



FISH TALES™

JANUARY 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

BERKWOOD FARMS

BERKSHIRE PORK

Superior quality with
a flavor unmatched

**DOUGHERTY
RESTAURANT
GROUP**

Setting the bar in
Atlantic City since 1897

**HAPPY
NEW YEAR!**

Wishing you a happy
& healthy New Year

**JANUARY
MONTHLY
SPECIALS**

New Year
New specials



Samuels Spotlight

Dougherty Restaurant Group

By Zach Blumberg



The history of the Dougherty family's restaurant dynasty begins with Harry "call me Dock" Dougherty, who opened his namesake oyster house in 1897. The idea behind Dock's was simple - provide high quality seafood in a comfortable and friendly atmosphere. Four generations later, the family business has grown to include multiple, bona fide Atlantic City institutions, including three restaurants and a country club.

Dock's Oyster House

Located in Atlantic City's Ducktown neighborhood, Dock's Oyster House, is the restaurant that started it all and the city's oldest restaurant. Today, Dock's serves some of the same items from its original menu 125 years ago, including Dock's Seafood Fry, a trio of shrimp, flounder, and crab cake breaded in Japanese breadcrumbs and served with fries. Another highlight of the menu is the Potato Crusted Flounder with asparagus and a beurre blanc sauce. Then there is the impressive raw bar which includes oysters, ceviche, crudos, and more. Dock's is extremely popular due to its upbeat atmosphere, which includes a nightly piano player and upbeat patrons who give the spot a great time beyond just the food.

Dougherty's Steakhouse and Raw Bar

Dougherty's Steakhouse and Raw Bar is

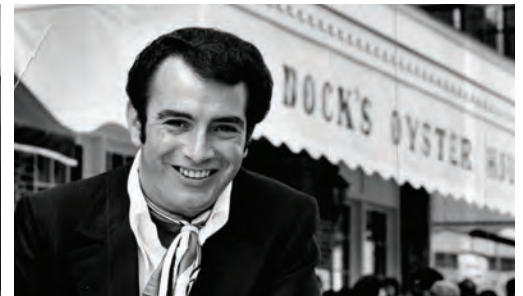
located inside Resorts Hotel & Casino on the Atlantic City Boardwalk. Like most classic steakhouses, there is more to Dougherty's menu than just the steaks. The two-year-old restaurant emphasizes seafood on its menu and features a robust raw bar. Additionally, there are the ever-popular entrees of salmon with zucchini, corn salad, toasted orzo, and lemon butter, and a super fresh Togarashi-crusted tuna served with sesame soba noodles, carrot, edamame, and radish. For pasta lovers, there is the seafood linguini. This shellfish-centric dish boasts shrimp, scallops, clams, crab meat in a Parmesan cream sauce.

Knife & Fork

Atlantic City's second oldest restaurant also falls under Dougherty Restaurant Group's portfolio of restaurants. Knife & Fork first opened its doors in 1912 and is considered among the city's architectural landmarks. Though it underwent a full renovation, the former speakeasy (which had a separate entrance to

sneak women in and out during Prohibition), has been featured on the silver screen thanks, in part, to its many original architectural details, such as stained-glass windows, period light fixtures, and a copper roof. Beyond the old-world charm, Knife & Fork is an upscale eatery featuring steaks, chops, and, of course, seafood. The restaurant's raw bar is celebrated for its tuna tartare, among other items. There is also a dedicated "seafood & shellfish" section of the menu that includes pan roasted halibut with creamed leeks, Swiss chard, and tomatoes, as well as a jumbo lump crab cake atop jicama slaw and a red pepper coulis. Knife & Fork also serves the hard-to-find and delicious classic lobster thermidor.

No trip to Atlantic City is complete without a stop at one, if not all, of the Dougherty Group's eateries. Reservations are recommended for all three. For more information, please visit doughertyrestaurantgroup.com.



