



FISH TALES

AUGUST 2023 | A SAMUELS SEAFOOD MAGAZINE



DNI GROUP

IK INABATA Group

Specializing in Japanese
Seafood and Appetizers

ELEVEN

Comfort in
the Steel City

**CHEF'S
CORNER**

Hear From
Chef Anne

**AUGUST
MONTHLY
SPECIALS**

End of Summer
Specials Inside!



Samuels Spotlight

Eleven Contemporary Kitchen - Contemporary Comfort Food in The Steel City

By Tiffany Rivera



Eleven Contemporary Kitchen in Pittsburgh, PA serves customers traditional Western Pennsylvanian fair with a modern twist. Chris Thinnies, the General Manager Eli Wahl, and the Head Chef at Eleven Contemporary Kitchen have been collaborating for over a decade.

Thinnies first came to Eleven as a bus boy, he then moved his way up to being a bartender. After years of serving drinks, he became a Wine Director, and finally, the General Manager. “This is the only restaurant I’d like to be in,” said Thinnies.

Chef Eli always loved cooking at a young age. His parents owned a bakery for over 45 years and remembers his parents creating baked goods in the early mornings.

Although he never saw himself becoming a baker, he wanted to carry on the family cooking tradition, so after high school, Wahl went to culinary school in Pittsburgh. After graduating and finishing his internship at Fox Chapel Golf Club, Wahl began to work for the Big Burrito Company, primarily, Casbah, a fine dining establishment in Pittsburgh.

Since working at Eleven, Wahl continues to create several dishes that have

made locals and visitors come back for more.

The Swordfish dish is a well-known item which consists of forbidden Rice, Rock Shrimp homemade risotto, smoked peppers, olives, lemon, fennel, and watercress.

Another tantalizing seafood dish is their tuna tartare, made with miso, shallots, an assortment of herbs, furikake, yuzu, sweet soy sauce, cucumber, paired with sesame crackers.

One popular staple is their Eleven burger, a burger made from a blend of brisket, chuck, and short rib. The patty is then seasoned lightly with salt and pepper, and grilled with a Worcestershire butter sauce. The burger is placed on top of a homemade brioche bun. The added topping for the burger is a slice of braised veal, black pepper bacon, and crispy onions. Choices of cheeses can be added, including, goat cheese, bleu, white cheddar, and Emmenthaler Swiss.

Although the food is unforgettable, so is the ambiance. For instance, when going into Eleven customers will see the hard work and intricate detail that the restaurant has put in. The brick interior,

dim lighting, and exposed steel are a true representation of the grittiness and history of Pittsburgh.

The bar also has an impressive wine collection ranging from California, France, and Spain. Their cocktails are also a work of art, including their spicy margarita, a drink made from roasted jalapeno infused casco Viejo Blanco tequila, cilantro and bauchant orange liquor.

Aside from their delicious cuisine, the restaurant is also known for opening its doors to multiple nonprofit organizations to help them raise awareness of their causes. The money from the dishes goes towards these nonprofits.

“We do benefit dinners once a month, we donate our food and drinks, they charge their guests whatever they want and they collect the profits,” Thinnies said.

Although reservations are required, the eatery does fill up almost every night. Before heading out to Eleven, be sure to check out their Instagram to catch a glimpse of their mouthwatering meals.

Follow Eleven on Instagram: @elevenpgh

SANTA CATARINA TINNED ITEMS!



The advent of tinned food was a revolution in food storage. For the first time, normally inaccessible delicacies would now be available to the masses, and all within a portable stable container. This is what all manufacturers aspire to do with their canned products, to provide portable food without sacrificing quality. As a result of this goal, over the years, different manufacturers have taken it upon themselves to create better designs in order to produce the best food possible. This ethos has come to a head as can be seen in the bounty of goods produced by Santa Catarina.

Santa Catarina is a company dedicated to quality, sustainability, and taste. Its tinned Tuna starts its life in the pristine waters off the coast of the village of Calheta, on the island of São Jorge. From here its

Tuna is harvested from the Portuguese waters using a pole and line system. This highly sustainable system has earned Santa Catarina the laudations of Greenpeace, due to this system's ability to eliminate bycatch. Their dedication to quality continues throughout the process and is kept in mind at the factory as the tuna is cooked, processed, and spiced by hand.

Santa Catarina maintains has maintained these standards ever since the line was launched in 2015. They have put their all into making sure that this food is as it was intended to be, healthy and delicious. This is what has allowed Santa Catarina to become the Crème de la Crème of tinned items.

