



FISH TALES™

DEC 2023 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

GREENHEAD LOBSTER

Family Owned and
Operated Since 1997

AT THE TABLE

Pull Up a Seat
in Wayne, PA!

HAPPY HOLIDAYS FROM SAMUELS

We Wish You a Safe &
Happy Holiday Season!

DECEMBER SPECIALS!

Extended Monthly
Specials!



Samuels Spotlight

At The Table

By Zach Blumberg



Take a scenic trip to Wayne, PA, and you may very well find yourself “At The Table”. This distinct restaurant with an equally distinct name is the work of chef couple Alex Hardy and Tara Buzan-Hardy. The couple’s collective culinary knowledge is beautifully showcased at this modern restaurant with a newly acquired liquor license that offers both a 6-course tasting menu and à la carte options.

A recurring theme of both menus is seafood, making At The Table a seafood-lover’s dream. À la carte appetizers include grilled Spanish octopus, complete with chorizo, confit potato “coins”, hummus, roasted red pepper aioli, and pimentón (AKA smoked paprika). And then there is the restaurant’s raw bar, featuring “colossal” shrimp cocktail and a wide selection of east and west coast oysters. These oysters include (but are not limited to), Pink Moons, Kuushi, and Kumamoto, among others. The highlight of the raw bar is arguably the elegant seafood tower that combines U10 cocktail shrimp, crab Louis, a dozen assorted oysters, Hokkaido scallop crudo, pastrami-spiced ahi tuna, and various sauce accoutrements. (“U10” refers to the size/weight, and in this case, less than 10 shrimp per pound). If pastrami-spiced tuna

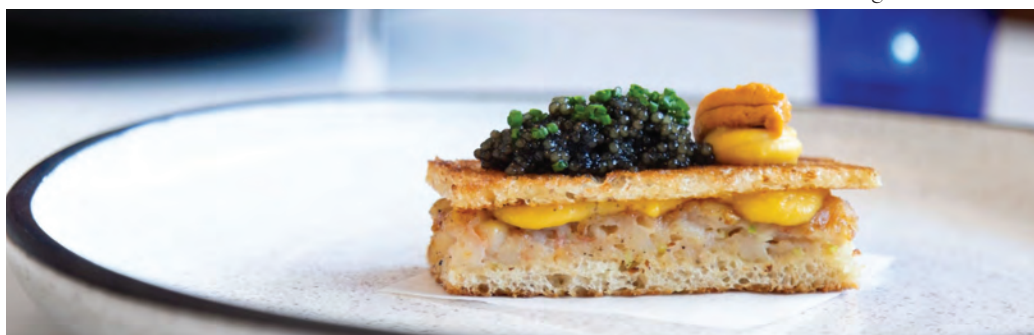
enhanced with sweet mango and an Aji Amarillo aioli doesn’t whet your appetite, guests at At The Table can add a “bump” (or small spoonful) of caviar to any raw bar selection for an additional, small fee.

Listed as an entrée on the à la carte side of the menu is Big Glory Bay salmon with potato fondant, American lobster, maitake mushrooms, grilled lemon, and fried Swiss chard. For pasta fans, there is a squid ink bucatini with crab lump, chili butter, local mushrooms, and parmesan in a lemon alfredo cream sauce. Another highlight of the à la carte menu are U10 Hokkaido scallops with leek crema, Romanesco, crispy guanciale, and fried tarragon.

At The Table’s 6-course tasting menu is available for parties of six or more and reservations are strongly encouraged. For a first course, Hokkaido scallop

crudo is plated with pickled radish, yuzu ginger, crisp nori, peach purée, and leche de tigre (a citrus marinade originating in Peru used to cure seafood). The second course features langoustine with east coast uni, egg yolk confit, caviar, and chives atop a raft of pullman bread toast. The tasting menu also includes tilefish with parsnip noodles, horseradish, and crème fraîche gel, cooked in smoked butter and garnished with pickled poppy seeds. Course four is an Applewood-smoked brook trout with apple cider nage, apple cider purée, roasted celery root, celery root punch, and celery root chips. The menu is capped off with duck breast and, last but not least, chocolate espresso pot de crème.