EMPLOYEES OF THE MONTH



MEGAN COOK

Megan Cook, Sales Support in our Philly office, is the glue that holds the Onyx team there together. Megan knows every one of the team's customers by first name, and half of them call in just to talk to her. When someone on her team is out of the office, she picks up the slack without hesitation. And you should hear her on the phone! Megan learns something in the morning and by afternoon is on the phone selling it flawlessly. When she was hired a little over two years ago, she wasn't sure if she'd like sales but it's very clear she is a future top salesperson in the making! Congratulations, Megan!



EARL MARTIN

Congratulations to Sales Agent, Joseph Martin AKA Earl, on being named Samuels' Employee of the Month! Earl joined the Philadelphia sales team in April 2022, and instantly took on an important role assisting our Pittsburgh satellite. Earl has created strong relationships with our Pittsburgh team along with our customers. He was also recently tapped to help train and mentor new team members on the sales team. Earl is always willing to help wherever and whenever needed, including saving one of the seagulls featured in the Samuels' phone's hold music. Earl is a true team player and valuable asset to our Philadelphia and Pittsburgh divisions.

CHEF'S CORNER

FRIED CABBAGE WITH KUROBUTA BACON, ONION, & GARLIC

INGREDIENTS (Serves 6)

- 6 slices of Bacon, chopped
- 1 large onion, diced
- 2 cloves garlic, minced
- 1 large head cabbage, cored and sliced
- 1 tablespoon salt, or to taste
- 1 teaspoon ground black pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/8 teaspoon paprika



DIRECTIONS

Place bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes.

Add onion and garlic; cook and stir until onion caramelizes, about 10 minutes.

Immediately stir in cabbage and continue to cook and stir another 10 minutes.

Season with salt, pepper, onion powder, garlic powder, and paprika. Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.

Samuels Seafood Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

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BERKWOOD FARMS KUROBUTA PORK

A FLAVOR UNMATCHED!



Berkwood Farms, like Samuels, is a company that strives for excellence by never sacrificing quality. This coalition of over 60 independent, mid-west American family farmers takes pride in its product. They work hard to ensure their animals are raised in a healthy, humane, and environmentally friendly approach. All the farmers adhere to a strict code of responsible and humane animal husbandry. Many farmers are the 2nd, 3rd, 4th, and even 5th generation of their family to raise Kurobuta pork, otherwise known as Berkshire pork.

“Kurobuta” translates to “black pig” in Japanese, is known as the Wagyu of the pork world as it’s of the highest quality. Its high marbling score results in an irresistibly juicy flavored pork, known for having a rich, ruby color, supreme tenderness, and depth of flavor. Not only that, but Kurobuta pork is unique because of the structure of the meat fibers. With finer and more constricted fibers, the meat holds more moisture and is tender to the bite, making for an enjoyable eating experience.

The quality and taste of Kurobuta is proven by science – Kurobuta took home top honors in 19 of 20 categories in a nationwide scientific study conducted by the National Pork Board. This Japanese pig was once reserved for royalty, but now, Berkwood Farms raises 100% authentic and natural Kurobuta pork with strict attention to amazing flavor and quality.

Berkwood Farms Kurobuta Pork is cut fresh and hand inspected for the quality of each cut, its visual constancy, and above all, its consistent flavor. This juicy, delicious ruby red pork is unlike anything you have ever tasted and is simply unmatched!



At Berkwood Farms, they raise Kurobuta pigs the way nature intended. Their pigs are never given added hormones or growth promotions and have plenty of land to roam and play. In fact, Berkwood Farms standards meet and exceed all other welfare standards because happy pigs taste better. In addition to their health and unique genetic make-up, Berkwood Farms Kurobuta pork is superior because of their vegetarian diet consisting of all-natural corn and soybeans.

To kick-start 2024 on the right foot, try adding Kurobuta pork to your menu. Pigs are considered a lucky food for the New Year because compared to other animals which stand still or move backwards, pigs move forward when they eat. Also, because pigs are rotund, they symbolize a fat wallet of wealth ahead. Additionally, the meat from pigs is typically fatter than other cuts of meat, acknowledging a symbol of prosperity.

