



FISH TALES™

DECEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

GREENHEAD LOBSTER

Family Owned and
Operated Since 1997

MICHAEL'S ON EASTSIDE

Timeless Cuisine
Since 1987

DECEMBER MONTHLY SPECIALS

Get Ready for
the Holidays!



Samuels Spotlight

Michael's On East

By Zachary Blumberg



Named for its location on Sarasota's East Avenue and as well as the name of one of its founders, Michael's On East opened in late April 1987. Since then, founders and business partners Michael Klauber and Phil Mancini have shaped Michael's On East into a restaurant that has become a cornerstone of Sarasota's dining scene, receiving numerous accolades for its food and service throughout the past 36 years.

Executive Chef Jamil Pineda describes the menu as being an eclectic blend of different cuisines and influences including German, French, and Italian. Seafood is an integral part of Michael's DNA. Starters include Maine lobster bisque with brandied crème fraîche, blue crab tempura, and (of course) Maine lobster. Another great way to start off a meal at Michael's is to enjoy the mussels "Mariniere" with Prince Edward Island mussels, white wine, pancetta, cream, and grilled garlic bread to dip. Another popular option from this section is the lemon poppy seed shrimp tempura, blanketed with a soy ginger glaze,

and topped with a spicy mango sauce.

Michael's focus on seafood continues further down the menu. There is a light but decadent Chilean sea bass with a lemon lobster risotto, French peas, lobster beurre blanc, and roasted asparagus tips. Another seafood dish that Michael's offers is Faroe Island salmon, with black rice, pancetta hash, Yukon potatoes, Chinese broccoli, and a smoked tomato vinaigrette. Michael's on East also offers Atlantic Swordfish with roasted red potatoes, onions, prosciutto, haricot verts, teardrop tomatoes, with caper and mushroom beurre blanc.

The menu at Michael's features frequent specials. Every Friday is "Lobster Pot Friday" when the kitchen serves guests a traditional Maine lobster pot. In addition to the weekly lobster feast, Michael's has a rotating international menu that features a different cuisine each month. Last month, South African cuisine was being featured every Tuesday through Saturday, with dishes like pan-roasted Kingklip atop African spinach, garlic green beans,

curried potato spears, and roasted pine nut chutney.

Michael's On East features great food in set in an exceptional 1940s supper club atmosphere. With over 35 years in the community, Michael's has earned its institution status. Regulars and first-time guests count on the excellent service, excellent food, and even an adjoining wine shop. Reservations are recommended at Michael's On East, so plan ahead. Come with a table reserved and an empty stomach.



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.



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: December 1st-31st

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Wild Caught
5/7 Count

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COOKED TAIL ON SHRIMP

16/20 Count
10 lbs Case

\$6.99 lb

1620CK



WHOLE OCTOPUS

2-4 lbs Each
30 lbs Case

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PH24



IMPERIAL OSSETRA CAVIAR

Canterbury Cure
1 oz Each

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CAVOSSB01



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Rock Harbor
10 lbs Case

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12/16 Count
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MAHI MAHI FILLET

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1-3 lbs Each

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FROZEN AT SEA DOVER SOLE

14-16 oz Each
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1416JAK



COLD WATER LOBSTER TAILS

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34M



SKINLESS HAKE FILLET

4-6 oz Each
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46HAKEF



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4-6 oz Each
10 lbs Case

\$4.95 lb

PERF46

