



FISH TALES™

JULY 2022

Summer's here!

FROM THE *Gulf* TO YOU

LEARN ABOUT THE MECCA THAT'S
HOME TO YOUR FAVORITE FISH!

SAMUELS SEAFOOD

Local Retail Stores!

IPPOLITO'S | GIUSEPPE'S MARKET

THE LOGAN INN

HISTORICALLY INSPIRED DINING
IN THE HEART OF NEW HOPE, PA!

+

Monthly Specials

PERFECT FOR JULY 4TH!

HOG FISH
IN THE GULF
OF MEXICO



TROPICAL
RED DRUM



FRESHWATER
WHITEFISH



LOCAL
BLUEFISH



CHRISTMAS
IN JULY!

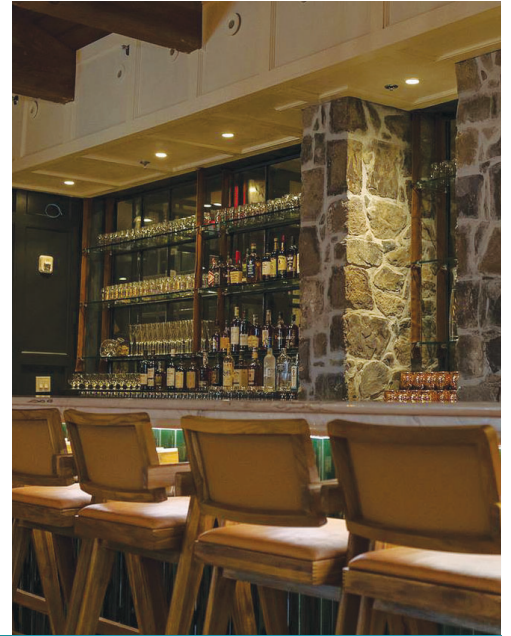
Samuels Spotlight

Explore New Hope at The Logan Inn

By Kate Emick



Logan Inn
Est. 1727



New Hope, located in eastern Pennsylvania, is located directly adjacent to the Delaware River.

A scenic town, New Hope is home to riverside dining, a broad-range of shops, and an assortment of cultural attractions. With over 200 years of history, the town of New Hope is one of Bucks County's premier restaurant destinations. Dubbed as the longest running inn in the country, The Logan Inn is a tourist's dream, giving guests the option to eat, drink, stay, explore, and celebrate!

Looking for a weekend getaway this summer?

The Logan Inn provides sixteen original rooms and twenty two recently added rooms, all sharing a distinct interior of historic authentic luxury and contemporary art and design. Suites feature suspended fireplaces, modern soaking tubs, and a complete mixology station with artisanal spirits, house made mixers, and king cube ice blocks.

Next time you visit The Logan Inn, be sure to dine at its restaurant called Ferry and Main. A comfortable place to gather with friends near the fireplace, grab a drink on the patio, or enjoy a three-course meal in the dining room, Ferry and

FERRY + MAIN

BY LANDMARK

Main is the place to be! Take a trip back in time with the restaurant's historic dining room which holds four dramatic, round chandeliers, which dangle from on-site constructed oak ceilings.

Showcasing modern American cuisine, Chef Greg Vassos has introduced a farm to table concept, creating dishes with only the finest and freshest ingredients. During the summer months, one of the restaurant's most popular menu items is their Soft Shell Crab dish which is corn tempura fried and served with Brussel sprout leaves. Another popular option are their pekin duck breasts which are dry-aged for fourteen days and accompanied by Castle Valley Mills spelt, Easter egg radish, black plums, taré, and bee pollen.

The restaurant's open kitchen-style dining experience gives way to a 360 degree bar area and an open fire concept. By using several GrillWorks grills, the restaurant can start as many as four to five fires at one time; roasting, searing, grilling, hanging, and smoking a handful of items.



Handcrafted cocktails and beverages are served at the expansive main bar, comprised with an industrial aesthetic of copper and stainless steel.