At The Table is a special place filled with creative dishes and an ambiance “evoking oceanic vibes”.



Happy Holidays!



From Samuels Seafood Company

EMPLOYEE OF THE MONTH



KELLY RALLS

Kelly Ralls wears many hats for Samuels Seafood Company’s West Coast operation. Having joined the company three years ago, he is now serving as our Logistics and Facility/Building/Fleet Maintenance Manager. Kelly also works as Assistant Operations Manager and assists in Purchasing. He is always there to lend a helping hand – no matter the task – and he’s willing to come to work early or stay late as needed.

Kelly is a great addition to the Samuels team and exhibits real leadership to his coworkers and teammates.



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GREENHEAD LOBSTER

The Way Lobster Should Be



Since 1997, Greenhead Lobster has bought the daily catch off local boats in Stonington, Maine. Starting with just a few, Greenhead Lobster now buys from over one hundred independent lobstermen & women, making them the largest independently owned lobster buyer in the state. And for 20 years, Greenhead Lobster has shipped live Maine lobster to Samuels Seafood.

After co-packing with other processors, Greenhead Lobster built their own state-of-the-art High-Pressure Processing (HPP) facility in 2018.

Benefits of HPP

1. Most humane entry into the processing line. This initial step is critical. It minimizes the production of stress hormones, which preserves the taste and texture of fresh lobster.
2. The pressure creates a separation between the meat and the shell, which allows meat to be extracted fully raw (Greenhead Lobster has a full line of raw frozen products, allowing chefs to cook the product to their liking without any risk of double or over cooking.
3. Added food safety; extended shelf-life of fresh product.

Greenhead Lobster is amidst a processing line change for ready-to-eat products, so we are highlighting their full line of raw frozen products for this winter season ahead.

Value Through Winter

Live lobster prices fluctuate throughout the year, but one thing is certain: live lobster prices always go up in the winter season. Fewer lobstermen go out, the catch goes down, the price goes up. These factors, coupled with mortality + more expensive labor costs further drive up the cost of using live lobster.



To help control these variables, stabilize the price, and add consistency, Greenhead Lobster is expanding their line of HPP Raw Frozen Shucked Lobster Products.

Beyond Lobster

The Maine Day Boat Scallop Season runs from December through March. Although a smaller fishery, Greenhead Lobster buys directly from local day boats. Shucked

on-board, Greenhead Lobster inventories fresh, dry-packed scallops (no additives) throughout the winter and freezes to extend the season. Classically block-frozen, Greenhead Lobster is excited to have IQF (individual quick frozen) scallops in the 23/24 season. Pull and thaw one at a time for special add-ons!

From the working waterfront in Stonington, to the processing facility in Bucksport, Maine, and the fulfillment shop in

Seabrook, New Hampshire, Greenhead Lobster cares about quality and traceability. Please reach out to them with questions, comments, or suggestions.



CHEF'S CORNER

Greenhead Lobster

Greenhead Lobster is a wonderful product for the holiday season. It is chilly outside and a great time to enjoy some comfort food by the fire. I like to butter poach this succulent lobster with thyme, garlic, and lemon, and a little bit of sherry. Once the lobster is poached, I set that off to the side so it doesn't overcook. I like to take a little of the lobster butter and sauté leeks, onions, carrots, and peeled diced potatoes until translucent. Then I would deglaze with white wine or sherry, and some lobster or shellfish stock, plus

some tomato paste for richness. After this has simmered, I'll add some cream to thicken the mixture. Season with some salt and pepper, add the lobster back to the vegetable mixture, add chopped parsley, and a little lemon zest. Place the lobster mixture in an oven-safe dish, and top with puff pastry. This should be cooked for about 20 minutes until the pastry puffs up. I love to garnish with extra lobster claws or knuckles. A cozy dish for a cold winter's night by the fire.



Samuels Seafood Chef Anne Coll

Questions or Comments?
Chef Anne will be happy to assist!
800-500-5810 x6555
AnneC@SamuelsSeafood.com





HPP RAW FROZEN SHUCKED LOBSTER

The live Maine lobster experience,
whatever the season.

