



FISH TALES™

APRIL 2023 | A SAMUELS SEAFOOD MAGAZINE

TEXAS GOLD SHRIMP

Flavor That's
as Good as Gold!

DEPAUL'S TABLE - ON THE MAIN LINE

A Modern Italian
Steakhouse in Ardmore

QUAIL AND JIDORI EGGS

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with Monthly Specials!



Samuels Spotlight

DePaul's Table - A Modern Italian Steakhouse on the Main Line

By Kate Emick



ePaul's Table, located in the heart of Ardmore, is the newest addition to the Main Line's dining hub.

The former home of the historic Haverford Trust Bank, which dates back to the early 1900's, DePaul's Table features nearly 200 seats between the dining rooms and the bar. Showcasing an elegant dining experience, the restaurant incorporates soft shades, contrasting plank flooring, and cushioned banquettes by the bar.

Owner, Anthony DePaul, has over twenty years of experience in the restaurant industry. With his experience, he has helped well-known businesses from Philadelphia to Atlantic City to open their own restaurants. He has also spent time at Iron Chef Marc Forgione's American Cut Steakhouse in New York City, as well as The ChopHouse in New Jersey. Now, DePaul comes full circle by opening his very first restaurant.

Executive Chef Jose Galicia, formerly of The ChopHouse, leads the kitchen. With many years of experience under his belt, Galicia has created a menu with extensive offerings, perfect for anyone who stops in.

DePaul's Table is known for the finest cuts of steak,

big chops, fresh seafood, seasonal vegetables, unique salads, savory flatbreads, and more. A few popular menu items include the restaurant's Lobster ravioli made with brandy cream and Lobster medallions, the sesame crusted Ahi Tuna with crispy shallots, Japanese seasoned rice, ginger, and sweet soy, and the pan seared Salmon served with Kennett Square mushroom risotto and blistered cherry tomatoes.

When it comes to steak, the restaurant has several options to choose from like the eight-ounce filet mignon or the twenty-eight-day dry aged New York strip steak. Sure to impress, guests will also find a forty-eight-ounce bone-in tomahawk ribeye on the menu too! Not only are steaks a highlight on the menu, but the roasted bone-in chicken and double cut rib lamb chops are popular choices as well.



When dining in at DePaul's Table, be sure to pair your meal with the perfect drink. From cocktails to wine, and beer, guests are bound to find the perfect one. Additionally, Monday through Friday from 4:30pm-6:30pm, the restaurant provides a happy hour which comes with an assortment of drinks and small plates such as Lobster guacamole, crispy buffalo Shrimp, or steak tacos.

From his years of experience in restaurants, DePaul aims to reflect the values that he has come to love and adore which includes elevated customer service and extra attention to detail. DePaul develops relationships with his guests. He says, "I want to know their favorite dishes, wines, table preferences, birthdays, and kids' names." By doing so, DePaul has created a very personable experience guests won't find anywhere else.

Located at 7 E. Lancaster Ave. in Ardmore, DePaul's Table is open daily. The restaurant is happy to serve guests for dinner or happy hour, so be sure to stop on by! Reservations are not required but are suggested, especially on weekends.

For additional information, guests can visit the restaurant online at depaulstable.com or on Instagram @depaulstable.

Everything You Need to Know About Quail & Jidori Eggs!



Throughout the years, quails and quail eggs have grown in popularity as they have become more common in restaurants, recipes, and even backyard farms.

Quail eggs have been apart of European cuisine for centuries and are often considered a delicacy in many countries. The eggs of quails are quite tiny, about a fourth of the size of a chicken egg. With a taste similar to chicken eggs, quail eggs have more yolk per egg, which gives them a slightly richer flavor.

Known for their pale brown or creamy tan color and irregular brown speckles and spots, quail eggs are a great source of protein and fat.

The best way to cook quail eggs is to show off their petite size. Hard-boiled quail eggs are beautiful on top of a salad, or a fried quail egg makes for the ideal topping on a slice of toast. Pickled quail eggs are also popular.

Jidori eggs originate from a Japanese breed of chicken called Hinai-Jidori. Due to the breed's heritage, free-range lifestyle, and vegetarian diet, they are known for producing eggs with rich, dark yolks. In Japan, these chickens must have at least a 50% Jidori ancestry to be considered authentic and you guessed it: the telltale sign is the dark orange yolks!