Located less than two hours from New York City, The Logan Inn is the perfect venue to host your wedding, getaway, or business retreat. Whether you're looking for innovative menus, specialty cocktails, or superb service, The Logan Inn is sure to make your event extraordinary!

This summer, take advantage of all the fun activities that New Hope has to offer and be sure to stop by The Logan Inn for a bite to eat and more! For more information you can visit them online at loganinn.com.

IPPOLITO'S



Ippolito's Seafood was established in 1919 when Giuseppe Ippolito first arrived in America. Wanting to mix the traditions of his fore-father's with a touch of the 'American Dream,' he started with a seafood push cart. He was inspired to open his own establishment where customers could get the freshest fish at affordable prices and superior service. In ten years' time, he saved enough money to turn his dream into a prosperous reality.

GIUSEPPE'S MARKET.

When Ippolito's Seafood closed, Giuseppe's Market started providing the Philadelphia neighborhood with various fresh fish. Giuseppe's specializes in the highest quality fish and seafood by receiving shipments daily and butchering all products in house. From the minute you walk in you will find fresh fish like Salmon - a top seller, Black Bass, Swordfish, sushi-grade fish like Tuna steaks, and more.



Not only does Giuseppe's provide customers with fresh fish, but the South Philadelphia landmark also sells Aunt Connie's line of prepared foods. Stop by to pick-up some Crab Cakes, Fish Cakes, Shrimp salad, and Coleslaw which are almost always available. A few new editions to the market include Irish style potato salad, Crab salad, and Tuna salad!



Giuseppe's Market has expanded their online ordering and offers both home delivery and curbside pick-up. Giuseppe's is right next door to its wholesale facility of Samuels Seafood, so customers can order custom cuts of anything they have available.

*Located at 3400 S. Lawrence St.
Philadelphia, PA - Swing by today!*

EMPLOYEES OF THE MONTH



For 6 months, **Joe Stabb** works like and is as knowledgeable as a seasoned veteran. Each day, he comes in with a great attitude and work ethic, and is eager to learn about Samuels Seafood products. Joe is always willing to lend a hand in multiple areas of the warehouse. At any given time you can find Joe helping out in the stations, unloading lobsters into the tanks, icing product, or cleaning up the pickup area. Joe has been a big asset to the Samuels team. Congratulations on your EOM Win!

Joe Sarcona joined Samuels in 2018 and has since then shown exceptional work ethic and positive energy in whatever he is doing. Joe, we appreciate everything you do on a daily basis and want to say thank you for all your hard work and always going above and beyond to make sure that everything is on point. Your dedication and effort, are true assets to Samuels. Congratulations on your EOM Win!

After joining the Samuels team in 2016, **Christie Thebold** has proven to be an incredible addition since day one! Over the years she has supported nearly every facet of the accounting department, working closely with all subsidiary offices and continues to take on more whenever asked. Her organizational skills and attention to detail are top notch. Christie is a true asset to the Samuels team. Congratulations on your EOM Win!



**FOLLOW US ON
SOCIAL MEDIA**

@SAMUELSSEAFOOD



FISH TALES MAGAZINE

LEAD WRITER
KATE EMICK

DESIGN DIRECTOR
TATIANA GAULT

SAMUELS CHEF
BARRY SULLIVAN

FROM THE GULF

TO YOU.

ARTICLE BY
KATE EMICK

A near-perfect climate for fishing, the Gulf of Mexico is home to thousands of different delicious fish. The Gulf coast is often referred to as the mecca of fishing due to its many marshes, inlets, and offshore secret spots. Continue reading to learn about just a few of the various fish found in the Gulf of Mexico...



HOGFISH "HOG SNAPPER"

You have probably heard of a hog, but have you ever heard of a Hogfish? Often found in tropical, subtropical, and warm temperate waters from Brazil to Bermuda, and throughout the Gulf of Mexico and Caribbean Sea, Hogfish possess a bright orange, yellow, and blueish-purple color.

The Hogfish get their name from their distinguished elongated snout which they use to forage for food. In order to do this, Hogfish use a behavior called rooting which consists of them using their snout to burrow into the sand and rummage around for things such as mollusks and crustaceans.