HIGH PRESSURE PROCESSING (HPP)

- Sending live lobsters through our High Pressure Processor (**HPP**) is the most humane entry into the processing line. This stress-free, non-thermal process **preserves flavor + texture.**
- HPP applies enough pressure to break down connection between meat and shell; **allows meat to be extracted raw.**



WHY CHOOSE RAW FROZEN SHUCKED LOBSTER?

- Skip shipping shell weight
- Eliminate mortality issues
- Tail, claw, knuckle, & leg meat
- Lower labor costs
- Cooking method flexibility
- Easy to inventory

Wild-caught and
sustainably harvested

**CAUGHT &
PROCESSED
IN MAINE**



GREENHEAD LOBSTER LLC

38 Ocean St | PO Box 670 | Stonington, Maine 04681

Greenhead Lobster LLC is fully FDA HACCP compliant, which includes the U.S. Food & Drug Administration's mandatory seafood HACCP Regulation (21 CFR part 123) and satisfies the mandatory training requirements contained in (21 CFR part 123.10). Maine Lobster Processor Permit #12591

A CUT ABOVE THE REST



MONTHLY SPECIALS

Call your Sales Agent to place an order today!



**SPANISH COD
CARPACCIO or PULLED CUTS**
7 lbs Case Average
\$12.00 lb



**SCOTCH KIPPERS
(HERRING)**
0.75-1 lbs Each, Frozen
\$12.00 ea



**SALTED COD
BACCALA**
40 lbs Case Sales
\$12.00 lb



**AHI TUNA
STEAKS**
8 oz. Each, 10 lbs Case
\$7.90 lb



**SANTA CAROTA
SHORT RIBS**
6 Piece, 25 lbs Case
\$8.90 lb



**SILVER BELLS
OYSTER**
Massachusetts, 100 Count
\$0.90 ea



CLAM KNIFE
3 Inch Blade
Made in USA
\$25.00 ea



FILLET KNIFE
8 Inch Blade
Made in USA
\$25.00 ea



OYSTER KNIFE
4 Inch Blade
Made in USA
\$25.00 ea

East Coast
800-580-5810
215-336-7810

Mid West
888-512-3636
412-244-0136

Sale Dates: December 1st - 31st 2023

SamuelsSeafood.com

*Special Pricing is Reserved for Current Samuels Account Holders and Guiseppe's 7 Fish Club Members Only. *Price and Availability Subject to Change. *Additional Freight Charges may Apply - Please Consult with Your Samuels Agent for More Information.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!



DRIED PLUMS
Product of Spain
11 lbs Case
\$25.00 cs



FRESH DORADE
Farm Raised
400-600 Grams
\$5.89 lb



FRESH GREEK PAGRUS
"Greek Seabream"
800-1000 Grams
\$8.89 lb



FRESH FAROE ISLAND SALMON
Skin On Fillets
3-4 lbs Each
\$9.89 lb



SMOKED ATLANTIC SALMON
Un sliced Sides
\$9.89 lb



HOUSE COOKED CONCH MEAT
Frozen
4 lb Units
\$15.00 lb



CHILEAN SEABASS
House Cut
Skin On Fillets
\$25.00 lb



PORTUGUESE JUMBO SQUID WITH GARLIC
120 Gram Tin
12 Per Case
\$25.00 cs



NEW ZEALAND ORANGE ROUGHY
4-6 oz Fillets
22 lbs Case, Frozen
\$175.00 cs



RED SNAPPER FILLETS
6-8 oz Each, IVP
20 lbs Case
\$6.95 lb



ARGENTINE SMELTS
Headed & Gutted
1 lbs Unit, 10 Per Case
\$6.99 lb



CANADIAN LAKE SMELTS
Headed & Gutted
1 lbs Unit, 12 Per Case
\$6.99 lb



CURED ANCHOVIES
Cured in Salt
2.2 lbs Unit
\$35.00 ea

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**RAW HPP LOBSTER
TAIL MEAT**
3-4 oz, No Shell
5 lbs Box
\$45.00 lb

