

FISH TALES™

September 2021

A Samuels Seafood Magazine



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Barry's Downtown Prime

A Trip Back in Time

Las Vegas, NV

by: Kate Emick



Filled with millions of lights from casinos, restaurants, and hotels, Las Vegas is considered to be the brightest spot on Earth. Among these restaurants is the glamorous and newly opened Barry's Downtown Prime, located inside Circa Resort and Casino.

Owner and Chef Barry S. Dakake grew up in Rhode Island, where cooking and feasting with his family were always a tradition. He fondly remembers going to the market with his Italian mother twice a week to pick out fresh vegetables and assorted proteins for the family's weekly meals. His trips to the market and his family's love for delicious food inspired him to pursue a career in the culinary world.

After working with several talented chefs throughout his career, Dakake refined his style of cuisine, creating simple yet soulful dishes. Dakake has been a part of the award-winning success in Las Vegas. Over the years, he has cooked for numerous presidents and celebrities such as Barack Obama, Joe Montana, Michael Jordan, Prince, and many more.

Inspired by old-school Las Vegas, Barry's Downtown Prime brings guests back to the classic '50s, '60s, and '70s, but with a modern-day twist. Barry's Downtown Prime is sure to take you back in time from the three-dimensional, glowing rose-inspired ceiling to the curated artwork by local Las Vegas artists and cozy booths upholstered with deep velvet jewel tones.

Delivering everything from dry-aged steaks to high-quality seafood, Barry's Downtown Prime is proud to serve you. When guests dine in at the

vintage steakhouse, they often order dishes like the Parmesan and pine nut crusted Colorado lamb chops, accompanied by a rosemary red wine sauce. When it comes to seafood, customers love the sautéed Dover Sole, accompanied by Baby Gulf Shrimp and a lemon butter sauce. The restaurant also serves delicious braised short ribs, baked stuffed Shrimp, tomahawk steaks, and more.

Barry's Downtown Prime has developed a creative cocktail menu that goes hand in hand with the restaurant's theme. It was designed to showcase movie and pop culture Americana from the mid-20th century. The cocktail menu features delicious concoctions with clever names such as Casablanca, Ocean's Eleven, and Queen's Mule.

The restaurant also has an extensive wine selection. With nearly a hundred different types of wine on their menu, guests are sure to find the perfect pairing to any dish. In addition, wine racks line the walls in "The Chef's Table," a private room for up to 12 guests, which is sure to impress.

Barry's Downtown Prime is big on private dining. The restaurant offers 3,200 square feet of private dining rooms, accommodating as few as eight guests to as many 350! Each private room is actually named after iconic eateries of Las Vegas' past.

If you find yourself in the popular city of Las Vegas, be sure to make reservations at Barry's Downtown Prime or visit them online at barrysdowntownprime.com.

Employees of the Month



L to R: Mikael, Chad, and Vinny

Mikael "Mike" Orlen known by his co-workers as "Mike O" is a dedicated sales assistant on the blue team. Whether speaking with customers, loading trucks, or making deliveries, Mike does a stellar job. Thank you for all you do Mike.

Chad Harper, a devoted dock worker, has been with Samuels for 17 years. Chad works eight days a week, loading trucks, handling returns, filling in at dispatching, making deliveries, and training new employees. We are lucky to have him as a part of our family.

Vincent "Vinnie" Viccharella, a ten year veteran on Samuels shipping dock, is a hard-working foreman who does it all. Vinnie always has a positive attitude and he leads by example. This is his fourth EOM win.

FISH TALES Magazine

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Seafoodia, The Finest Premium Oysters From Ocean to Table

by: Kate Emick

For the past 20 years, Seafoodia has travelled the world searching for the best Oysters to offer you the finest, most elegant, and flavorful products. Oysters are selected carefully, considering their abundance in flesh and the subtle and complex aromas composing each unique flavor. As a result, Seafoodia offers a selection of the finest Oysters to tables worldwide.

