



# FISH TALES™

OCTOBER 2023 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

## STINA PIZZERIA

A Mediterranean Mecca in  
the Heart of South Philly

## OCTOBER MONTHLY SPECIALS

The Great 1620 Sale



October is National Seafood Month  
Get Inspired!



# Samuels Spotlight

## Stina Pizzeria

By Zachary Blumberg



The change of the seasons can lead one to wish for warmer days. Since a trip to a warmer part of the globe isn't always on the menu, the next best thing may be to indulge in something that reminds us of a sunnier time of year. A visit to Stina Pizzeria—a Mediterranean BYOB restaurant located at 1705 Snyder Avenue in Philadelphia—is one way to do it. Experiencing the menu at Stina is like taking a tour of the Mediterranean itself, especially the food – and all the warm smiles that accompany it—are sure to remind one of warmer times.

Stina Pizzeria opened in 2019, but the Chef behind the food has been in the restaurant industry for more than 20 years. Chef Bobby Saritsoglou believes in putting his heritage into his food, and his Greek roots can be seen throughout the menu. Case in point: his fried smelts and Spanakopita. Other menu highlights include slow-cooked Spanish octopus with a black garlic puree, as well as a daily rotating seafood special. Non-seafood dishes are also available and popular at Stina, with kebabs and various Pedes (Pede is a pizza-like dish from Turkey) at the top of the list. Of course, no pizzeria would be

complete without pizza. At Stina, pies include classic flavors like margherita and anchovy, but there are also less traditional combinations like eggplant or mortadella with pistachios, all made in their wood-burning oven.

Stina is not only home to great food, but great events as well. The restaurant hosts wine dinners monthly that include four or five course menus and a collaboration with a different guest chef. Collaboration is central to Stina's mission statement as an eatery. Here, flavors work together to make every dish special, just as the staff collaborates with the patrons to make sure that the guests have a memorable experience. So, if you're longing for a trip some place warm without even leaving the country, then booking a table at Stina is highly recommended. Just remember to bring your own bottle (it's BYOB), make a reservation (they recommend it), and get ready to enjoy a tour of the Mediterranean.





# FLORIDA STONE CRAB SEASON IS HERE!

For many people, October means cooler temps, Fall foliage, and Halloween. But in the seafood world, October means Florida Stone Crab season. Beginning October 15, Florida Stone Crabs are available and it's the perfect time to add these seasonal, celebrated delicacies to a menu.

Stone Crab season is marked by a responsible and regenerative catch-and-release approach. Stone Crabs are captured in traps, but only one of their harvestable claws, measuring precisely 2 ¾ inches from the elbow to the tip of the lower immovable portion, is collected. Like lobsters, females bearing eggs are left untouched. Subsequently, these crabs are set free to allow their claws to regrow, a process that takes approximately eighteen to twenty-four months.

Dedicated fishermen take great care to cook the claws immediately after the catch by boiling them either right there on the boat or on the dock. This ensures

that they remain as fresh as possible before they are promptly chilled and dispatched far and wide to eager consumers.

Typically, Stone Crab claws are served chilled or at room temperature and can be accompanied by an array of dipping sauces. Florida Stone Crab claws are renowned for their sweet flavor, low fat content, and firmness. They come in four sizes, including Medium, Large, Jumbo, and Colossal, all readily available at Samuels.

The reward of cracking Stone Crab claws is always worth the work. At Samuels, you can savor Stone Crab claws from now until the season draws to a close in mid-May.



## EMPLOYEE OF THE MONTH

*Steve Brown*

Freezer Manager Steve Brown brings years of knowledge and experience to the Samuels Seafood team. He exhibits a work ethic which is second to none and has the kind of enthusiasm and positive attitude that make him a joy to be around. If there are freezer questions, Steve has the answers, and he's always willing to help with a smile that everyone at Samuels has come to know and rely on. Congrats to Steve on being named October's Employee of the Month!



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# 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 Certi-

fication, 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.

## CHEF'S CORNER

### Barstool Cocktail Oysters

Grown exclusively for Atlantic Aqua Farms, the Barstool Cocktail Oyster is a chef-ready, 2.5"-3" oyster offering a clean, crisp, salty yet sweet flavor and it is always a hit with guests.

From Rustico, Prince Edward Island (known locally as "the Crick"), I love these oysters with a simple homemade mignonette using red wine vinegar, shallots, thyme, and black pepper corns.

Strongly connected to its proud fishing tradition, Rustico residents pride themselves on their closeness to both land and sea, and you can taste that pride in every briny bite.



