



FISH TALES™

MAY 2023 | A SAMUELS SEAFOOD MAGAZINE

HAWAIIAN KANPACHI

Responsibly Raised
off the Kona Coast

THE YARDLEY INN

Contemporary
American Cuisine

DINING ON THE AVENUE

East Passyunk Ave
Restaurants & More!

MAY MONTHLY SPECIALS

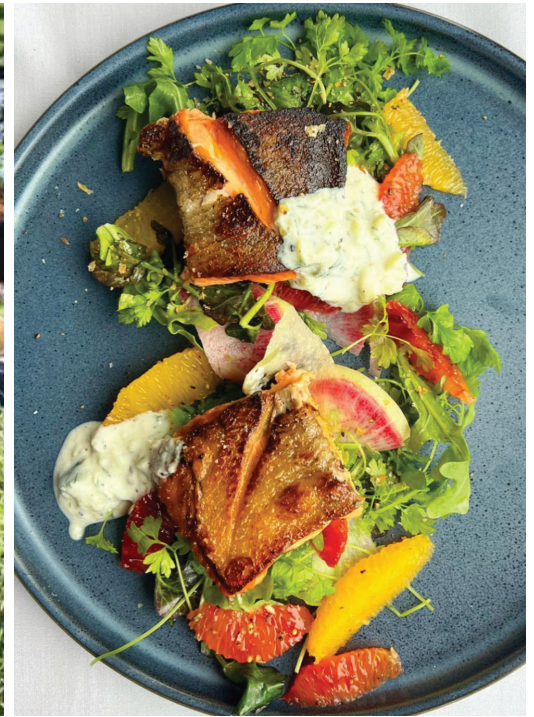
Perfect for Mother's
Day Menus!



Samuels Spotlight

The Yardley Inn - Serving New American Cuisine in Bucks County

By Tiffany Rivera



The Yardley Inn, an award-winning restaurant located in Bucks County overlooking the Delaware River offers a variety of versatile meals to foodies and locals.

The restaurant represents a tranquil, yet comforting ambiance, with dim lighting, multiple views of the Delaware River, rustic décor, and welcoming wait staff.

The eatery has been a Yardley staple for over 30 years and has seen an influx of customers from all over the Philadelphia area thanks to Executive Chef Rob McNally's culinary skills. His career has spanned over 16 years.

Chef Rob specializes in New American cuisine and has been translating his love of cooking on to the plates of long awaiting customers. He has worked in famous Philly eateries including Zahav and Fork. He has also worked with chefs at Chambers 19 Bistro and Audrey/June in Nashville, Tennessee.

Chef Rob has been with The Yardley Inn for almost three years and has been adding unique dishes that include vegetarian options, to unique spins on classic American dishes.

Some customer favorites include their signature

homemade pastas, duck confit carbonara, made with spring peas, parmesan chili oil, and bucatini pasta. Other options include, truffle deviled eggs topped with smoked bacon and caviar; and deep-fried marinated tofu with a side of black rice, ponzu, and cucumber kimchi. All dishes are created with fresh and locally sourced ingredients.

For seafood, Chef Rob creates a lasagna made with Blue Crab, baby Rock Shrimp, topped with anchovy breadcrumbs, also on the menu is Greek whole roasted Bronzino, braised fennel, tomato, red onion, warm dill butter, served with a citrus salad on the side; and Big Glory Bay King Salmon with spiced farro, tzatziki sauce, paired with a radish arugula salad.

Chef Rob says Big Glory Bay King Salmon is one of the top sellers at his restaurant.

"I love the product and it's also a gorgeous piece of Salmon," he said.

From 4pm through 6:30pm, the restaurant has seven-dollar small plates including beef spring rolls, bangers and mash, and sweet potato wedges with a maple aioli.

The restaurant also has an impressive cocktail list including, "Blood of the Dragon," a drink mixed with

black cherry syrup, lime, and absolute lime; "Inn Margarita," infused with eposado tequila, Cointreau, and lime agave. Another popular cocktail for spring is their "Melon Margarita," made with fresh lime, agave, and hornitos reposado tequila.

The Yardley Inn has gained recognition in Bucks County and beyond. The business recently won Best in Bucks County, for Best New American Restaurant.

In addition to their delicious dishes, welcoming atmosphere, and creative cocktails, the restaurant also caters events such as weddings and baby showers.