Take a look below to learn more about Pink Moon and Acadian Pearl Oysters, our featured Oysters for September:



Pink Moon Oysters:

From the cold waters of the Atlantic Ocean, Pink Moon Oysters get their name from the beautiful and unforgettable sunsets in Prince Edward Island, Canada. In addition to having a memorable name, Pink Moon Oysters stand out for their unique flavor profile. This cocktail-sized Oyster, averaging 2.5-3 inches, has a thin shell with a cucumber and pine nut infused meaty flesh. Due to the merroir of Prince Edward Island, Pink Moon Oysters are the perfect balance of sweet and salty.

Pink Moon Oysters are raised off Prince Edward Island, just one sand bar from the ocean. These Oysters start as seeds in the hatchery, and when they are less than a year old, they are placed into the bay in Oyster bags that hover over or beneath the water surface, using a longline aquaculture system called OysterGro. On average, in the first year, there can be anywhere from 2 to 2,000 Oysters per bag. These Oysters will go through a tumbling process that breaks the bivalves down, resizing them to the perfect shape throughout the growing process. During the summer months, these Oyster bags are flipped over and rotated several times. What starts as 2,000 Oysters will eventually break down to 200 nicely

sized Oysters, pleasing both novice and gourmet Oyster lovers alike.

Acadian Pearl Oysters:

Known as the jewel of the Acadians, Acadian Pearl Oysters are located in the Northern Atlantic coastal region of New Brunswick, growing naturally in the nutrient-rich bodies of bays and coastlines. In addition to growing in a natural environment where they feed on phytoplankton, Acadian Pearl Oysters can also be found growing in a secluded bay away from any pollution and protected from storms and other weather systems. This type of farming method leads to growing cleaner Oysters away from seafloor impurities.

The first step of the harvesting process begins by capturing naturally spawned Oysters during the summer months. Using special gear, millions of spawns are gathered and brought to the facility, processed, and divided into grow-out bags. These bags are then placed into larger suspension cages, with approximately six bags per cage. The larger cages allow the Oysters to grow properly for about five years before being harvested again for consumption. The cages are flipped up to 48 hours to naturally kill any accumulated impurities through natural UV rays emitted from the sun. At the end of the full growing cycle, a team of harvest professionals gather the cages and quickly deliver them to the processing facility. Once Acadian Pearl Oysters arrive at the processing phase, they are distributed live and undergo an in-depth quality and freshness inspection where the sense of smell, touch, and sight are used to sort the Oysters. At this point, the Oysters are ready to be packaged by hand and shipped to customers across the world.

Due to the icy cold waters of New Brunswick, Acadian Pearl Oysters have a slightly iodized, sweet flavor; reminiscent of the best Mediterranean Clams. As a cocktail-sized Oyster, Acadian Pearl Oysters are nicely plump and crunchy but relatively lean, pleasing all Oyster lovers.

Along with Pink Moon and Acadian Pearl Oysters, Seafoodia also offers Sex on the Bay, Summer Love, Raspberry Point, and often times Lucky Lime Oysters from Seafoodia. Ask your Sales Representative about availability.

In The News...

Local Shell Recycling Program Brings Back Local Oysters



Oysters play an essential role in our ecosystem as they are natural filter feeders and are indicators of good water quality.

South Jersey's Oyster industry was very successful in the past, but overfishing and water pollution have affected the industry tremendously over the past few decades. Local Rutgers University scientists have since helped restore Oysters in the Delaware Bay by only harvesting a limited amount and producing these bivalves by a growing aquaculture industry.

The shells of many Clams, Oysters, and Whelks (Scungilli) are inedible, resulting in a lot of solid waste for disposal. In turn, floating baby Oysters need something solid to attach to start growing, and what better than bivalve shells. So, for several years,

multiple states have been dropping shells into Oyster beds to support these baby mollusks.

