



Fall / Winter Fish List

This list contains seafood for your Fall and Winter menus! There are endless (fresh or frozen) items available that may not be on this list. Please be sure to contact us for pricing on any of these items. We also provide speciality cuts, shucked shellfish, exotic produce, dry goods and prepared salads. **Items are subject to availability*

DOMESTIC FISH LIST WILD	WORLD WIDE FISH LIST WILD	SHELLFISH
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- Fresh Fish Whole or Fillets*
- Alaska Black Cod
 - Amberjack
 - Black Sea Bass
 - Black Drum
 - Bluefish
 - Blue Catfish
 - Cod (*Atlantic & Pacific, Steak, Market, Scrod*)
 - Croakers
 - East Coast Halibut
 - Eels (Live, in December)
 - Escolar "Walu"
 - Fluke
 - Grouper- (*Red, Black*)
 - Haddock
 - Hake
 - Mackerel (*Boston, King, Spanish*)
 - Mako Shark
 - Mahi-Mahi
 - Monkfish
 - Porgies
 - Pollock
 - Red Snapper
 - Shad (Jan-May)
 - Sea Robin
 - Squid (*Cleaned/dirty*)
 - Skate
 - Snapper (*American Red, Yellowtail*)
 - Spots
 - Striped Bass
 - Tilefish (Golden)
 - Tuna (*Yellowfin, Bigeye, Bluefin, Albacore, Bonito*)
 - Swordfish
 - Walleye "Yellow Pike"
 - Wahoo
 - Whiting
 - White Bass
 - Yellow Perch

- Fresh Fish Whole or Fillets*
- Acadian Redfish, "Rosefish"
 - *Anchovies
 - Chilean Sea Bass
 - Cod, Icelandic
 - Dover Sole
 - *John Dory
 - *Merluza
 - Lake Victoria Perch
 - *Parrotfish
 - *Rouget
 - Red Snapper (*Be liner, Silk Pargo, Lane*)
 - Salt Cod (*Baccala*)
 - Spanish Rock Octopus
 - *Sardines
 - *Sepia "Cuttlefish"
 - Tuna (*Astan Traceable Yellowfin*)
 - Wolffish
 - AQUACULTURE**
 - Fresh Fish Whole or Fillets*
 - Arctic Char
 - Atlantic Salmon (*Verlasso, Skuna Bay, Jail Island, Wild Isles*)
 - True North*
 - Barramundi
 - Bronzino & Dorade
 - Catfish
 - Cobia, Open Blue
 - Dover Sole, Prodemar
 - Halibut, Norway Sea Raised
 - Hawaiian Kanpachi
 - Hamachi & Hiramasa
 - Hybrid Striped Bass
 - King Salmon (Big Glory Bay)
 - Madai Snapper
 - Rainbow Trout
 - Red Drum
 - Steelhead (NY, Riverence, Skye)
 - Tilapia
 - Turbot, Prodemar

- SHELLFISH**
- Florida Stone Crab Claws (Nov. 15th-May 15th)
 - Blue Crabs, Hard Shell (*Ends in Nov.*)
 - Blue Mussels, New Zealand Greenshell
 - Clams (*Chowder, Cherrystone, Topneck, Middleneck, Littleneck, Pasta, Razor*)
 - Cockles, Manila, Steamer, Surf)
 - Conch or "Scungilli," Live
 - Crabmeat (*Fresh, Pasteurized, Imported, Domestic Swimming Crabs*)
 - Crabmeat (*Dungeness, Jonah, Peekytoe*)
 - King, Dungeness, Snow Crab Legs/Clusters
 - Live Lobsters
 - Sea Scallops (Fresh, Dry)
 - Scallops, Live Sea & Live Taylor Bay
 - Scallops, Hokkaido
 - *Live Sea Urchin (*Special Order*)
 - N. Carolina Head on Shrimp
 - Oysters (*East & West Coast*)
 - Uni

RESPONSIBLE CHOICES
We are leading the way in sustainability. Through our purchasing, we are committed to acquire seafood from responsible sources. If you would like more information regarding sustainability or the products we carry, please let me know.