



FISH TALES™

FEBRUARY 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

ALASKA SEAFOOD

Always sustainable.
Always wild.

PASSIONFISH

The ocean's
freshest bounty
right outside D.C.

MONTHLY SPECIALS!

Products handpicked
for Valentine's Day



Samuels Spotlight

PassionFish

By Zach Blumberg



PassionFish, a seafood haven crafted by seafood enthusiasts Chef/Owner Jeff Tunks and Executive Chef Chris Clime, is a testament to their unwavering passion for quality seafood. Located in the D.C. suburb of Reston, VA, the restaurant is a manifestation of their love for the ocean's bounty and their commitment to serving high-quality seafood.

The menu at PassionFish revolves around ultra-fresh seafood, with only two non-seafood items. Every dish, from sushi and caviar to cold and hot specialties, is meticulously prepared in-house. The restaurant boasts a vibrant raw bar that produces hundreds of oysters daily. The menu also features a dynamic 'fresh catch' section with simple preparations and an array of Asian-inspired

delights. Highlights include the Virginia peanut-crusted halibut with green papaya salad, passionfruit in a Penang curry sauce, and the tandoori-spiced salmon with dal makhani, Indian tomato butter, traditional chutneys, and a papadum crisp. Notable favorites are the PassionFish Roll, a delectable combination of crab meat, salmon, tuna, shrimp, hamachi, masago roe, and a mustard soy dressing, and the whole crispy flounder with Sunomona salad, and Thai chili nam pla in a tamarind sauce.

PassionFish prides itself on offering the widest selection of seafood, coupled with a commitment to creating a lively and enjoyable dining experience. Tunks and Clime infuse a sense of fun into the restaurant, evident in their movie-inspired, tongue-in-cheek menu item

names like the 'Joe Versus the Volcano Roll,' 'The Big Daddy,' and the 'Mini Me.' The interior of PassionFish mirrors this playful spirit with bubble chandeliers and a captivating octopus mural, all within an open, contemporary space.

For more information about this upscale suburban seafood gem, please visit passionfishreston.com. Dive into a world where passion meets exceptional seafood at PassionFish.



EMPLOYEE OF THE MONTH



MARIKATE WOLFF

Marikate Wolff holds the title of Office Sales Manager, but her role at Samuels Seafood's Philadelphia headquarters goes far beyond that—she wears many (and we do mean MANY!) hats. She is the glue that binds the Sales Department, while taking on the additional responsibilities of being our Home Delivery Coordinator and managing our Seven Fish Club membership program. Her versatility extends to orchestrating insightful product knowledge sessions with vendors and organizing both customer and employee appreciation events.

Since joining Samuels in February 2017, Marikate has developed into the go-to person for any sales-related queries, showcasing her expertise in customer relations. Her ability to seamlessly transition between internal and external customer relations sets her apart. Not confined to her role within the sales department, Marikate plays a crucial role in coordinating the company's annual participation at Seafood Expo North America (SENA), staying well-informed of developments in Giuseppe's Market, and spearheading our bustling holiday season.

Congratulations to Marikate on being named Employee of the Month—a testament to her dedication, knowledge, and invaluable contributions!

CHEF'S CORNER

BY ALASKA SEAFOOD MARKETING INSTITUTE

Alaska Sablefish Cacciatore



INGREDIENTS

4 - 6 ounce Alaska sablefish filets, skin off
 1 large fennel bulb
 2 teaspoons fennel fronds
 5 tablespoons extra virgin olive oil
 1/4 cup garlic cloves, crushed
 1 cup red onion, julienned
 1 pinch crushed chili flakes
 1 cup red wine
 28 ounce can fire roasted tomatoes
 1/2 cup fish stock
 1 cup Castelvetrano olives, pitted
 1 tablespoon flat leaf parsley, chopped
 1/2 teaspoon oregano, chopped
 1 tablespoon basil leaves, torn
 Flake salt, to taste
 Black pepper, ground coarse, to taste



DIRECTIONS

Prep the tomatoes and fennel

- Blend the tomatoes and their juices in a blender and set aside.
- Bring a small pot of water to a boil to blanch the fennel. Add a generous pinch of salt.
- Remove the stem from the fennel bulb (set the fronds aside for garnish). Cut the fennel bulb into 12 wedges. Cut in half from the top, then looking at the core, cut each half into wedges as you would cut an orange.
- Blanch the fennel wedges in the boiling water for 3-4 minutes. Remove from the water and set aside in a bowl.