For almost three years, a Department of Environmental Protection trailer has made weekly stops at Docks Oyster House, Hard Rock Hotel and Casino, and the Knife and Fork Inn, collecting their empty shells and taking them to the state's Nacote Creek research station. The shells will stay here for about six months to dry, ensuring they are clean. A barge will then drop the shells into the Mullica River, home to one of the last self-sustaining Oyster populations on the Atlantic Coast.

Since this program started, 65 tons of shells from the restaurants listed above have already been recycled, and other restaurants are also looking to contribute.

Everything You Need to Know About the Five Oyster Species

by: Kate Emick



During the 1800s, the United States found itself in the middle of the “Great Oyster Craze.” At that time, many European settlers were making their way to America, and Oysters were among their favorite things to eat. They would use Oysters in dozens of recipes. The popular mollusk was pickled, stewed, or even incorporated into scrambled eggs.

In wine, terroir is the concept that flavor comes from a sense of place. Very similar to this, Oysters have their own merroir, which is impacted by the body of water it comes from, the algae it feeds on, the strength of currents and tides, the mineral content of the seafloor, rainfall, temperature, season, and more. Oysters can be the same species and grow in a similar manner, but a few miles in location can make a huge difference on an Oysters flavor profile.

While there are many different species of Oysters throughout the world, there are just five species that are commercially harvested, grown, and sold in the United States. Read ahead to learn more about the five species of Oysters.

Pacific Oysters (*Crassostrea gigas*) – Native to Japan, Pacific Oysters were first introduced to North America in the 1920s. Now, these Oysters are cultivated all around the world using a variety of methods. Due to its distinct shell shape, which resembles a cup, Pacific Oysters are also known as “Pacific Cupped Oysters,” which in turn has made them preferred by many chefs and consumers. Known for having creamy white meat and a firm texture with a robust, briny flavor, you can find these Oysters predominantly on the West Coast of North America, but also find them throughout Norway, France, and Morocco. Among popular choices in Pacific Oysters are Glacier Point Oysters from Alaska, Chef Creek Oysters from British Columbia, and Dabob Bay Oysters from Washington State.

Atlantic or Eastern Oysters (*Crassostrea virginicas*) – Interesting enough, Atlantic Oysters make up around 85 percent of the Oysters harvested in the United States. Very different from their cousins on the West Coast, Atlantic Oysters have a larger tear-drop shape, smoother shell, and are often sweeter than Pacific Oysters. Additionally, Atlantic Oysters are much brinier than those from the Pacific because they are grown in colder water and farther north in the ocean. These popular Oysters are native to the entire Atlantic coast of North America and into the Gulf of Mexico. Locally, you can find Cape May Salt Oysters from New Jersey, Beavertail Oysters from Rhode Island, and Mystic Oysters from Connecticut, all at Samuels, along with many more.

Kumamoto Oysters (*Crassostrea sikamea*) – Otherwise known as “Kumies” in the Pacific Northwest, Kumamoto Oysters originated in Yatsushiro Bay, Kyushu, Japan. They were first shipped to the United States in 1945, and although these are extremely popular Oysters in the United States, they are unknown in Japan today. Oysters almost always get their name from their merroir, although for this species that is not the case. Kumamoto Oysters stick to the same name regardless of where they are from. Whether you are a novice Oyster lover or Oyster connoisseur, the consistent, mild flavor of these Oysters will surely not disappoint. In stock at Samuels are Kumamoto Oysters from Humboldt Bay, California.

Olympia Oysters (*Ostrea lurida* & *Ostrea conchaphila*) – The only indigenous Oyster to the West Coast of North America, is one of the smallest Oysters species. Due to over-harvesting in the 20th century, the population of Olympia Oysters had nearly been destroyed. Today, a few select farmers in the Pacific Northwest are bringing this Oyster species back to life. This tiny oyster packs a flavorful punch with its high brininess and sweet, coppery, or metallic flavor. This intense flavor profile comes as a surprise, given it's such a small oyster.

