



FISH TALES™

SEPT 2022 | A SAMUELS SEAFOOD MAGAZINE

Greenhead LOBSTER

*Family-owned and Operated Lobster
Wholesaler, Located in Stonington, Maine*

Reverie

*Features a Unique Tasting Menu,
Coastal Cuisine, and Much More*

MAINE LOBSTER HISTORY

Learn How Lobster Came to be

FRESH MAINE
LOBSTER TAILS

+MONTHLY SPECIALS

Maine Lobsters for Labor Day



MAINE LOBSTER TAILS



LIVE MAINE LOBSTERS

Samuels Spotlight

A Hidden Georgetown Gem

By Kate Emick

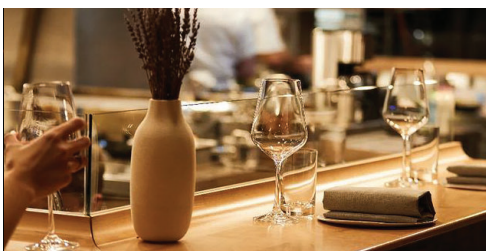


Reverie



Born and raised in Maryland, Chef Johnny Spero began his culinary career at the young age of sixteen. Very early on, he had the opportunity to work alongside James Beard award-winning Chef Johnny Monis and just two years later, Spero was staging at Noma in Copenhagen. Upon returning to the U.S., Spero worked at Chef John Shields' acclaimed fine-dining restaurant, Town House, before eventually finding a role as the Executive Chef at José Andrés' Minibar in D.C. Throughout his tenure at Minibar, both Spero and the restaurant collected several accolades.

Hidden in a Georgetown alleyway, Reverie, which opened in October 2018, is a fine dining restaurant inspired by years of Spero's global travels, but also his Mid-Atlantic roots. Spero has redefined luxury in a comfortable, inviting atmosphere with upbeat music and minimalist décor. Reverie features a unique tasting menu, focusing solely on coastal cuisine.



A few fan-favorite choices by guests are the restaurant's Carolina gold rice with Lobster claw and egg, Lobster tail with kelp, pumpkin seed, and Trout roe, and also their Abalone with garlic and green juice. Reverie's Surf Clam with green tomato, parsley, and garlic is another delicious option.

90s Inspired Dining

In addition to Reverie in Georgetown, Spero has also collaborated with restaurateur Scott Parker and Aslin Beer Company to open a 90's inspired pizzeria and beer hall called Nighthawk Brewery and Pizza in Arlington, Virginia. Inside, customers might feel as if they are being transported to Saved by the Bell's iconic "The Max." With sports latticework accents and electric blue squiggles on the walls, this 90's themed pizza and beer joint offers ten beers on tap, Chicago style pizza, and shareable plates.

To complete Spero's line of restaurants, the newly opened Bar Spero is a lively seafood bar and grill located in the Capitol Crossing complex in D.C. While living in Spain's Basque country, Spero fell in love with the fast-paced, high-energy dining. Although inspired by the nightlife in Spain, the menu at Bar Spero is influenced from traditions of open-fire

grilling and freshly shucked seafood, paired with an ingredient-driven bar program serving masterful versions of modern classics.

Sadly, on August 12th, Reverie suffered a devastating fire that will require Spero and his team to shut down until they can recover, rebuild, and reopen. If you are interested in donating to help bring Reverie back and better than ever, you can visit the link in our Instagram bio at [samuelsseafood](https://www.instagram.com/samuelsseafood). Once Reverie reopens, be sure to visit them online at [reveriedc.com](https://www.reveriedc.com) to book your next reservation!



A GLIMPSE OF MAINE LOBSTER HISTORY

Before Lobsters became a delicacy, they were being consumed in Europe. In fact, when the first European settlers arrived in North America, Lobsters were so plentiful that they were reportedly washing ashore in piles up to two feet high! The settlers soon realized that the Lobsters would spoil if they weren't cooked and consumed fast enough, identifying the crustacean as a source of quick protein.

Before the settlers arrived, Native Americans would often use them to fertilize their crops and bait their fishing hooks. Additionally, Native Americans would

eat them as well by covering them in seaweed and baking them over hot rocks; inspiring what we know today as the classic New England Clambake!