Make the Cacciatore

- Season the skinless sablefish filets with salt and pepper on both sides.
- Place a sauté pan over medium-high heat and drizzle 5 tablespoons olive oil in the pan.
- Add the fennel wedges, garlic, and red onion to the pan. Cook for 3 minutes.
- Add the chili flakes, then deglaze the pan with the red wine and cook until the liquid reduces by 3/4.
- Add the tomatoes and fish stock to the pan and bring to a simmer. Turn the heat down to medium.
- Place the sablefish filets into the sauce, add the olives and herbs, and simmer gently for about 5 minutes.



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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.

Alaska consistently lives up to its reputation as a provider of some of the world's best wild seafood. There are so many reasons to choose seafood from Alaska. From salmon to crab to cod, there's something for everyone's plate.



Perfect for Valentine's Day!



EDIBLE ORCHIDS

Gorgeous Purple Color
50 Count Packs

\$15.00 ea



EDIBLE ROSES

Vibrant Red
20 Count Packs

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CANTERBURY CURE IMPERIAL CAVIAR

Smooth & Buttery
1 oz Units

\$55.00 ea



COCKTAIL SIZE BLINI

Frozen
36 Count Packs

\$10.00 ea



WILD MEXICAN BROWN SHRIMP

26/30 Count
30 lb Case

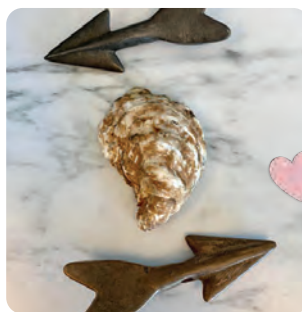
\$5.00 lb



WILD MEXICAN GOLD SHRIMP

U/15 Count
30 lb Case

\$9.00 lb



CUPID'S ARROW OYSTER

From Massachusetts
100 Count, Medium Cup

\$1.00 ea



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Ready to Serve
7 lb Average Case

\$5.00 lb



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22 lb Case

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Skin On & Boneless

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10 lb Case

\$30.00 lb



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7 oz Each
10 lb Case

\$20.00 lb

Sale Dates: February 1 - 29

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SamuelsSeafood.com

East Coast
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215-336-7810

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.

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



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 Cuttlefish **\$19.75 ea**
 Sea Urchin **\$21.75 ea**



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 12/16 Count
 18 lb Case
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 From Chile
\$8.95 lb



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 Gluten Free
 500 Count
\$25.95 cs



BIG GLORY BAY KING SALMON
 Farm Frozen

Headed & Gutted **\$3.95 lb**
 Whole Sides **\$7.95 lb**



BLU BRAND BACKFIN CRABMEAT
 100 % Hand-Picked
 12 lb Case
\$13.75 lb



JUMBO LUMP CRABMEAT
 Wild Caught
 24 lb Case
\$11.75 lb



FRESH CRAWFISH MEAT
 Hand Picked
 1 lb Cooked Unit
\$15.00 lb



FRESH FAROE ISLAND SALMON
 Skin On Fillets
 3-4 lb Each
\$9.50 lb



TUNA STRIPS
 Hand Cut
 10 lb Case
\$5.50 lb



AHI TUNA STEAKS
 8 oz Each
 10 lb Case
\$6.50 lb



ALBACORE TUNA
 Frozen Loins
 11 lb Case
\$8.50 lb



TUNA IN OLIVE OIL
 200 Grams Each
 24 per Case
\$75.00 cs



SEAFOOD DELUXE SALAD
 Aunt Connie's Famous
 5 lb Units
\$25.50 ea



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\$7.50 lb



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**COOKED
TAIL ON SHRIMP**
 21/25 Count
 10 lb Case
\$6.75lb



**BUFFET CUT
COD PORTIONS**
 1-3 oz Each
 5 lb Unit
\$5.75 lb



**COD
PORTIONS**
 6 oz Each
 10 lb Case
\$7.50 lb



**YAMASA
POKE SAUCE**
 1 lb Unit
 14 Units per Case
\$34.50 cs



**SNOW CRAB
CLUSTERS**
 Fully Cooked, 5/8 oz
 Size. 30 lb Case
\$5.75 lb



**COOKED
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 22 lb Case
\$1.75 lb



ALASKA SEAFOOD **ALASKAN BLACK
COD FILLETS**
 House Cut
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\$12.00 lb



ALASKA SEAFOOD **STRIPED ROCK
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