



FISH TALES™

FEB 2023 | A SAMUELS SEAFOOD MAGAZINE

JAIL ISLAND ATLANTIC SALMON

Authentically Canadian,
Genuinely Delicious

THE CHOPTANK - ANNAPOLIS, MD

Seafood & More on
the Waterfront

SAMUELS TRAVELS TO CANADA!

An Exclusive Atlantic
Salmon Tour

PLUS FEBRUARY MONTHLY SPECIALS!

Products Hand-Picked
for Valentine's Day



JAIL ISLAND

ATLANTIC SALMON



Samuels Spotlight

The Choptank-Annapolis Seafood on the Waterfront

By Kate Emick



*Photos Courtesy of The Choptank

Atlas Restaurant Group celebrates historic Annapolis with The Choptank, a new fish and crab house, located on “Ego Alley” along downtown Annapolis’ famous City Dock!

Atlas Restaurant Group is a Baltimore-based hospitality group that operates twenty-seven restaurants in Maryland, Florida, and Texas. The group focuses on integrity of product, impeccable service, and an unparalleled entertainment experience that has redefined traditional dining.

Following the success of The Choptank’s flagship location in Baltimore’s historic Fells Point neighborhood, Atlas Restaurant Group knew that this concept would fit well into downtown Annapolis and opened its doors in summer of 2022.

Take in the beautiful waterfront view at The Choptank through its large open windows from either the dining room, rooftop bar, or waterside Crab deck. To match the brand, the interior of the restaurant is filled with dark blues and bright bass accents that tie in with the marble tables and bar tops. On the walls, guests can find black and white photos as well. As for the outside, the restaurant utilizes soft colored plants such as light green,

yellow, and of course blue flowers to highlight the beauty of the view.

The Choptank creates the ideal dining experience all year round. Even on cold winter days, guests can take in the water and the sun from the dining room to transport them back to summer.

Local seafood takes the spotlight on The Choptank menu. Naturally, the Crab Cake is the most popular option chosen by guests and a very close second is the restaurant’s Fish and Chips. The Choptank’s signature Fish and Chips is made with Hake and battered perfectly with a house-made batter.

With a seafood-centric menu, guests also have the option to choose from eight different fish on the menu including, but not limited to, Chilean Sea

Bass, Bronzino, Yellowfin Tuna, and Dover Sole. A variety of preparations are available as well such as blackened, pan-seared, or broiled.

Aside from local seafood, The Choptank is known for steak as well, offered in a variety of cuts. Guests can find everything from the New York strip to the dry-aged porterhouse. In addition to steaks, the restaurant also showcases a menu section dedicated to sauces, offered a la carte, and accoutrements that give way to endless possibilities.

More than just delicious seafood, steaks, and more, The Choptank offers an extensive variety of liquor, wine, beer, and specialty cocktail listings. A few must-try cocktails are the “Wave Runner,” “Forget-Me-Knot,” and the Maryland based “Crush.”

Have a sweet ending to your meal with delicious desserts like coconut cream pie, passion fruit crème brûlée, a cast iron chocolate chip cookie, or seasonal ice cream.

Enjoy one of Maryland’s top waterfront locations at The Choptank! Reservations are recommended and can be made at thechoptankrestaurant.com/Annapolis. Also, be sure to check out The Choptank on Instagram @thechoptankannapolis!



SAMUELS TRAVELS TO NEW BRUNSWICK, CANADA!

In October, members of Samuels Seafood Company's Purchasing and Marketing departments took a trip to New Brunswick, Canada, where they were able to take an in-depth Atlantic Salmon tour at True North Seafood Company.

During their time in New Brunswick, Samuels Seafood Company took a hatchery tour to see how the Salmon evolve from juvenile to mature fish, as well as a tour of a fresh water operation and pen site directly from the water. Additionally, Samuels Seafood Company got an extensive tour of the processing plant, which gave them the opportunity to follow the process from egg to finished product. Seeing all aspects of the operation, a tour was conducted further to show how the pens are made and operate in open water from True North's net maintenance facility.