Chef Rob has also planned some exciting events for the restaurant ahead of the summer season.

"I do once every two months a paired dinner with either wine, tequilas, whiskey, I'm starting to do Sunday night dinners where I'm starting to do "dinner in Spain," where we include Spanish themed entrees, which will begin in the summer," he said.

With warm weather approaching, plan a brunch, or dinner at The Yardley Inn. Although reservations aren't necessary, they are highly suggested, especially on the weekends. Be sure to follow The Yardley Inn on Instagram: @yardleyinn and Chef Rob @chef_rob-ert_Mcnally

East Passyunk Dining & Imbibing Destinations Offer More Than Just a Meal



South Philadelphia's hub for diverse dining offers a plethora of unique culinary experiences.

For generations, East Passyunk Avenue has been synonymous with destination dining, managing to perfectly balance the best of old and new. East Passyunk's mile-long corridor mixes boutique shopping, top-notch services, and world-class cuisine with popular events like the Flavors on the Avenue street festival which will take place in June. More than 50 eateries offer a diverse array of dining options, from authentic traditional Italian, to fine contemporary American, to Mexican, Asian, gastropubs and more, including many regulars on Philly's (and the nation's) top best-of lists.

More than 20 of those dining spots offer dishes sourced through Samuels, who plays a large role in making sure East Passyunk remains a South Philly gem. Today, the East Passyunk Business Improvement District (EPABID), home to more than 160 independently owned businesses, is a premier destination for unforgettable meals and cocktails. Anyone dining and imbibing on the avenue has an extensive selection of culinary finds to choose from, including Bing Bing Dim Sum, Flannel, Le Virtu, Noir, Stargazy, Stogie Joe's, and so many more.

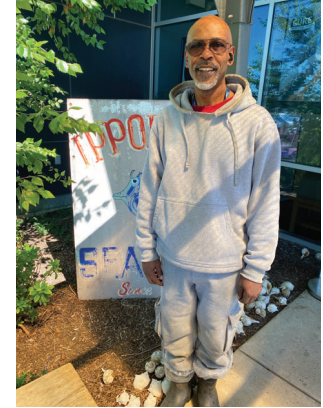
Similarly steeped in authentic flavors and classic techniques, Perla brings culinary traditions from Filipino culture to South Philadelphia. Chef Lou Boquilla offers guests a prix-fixe Kamayan Feast served on bamboo leaves and eaten "kamayan," Tagalog for "by hand".

Conversely, Ember & Ash is paving the path of contemporary cuisine with an ethos based on sustainability, seasonality, and locality. While striving to use the freshest of ingredients in their entirety to reduce food waste in novel and delicious ways, their open kitchen and custom wood burning hearth give a chef's eye view unlike any other restaurant in the city.

For upscale, cutting-edge prix-fixe and tasting menu format meals, East Passyunk has a wealth of options including Townsend EPX and River Twice — both James Beard-nominated restaurants with stellar offerings and impressive wine selections. Additionally, Laurel offers an exceptional and brand new a la carte menu, helmed by Owner/Executive Chef Nicholas Elmi with the seasonal offerings of local farmers and purveyors.

East Passyunk Avenue is constantly evolving and growing with new, exciting restaurants and bars, all of which have something special to offer guests. The culinary community has made a distinct impact on Philadelphia's food scene and continues to draw in patrons who want to

EMPLOYEE OF THE MONTH



John Leach

Since 2014, John Leach has been a valued member of Samuels Seafood Company. John is extremely versatile and knowledgeable as he can cover all stations, jump into shipping, and assist in the cutting room when needed. Best of all, John is an excellent mentor because he is patient and explains products and processes to new employees, as well as employees who are being cross trained. John is a valued employee of Samuels Seafood Company who we all rely on and appreciate very much. Congrats on your third EOM win!



enjoy experiences that are more than just a meal.

East Passyunk Avenue favorites like Barcelona Wine Bar, Cantina los Caballitos, Mish Mish, Pub on Passyunk East, or Triangle Tavern — there is no other corridor in Philadelphia that delivers on dining promises like East Passyunk. For more information and a full list of restaurants and bars, check out www.visiteastpassyunk.com.