European Flats (*Ostrea edulis*) – During the 1950s, European Flat seeds were intentionally introduced to Maine from the Netherlands in hopes of growing an Oyster supply in North America. Unfortunately, it was unsuccessful, and efforts to farm these Oysters were quickly deserted. However, about a decade later, wild populations of European Flats started growing along the New England coast. Closely related to the Olympia Oyster, European Flats, also known as Belons, are much larger and have a more robust flavor of smoke and metal. As a result, European Flats have the boldest flavor profile out of all the Oyster species.

At Samuels, we have a variety of nearly twenty Pacific Oysters, almost fifty Atlantic Oysters, along with Kumamoto and European Flat Oysters! Please check with your Sales Representative about availability or check out our Daily Shellfish Update for detailed information.



Chef's Corner



Chef Anne Coll

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



More than Mignonette for your Oysters

A Philadelphia Classic-Chicken Salad and Fried Oysters

Dating back to the 18th century, taverns throughout the city would serve this unusual pairing as a traditional lunch option. During colonial times, chicken was expensive while Oysters were inexpensive and plentiful. Therefore, taverns saw the pairing as an opportunity to stretch the cost of the plate while still serving a deliciously rich dish. Pairing the two allowed customers to enjoy the delicacy of chicken without hurting their wallets. To this day, you can still find this dish on Philadelphia restaurant menus, including the legendary Oyster House on Samson Street.

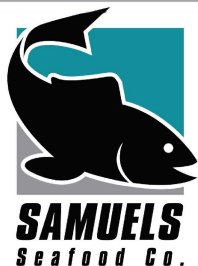
For this dish, I like making a traditional chicken salad. First, I simply poach chicken breasts by putting them into a pot, sprinkling them with a little bit of salt, and then put just enough water in the pot to cover the chicken. Next, I let the water come to a boil, then reduced it to a simmer, covered it, and let it cook for about twenty minutes. When it's finished cooking, I take the chicken breasts out of the pot and let them cool. Once cooled, I dice the chicken into small pieces and mix it in a bowl with a little bit of mayonnaise, celery, onion, and parsley. Chicken salad is an easy yet delicious option, perfect for a picnic or a quick weeknight meal.

For the fried Oysters, I chose Pink Moon Oysters from New

London Bay, PEI. These Oysters have a distinct briny flavor with a crisp texture and a complex, sweet finish, making them ideal for serving raw or cooked. I coated them in a bit of egg wash and traditional bread crumbs for this application before placing them in the fryer. Pink Moon Oysters go great with the chicken salad because they are small, delicate, and have a rich flavor.

Of course, when we talk about Oysters, we often think about them served on the half shell. I especially enjoy the Acadian Pearl Oyster from Cocagne, NB. The bright, briny flavor combined with the firm texture and sweet, slightly metallic finish makes them easy to enjoy. They are great on their own, but I wanted to zhoosh them up, so I topped them with a yuzu and lime citrus granita (pictured on the cover) I froze a combination of lime juice, green yuzu kosho, and coriander for a few hours, after which I was able to grate it overtop the Oysters for a beautiful finish. The Oysters are then placed on a bed of shaved ice; this dish is perfectly refreshing as we hold on to the final warm days of summer.

Both Pink Moon and Acadian Pearl Oysters are on sale for the entire month of September. In addition, Samuels is proud to provide you with local organic Chicken from Jurgielewicz Farm, also on special all month.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

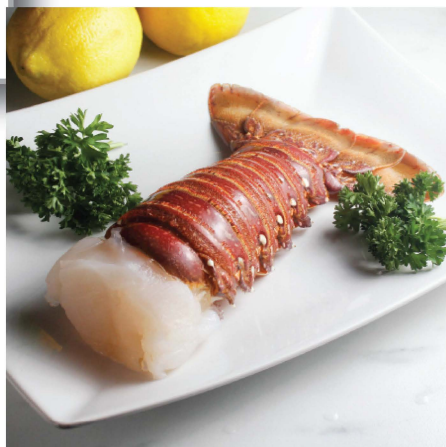
As we say goodbye to warm summer days and welcome crisp fall nights, Samuels is pleased to offer you fresh, high-quality seafood, locally raised meats, and a variety of dry goods. This month we have included an array of new and exciting options you won't want to miss out on, including an assortment of cold water Lobster Tails, America's tastiest Chicken and Duck, and irresistible Spanish Dried Plums! So let's say hello to these great items and more as we head into the fall season.