Samuels is proud to offer you a wide range of Kurobuta pork products. Whether you are looking for boneless bellies, Kurobuta bacon, tomahawk racks, kielbasa, beer brats, French racks, brisket, or even snack sticks, we have you covered. Be sure to check out boneless loins on our January monthly specials to start the New Year!





BRAZILIAN LOBSTER TAIL
10-12 oz Warm Water Tail
10 lb Case
\$19.95 lb



LOBSTER TAIL MEAT
Raw, Frozen
5 lb Unit
\$25.00 lb



RUBY RED SHRIMP
Shell On, IQF
20 lb Case
\$6.50 lb



CLEANED SQUID TUBES & TENTACLES
5-8 Inches
10 lb Case, Frozen
\$1.99 lb



TROPICAL BRAND WHITE SHRIMP
21/25 Count
40 lb Case
\$4.75 lb
Buy 10 Cases
Get a \$1.00 Off



OISHII ALL NATURAL SHRIMP
21/25 Count
20 lb Case
\$6.95 lb
Buy 10 Cases
Get a \$1.00 Off



QUICK PEEL SHRIMP
8/12 Count
20 lb Case
\$7.75 lb
Buy 10 Cases
Get a \$1.00 Off



BLU BRAND LUMP CRABMEAT
100% Hand-Picked
12 lb Case
\$17.75 lb
Buy 10 Cases
Get a \$1.00 Off



PRIME SIZE SOFT SHELL CRABS
Flash Frozen,
7 Dozen per Case
\$19.75 dz



DUNGENESS CRAB CLUSTERS
Wild Caught
25 lb Case
\$7.50 lb



WILD CAUGHT DUNGENESS CRAB
1.5-2 lbs Whole Crab
30 lb Case
\$8.50 lb



BREADED BUTTERFLIED SHRIMP
31/40 Count
10 lb Case
\$35.00 cs



BALSAMIC VINEGAR
Product of Italy
5 Liter Unit
\$20.00 ea



ANCHOVIES IN OIL
Boquerones
2.2 lb Unit
\$20.00 ea



SANTA INES EVOO IMPORTED FROM SPAIN
500 mL Bottles
12 per Case
\$59.00 cs



AMERICAN UNAGI SMOKED EEL
6 oz Pack
16 per Case
\$199.00 cs



SARDINES IN OLIVE OIL
Boneless & Skinless, 120g
16 per Case
\$35.00 cs

SARDINES IN OLIVE OIL
120g
30 per Case
\$35.00 cs

SARDINES IN HOT TOMATO
120g
30 per Case
\$35.00 cs



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



CHOPPED SEA CLAMS
Hand Shucked
5 lb Unit
\$4.89 lb



SCALLOPS ON HALF SHELL
IQF, 80/100 per Case
10 lb Case
\$100.00 cs



WILD TEXAS GOLD SHRIMP
26/30 Count
50 lb Case
\$4.89 lb



SKIN ON BARRAMUNDI FILLETS
4 oz. Each, IVP
10 lb Case
\$4.95 lb



ALASKAN BLACK COD FILLETS
House Cut
Skin On
\$12.95 lb



AHI TUNA STEAKS
6 oz. Each
10 lb Case
\$4.95 lb



NEW ZEALAND ORANGE ROUGHY
8-12 oz. Fillets
22 lb Case, Frozen
\$149.00 cs



AUNT CONNIE'S FAMOUS
Salmon Salad
5 lb Units
\$25.00 ea



AUNT CONNIE'S FAMOUS
Alaskan Crab Bisque
1 Gallon Units
\$35.00 ea



WHITWOOD COVE OYSTERS
From Maryland
100 Count
\$0.70 ea



TROUT ROE
Canterbury Cure
2 oz. Each
\$15.00 ea



KUROBUTA PORK

The Way Pork Should Taste



High Quality. Sustainable. Farmer Owned. Heritage Bred.

Boneless Tenderloin
12 lbs Case
\$6.25 lb

Sale Dates: January 1 - 31
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Call Your Sales Agent Today!

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 charges may apply – Please consult with your Samuels sales agent for more information.

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