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HAWAIIAN KANPACHI

RESPONSIBLY RAISED OFF THE KONA COAST



Blue Ocean Mariculture responsibly raises Hawaiian Kanpachi in the clear blue waters of Kona, Hawaii, a fish unmatched in quality, extraordinary taste, and versatility.

The company has spurred a sea change in the way fish are raised since we put our first fish in the water in late 2004. Hawaiian Kanpachi is the most unique aquaculture available and is a spectacularly enjoyable fish to eat. We raise it with more regard for health, safety, sustainability, and team member well-being than any other open ocean finfish producer in the world. Our Kanpachi thrives in the cleanest ocean water in the world, delivered to you from the most isolated land mass on earth – Hawaii.

Blue Ocean Mariculture is a vertically integrated company. Production begins with breeding at the onshore hatchery in the Natural Energy Laboratory – Hawaii Authority (NELHA). NELHA serves as a water-supply technology park and incubator for companies growing aquaculture businesses in Hawaii. When young fish have sufficiently matured, they are moved offshore and their growth continues in submerged sea pens located off Kona, Hawaii, in a 90-acre lease.

Blue Ocean specializes in mariculture, not fish farming. We raise our Hawaiian Kanpachi in their natural environment, the open ocean, at depths and temperatures that are ideal for their natural biology to guarantee healthy and sustainable food for customers who can taste the difference Hawaiian waters make. Deep water submersible pens remove our stock from potential near-shore conflicts while making it easy to monitor and maintain water quality, preserve seafloor health, and limit wildlife interactions. Our fish are fed a premium diet of fishmeal, fish oil, and non-GMO grain while spawning naturally under observa

tion to ensure that population is controlled to prevent overwhelming the local ecosystem.

Because of the responsible practices undertaken since day one of Blue Ocean Mariculture, we are the first finfish aquaculture farm in the United States to be certified by the Aquaculture Stewardship Council (ASC). Growing fish in their natural environment and highest quality of water make our fish the healthiest possible. We have never needed to use drugs or chemicals on our farm, we maintain a pristine environment which promotes fish health. Marine aquaculture is a more climate-resilient means of producing animal protein, and a necessary piece of the puzzle to address the climate crisis while feeding a growing population. The offshore farm creates a mini ecosystem. Open-ocean operations typically have a smaller carbon footprint and use fewer resources, use less water, and require less land than other forms of agriculture.

Blue Ocean Mariculture Hawaiian Kanpachi is a product of the U.S.A. We harvest multiple times a week and reliably supply our customers with premium-quality fish according to the requirements of their businesses. Please speak with your sales representative about Blue Ocean Mariculture Hawaiian Kanpachi and take a look at our monthly specials for a great deal on whole fish and fillets!

On March 28th, Hawaiian Kanpachi was featured at Taste America presented by the James Beard Foundation. Chef's, special guests, and diners from across the country came together to celebrate the local independent restaurants at the heart of our communities. Presented by the Aquaculture Stewardship Council, guests had the chance to taste a Poisson Cru made with Hawaiian Kanpachi, Maui Lavender Ponzu, Coconut Cream, Kombucha Vinegar, and Okinawan Sea Grapes courtesy of Chef Kiki Aranita!



Hawaiian Kanpachi

Hawaiian Kanpachi is a versatile fish that can be enjoyed in many different ways. It is in the Amberjack family and a variety of the Yellowtail, therefore if you enjoy Yellowtail, you are sure to love Hawaiian Kanpachi. The firm flesh of the Kanpachi makes it a perfect choice for sushi; sashimi, poke and crudo dishes. It also has a great yield and the collars of the Kanpachi are delicious. In addition, Hawaiian Kanpachi is a Yellow "Good Alternative" by the Monterey Bay Aquarium Seafood Watch Program.

The flesh of the Kanpachi has a very clean taste and firm texture, which makes it perfect for crudo. Due to the firm texture of the Kanpachi, it is an easy fish to slice for crudo. I like to thinly slice the Kanpachi on a bias and dress it simply with Santa Ines olive oil, salt and pepper, chili, orange segments, radish sprouts, and pickled Spanish peppers. I've paired the Kanpachi with a cilantro pesto and crispy Ramps. Kanpachi also pairs great with yuzu kosho, which adds both heat and a great citrus flavor.



Samuels Seafood Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

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FISH TALES Magazine
May 2023



THE ONLY OPEN OCEAN FISH FARM IN THE UNITED STATES