Be sure to ask your sales representative about these wonderful items!

EMPLOYEES OF THE MONTH



Vincent Viccharelli

Vinny's position at Samuels' is Foreman and his tenure at the company speaks for itself. One of Vinny's accomplishments is successfully managing two of the biggest significant trucks in the fleet (Pittsburgh and Atlantic City). His leadership skills are displayed as he closes out trucks, trains new employees, and is a shining example of positive energy. Vinny continues to inspire his team. Congrats, Vinny!



Wilfrido Hall

Wilfrido is a Foreman at Samuels and one of his responsibilities includes managing the Tuna processing operation which includes grading and packing. Wilfrido is a team player who is eager to assist sales reps and all employees who have questions. Wilfrido has worked in many positions at Samuels and has a keen product knowledge and is essential to the company. Thank you, Wilfrido!



Jeffrey Hall

Jeff is a great utility Driver for Samuels and he runs the AFI, PFG, and airport loads. Jeff's has an upbeat attitude, a true team player, his willingness to assist others, attention to detail and safety makes him an ideal recipient of the Employee of the Month. Congrats, Jeff!



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DNI

SPECIALIZING IN JAPANESE SEAFOOD AND APPETIZERS



DNI Group, LLC is a San Francisco based company that has been specializing in Japanese seafood and appetizers since 1995. Their unwavering dedication guarantees an exceptional customer experience and provides high-quality brands that empower customers to concentrate on expanding their own businesses. Under the esteemed brands of Crane Bay®, Maneki®, Maneki® Value, Passport Cuisine®, and Tezukuri®, DNI Group, LLC offers a diverse range of sashimi-grade seafood and authentic Japanese appetizers.

DNI Group, LLC caters to a diverse range of customer needs. They also offer customized solutions, and build strong business partnerships through mergers, acquisition, financial businesses, and vendor management.

For more than the past 20 years, DNI has been a partnered supplier for Samuel Seafood Company in the sashimi and sushi business, servicing the Japanese menus as well as mainstream offerings in New American Seafood cuisine, fine dining steakhouses with seafood selections, poke bowl fast casual chains, bento box selections, fish markets/retail with sushi grade fish offerings, etc. Today, Samuels carries 15 items out of their Philadelphia warehouse servicing the Japanese and other market segments. Our items include Crane Bay Brand Kani Kama, Tezukuri Brand Shrimp Tempura, Crane Bay Ikejime and Maneki Brands Shrimp Ebi, Maneki Brand Nobashi Ebi, and Passport Cuisine Japanese appetizers.

One big reason why restaurants continue to use DNI's products is because of the uniqueness of their product lines. Their Crane Bay Kani

Kama sticks are MSC certified and contain No MSG, but still boast a delicate and subtly sweet flavor profile that mimics real crab. Its tender, flaky texture and mild oceanic notes are complemented by a touch of umami, enhancing its appeal to both seafood enthusiasts and those seeking a lighter alternative. Their Tezukuri Brand Shrimp Tempura is BAP certified, and handmade- from peeling, to stretching, to battering, and packaging. That is why you will see their shrimp tempura consistent in quality and taste. DNI's Maneki Brand Sushi Ebi are BAP certified, graded 21+ on salmofan for color, contains no chemicals or additives, and all hand trimmed. Their Maneki Brand Nobashi Ebi are BAP certified, all hand cleaned and trimmed, contains V-cut tail for elegant appearance and contains no chemicals or additives. They offer an extensive list of their Passport Cuisine appetizers which contain no MSG.

With DNI's products being more natural, cleaner, and unique, this is one of the reasons why Samuel Seafood Company continues to be a partner of DNI Group, LLC. DNI's items are not only fitted for the Japanese segment, but it can also be used in many types of cuisines and restaurants. Check out DNI's items in the monthly specials!

Follow DNI on Instagram: @dnigroupllc



CHEF'S CORNER

DNI'S TEMPURA SHRIMP

Late summer months are a great time to entertain family and friends. A great way to have a great gathering is to use DNI dumplings and tempura shrimp. These are excellent products that let you spend more time with your guests. These products are very tasty and can be used in many ways. These items are also very cost effective for any restaurant, catering business, and for hotels.

The dumplings are handcrafted and have so much flavor. They are great for appetizers or hors d'oeuvres, dim sum brunch, or just a tasty treat. The tempura shrimp are excellent and easy to prepare. They can be fried, baked, or air fried. A perfect party pleaser and great in a sushi roll.