CANADIAN LOBSTER -

These Cold Water Tails Average 4 oz. Ideal for Twin Tails. 10 lb Case

25.00 lb



WESTERN AUSTRALIAN LOBSTER -

These Cold Water Tails Average 8-10 oz. 10 lb Case

35.00 lb



SOUTH AFRICAN LOBSTER -

These Cold Water Tails Average 10-12 oz. 10 lb Case

45.00 lb



CHOICE STRIP LOIN -

Grass Fed, Carrot Finished 25 lb Case Average 2 Pieces

15.00 lb



CHOICE BRISKET -

Grass Fed, Carrot Finished 10 lb Average. 2 per Case

4.99 lb



SANTA INES DRIED PLUMS -

Grown in Spain. Irresistible on a Cheese Board or as a Sauce

27.50 11 lb Case



FULLY COOKED SHRIMP-

41/50 Count. Tail on, Peeled & Deveined 10 lb Units

5.95 lb



MAJESTIC BRAND SHRIMP -

Great for Salad. Peeled & Deveined 41/50 Count. 40 lb Case

4.99 lb



CANTERBURY CURE ITALIAN OSETRA -

1 oz Jars Full of Clean Flavor

42.00 ea



WHOLE COOKED & SEASONED CRAWFISH -

16/20 Count. 10 lb Frozen Case

1.99 lb

East Coast	Mid West	West Coast	South Coast
800-580-5810	888-512-3636	855-500-7535	833-726-8357
215-336-7810	412-567-7333	702-330-4769	407-401-8898

Sale Dates: September 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.

SEAFOODIA OYSTERS

Acadian Pearl (New Brunswick)
Sweet Brine with a Gentle Mineral Finish
Cocktail Size, 100 Count **.88 ea**

Pink Moon (Prince Edward Island)
Salty & Clean with a Sweet Finish. Cocktail Size
100 Count **.88 ea**



Acadian Pearl



Pink Moon



LOCAL PEKIN DUCK-
6 lb Avg. Whole
Dressed 27-33 lb Case
3.99 lb



LOCAL ORGANIC CHICKEN- 3.25-3.5 lb Avg.
Whole Chicken. 10 Piece
Case **2.99 lb**



LOCAL LEG OF DUCK-
Trimmed. 20-23 lb
Case Avg. 30 Pieces
6.95 lb



CHILEAN MUSSEL MEAT-
Cooked & Ready to Go
in IQF 22 lb Case
1.99 lb



PRIME SIZE SOFT SHELL CRABS- Flash Frozen. 14
Dozen per Case. Must Buy
Whole Case. **29.50 doz**



LOUP DE MER- Canary Island
Caught. "Wolf of the Sea."
Jumbo 4 lb Plus Fish 7.95 lb
Skin on Loins **12.95 lb**



FRESH MEDITERRANEAN SARDINES - Sold by the
Pound. Buy the Case &
Save \$1 per lb! **8.45 lb**



SPANISH BLUEFIN TUNA-
Ranch Raised Center-Cut
Loins. (No Belly Loins)
20.00 lb



SPANISH WHITE TUNA -
Caught off Galicia. One
-1 000 Gram Tin **19.50 ea**



ROSIE'S HERRING - One
Gallon Unit
In Cream Sauce **29.50 gal**
In Wine Sauce **29.50 gal**

