



FISHTALES™

FEBRUARY 2024 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

ALASKA SEAFOOD

*Always sustainable.
Always wild.*

BRUNO'S OYSTERS

*An intimate oyster
oasis in Winter Garden*

MONTHLY SPECIALS!

*Products handpicked
for Valentine's Day*



Samuels Spotlight

Bruno's Oysters

By Zachary Blumberg



Bruno Fonseca's passion for oyster bars led him to create his own culinary haven – Bruno's Oysters. Drawing on 25 years of culinary expertise in fine dining, Fonseca transformed his dream into a reality.

Nestled in Winter Garden, Florida, within the charming barrel room of Crooked Can Brewery, Bruno's Oysters boasts a cozy one-hundred-square-foot, minimalist indoor space, complemented by additional outdoor patio seating.

Bruno's culinary creations predominantly feature seafood sourced from Samuels, with additional supplies

from Foreigner, another restaurant under his ownership. These "byproducts," as Fonseca calls them, allow Bruno's menu to expand beyond the typical oyster bar by featuring lobster rolls and salt cod, to name two popular items. Of course, the menu showcases a dynamic selection of six oysters, with a rotating cast to keep things exciting. Among the perennial favorites are Barstool, Miyagi, and Kumamoto oysters, all shucked to order. Accompaniments include a tantalizing watermelon-serrano mignonette, Bruno's signature cocktail sauce, fresh lemon, and house-made butter crackers. There are also plans to launch a caviar program.

Though the menu is ever-changing, the true stars at

Bruno's Oysters are the oysters. The knowledgeable staff is always ready to assist patrons in finding the perfect oyster to suit their preferences. Bruno's unique charm lies in its approachability. Seating at Bruno's is first-come, first-served as they do not take reservations, inviting patrons to walk in, even if they are unfamiliar with oysters. The friendly shuckers stand ready to answer questions about flavor profiles, origins, and recommended sauces, making Bruno's a welcoming space for both seasoned oyster enthusiasts and newcomers alike. Bruno's Oysters is a place where the love of fresh, responsibly sourced seafood and genuine, fun hospitality converge.



ALASKA SEAFOOD

34,000 miles of pristine coastline waters teeming with delicious, wild-caught seafood



The seafood bounty of Alaska stands unrivaled, boasting five species of salmon, various whitefish, and an abundance of crab and shellfish. Alaska offers a diverse range of seafood options to suit every taste and preference, whether you prefer grilling, poaching, baking, or sautéing. With Alaska seafood, a delicious meal can be on your table in minutes.

When envisioning Alaska seafood, images of healthy, fresh fish and succulent crabs immediately come to mind. Synonymous with high-quality, nutritious choices, Alaska seafood has earned its reputation for delivering health benefits that are both numerous and well-documented. Now is the opportune moment to plan your next Alaska seafood meal.

Salmon takes center stage in the array of Alaska seafood, with the 'Chinook' or king salmon leading the pack. Renowned for its vibrant color, high oil content, firm texture, and succulent flesh, king salmon reigns supreme in long-chain omega-3 fatty acids. Its rich, translucent, red meat is both delicate and versatile, making it a culinary delight. While most kings boast vivid red meat, the rare ivory king, with white meat, offers a super-premium product with a buttery and lavish flavor.

Beyond salmon, the repertoire of wild Alaska seafood includes sablefish (black cod), known for its flaky, velvety, sweet, and delicate profile. With intense flavor, richness in oil, and omega-3 fatty acids, sablefish excels in various cooking methods, from smoking

to sautéing. Rockfish, with thirty-seven species in Alaska waters, presents a lean, high-quality protein option perfect for sautéing, poaching, steaming, and even frying.

No discussion of Alaska seafood is complete without the mention of crab. Wild Alaska snow crab offers a unique taste experience with sweet, delicate flavor and snowy-white meat. Dungeness crab from Alaska, the most flavorful, boasts tender, flaky, white meat, and a distinct, sweet flavor. The colossal wild Alaska king crab, weighing between 6 – 10 lbs., is the largest and most impressive crab globally, with tender meat packed with a rich, sweet flavor.

Alaska places a premium on the future of these wild species and environmental sustainability, prioritizing responsible fisheries management. A significant portion of Alaska seafood holds certification from the Marine Stewardship Council (MSC), ensuring sustainable practices. The Alaska Responsible Fisheries Management (RFM) program further certifies the majority of wild Alaska seafood, aligning with international principles for responsible fisheries management.

In addition to its commitment to sustainability, Alaska ensures the availability of almost all seafood species year-round through advanced flash-freezing technology. Rapid freezing immediately post-harvest preserves the premium quality of frozen Alaska seafood, offering a convenient, year-round option without compromising taste and texture.



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