



FISH TALES™

OCTOBER 2023 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

KIKI ON THE RIVER

Great Greek Food With
An Unbeatable View

OCTOBER MONTHLY SPECIALS

Fall Into Great Deals



October is National Seafood Month!
Get Inspired!

Samuels Spotlight

Kiki On The River

By Zachary Blumberg



In the “Magic City”, there is no shortage of restaurants. So, in a city packed to the gills with options, how do you make your restaurant stand out? For Kiki On The River, the formula is simple: take great Greek food and combine it with an unbeatable view. Kiki On The River – as the name suggests – is located on the Miami River at 450 NW North River Drive and takes full advantage of the setting for a Mediterranean-style theme to fit its Mediterranean-style food.

At the helm of Kiki’s Greek-inspired menu is Chef Steve Rhee. Chef Rhee started his culinary journey in LA and worked there for a number of years before having the opportunity to work in Miami. Perusing the menu reveals a number of seafood dishes. One such dish is octopus braised in olive oil, with red onion for a dash of sharpness and a side of fried capers. In addition to the octopus is a generous helping of a Greek classic: grilled Lavraki (AKA Mediterranean sea bass or bronzino)

which requires a four-person minimum. Another guest favorite is a Greek spin on sashimi, made with Ahi Tuna, truffle pearls, and micro rainbow greens. The foundation of this dish is a spicy chili base of Yuzu Kosho sauce, a fermented condiment made from fresh chiles along with zest and juice from yuzu. For non-seafood dishes, Kiki On The River offers savory lamb chops with a cauliflower puree, coated in a honey truffle sauce.

The atmosphere of Kiki On The River is best described as an open, neo-Mediterranean interior with generous amounts of

light and greenery. The spacious restaurant features a garden, library, den, atrium, back bar, and a riverside patio. Kiki On The River does have a dress code that encourages elegance and reservations are highly recommended.



Atlantic Aqua Farms

THE DYNAMIC DUO OF A SHELLFISH SUPER TEAM



Fresh oysters and mussels are considered nature's ultimate 'superfoods' - both superb in quality and taste, packed with essential nutrients, and responsibly farmed in a sustainable way.

Founded in 1989, Atlantic Aqua Farms sets the standard of quality in North America with their renowned selection of oysters and mussels, with two of their more popular brands - BARSTOOL COCKTAILS and BLUE BAY CULTURED MUSSELS - as the perfect 'dynamic duo' for your table.

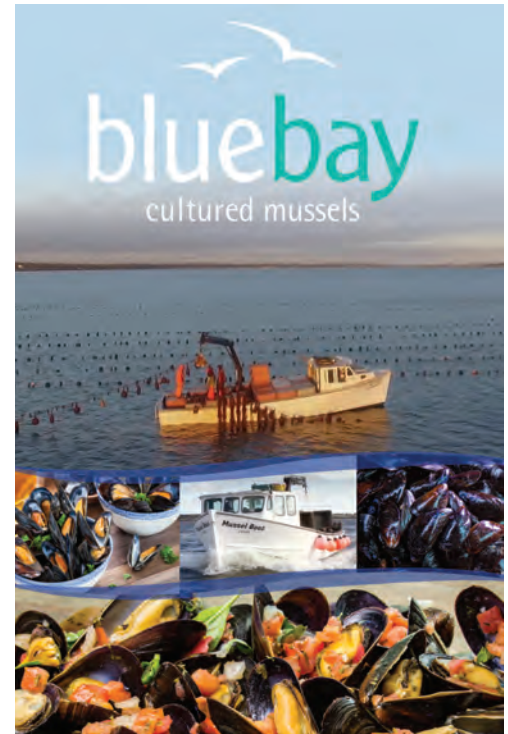
Farmed-raised in Rustico Bay, PEI, Barstool Cocktails are cocktail-size Malpeque oysters offering a clean, crisp, salty yet sweet flavour. These oysters are sustainable from the start, raised and harvested with care in the pristine, nutrient-rich waters of the north shore of Prince Edward Island, Canada. The attention to detail and adherence to high industry standards results in clean, high quality oysters you can shuck right out of the box.

Blue Bay Cultured Mussels, the other half of the dynamic duo, are not just good for you, but good for the environment, too. Fresh PEI Mussels are naturally low in calories, a good source of essential nutrients and Omega-3s, and contain no additives, preservatives, chemicals,

hormones or antibiotics. Mussels are also a super sustainable seafood, rope-grown in the clean, pristine waters surrounding Prince Edward Island, regularly monitored to the highest Canadian and international standards.

Atlantic Aqua Farms began growing, processing and marketing mussels on Prince Edward Island. Today, they are North America's largest grower and processor of PEI Mussels, the top selling live mussel on the market. Over the years, the company has continued to grow with notable expansions including the acquisition of J.P.'s Shellfish of Maine, Confederation Cove Mussels and Stewart Mussel Farm on PEI in 2015, plus Muscongus Bay Aquaculture on the Damariscotta River, 2020. To date, approximately 300 people are employed between their PEI and USA operations.

Atlantic Aqua Farms has become synonymous with high quality, premium shellfish, thanks to farming techniques, cleaning, holding, grading, packaging and quality control processes. Their ongoing commitment to environmental stewardship, food safety and quality has earned them several certifications, including Best Aquaculture Practices (BAP), Pro-Cert Organic Certification, and are proud to be a recognized



Oceanwise Partner. Atlantic Aqua Farms was also the first mussel farming company in the world to receive the BAP Certification.

As industry leaders, Atlantic Aqua Farms takes pride in their commitment to customer service and quality product, as well as their relationships with other shellfish growers, producers, and brands throughout North America.

Atlantic Aqua Farms are proud to offer their valued clientele a selection of premium shellfish including fresh clams and their signature fresh PEI oyster brands, as well as over 40 additional oyster brands from numerous regions with shipping across Canada and the US year-round.

From seed to table, Atlantic Aqua Farms is committed to bringing high quality oysters and mussels to your table, including the popular 'dynamic duo' known for their flavour, consistency, and freshness: Barstool Cocktails and Blue Bay Cultured Mussels.



FLORIDA MONTHLY SPECIALS

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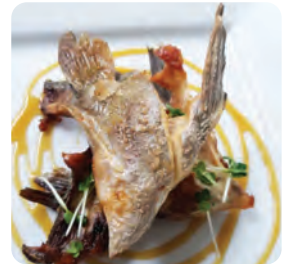
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