



FISH TALES™

SEPTEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

PERL BY CHEF IP

Impeccable Ingredients.
Meticulously Crafted Dishes.

SEPTEMBER MONTHLY SPECIALS

Must-Haves
for Fall Menus!



JAIL ISLAND

ATLANTIC SALMON



Samuels Spotlight

Perl by Chef IP

By Zachary Blumberg



In the heart of North Miami Beach, there is a gem of a restaurant that is second to none. If you enjoy great locations and interesting food, then you will enjoy Perl. This brainchild of Chef Isaac Perlman offers an inspired fusion of Japanese and Mediterranean cuisine. Combine this with its swanky yet timeless decor, and you have a restaurant that's fun to eat at and has fun things to eat.

After graduating from Chaplin School of Hospitality Management in Florida International University, Chef Isaac was a private chef for ten years. After doing this for some time, Perlman realized that he could take the opulence that he normally brought to his private clientele and share it with the masses. With that mission in mind, the idea for Perl IP was born. Although opening in the middle of the Covid-19 pandemic is probably not what most entrepreneurs would consider ideal, Chef IP made it work. He created a unique menu for the people to enjoy and a restau-

rant that could act as a home away from home.

Perl makes use of the freshest ingredients for their menu. For seafood, Perl brings to the table tantalizing dishes like Seabream fillet with miso butter and Japanese sweet potato, or Ahi Tuna salad with various accoutrements like heart of palms. If you're in a mood for Salmon, Perl has got you covered with Salmon from the Faroe Islands. Perl also has many land-based dishes such as a baby gem Caesar salad with wasabi truffle dressing, twelve-ounce prime New York strip, and of

course, fillet mignon.

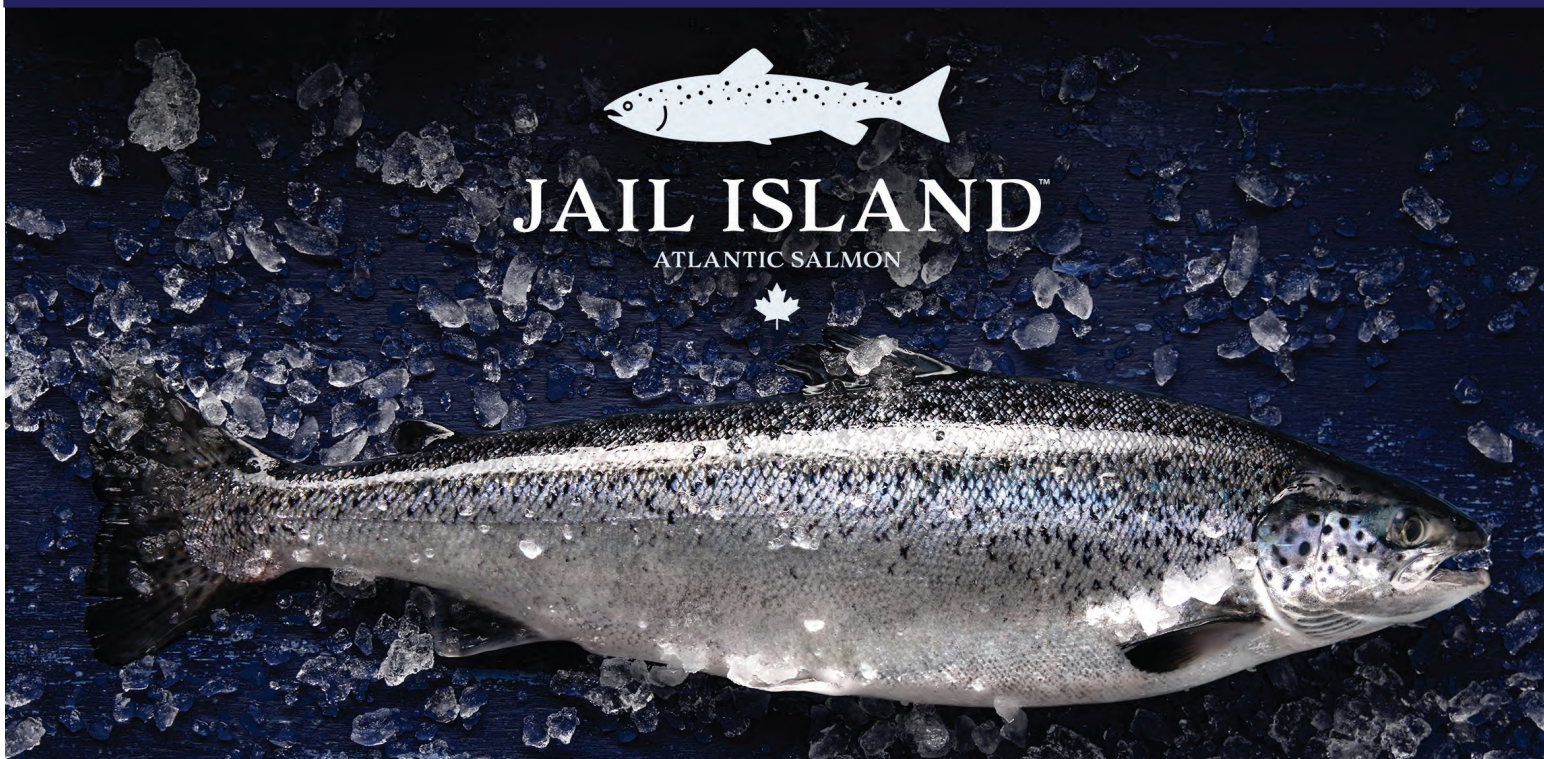
At Perl, the delicious food on the menu is matched in marvelousness by the festivities. Perl offers private events where your party can get a custom menu that caters to what they need. Outside of private events, Perl also regularly participates in events such as Miami Spice and The South Beach Food and Wine Festival. If you love food and you love fun, then you'll love checking out Perl IP. Don't forget to grab a reservation over the phone or online.