An interesting fact about Hogfish is that mostly all of them are born female. Known as protogynous hermaphrodites, these fish have the ability to switch from female to male once they grow to be large enough. Males can be distinguished by a black spot behind their pectoral fins.



POMPANO

Did you know Pompano Beach in Florida is named after this fish? With over twenty one recognized species, variations of the Pompano fish can be found throughout warm waters worldwide. Most commonly, you will find this deep-bodied fish within inshore and nearshore waters throughout the Gulf of Mexico, along sandy beaches, Oyster bars, and over seagrass beds. Adult Pompano typically feed on sand fleas, but will also feed on mollusks and crustaceans. Known to be a smaller fish, Pompano only weigh an average of two to five pounds. In fact, the largest Pompano on record weighed just over eight pounds.



WILD GULF SHRIMP

Known collectively as “Gulf Shrimp,” pink, white, and brown Shrimp are a trio of warm water animals commonly found along the southeastern U.S. coast, north of Maryland, and along the entire western Gulf.

Harvested in the Gulf of Mexico from Alabama to Texas, Brown Shrimp from the Gulf have a firm texture with a sweet, earthy, and succulent flavor. Brown Shrimp are characterized by their brown or reddish mottling color that is mostly seen at the ends of their tail fans.

White Shrimp from the Gulf have a tender texture and a mild flavor with hints of natural sweetness. This is due to the fact that they are found in areas with less salinity such as bayous and brackish estuaries. Otherwise known as northern white Shrimp or southern Shrimp, ninety percent of white Shrimp in the United States comes from the waters of Louisiana and Texas. Ink Shrimp get their name from the color they turn when cooked and are known for their tender, sweet meat.

Pink Shrimp are available year-round, although they are most abundant during the winter months. These delicious crustaceans are most commonly found off the southwestern coast of Florida where they tend to live in marsh grasses and nursery areas. Of all the Gulf Shrimp, Pink Shrimp are the largest of the three.

RED GROUPE

Found in the western Atlantic Ocean from Massachusetts through the Gulf of Mexico and south of Brazil, Red Grouper have robust bodies, small scales, and large mouths which allow them to eat their prey whole. Red Grouper spawn very frequently, close to twenty six times a year, from February through June in shallow waters. Rarely seen around coral reefs, Red Grouper are a bottom dwelling fish which prefer offshore rocky flat bottom habitats or rocky ledges at depths anywhere from 16 to 1083 feet. Generally, Red Grouper have a dark brown color with a reddish hue on its back and sides, then fading to a pale pink underneath.



YELLOWTAIL SNAPPER

Yellowtail Snappers can be found anywhere from Massachusetts to Brazil —as well as the Gulf of Mexico! Although Yellowtail Snappers have been spotted north of Massachusetts, they are predominantly found in the Bahamas and throughout the Caribbean.

This fish is easy to spot due to its distinctive yellow band, beginning around its snout and growing wider as it extends to the forked tail. Additionally, Yellowtail Snappers have a bluish olive color on their sides with yellow spots above the yellow lateral band. This species of Snapper are typically found around coral reefs, well above the bottom, forming small schools.

RED WHITE & BLUE...FISH!