Early on, Lobsters were gathered by hand along the shoreline. By the late 1700's, special boats known as "smacks" were introduced in Maine to transport live Lobsters. These shellfish friendly vessels featured tanks with holes, allowing sea water to circulate through them. Fast forward to the mid-19th century, Lobster trapping, which was first practiced in Maine, became a popular method of catching these live delicacies.



MAINE LOBSTER MISO RAMEN

INGREDIENTS (Serves 4)

6 cups seafood stock/dashi
2 cup mushrooms (white beech, shimeji, sliced shitake, etc.)
2-4 cups cooked lobster meat, cut into large pieces or lobster tails, halved
1/4 cup Shiro miso (white miso paste)
4 serving ramen noodles, fresh or dried
2 sheets toasted nori, cut into quarters
1 cup green onions, chopped
2 Tbsp. butter (optional)
2 eggs (hard boiled or poached)
Optional garnishes: baby bok choy, corn, blanched carrots, sprouts, sesame seeds

DIRECTIONS

Bring stock to a simmer in a medium saucepan, but do not let it come to a boil. Add the mushrooms.
Place the miso in a medium bowl and whisk a quarter cup of the hot stock into the miso until incorporated.
Whisk in another quarter cup of stock. Pour the miso mixture into the saucepan and stir until combined.
In a separate saucepan, cook the ramen noodles as instructed, in boiling water (should only take a few minutes).
Drain the noodles and divide between serving bowls.
Add cooked lobster meat or tails to each bowl.
Ladle the hot soup over the noodles, evenly distributing the mushrooms.

EMPLOYEES OF THE MONTH



*****Congratulations***
to the
*Onyx Team***

It isn't often a whole team will rise together and accomplish this feat! The Red Team was one from the Pre-COVID Days, and Human Resources did it once when Tess was here! Well this month the Employee of the Month Award goes to the Onyx Team! Thank you Team Members! From Frankie to John... From Sarah to Doug... What a Month to Remember!!!! Megan, Helena, Joe V, Chris, Ryan, Laurie, and Wild Bill Z.

True winners in every sense of the word...keep up the good work!! Thank you!

CHECK OUT OUR HERRING SALAD!



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FISH TALES MAGAZINE

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GREEN HEAD



WRITTEN BY KATE EMICK

Just like Samuels, Greenhead Lobster is a family-owned business located in Stonington, Maine, a town well-known for its historical tradition of Lobstering. For the past 25 years, Greenhead Lobster has focused on one product: wild caught fresh Maine Lobster!

THE WAY LOBSTER SHOULD BE!

Greenhead Lobster works with a dedicated fleet of over 100 independent local Lobstermen and women who fish year round in the rugged waters of Penobscot Bay. Recognized as a prime habitat for high quality fresh Maine Lobsters, the cold, clean waters in the Gulf of Maine have dramatic tides and ideal water temperatures which create the perfect environment to produce a sweet tasting Lobster, unlike any other. The largest Lobster port in Maine, Greenhead Lobster is very unique because each day Lobsters are harvested, hand-selected, and shipped from the company's headquarters in Stonington.

LOBSTER



OWNER, HUGH REYNOLDS

Owner, Hugh Reynolds, oversees every aspect of his dockside operation and is very passionate about his work. Reynolds and his experienced team value their longstanding relationships with the dedicated Lobstermen and women who supply him with premium quality Stonington, Maine Lobster. Each day when Reynolds arrives to the docks he looks out over the water to see how many boats are out which is a good indication of how much Lobster is coming in that day. Once the Lobsters are delivered dockside, they are sent to holding facilities that are made up of a saltwater aquarium, shore side. Next, the Lobsters are either sent to the company's live plant where they are packed and prepared for delivery or they are sent to the processing plant where they are arranged for HPP processing. Greenhead Lobster takes pride that every aspect of their hands on operation is done in-house. From the minute the Lobsters come off the boat until they are sent to your doorstep, Greenhead Lobster is dedicated to providing only the best live Maine Lobsters!

★
 "WHEN LOBSTERS ARE
 HARVESTED, SELECTED, AND
 SHIPPED UNDER THE
 GREENHEAD LOBSTER NAME,
 ONLY THE BEST WILL DO."
 HUGH REYNOLDS

Greenhead Lobster strives to ensure that the highest quality of the day's catch is maintained from the time it is harvested until it is delivered to you. In order to do this, Greenhead Lobster utilizes its state-of-the-art HPP processing facility, located less than an hour from the company docks. This humane HPP process preserves the flavor, texture, and quality of live Maine Lobsters.