*Photos Courtesy of Kate Emick

Samuels Seafood Company also got to attend a product cutting where they were invited to taste a variety of products like hot and cold smoked Salmon, plus Bronzino, Dorade, and Ombrina from Spain.

The trip wrapped up with the Bay of Fundy Salmon Recovery Project. The goal of the project is to increase the number of spawning Atlantic Salmon in the inner Bay of Fundy. Once the Salmon are mature, they are released back into the Fundy National Park rivers. Members of Samuels Seafood Company had the chance to be hands on and actually release the Salmon back into the wild! They did this by transporting the fish in what were called "boots" down to the river after the fish were electronically tagged.

Samuels Seafood Company thanks True North Seafood Company for the opportunity to visit their facilities and for an unforgettable Atlantic Salmon tour!



EMPLOYEES OF THE MONTH



Left to Right: Dave Robinson, Jay David Stauffer, Pierre Lucero, & Mike Leyva

It is not often that an entire department is selected as employee of the month, but in December, the IT department accomplished just that! As the saying goes, "In every problem is an opportunity in disguise." Samuels Seafood Company faced a challenge in December and the IT team's perseverance was unrelenting which made the IT team better for the future of the company. Thank you for your hard work and dedication. Congratulations to a job well done!

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for All Your Seafood Needs!*

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@giuseppesmarket*



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Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

FISH TALES STAFF

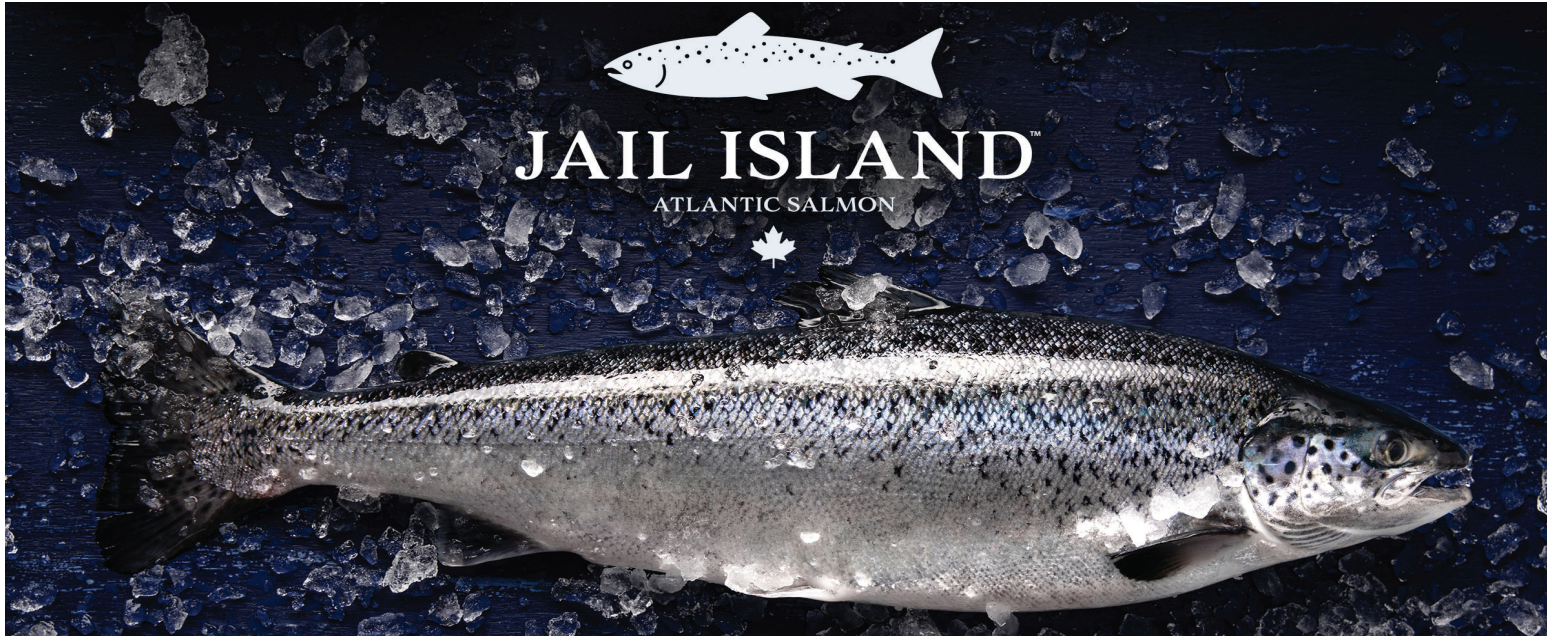
DIRECTOR OF MARKETING
KRISTIN O'NEILL
kristino@samuelsseafood.com

