



FISH TALES™

NOVEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

THE
STAG
OYSTERS



PEI

OYSTERS FROM THE WILD



CLASICO ITALIAN CHOPHOUSE

A Comfortable Place to
Eat and Drink Well

NOVEMBER MONTHLY SPECIALS

Find Your
Perfect Menu Items!

SEAFOODIA
— OYSTERS —



Clasico Italian Chophouse

By Zachary Blumberg

Clasico Italian Chophouse takes great food and combines it with a sophisticated but relaxed atmosphere. Located in Sarasota, FL, this restaurant's "pane e burro" (or "bread and butter" in Italian) is taking classic Italian food and adding a modern twist. Clasico's menu is the brainchild of Chef Kyle Harrington, a chef of 23 years, whose background in Italian and modern American cooking was instrumental in creating the restaurant's fresh and seasonal selection of dishes.

Antipasti includes skillet mussels, roasted in extra virgin olive oil with sea salt,

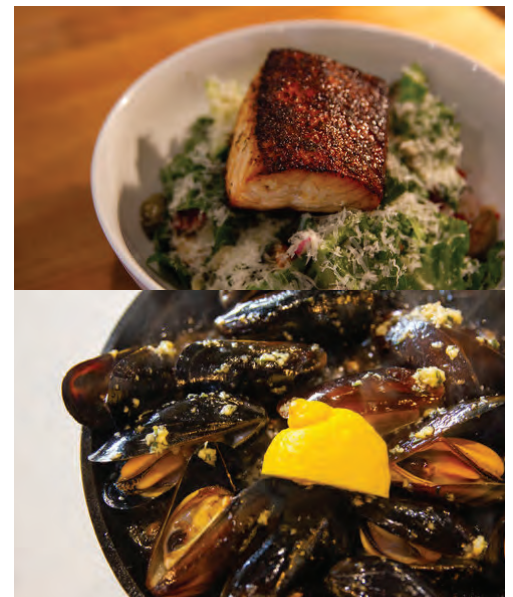


rosemary, garlic, and butter. Especially noteworthy is Clasico's raw bar that features an exceptional seafood tower or "plateau." This edible high-rise includes cocktail shrimp, chilled lobster tail, tuna crudo, and three kinds of oysters from the Northeast US.

Because it's a chophouse, Clasico boasts a selection of high-quality meat dishes that can all be enhanced with seafood add-ons such as smoked gouda crab cake, lobster tail, scallops, or crab stuffed jumbo shrimp. A number of entrees at Clasico, however, are seafood-focused such as seared tuna, roasted in a pan sauce with fried leeks, and seasonal vegetables that change depending on the time of year. Speaking of vegetables, for those looking for healthy yet flavorful options, Clasico has an Ahi tuna poke bowl that includes a sweet and savory blend of ingredients like avocado, carnaroli rice, cucumber, cilantro, chives, mango, and wonton chips. This same Ahi tuna is available as an add-on to the dishes on the "Insalata" section of the menu, as are 5oz

portions of salmon or shrimp. For lunch, fresh grouper tacos, complete with cilantro, lime cabbage slaw, and avocado, wrapped in a flour tortilla, stand out as a menu highlight.

Seafood is part and parcel of Clasico's DNA. So for those who love great seafood in an elegant yet comfortable setting, Clasico is the place to eat and drink well.



SALTWATER TAFFY OYSTERS!

Like candy in a candy store, oysters come in countless different flavors and sizes. There are actually more than 200 species of oysters spread throughout the world; however, just five are commercially harvested, grown, and sold in the United States. One of the "big five" is the Atlantic Oyster, known to some as the "great American oyster". Found along the North American Atlantic Coast from Canada southward to the Gulf of Mexico, along with the Olympia Oyster in the Pacific Northwest, they are the only indigenous oysters found in North America.



Earlier this year, Samuels Seafood Company partnered with the Barnegat Oyster Collective in Barnegat, NJ, to bring the Saltwater Taffy Oyster to market. Bright, briny, and with a taffy-sweet finish, these oysters are sustainably and exclusively raised in Barnegat Bay for Samuels. They are perfect raw on the half-shell, grilled, roasted, or however you like your oysters.

Like other Atlantic oysters, the Saltwater Taffy is distinctly different from a Pacific



oyster in that it tends to be larger, have a tear drop or paisley shape, a smooth shell, and uniform colors of brown, cream and forest green. The Saltwater Taffy has a nice deep cup – developed over 18 months - with a tear drop shape to hold as much of the oyster's liquor as possible.

With a crisp texture, clean flavor, and mineral accent, the Saltwater Taffy Oyster's savory finish is the perfect way to take a trip "down the shore" all year long.