I enjoy preparing the tempura shrimp with ramen. I make a simple dashi broth with bacon and brown beech mushrooms. I add grated ginger, Thai chili, cilantro, and fresh greens. A squeeze of lemon or lime adds some brightness to finish the ramen. You can simply top the ramen off with the crispy tempura shrimp and you have a great meal that anyone would enjoy. These tempura shrimp are also great on different salads and they stand up by themselves with a great dipping sauce. All of these DNI products will satisfy any guest. They have great umami and will make a great addition to any party or function that one is planning.



Samuels Seafood Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

800-500-5810 x6555

AnneC@SamuelsSeafood.com



CHILL 'N' GRILL THIS AUGUST!



WILD COHO SALMON
Skin On, PBI Fillets
\$14.75 lb



TROPICAL RED FISH
Skin On, PBI Fillets
\$14.75 lb



BALI RAISED BARRAMUNDI
Skin On, PBO Fillets
\$14.75 lb



TEXAS GOLD WILD CAUGHT SHRIMP
31/35 Count
50 lb Case, Frozen
\$4.75 lb



QUICK PEEL SHRIMP
8/12 Count
20 lb Case, Frozen
\$9.75 lb



PETITE CHILEAN SEABASS FILLETS
Fresh Fillets
Skin On
\$19.75 lb



GIANT AUSTRALIAN KING PRAWNS
U/6 Count
11 lb Case, Frozen
\$19.75 lb



BRAZILIAN LOBSTER TAILS
10/12 oz Each
10 lb Case, Frozen
\$19.75 lb



WILD MEXICAN SHRIMP
U/15 Count
30 lb Case, Frozen
\$9.75 lb



WILD DOVER SOLE
14/16 oz. Each
25 lb Case
\$11.75 lb



QUICK PEEL SHRIMP
41/50 Count
20 lb Case, Frozen
\$2.75 lb



OISHII SHRIMP
U/15 Count
20 lb Case, Frozen
\$9.75 lb



DUNGENESS CRABMEAT
Wild Caught
1 lb Unit, Frozen
\$39.75 lb

NEW SANTA CATARINA ITEMS!



TUNA WITH ORGANIC TOMATO
120 Gram Unit, 24 per Case
\$50.00 cs

PRODUCT OF



TUNA WITH PIMENTO PEPPER
120 Gram Unit, 24 per Case
\$75.00 cs

THE AZORES



TUNA IN OIL
385 Gram Tin
\$125.00 cs



SANTA CATARINA \$75.00 ea 4 LB TIN, TUNA IN OLIVE OIL

Sale Dates: August 1st - 31st

East Coast
800-580-5810
215-336-7810

*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.

SamuelsSeafood.com

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888-512-3636
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IK INABATA Group



SHRIMP TEMPURA

16/20 Count
125 Pieces per Case

\$49.00 case

GYOZA

Pork Dumplings
184+ Count, 7.6 lb Case

\$37.00 case

SHUMAI

Wasabi, Pork & Shrimp
104+ Count, 6.8 lb Case

\$49.00 case



GREAT WHITE OYSTERS

From Massachusetts
100 Count

\$1.00 ea



BREADED SHRIMP

21/25 Count
10 lb Case, Frozen

\$40.00 cs



SCALLOPS ON HALF SHELL

IQF, 80/100 Per Case
10 lb Case, Frozen

\$100.00 cs



SEA SCALLOPS WRAPPED IN BACON

14/18 Count
10 lb Case, Frozen

\$150.00 cs



AUNT CONNIE'S FAMOUS CRAB GRAVY

Homemade
1 Gallon Unit

\$35.00 ea



PAELLA STOCK

Imported From Spain
200 Gram Jar

\$5.00 ea



SOUS VIDE SALMON

3 oz Skin off Portions
10 lb Case, Frozen

\$25.00 cs



CONCH FRITTER BATTER

Crispy & Golden When Fried
8 lb Case, Frozen

\$10.00 lb



SANTA INES EXTRA VIRGIN OLIVE OIL

500ml. Bottles, 12 per Case

\$47.50 cs



BREADED CHICKEN TENDERS

10 lb Case, Frozen

\$39.95 cs



AUNT CONNIE'S FAMOUS COCKTAIL SAUCE

1 Gallon Unit

\$19.95 ea



JAPANESE DRESSING

60 oz Bottle

\$15.95 ea

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