SENIOR EDITOR
KATE EMICK
kate@samuelsseafood.com

SAMUELS SEAFOOD CHEF
BARRY SULLIVAN
barrys@samuelsseafood.com

JAIL ISLAND SALMON

EXCEPTIONAL FLAVOR, SUSTAINABLY RAISED



*Photos Courtesy of Jail Island

Let Jail Island Salmon be the Star in Your Next Menu!

Take pleasure in serving Jail Island Atlantic Salmon for its culinary versatility and exceptional taste. It pairs beautifully with the rich seasonings of Winter and Spring and with almost any ingredient that you can imagine. As a portion or fillet, our Salmon is fantastic to be roasted, poached, or baked. With a delicate flavor and a satisfying medium-firm texture, Jail Island Salmon is considered some of the finest quality Atlantic Salmon in North America, exclusively delivered by Samuels Seafood Company.

It's More Than Just Salmon

Beyond its incredible health benefits, culinary versatility, and exceptional taste, Jail Island Salmon is known as the fish that gives back! When you choose Jail Island for your guests and family, you are choosing sustainable Salmon, and choosing to support the Fundy Salmon Recovery Project; a passion project formed by a diverse group of organizations engaged in reviving wild Atlantic Salmon stocks in the Bay of Fundy. The goal of the project is to increase the number of spawning Atlantic Salmon in the inner Bay of Fundy. Once the Salmon are mature, they are released back into Fundy National Park rivers. Samuels Seafood donates a portion of the proceeds from every sale of Jail Island Salmon to the Fundy Salmon Recovery Project.

Sustainability Done Right

Jail Island Salmon is fully traceable from egg to plate and comes from the only fully integrated 4-star BAP-certified salmon producer in North America. Developed by the Global Aquaculture Alliance (GAA), BAP is the world's most trusted,





Chef Barry Sullivan

Questions or Comments?

Chef Barry will be happy to assist!

800-500-5810 x6555

BarryS@SamuelsSeafood.com



comprehensive, and proven third-party aquaculture certification program; also, the only aquaculture certification to encompass the entire production chain¹. Our 100% Canadian Salmon grow in pristine waters and are harvested with care to ensure freshness and quality. We work in harmony with nature to provide a consistent supply year-round. Available in whole fish, fillets, and portions, Jail Island Salmon is packed fresh in a recyclable corrugate box.

We thank you for choosing Jail Island Salmon and supporting the Fundy Salmon Recovery Project!

FALL IN LOVE WITH JAIL ISLAND SALMON!

This February, enjoy the delectable and delicious, Jail Island Salmon!

Jail Island Salmon is sustainably raised in the cold, clean waters of the North Atlantic. With a delicate flavor and refined texture, Jail Island Salmon is considered some of the finest quality Atlantic Salmon in Canada.

Ideal for a variety of applications such as roasting, steaming, grilling, sashimi, tartare, and carpaccio, Jail Island Salmon is an extremely versatile fish.

The clean flavor and firm texture of this fish make it a perfect choice for raw applications.

Here, I have crudo style Jail Island Salmon. I began by hand slicing the raw Salmon fillet into very thin slices. After I layered the slices of Salmon, just overlapping, I placed navel orange slices just alongside the fish. Next, I drizzled just a bit of Santa Ines Olive Oil over the top. To finish the dish, I garnished it with red onion, celery leaves, parsley, capers, yellow sweetly drops, and just a dash of Calabrian chili oil.

