uses less feed than conventional Salmon. While it does not grow bigger than conventional Salmon, it does grow more efficiently.

Genetically modified products can be found across all categories, including fruits, vegetables, grains, and more, and now AquaBounty Salmon has entered this category, and you can find it at Samuels.

Please reach out to your Sales Representative to learn more!

Wild Alaska Salmon Season is Here!

by: Kate Emick



Photo by Alaska Seafood Marketing Institute, Five Alaska Salmon

With summer just around the corner, it's an exciting time for Wild Alaska Salmon as the season is now underway!

So far, we have had a great start to Wild Alaska Salmon season this year. In early May, Wild California King Salmon slowly made their way to Samuels. By the end of the month, we saw beautiful Sockeye Salmon from the Copper River in Alaska. As we head into the early summer months, we are excited to bring in King and Sockeye Salmon from the Columbia River, outside of Alaska, and in July, Coho Salmon will make their debut for all of our fellow Salmon lovers.

We are excited to include information about the different species of Wild Salmon below.

King (Chinook) – Being the largest species of Salmon, King Salmon is prized by many chefs for its large size (reaching up to five feet and over 100 pounds), high fat content, and pure flavor. King Salmon is a popular choice because of its buttery taste and delicate texture with large, soft flakes. Did you know the largest King Salmon ever caught weighed 126 pounds?

Sockeye (Reds) – Named after the bright red color of its flesh and its ability to turn a deep red color as it swims upstream to spawn, Sockeye Salmon is one of the smaller species of Salmon, reaching a maximum of fifteen pounds. Sockeye Salmon is known for its pronounced full flavor and for having the firmest flesh of Wild Salmon species. Also known as red or blueback Salmon, Sockeye's succulent, bright-orange meat is prized by many chefs.

Coho (Silvers) – This is the last species of Wild Salmon to reach the rivers, usually caught between June-September. Coho Salmon has a shiny silver appearance, and as the fish swim upstream to breed, its color changes to red, although much lighter than Sockeyes. Coho Salmon has a very mild flavor and semi-firm flesh, which lends itself to different cooking applications.

Silverbrite (Keta, Chum) – Known by several different names, Silverbrite Salmon, has a lower fat content than Sockeye's and is smaller in size. Its flesh is light to medium colored and has a firm texture and medium flake. Silverbrite Salmon has a mild flavor profile, making it ideal for heavy flavors

such as smoke and spice. The roe of Silverbrite Salmon is considered a delicacy in many cuisines and is sold in Japan as Ikura, where it has a high value.

Pink (Humpies) – The least known of all the Wild Salmon species, Pink Salmon has a light, rosy pink-colored flesh, and tender texture. Pink Salmon has a mild flavor; therefore, it pairs well with various sauces. Additionally, it has the lowest fat content out of all Salmon. Typically, Pink Salmon is sold in cans or pouches and available from mid-June through September.

Alaska Seafood is a key source of marine omega-3 fatty acids (DHA and EPA) which are essential for our bodies to promote heart health, suppress inflammatory responses, improve blood flow and participate in brain function.



Photo by Alaska Seafood Marketing Institute, Crewmember with Salmon

Alaska Seafood is also naturally high in many essential vitamins and minerals including vitamins E, A, D and B-12. Alaska Seafood provides a complete, high-quality protein, keeping muscles and bones strong and healthy.

As you can tell, there is a variety of Wild Salmon, each with a unique flavor, perfect for many cooking applications. Throughout the season, we will have King, Sockeye, Coho, and Silverbrite Salmon available. We are happy to help you choose the best options, so be sure to speak with your Sales Representative to find out which species of Wild Salmon is the best fit for you!

Chefs Corner



Questions or Comments?
Chef Anne will be happy to assist.
800-580-5810 x6555
AnneC@SamuelsSeafood.com



Oishii Shrimp for Summer Flavors

Warm weather is here which means it's a great time to introduce more Shrimp onto your seasonal menus. You'll start to see summer-time favorites hitting the produce shelves in your local farmer's market – fresh corn and beans, peppers, squash, tomatoes. These are great to serve alongside Oishii Shrimp and all have a rightful place on the barbeque together.

Oishii Shrimp is as versatile as any other Shrimp and can be sautéed, steamed, breaded and fried, baked, and, of course, grilled. What sets Oishii Shrimp apart is the exceptionally firm, snappy texture and clean, sweet flavor. This outstanding quality comes from harvesting the Shrimp at the best point of maturity and processing without any preservatives. They are deveined, easy to peel, and stay true to their size through cooking – all great benefits whether you're a home cook or professional chef.

Here I've prepared Oishii Shrimp grilled with summer squash, roast-

ed corn, ricotta, fresh fava beans, roasted tomato, chive blossom and chimichurri. It's quintessential summer-on-a-plate. The Shrimp are simply grilled with olive oil. Grilling the squash and roasting the corn concentrates their inherent sweetness and complements the natural salinity of the crustacean. Chive blossoms add color and additional herbaceous flavors alongside the chimichurri and fava beans. To tie it all together, fresh ricotta and roasted tomato bring brightness and acidity.