High Pressure Processing, otherwise known as HPP, is a non-thermal technology that uses cold water and extreme high pressure, nearly five times more pressure than is found at the bottom of the ocean, to break the connective tissue that bonds the meat to the shell. This allows the meat to be easily recovered, delivering a fresh, all natural, out of the ocean flavor. Furthermore, since the tail meat does not stick to the shell, it saves time for the chef and overall improves the consumer's experience.

In addition to live Maine Lobsters, Greenhead Lobster also offers the perfect alternative to live Lobster: Lobster tails! Each Lobster Tail is nitrogen frozen in the shell, locking in the taste, but also the quality, extending its shelf life.



PLACE YOUR ORDER TODAY!

Greenhead Lobster promises that each Lobster is wild caught, all-natural, and shipped directly to you from Stonington, Maine...just 'the way Lobster should be!' To learn more about Greenhead Lobster you can visit them online at greenheadlobster.com. Also, be sure to speak with your Samuels Sales Representative about the live Lobsters and 4-5 oz tails we have on sale for the entire month of September!





MONTHLY SPECIALS

Call your Sales Agent to place an order today!

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.*

SamuelsandSonSeafood.com

East Coast

800-580-5810

215-336-7810

Mid West

888-512-3636

412-567-7333

Samuels Squid Extravaganza



CALIFORNIA WILD CHIIRONES

Baby Squid with Ink
Frozen 5 lb Unit



2.98 lb



GIANT SQUID TENTACLES

Caught off the Coast of South America. 2 lb Average

2.98 lb



CLEANED CALAMARI RINGS

Rings Only
25 lb Case

5.98 lb



WHOLE BRONZINO

400-600 Gram Fish
Frozen 20 lb Case

3.95 lb



CLEANED CUTTLEFISH

2-4 lb Each
IQF 22 lb Case

6.75 lb



AMAZONIAN TAMBAQUI RIBS

"Black Fin Pacu"
Cut to Order

7.75 lb



AHI TUNA LOINS

5-8 lb Loins
30 lb Case

7.75 lb



STORMY BAY OYSTERS

Raised in New Jersey
100 Count Box

0.80 ea



BRAZILIAN LOBSTER TAIL

7 oz Warm Water
Tails. 10 lb Case

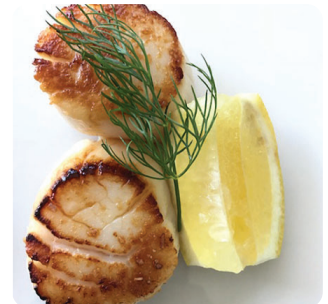
27.50 lb



COLOSSAL COOKED CRAWFISH

U/10 Count
Frozen 10 lb Case

3.75 lb



SEA PEARL DRY SCALLOPS

U/10 Count
IQF 30 lb Case

27.50 lb

GREENHEAD LOBSTER SHOWCASE

**LIVE MAINE
LOBSTERS
20 LB CASE
6.95 LB**



**4-5 OZ MAINE
LOBSTER TAILS
10 LB CASE
19.95 LB**



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**QUICK PEEL
WHITE SHRIMP
41/50 Count
20 lb Case
3.95 lb**

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**ALL NATURAL
OISHII SHRIMP
26/30 Count
20 lb Case
6.95 lb**

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**ALL NATURAL
OISHII SHRIMP
21/25 Count
20 lb Case
7.95 lb**

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**LAUREN BAY
CLAW
12 lb Case
7.95 lb**

**LAUREN BAY
SPECIAL
12 lb Case
10.95 lb**

**LAUREN BAY
LUMP
12 lb Case
15.95 lb**

**LAUREN BAY
SUPER LUMP
12 lb Case
19.95 lb**

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**PORTUGUESE STUFFED
SQUID IN RED SAUCE
120 Gram Tin
12 per Case
25.00 cs**



**PORTUGUESE JUMBO
SQUID WITH GARLIC
120 Gram Tin
12 per Case
25.00 cs**



**CANTERBURY CURE
KALUGA CAVIAR
Mild & Buttery
1 oz Units
50.00 ea**



**AUNT CONNIE'S
CHOPPED HERRING
SALAD
5 lb Unit
10.00 ea**