The navel oranges, perfect for the winter time, add some acidity to the dish and the yellow sweetly drops, recognized for its sweet flavor, add a pop of flavor.

This winter season, Jail Island Salmon is an exceptional choice for your Valentine's Day menu, sure to please all your guests!



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: February 1st-28th

**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.*

SamuelsSeafood.com

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Hand-Picked for Valentine's Day!



CUPID'S ARROW OYSTER

From Massachusetts
100 Count, Medium Cup

\$0.95 ea



EDIBLE ORCHIDS

Gorgeous Purple Color
50 Count Packs

\$12.00 ea



EDIBLE ROSES

Vibrant Red
20 Count Packs

\$22.00 ea



PINK GINGER

"Gari"
5 Gallon Units

\$44.00 ea



SNOW CRAB CLUSTERS

Fully Cooked, 5/8 oz
Size. 30 lb Case

\$7.95 lb



DUNGENESS CRAB CLUSTERS

Caught in the Pacific
Northwest. 25 lb Case

\$7.95 lb



SNOW CRAB COMBO MEAT

70% Body, 30% Leg
Meat. 5 lb Cooked Unit

\$13.95 lb



CHILEAN KING CRAB CLUSTERS

18 oz & Up
30 lb Case

\$19.95 lb



WILD WHITE SHRIMP

Peeled & Deveined
61/70 Count, 10 lb Case

\$4.00 lb



PEELED & DEVEINED WHITE SHRIMP

Tail off, 31/40 Count
10 lb Case

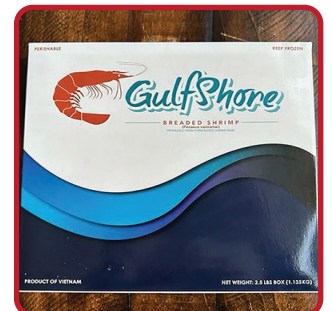
\$5.00 lb



WILD MEXICAN GOLD SHRIMP

U/15 Count
30 lb Case

\$10.00 lb



GULF SHORE BREADED SHRIMP

13/15 Count
10 lb Case

\$50.00 cs

100% FRESH HAND-PICKED CRABMEAT!

ALL BLU BRAND CRABMEAT PRODUCTS REQUIRE A 12 LB MINIMUM FOR SALE PRICE



LUMP
10.00 lb



JUMBO
15.00 lb



JUMBO LUMP
20.00 lb



COLOSSAL
25.00 lb



**WILD CALIFORNIA
CHIPIRONES**
Baby Squid with Ink
5 lb Unit
\$2.95 lb



**AHI TUNA
LOINS**
5-8 lb Each
30 lb Frozen Case
\$7.95 lb



**GROUND TUNA TORO
WITH SCALLION**
Ready to Thaw & Serve
22 lb Case
\$10.95 lb



**CHILEAN SEA BASS
PORTIONS**
4 oz Each
10 lb Frozen Case
\$19.95 lb



**LITTLENECK
CLAMS**
18/27 Count
10 lb Frozen Case
\$3.00 lb



**MAITAKE
MUSHROOMS**
"Hen of the Woods"
6 lb Units
\$10.00 lb



**JAPANESE PEN
SHELL CLAM**
"Tairagai," Meat & Shell
U/10 Size
\$16.00 ea



**YAMASA SOY SAUCE
TAKE OUT PACKS**
Regular
500 Count
\$14.00 cs



**SUSHI LOBSTER
TAIL MEAT**
100% Tail Meat
IQF 10 lb Case
\$19.00 lb



**CALIFORNIA OYSTER
CHOWDER**
Aunt Connie's Famous
1 Gallon Units
\$39.00 gal



**PORTUGUESE TUNA
IN EVOO**
Tinned in Oregano. 120
Gram Each, 30 per Case
\$49.00 cs



**CANTERBURY CURE
IMPERIAL CAVIAR**
Smooth & Buttery
1 oz Units
\$59.00 ea

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ATLANTIC SALMON