Oishii Shrimp can be your center-of-the-plate protein or used in starters. They're a wonderful product for a refreshing first course – whether as classic Shrimp cocktail or ceviche with a lot of fresh herbs, citrus, chili, and avocado. Grill with a touch of lemon alongside seasonal vegetables for an easy and delicious entrée.

So embrace summer and put some Oishii on the grill! It's sure to be a crowd pleaser.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

As we head into summer, Samuels is excited to provide you with a vast selection of fresh seafood, premium meats, and an assortment of dry goods for all your summertime events. At Samuels, we take pride in providing our customers with fresh, high-quality products every day. Cheers to the warm summer nights heading our way very soon.

SamuelsSeafood.com



TROPICAL RED DRUM - Raised off Mauritius Island. Firm with a Clean Flavor & Skin on, 2-3 lb Fillets
12.75 lb



HAPU UPU - Tahitian Bass. Skin on 5-10 lb Loins. Firm White Meat with a Clean Flavor
10.75 lb



WILD ALASKA SABLEFISH - "Black Cod" 1.5-3 lb Skin on Fillets Great, Buttery Flavor
13.75 lb



WILD KING CRAB SPLITS Split Legs, Easy to Enjoy! 20/24 Size. 20 lb Case
25.95 lb



SPANISH SARDINES - Wild Caught, Frozen at Sea. Great Flavor, 2 lb Units
3.00 lb



SPANISH OCTOPUS LEGS - Cooked, Sliced! Ready to Prepare. 6 Kilo Case
199.50 cs



INDONESIAN OCTOPUS - Wild Caught 2-4 lb Octopus, 30 lb Case
3.99 lb



CANADIAN LOBSTER TAILS - First of Season! 10 lb Case. Loaded with Meat
3-4 oz: 23.50 lb
4-5 oz: 26.50 lb

"Spring Pack"



FRESH CRAWFISH MEAT - Wild Caught off Spain Previously Frozen
11.00 lb



FROG LEGS - Delicious, Tender, 6-8 / lb. 5 lb Frozen Units, 6 per Case
5.99 lb



NEW ZEALAND GREEN-SHELL MUSSELS - Frozen on the 1/2 Shell. 24 lb Case
2.99 lb

East Coast
800-580-5810
215-336-7810

Mid West
888-512-3636
412-567-7333

West Coast
855-500-7535
702-330-4769

South Coast
833-726-8357
407-401-8898

Sale Dates: June 1st - 30th

*Special Pricing is Reserved for Current Samuels Account Holders and Giuseppe's 7 Fish Club Members Only.

*Price and Availability Subject to Change.

*Additional Freight and Delivery Charges may Apply - Please Consult with Your Samuels Agent for More Information.

OISHII SHRIMP

All Natural, Superior Flavor & Presentation
Processed Live for Superior Freshness
Easy Peel, Shell on. 20 lb Case

U/15 Count: 10.49 lb

U/12 Count: 12.49 lb



NEW! MUSSEL SALAD -
Mussels, Herbs & Veggies in
Olive Oil. 5 lb Units
30.00 ea



MUSSEL MANHATTAN -
Original Recipe. Loaded with
Mussels. 1 Gallon Units
39.00 ea



**FAMOUS POTATO
SALAD -** Tastiest Potato
Salad Around! 5 lb Units
19.95 ea



BROWN SUSHI RICE-
Short Grain Rice. Grown in
California! 15 lb Bag
19.99 ea



**CANTERBURY CURE
KALUGA STURGEON -**
Mild & Buttery, 1 oz Units
45.00 ea



**CHINCOTEAGUE SALT
OYSTERS-** Chincoteague,
VA. Medium Cup. 100 / Bag
.62 ea



**SANTA INES EXTRA
VIRGIN OLIVE OIL -** 5 Liter
Units, 3 per Case
32.50 unit



**IMPORTED BALSAMIC
VINEGAR -** New at
Samuels! 5 Liter Units
12.50 ea



CRAB SEASONING - The
Best Around for Crabs &
More! 8 oz Packs, 100 per
Case **58.00 cs**



YAMASA SOY SAUCE -
Low Sodium. Take-Out
Packets. 500 per Case
17.50 cs



**SEA WATCH CHOPPED
CLAMS-** Locally Caught
Frozen 10 lb Case
4.75 lb



GOLDEN FRENCH FRIES -
Delicious Classic 3/8 Cut.
Raw, 30 lb Bag
18.00 cs



Oishii
SHRIMP

SEE THE
DIFFERENCE

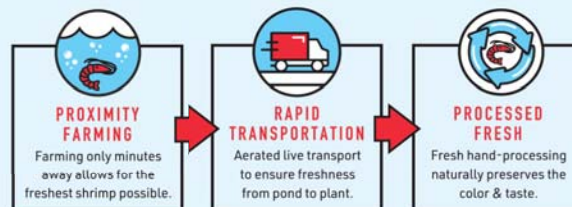
VIBRANT &
COLORFUL
SHRIMP WITH
EXCEPTIONAL
TASTE & TEXTURE

SHRIMP USING
TRADITIONAL
FARMING METHODS

*Oishii*TM
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