Follow on Instagram: [@perl_restaurant](https://www.instagram.com/perl_restaurant)



JAIL ISLAND SALMON

An instinct for quality. A passion for nature.



The perfect canvas for culinary imagination.

Every story has a beginning. And the story of Jail Island Salmon begins in the Bay of Fundy. Where salmon are expertly reared by seasoned fish harvesters with a talent for producing fish with a superbly firm texture and remarkably supple, yet perfectly balanced flavor.

Beautiful and healthy protein, widely revered by chefs and industry insiders to be some of the finest of its kind in North America. Every portion and fillet, raised with care and perfectly suited for every ingredient, cuisine, and cooking technique imaginable. Whether your culinary vision calls for roasting or baking, poaching, or steaming, or even tartares,

carpaccios, and other cured preparations, we are confident that Jail Island salmon will deliver a truly unmatched culinary experience.

It's the future of salmon.

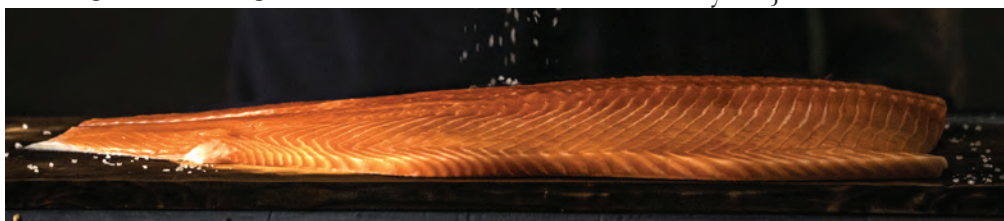
The truth is, the Jail Island name stands for more than just great salmon. For us, it's also a movement, started by a diverse group of organizations committed to reviving wild Atlantic salmon stocks in the Bay of Fundy. The Fundy Salmon Recovery Project seeks to increase the population of spawning Atlantic salmon in the inner Bay by releasing mature salmon back into the Fundy National Park rivers. Samuels Seafood Company is proud to donate a portion of the proceeds of every sale of Jail Island salmon to the Fundy Salmon Recovery Project.

What makes Jail Island Salmon different? Everything.

We believe in doing the little things right. And the big things, too. Which is why 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, comprehensive, and proven third-party aquaculture certification program. It's also the only aquaculture certification to encompass the entire production chain.

And it's why our salmon are sustainably raised and harvested in the Canadian North Atlantic Ocean. We proudly work in harmony with the seasons and the elements to ensure our customers receive fresh fish, fillets, and portions of the highest calibre, all year round.

Follow on Instagram: [@truenorthseafood](https://www.instagram.com/truenorthseafood)





FLORIDA MONTHLY SPECIALS

Call your Sales Agent to place an order today!

TOLL FREE: 833-SAMUELS (833-726-8357)
LOCAL: 407-401-8898

Sale Dates: September 1st-30th

PURELY MEATS NEW YORK STRIP

Strap Removed, Upper 2/3
Choice, 14 oz. Each
\$19.95 lb
PM0860



ATTENTION: NEW MIAMI WAREHOUSE OPENING OCTOBER!



LOBSTER COCKTAIL CLAW
Frozen
10/2 lb
\$12.49 lb
LCC69



COD LOINS
6 oz. All Natural Cut
10 lb Frozen Case
\$5.95 lb
6COD



KEY WEST PINK SHRIMP
31/35 Count, IQF
20 lb Frozen Case
\$5.95 lb
3135BG



TUNA IN EVVO WITH OREGANO
120 Grams Each Tin
30 per Case
\$56.00 cs
PTX120



CANADIAN ROCK CRABMEAT
All Leg Meat
Sold By the Pound
\$29.75 lb
CRPEK8



DRIED PLUMS
"Ciruela"
11 lb Case
\$25.00 cs
DPLUM



SOCKEYE SALMON
Skin on Fillets
Frozen
\$13.99 lb
ZSOCK1



WILD WHITE SHRIMP
16/20 Count
100 % Chemical Free
\$9.85 lb
1620DS1

SUSHI CORNER



WHITE MISO PASTE
"Shiro"
10/2.2 lbs
\$99.25 cs
MISOWHT22



RICE PEARLS
Masago Arare
10.6 oz. Unit
\$7.95 ea
RIC702



GREEN TOBIKKO ROE
Flying Fish Roe Wasabi
1.1 lb Frozen Unit
\$25.00 ea
RRG



SMOKED SALMON
Tenderloin
ACME Brand
\$22.50 lb
SMKBOL

Ask your sales rep for our full range of sushi options.