These dark, unique yolks are firm, smooth, and flavorful, but also have the perfect texture to be consumed raw. As always, there is a risk when consuming raw eggs and poultry and Jidori eggs are no exception. Often used as a dipping sauce, the yolks of Jidori eggs also work well when mixed into several types of traditional Japanese dishes including natto. These eggs make for a beautiful, bright presentation when cracked over top of rice, too.

The whites of Jidori eggs are just as tasty. Firm, yet slightly springy, Jidori eggs are great when served simply, sunny side up.



EMPLOYEES OF THE MONTH



Samantha Robb

Samantha Robb joined the Samuels Accounting Team back in July 2022. Since joining the team, Samantha has been working in Accounts Payable helping to ensure that vendor invoices are processed quickly and paid on time. She is organized and works with a sense of urgency, always quick to hop in and complete any task that is asked of her. We're happy to have Samantha's smile and positive attitude contributing to our team here at Samuels. Thank you, Samantha, and congratulations on your EOM win!



Joseph Ortolani

Joe Ortolani started with the Samuels west coast team as a driver over a year and half ago. Not too long after, Joe was an ambassador for our customers where he delivered their products and took care of their needs. Then, Joe was assigned to help in the warehouse in preparing products for delivery. Recently, Joe was given the title of "Logistic Coordinator" where he routes the drivers. He is doing a great job in tandem with the production supervisor in making sure products are delivered in a timely manner to our customers. Congrats on your employee of the month win!



Michael Ansaldo

For over two decades, Mike Ansaldo, Driver #36, has shown great work ethic as he rolls with every punch and tackles any challenge that comes his way. While running one of our heaviest routes in Washington DC, he still manages to go the extra mile to make sure his teammates and our customers have what they need when they need it. Additionally, he runs our tractor trailers to our supermarket customers. Thank you, Mike, and congratulations!



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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
katee@samuelsseafood.com

MARKETING ASSISTANT
BLAKE MONTALTO
blakem@samuelsseafood.com

SAMUELS SEAFOOD CHEF
ANNE COLL
annec@samuelsseafood.com

TEXAS GOLD SHRIMP

FLAVOR THAT'S AS GOOD AS GOLD!



Texas Gold Shrimp has been in operation since 1977, but the story of this family business started in 1952 with the Zimmerman family and their boat repair shop: Marine Mart. This is where their history and passion for Shrimp all began.

At the shop, the family acquired a Shrimp boat after years of repair work. From that moment, they expanded into Shrimping. The grandfather was an engineer, so he began to design and build his own Shrimp boats. They built almost 300 boats between 1960 and 2000 and many of these designs are still used today. Currently, they have the largest fleet in the Brownsville/Port Isabel, TX area and the most fuel-efficient fleet in the Gulf of Mexico with boats that use at least 20% less fuel.

The Zimmerman family has innovated the Shrimping business in Texas and is now taking the Shrimp world by storm with their premier product, Texas Gold. It's because of the passion and commitment to doing things better that makes for such a high-quality product. It's truly as good as gold.

Each package of Texas Gold contains beautiful brown Shrimp with a full-bodied, amazing flavor. The taste is fresh and clean with lovely notes of richness and sweetness. Since they own their own boats, label, and oversee every aspect of production, Texas Gold delivers consistent and delicious Shrimp every time.

The quality and consistency of Texas Gold starts with the care and attention to detail the boat crews put into handling the Shrimp once it is caught. To ensure every Texas Gold Shrimp is the highest quality, they are very quick and careful. As soon as the Shrimp are caught, they are headed on the boat, which results in

a cleaner tasting Shrimp. Lastly, the Shrimp are frozen onboard at the peak of freshness.

Texas Gold does not cut corners; they treat each Shrimp like gold. During freezing, they protect their Shrimp in rigid, plastic baskets rather than large Shrimp sacks. This allows for fewer defects and broken pieces and a more even distribution. This even distribution helps the Shrimp freeze quickly and efficiently so that you receive only the freshest Shrimp straight from the Gulf.

When the boats return to the docks, the trained staff carefully unload and weigh all Texas Gold Shrimp. Once complete, all Texas Gold Shrimp are loaded onto trucks and delivered to the packaging facility in Port Isabel, TX.

