



FISH TALES™

DECEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

WEST COAST EDITION

GREENHEAD LOBSTER

Family Owned and
Operated Since 1997

NAXOS TAVERNA

The Spirit of Greece
In The Heart of the Desert

DECEMBER MONTHLY SPECIALS

Get Ready for
the Holidays!



Samuels Spotlight

Naxos Taverna

By Zachary Blumberg



In the heart of Red Rocks Casino on Charleston Bolivard in Las Vegas is a restaurant with a deep commitment to authentic Greek and Mediterranean cuisine. Naxos Taverna was named for the Greek island of Naxos, heralded in ancient times as the isle of Dionysus, the god of wine and celebration. Overseeing the Greek kitchen there is Executive Chef & Partner, Mark Andelbradt, who is at the helm of a wonderfully seafood-centric menu.

Around half of Naxos Taverna's dishes include seafood. Thanks to their fresh fish program, the menu boasts a variety of different whole fresh fish daily, including the popular John Dory, which, like all of the options in the whole fish section of the menu, are deboned, seasoned with sea salt, cooked whole, and served with charred

lemon. Other popular whole fish the restaurant has featured are Dover sole, scorpion fish, "lavraki" (or "Loup de Mer"), royal dorade, and sea bream, among others.

Seafood can also be found among the menu's small plates. Charred octopus from Spain is one such option, served simply with crushed potatoes and Romanesco sauce. Another unique dish in this section are the prawns wrapped in "kataifi" (a pastry popular in Greece and the Middle East), and served in a Kalamata olive aioli.

On the opposite end of the portion spectrum, seafood can be found among Naxos' larger shared plates. Faroe Island salmon is served with roasted pumpkin and bathed in garlicky chermoula. Another seafood option to share with friends is seared bigeye tuna with tomato, beets, citrus, and arugula.

For those who love the smoky flavor that charcoal brings, Naxos Taverna has an entire section of its menu dedicated to charcoal-roasted seafood. Highlights include a half-pound king crab in a lemon aioli served with cilantro or a half-pound Maine lobster with peppery red "schug" sauce and charred lemon. Both the lobster and the crab are also available as options in Naxos Taverna's selection of chilled items. Another charcoal-roasted favorite: gulf oysters, cooked in a herb butter and served with preserved lemon.

Overall, Naxos Taverna is a love letter to Greek cuisine with an extensive seafood menu and a bright, lively atmosphere. If one is longing for fresh and flavorful Mediterranean cuisine, then a trip to Naxos Taverna is a must. Reservations are recommended.

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-fro-



zen, 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.



WEST COAST MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: December 1st-31st

**Special Pricing is Reserved for Current Samuels Account Holders Only.*

**Price and Availability Subject to Change.*

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

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