**RAW HPP LOBSTER
CLAW & KNUCKLE**
Ready to Cook!
6 lbs Box
\$25.00 lb

**RAW HPP LOBSTER
LEG MEAT**
Perfect for Bisque
12 lbs Box
\$10.00 lb



**MEDITERRANEAN
SEAFOOD SALAD**
Aunt Connie's Famous
5 lbs Tub
\$65.00



**ROYAL OSETRA
CAVIAR**
Canterbury Cure
1 oz Tin
\$65.00



**UNCLE TONY'S
OYSTER ROCKEFELLER**
Homemade
24 Count Case
\$65.00



**HOMEMADE
FISH CAKES**
Aunt Connie's Famous
40 Count Case
\$65.00



**FRESH
CLAM JUICE**
No Preservatives
1 Gallon
\$20.00 ea



**HOMEMADE
TARTAR SAUCE**
Aunt Connie's Famous
1 Gallon
\$20.00 ea



**HOMEMADE
COCKTAIL SAUCE**
Aunt Connie's Famous
1 Gallon
\$20.00 ea



**AUNT CONNIE'S
CHOPPED GARLIC**
Aunt Connie's Famous
1 Gallon
\$20.00 ea

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AMERICAN UNAGI
Smoked Eel
10 oz Each, 12 Per Case
\$199.00 cs



BUTTERFLIED EEL FILLET
Farm Raised
10 lb Case, Frozen
\$250.00 cs



STONE CRAB CLAWS
From Florida
4-6 Count
\$39.95 lb



COD PORTIONS
10 oz Each
10 lbs Case, Frozen
\$6.95 lb



ALASKAN BAIRDI SNOW CRAB
U/12
20 lbs Case
\$8.95 lb



DUNGENESS CRAB
2-2.5 lbs Each
30 lbs Case, Frozen
\$6.95 lb



CLEANED SEPIA
1-2 lbs Each
22 lbs Case, Frozen
\$9.75 lb



FRESH HANDPICKED LUMP CRABMEAT
From Venezuela
Santa Margarita
\$13.75 lb



COLOSSAL CRABMEAT
Wild Caught
24 lbs Case, Frozen
\$14.75 lb



JUMBO CRABMEAT
Pasturized
12 lbs Case
\$15.75 lb



MITSUI YUZU JUICE
From Japan
900 mL Bottle
\$25.00 ea



SQUID INK
Product of Spain
500 Gram Unit
\$25.00 ea



SICILIAN COD FISH STEW
Homemade
1 Gallon Unit
\$25.00 ea



PAELLA STOCK
Imported from Spain
200 Gram Jar, 30 per Case
\$25.00 cs

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HEAD ON SHRIMP
30/40 Count
40 lbs Case
\$3.95 lb



MONTHLY SPECIALS

Call your Sales Agent to place an order today!



WILD MEXICAN GOLD SHRIMP
U/15 Count, 30 lbs Case
\$9.75 lb



QUICK PEEL SHRIMP
Choice of
U/12 or U/15 Count, 20 lbs Case
\$6.95 lb



OISHII ALL NATURAL SHRIMP
U/15 Count, 20 lbs Case
\$8.95 lb



ECUADORIAN WHITE SHRIMP
U/15 Count
40 lbs Case
\$5.75 lb



BREADED BUTTERFLIED SHRIMP
16/20 Count
10 lbs Case
\$39.90 cs



TEXAS GOLD SHRIMP
21/25 Count
50 lbs Case, Frozen
\$5.59 lb



SHRIMP TEMPURA
Ready to Fry
125 Pieces per Case
\$49.50 cs



WILD USA CAUGHT BROKEN SHRIMP
Medium, IQF
20 lbs Case
\$4.95 lb



COOKED TAIL ON SHRIMP
26/30 Count
10 lbs Case
\$4.95 lb



WILD MEXICAN GOLD SHRIMP
26/30 Count
30 lbs Case
\$4.95 lb



SPANISH OCTOPUS
Pulpo
2 to 4 lbs Each
\$4.95 lb

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Philadelphia, PA 19148

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