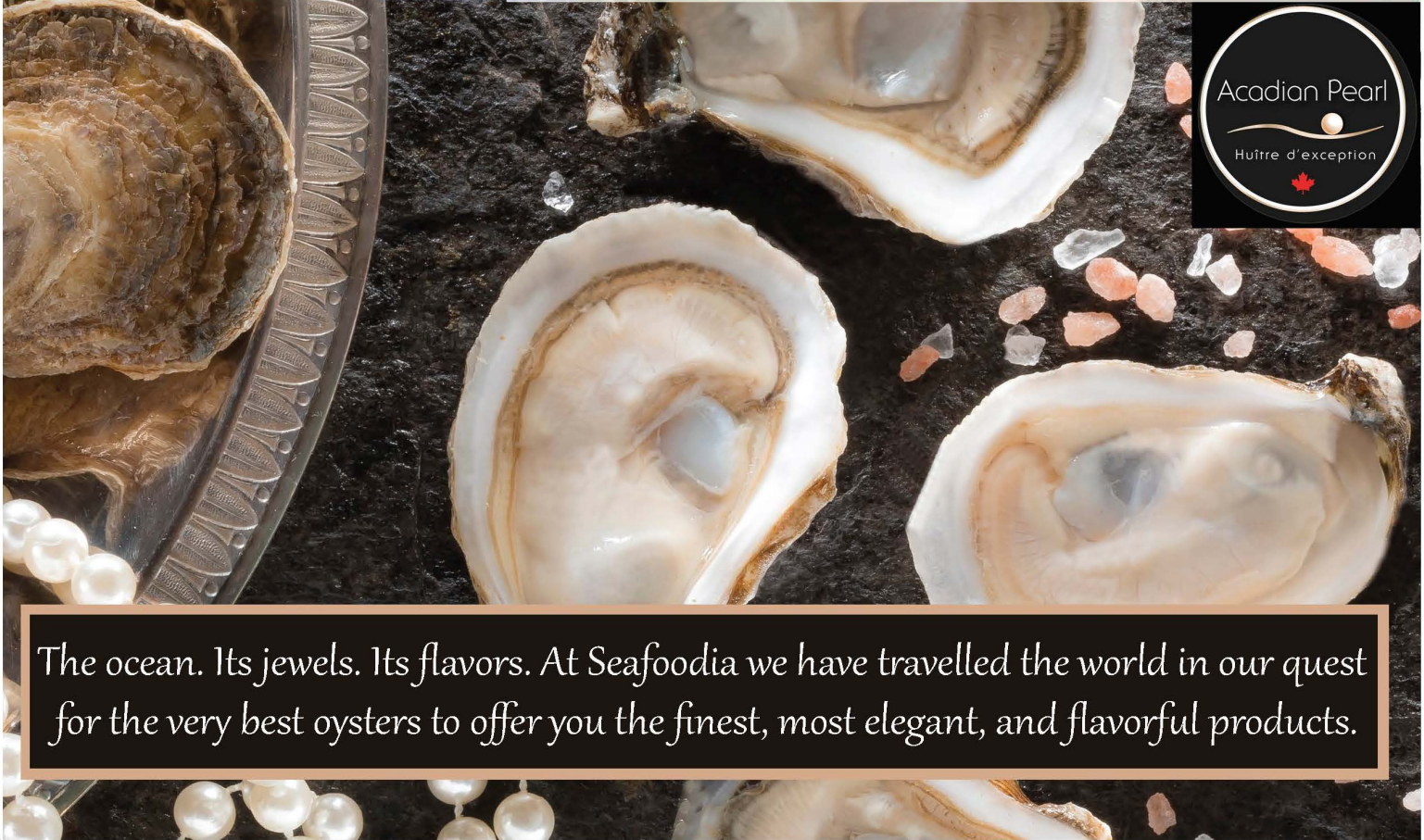


AUNT CONNIE'S FAMOUS-
Cocktail Sauce **17.50 gal**
Tartar Sauce **19.50 gal**
Spicy Mayo **21.50 gal**



GOURMET JAPANESE DRESSING - Great for
Marinades. 60 oz Units
13.95 ea

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The ocean. Its jewels. Its flavors. At Seafoodia we have travelled the world in our quest for the very best oysters to offer you the finest, most elegant, and flavorful products.