



FISH TALES™

SEPTEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

WEST COAST EDITION

MARCHE BACCHUS

A European Escape
in Las Vegas

SEPTEMBER MONTHLY SPECIALS

Must-Haves
for Fall Menus!



JAIL ISLAND

ATLANTIC SALMON



Samuels Spotlight

Marche Bacchus

By Zachary Blumberg



Say Bonjour to Marche Bacchus, they're keen to say hello to you. Located in Las Vegas, Nevada. This restaurant draws you in with its friendly staff and inviting European atmosphere and keeps you there with its delicious selection of French and Mediterranean cuisine. The fact that they are also a wine shop with nine hundred and fifty different varieties, and that you can enjoy your meal while overlooking Lake Jacqueline water is an added delight.

So, who do we have to thank for all of this. Marche Bacchus was previously

owned by the French couple of Gregoire & Agathe Verge for eight years before their friends, Jeff & Rhonda Wyatt, purchased the restaurant from them. At the culinary helm, Chef Bradley Ogden provides his culinary knowledge to create a rich, varied, and enjoyable smorgasbord of cuisine. Chef Ogden is himself an experienced restaurateur and has achieved many culinary honors such as a James Beard award for best California Chef, and an award for the chef of year (circa, 2000) from his alma mater the Culinary Institute of America. Chef Bradley's menu includes

many different seafood delights. Take a bite out of some sweet Lump Crab and Shrimp cakes, dine on some blackened loup de mer, or enjoy some classic Escargot. Also on offer are double cut Berkshire Farms pork chops, a twelve-ounce prime ribeye steak, and bistro chicken breasts. The magic of Marche Bacchus does not end with their menu, however. The restaurant also offers catering, space for hosting private parties, wine tastings, and more.

All of this is powered by a friendly and knowledgeable staff that are happy to help. Jeff & Rhonda think of Marche Bacchus as a second home, and so guests are afforded the same geniality that house guest is. When eating at Marche Bacchus you can feel that warmth in every part at the food. A meal you order their feels like a meal made specifically for you. If you enjoy good food, great people, and an excellent atmosphere, Marches Bacchus is an excellent stop to make in Vegas. Make a reservation now to dine at Marche Bacchus!

Follow on Instagram @marche_bacchus



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.

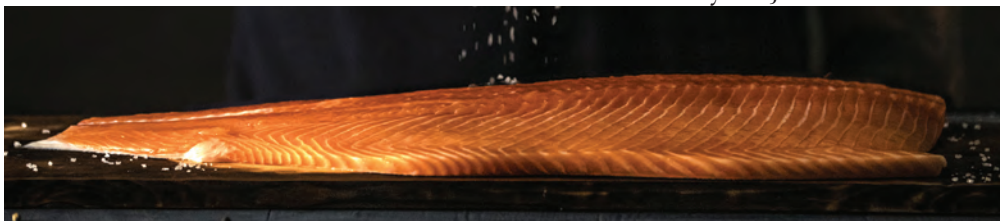
The truth is, the Jail Island name stands for more than just great salmon. For us, it's also a movement, started by a diverse group of organizations committed to reviving wild Atlantic salmon stocks in the Bay of Fundy. The Fundy Salmon Recovery Project seeks to increase the population of spawning Atlantic 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





WEST COAST MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: September 1st-30th

**Special Pricing is Reserved for Current Samuels Account Holders*

**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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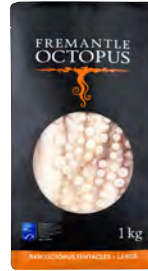
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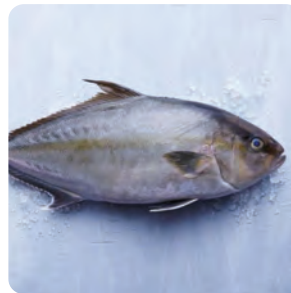
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Fillet Skin On **\$14.99 lb**
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