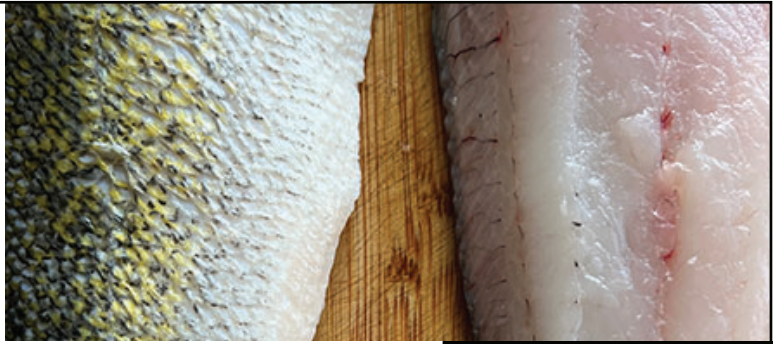


TROPICAL RED DRUM

Island Raised.
2-3 lb Skin on Fillets

BEST PRICE

13⁷⁵
lb



WALLEYE WHITE FISH

Caught in the Great Lakes
Freshwater, Skin on Fillets

BEST PRICE

12⁷⁵
lb



LOCAL BLUE FISH

Caught in New Jersey
Skin on Fillets

BEST PRICE

8⁷⁵
lb

★ ★ ★ ★ ★ ★ ★ FIRE UP THE GRILL, IT'S JULY! ★ ★ ★ ★ ★ ★ ★



KING KANPACHI FILLETS

Raised in Mexico
Skin & Collar on
Frozen Fillets

12⁷⁵
lb



BLUEFIN TUNA LOINS

Skin off,
Bloodline Out
Co-Frozen
30 lb Catch
Weight Case

12⁷⁵
lb



ALBACORE TUNA LOINS

Sashimi Grade
11 lb
Frozen Case

12⁷⁵
lb



WILD SOCKEYE SALMON

Skin on Fillets
Fresh or Frozen
Depending on
Availability!

12⁷⁵
lb



LOBSTER TAILS

Canadian
Cold Water Tails
2/3 oz Each
10 lb Case

19⁹⁰
lb



PREMIUM SPANISH OCTOPUS

Trap Caught
2-4 lb Octopus.
Flash Frozen
30 lb Case

4⁹⁰
lb



SUMMER LOVE OYSTERS

Raised in Prince
Edward Island.
Cocktail Size
100 Count

.90
ea



WHITE SHRIMP

41/50 Count
Shell on
40 lb Case

3⁹⁰
lb



MONTHLY SPECIALS

Call your Sales
Agent to place an
order today!

USA USA USA



BREADED CATFISH

From Beau Ridge, LA
4 oz Fillets, 15 lb Case

BEST PRICE

95⁰⁰
cs



LANGOSTINOS

19.95 Per lb

Imported Wild Scampi Giganti!

26.4 lb Case | 12 Trays Per Case

Choose from 3 Sizes

Colossal - Jumbo - Giant

CHRISTMAS IN JULY SPECIALS!



GIANT SQUID TENTACLES
2 lb Average
Caught off the Coast
of South America

2⁰⁰
lb



SPANISH SARDINES
Frozen at Sea
Great Flavor!

2⁰⁰
lb



SPANISH ANCHOVIES
Frozen at Sea
Delicate &
Delicious!

2⁰⁰
lb



7 FISH SMELTS
Caught off Peru
Dressed Smelts

2⁰⁰
lb

SAMUELS CRAB CORNER



**GIANT
STEAMED
CRABS**

Jumbo: 36 Pieces
Colossal: 24 Pieces

BEST PRICE

175⁰⁰
cs



**AUNT CONNIE'S
CRAB'S IN
SPAGHETTI SAUCE**

Crab Flavor in
Every Bite!
1 Gallon Units

BEST PRICE

25⁰⁰
gal



**BACKFIN
CRABMEAT**
12 lb Case
19⁵⁰
lb



**JUMBO LUMP
CRABMEAT**
12 lb Case
23⁵⁰
lb

SAMUELS SUSHI SECTION



**GREEN
SEAWEED
SALAD**

"Goma Wakame"
Frozen 2.2 lb Bags

BEST PRICE

15⁰⁰
ea



**SOY SAUCE
MARINATED
IKURA**

From Hokkaido,
Japan.
Frozen 1.1 lb Each

BEST PRICE

65⁰⁰
ea



**YAMASA
POKE SAUCE**

Enhance Your
Poke Bowls!
Made in the USA
75 oz Unit

15⁰⁰
ea



**SHIRO
DASHI**

Soup Base with
a Rich Aroma!
16.6 oz Bottles

7⁰⁰
ea

Samuels Seafood
FISH TALES Magazine
July 2022



**HAPPY
4TH OF
JULY!**