SEAFOODIA OYSTERS

East Coast Elegance: The Tale of Opus, Honeymoon, and Stag Oysters

In the world of culinary adventures, few journeys are as tantalizing as the one that unfolds on the East Coast of Canada, where the salty sea breeze and pristine waters converge to create oysters of unmatched excellence. At the heart of this extraordinary voyage stands Seafoodia, a name synonymous with seafood perfection. With a commitment to the ocean's finest offerings and unwavering dedication to quality and sustainability, Seafoodia beckons you to embark on a gastronomic odyssey like no other.

The Oyster Origins

Opus, Honeymoon, and Stag, three distinguished oyster brands, each unveil a tale rooted in their unique origins:

Opus Oysters: Cocagne, New Brunswick

Opus oysters hail from the picturesque Cocagne in New Brunswick, where nature's masterpiece is unveiled. Aged for five years, these oysters have a sweet, nutty taste that captures the essence of their origin. Every succulent bite evokes the pristine coastal waters and rolling landscapes of Cocagne, making Opus a culinary treasure.

Honeymoon Oysters: Richibucto, New Brunswick

Richibucto, New Brunswick, is the birthplace of Honeymoon oysters, aged to perfection for five years. What distinguishes Honeymoon is its crisp and fresh taste,



infused with the bold flavors of the ocean. With every bite, you embark on a journey through the rich maritime heritage of the region.

Stag Oysters: PEI, Malpeque Area

From the enchanting PEI region, specifically the Malpeque area, Stag oysters emerge as a true gem. Recognized as one of the finest oysters globally, their full-bodied taste stands as a testament to the maritime legacy of this area. Stag oysters have even been awarded the title of the best oyster in the world—a well-deserved honor for these culinary marvels.

The Seafoodia Commitment

At Seafoodia, the pursuit of excellence extends from ocean to plate. Quality is paramount, and every oyster is meticulously hand-picked and rigorously inspected to ensure that only the finest specimens grace your table. Located along the pristine East Coast of Canada, our leases benefit from the region's cold, nutrient-rich waters, ideal for cultivating oysters with exceptional flavors and textures.

Preserving the Seas

Seafoodia recognizes the crucial importance of sustainability in seafood production. We uphold responsible oyster farming practices that protect the environment and ensure the longevity of this cherished industry. When you choose Seafoodia, you're not merely savoring exceptional oysters; you're supporting a cause that

safeguards the seas for generations to come.

Exceptional Customer Service

Our dedication to customer satisfaction is unwavering. Seafoodia goes the extra mile to ensure that your oyster experience is nothing short of extraordinary. From timely and secure delivery to our responsive customer service team, your happiness is our ultimate goal.

Legacy of Partnership

For over two decades, Seafoodia has been the trusted oyster supplier for Samuels Seafood Company, a renowned name in the seafood industry. This enduring partnership guarantees that Opus, Honeymoon, and Stag, along with our other fine oysters, consistently grace your table. It's a collaboration that combines our founders' deep connection to the sea with the expertise and reputation of Samuels Seafood Company, ensuring that you experience only the finest culinary treasures.

Elevate Your Culinary Experience

With a legacy of excellence and this enduring partnership, Seafoodia stands as your premier source for these culinary treasures. Visit our website at www.seafoodia-oysters.com for more information and take the plunge into a world of East Coast elegance. Elevate your seafood experience with the finest oysters from our pristine East Coast Canada leases.



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: November 1st-30th

SALTWATER TAFFY OYSTER

Barnegat Light, NJ

100 Count Box

\$0.95 ea

TAFFY



TAIL ON SHRIMP

U/8 Count, IQF
10 lbs Case

\$17.95 lb

U8PDON



CANADIAN ROCK CRABMEAT

Wild Caught
All Leg

\$33.70 lb

CRPEK8



NOBASHI EBI

16/20 Count
30 per Tray

\$6.50 ea

NOB200



FRESH RED SNAPPER

Skin on PBO Fillets
10-12 oz Each

\$16.99 lb

RSF



KEYWEST PINK SHRIMP

U/12 Count
20 lbs Case

\$15.99 lb

U12BG



SNOW CRAB CLUSTERS

8/Up
30 lbs Case

\$8.95 lb

SC8UP



POMPANO FILLETS

8-10 oz Each, Skin on
10 lbs Case

\$9.95 lb

ZPOMP200



SOCKEYE SALMON

Skin on Fillets
Frozen

\$10.75 lb

ZSOCK1



CLEANED SQUID TUBES & TENTACLES

Shortfin
25 lbs Case

\$5.49 lb

SQ300



ALL NATURAL COD

6 oz Loins
10 lbs Case

\$5.89 lb

6COD



HOGFISH FILLETS

2/4 oz Each
10 lbs Case

\$12.95 lb

HOGFZ35



CAPE SHARK

Fillets
6 Kilo Case

\$59.50 cs

CSF111