All Texas Gold Shrimp are processed at this one facility and there are strict specifications about what goes into each package. Texas Gold Shrimp goes through three separate quality control checks during the grading and packaging process and there is a Texas Gold employee overseeing all operations. This is because Texas Gold is very particular about what is placed in the package and wants to provide only the best Shrimp.

Texas Gold is focused on quality. From the way the Shrimp is handled on the boats, to the way Texas Gold is packaged; they do everything possible to ensure Texas Gold is truly as good as gold!

Available year-round in multiple sizes, Samuels is offering a sale on 41/50, 36/40, 26/30, 21/25, and 16/20 size Shrimp for the entire month of April!



WELCOME SPRING WITH TEXAS GOLD SHRIMP!

Spring is here! The trees are budding and flowering and it's a great time of year to get out and enjoy all the different landscapes. We are so lucky at Samuels to have Texas Gold Shrimp, a family owned and operated company, that offers a superior gulf Shrimp that will tantalize your palate. These

Shrimp are very versatile in many different cooking applications whether they are steamed, sautéed, fried, or used in a ceviche.

My favorite way to cook the Texas Gold Shrimp is to do a quick sauté. I like to use the mushrooms here at Samuels. For the base of the dish, I use bok choy, ginger, garlic, and brown beech mushrooms. Then I like to lightly sauté the Shrimp and the aromatics. I finish the dish with a coconut kaffir lime curry sauce. I garnish the dish with celery leaves and shaved radish. Texas Gold Shrimp never disappoint with their sweet flavor and crisp texture. Additionally, they are great for any appetizer application or for the center of the plate. Texas Gold Shrimp are a great item for any restaurant or for your home.



Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

800-500-5810 x6555

AnneC@SamuelsSeafood.com





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11 lb Case

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"Amberjack"
20 lb Case Avg., Frozen

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10/20 Dry IQF
5 lb Units, 30 lb Case

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In Wine Sauce
1 Gallon Units

\$25.00 ea



OLSEN'S BRAND HERRING

In Cream
1 Gallon Units

\$25.00 ea



WILD SWORDFISH PORTIONS

4 oz Skin off
10 lb Case, Frozen

\$5.99 lb



BIG GLORY BAY KING SALMON

Headed & Gutted
Frozen at Sea

\$6.99 lb



WILD SNAPPING TURTLE MEAT

Boneless
Frozen, 5 lb Unit

\$14.99 lb



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3 oz Skin off
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\$29.99 cs

Sale Dates: April 1st - 30th 2023

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Ramps Are Back!

*Special Pricing is Reserved for Current Samuels Account Holders and Guiseppe's 7 Fish Club Members Only. *Price and Availability Subject to Change. *Additional Freight Charges may Apply - Please Consult with Your Samuels Agent for More Information.

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WILD-CAUGHT GULF SHRIMP



Product of USA

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**41/50
Size**

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**36/40
Size**

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**26/30
Size**

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**21/25
Size**

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**16/20
Size**

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THE GOLD STANDARD OF SHRIMP



**GIANT HUMBOLDT
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12/2 Tentacles
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\$2.50 lb



**LITTLENECK
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18/27 Count
10 lb Case Frozen at Farm

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Tubes & Tentacles
10 lb Case

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5 oz Each
10 lb Case, Frozen

\$5.50 lb



**JONAH CRAB
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Caught off USA Coast
10 lb Case, Frozen

\$4.50 lb



5 Case Maximum

**BLU BRAND
LUMP CRABMEAT**
100 % Hand-Picked
12 lb Case

\$16.50 lb



10 Case Maximum

**BLU BRAND
JUMBO CRABMEAT**
100 % Hand-Picked
12 lb Case

\$19.50 lb



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SQUID INK**

Imported From Spain
500 Gram Jar

\$19.50 ea



**IMPORTED PORTUGUESE
JUMBO SQUID**

Tinned in Garlic Sauce
12 per Case

\$15.00 cs



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Trout Roe
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1 Gallon Unit

\$40.00 ea



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5 lb Unit

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TEXAS GOLD

WILD-CAUGHT GULF SHRIMP



FLAVOR THAT'S GOOD AS GOLD.