## Samuels Seafood Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

800-500-5810 x6555

[AnneC@SamuelsSeafood.com](mailto:AnneC@SamuelsSeafood.com)





# The Great 1620 Sale

*Limits May Apply On Quantity Orders*



**BREADED BUTTERFLIED SHRIMP**  
16/20 Count  
10 lb Case  
**3.89 lb**



**ECUADORIAN WHITE SHRIMP**  
16/20 Count  
40 lb Case  
**4.89 lb**



**QUICK PEEL SHRIMP**  
16/20 Count  
20 lb Case  
**4.89 lb**



**WHOLE SEASONED CRAWFISH**  
16/20 Count  
10 lb Case  
**3.89 lb**



**WILD TEXAS GOLD SHRIMP**  
16/20 Count  
50 lb Case  
**6.89 lb**



**OISHII ALL NATURAL SHRIMP**  
16/20 Count  
20 lb Case  
**8.89 lb**



**PEELED & DEVEINED TAIL ON SHRIMP**  
16/20 Count  
10 lb Case  
**4.89 lb**



**COOKED TAIL ON SHRIMP**  
16/20 Count  
10 lb Case  
**7.89 lb**



**WILD DOVER SOLE**  
16/20 oz Each  
25 lb Case  
**13.89 lb**



**WILD CAUGHT LANGOSTINOS**  
16/20 per kilo  
13.2 lb Case  
**19.89 lb**



**BRAZILIAN LOBSTER TAILS**  
16/20 oz Each  
10 lb Case  
**19.89 lb**



**SNOW CRAB COCKTAIL CLAWS**  
16/20 Count  
18 lb Case  
**29.89 lb**



**CRAWFISH MEAT**  
16/OZ Each  
Fully Cooked  
**13.89 lb**



**WILD KING CRAB LEGS**  
16/20 Count  
20 lb Case, Frozen  
**33.89 lb**



**FRESH LOBSTER MEAT**  
16/OZ Each  
Ready to Eat  
**38.89 lb**



**WHOLE RED SNAPPER**  
16/20 oz Each  
Fresh  
**6.89 lb**



# Blue Bay Mussels

10 lb Bags

19.95 ea



**CLEANED SQUID TUBES & TENTACLES**  
5/8 Count  
10 lb Case  
**2.00 lb**



**CHOPPED SEA CLAMS**  
Hand Shucked  
5 lb Unit  
**5.00 lb**



**SUPER LUMP CRABMEAT**  
Wild Caught  
24 lb Case  
**10.00 lb**



**HAMACHI FILLETS**  
"Japanese Yellowtail"  
Farm Raised  
**12.00 lb**



**AHI TUNA LOINS**  
AA Grade  
30 lb Case  
**6.00 lb**



**TUNA SAKU STYLE CUT**  
IQF  
10 Case  
**10.00 lb**



**OLSEN'S BRAND HERRING**  
In Wine  
1 Gallon Unit  
**39.00 ea**



**OLSEN'S BRAND HERRING**  
In Cream  
1 Gallon Unit  
**39.00 ea**



**DIAMOND RICE**  
Short Grain White Rice  
6.6 lb Bag  
**13.00 bg**



**FRESH CLAM JUICE**  
Aunt Connie's Famous  
1 Gallon Unit  
**15.00 ea**



**MITSUI YUZU JUICE**  
From Japan  
900 mL Unit  
**32.00 ea**



**TRADITIONAL SQUID SALAD**  
Aunt Connie's Famous  
5 lb Unit  
**39.00 ea**





# VERLASSO™

HARMONIOUSLY RAISED FISH

## Atlantic Salmon

*Skin on Fillets*

*Approximately 10 lb Case*

**9.39 lb**



**BARSTOOL COCKTAIL OYSTERS**  
From Price Edward Island  
100 Count Bags  
**1.00 ea**



**LITTLENECK BABY CLAMS**  
18/27 Count  
10 lb Case, Frozen  
**1.50 lb**



**COOKED MUSSELS**  
With Shells  
10 lb Case, Frozen  
**2.00 lb**



**JONAH CRAB CLAW**  
Snap & Eat  
20 lb Case, Frozen  
**6.00 lb**



**SMOKED ATLANTIC SALMON**  
Un sliced  
Sides  
**12.00 lb**



**ITALIAN SALMON SALAD**  
Aunt Connie's Famous  
5 lb Unit  
**35.00 ea**



**SARDINES IN HOT TOMATO SAUCE**  
120 Gram Tin  
30 Per Case  
**35.00 cs**



**PREMIUM STURGEON CAVIAR**  
Canterbury Cure  
1 oz. Each  
**35.00 ea**



## MONTHLY SPECIALS

Call your Sales Agent to place an order today!

*Sale Dates: October 1st-31st*

*\*Special Pricing is Reserved for Current Samuels Account Holders and Giuseppe's 7 Fish Club Members Only.  
\*Price and Availability Subject to Change.*

*\*Additional Freight and Delivery Charges may Apply – Please Consult with Your Samuels Agent for More Information.*

[SamuelsSeafood.com](http://SamuelsSeafood.com)

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