

FISH TALES™

MARCH 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION



ALTIUS
An elevated dining
experience in
Pittsburgh

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James Beard Awards
semifinalists announced

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**FROM SICILIAN
FISHERMEN TO
GLOBAL SEAFOOD
SUPPLIERS**
100 years of
Samuels Seafood Co.

Samuels Spotlight

Altius: Elevating Pittsburgh's Dining Scene for a Decade

By Lily Cope



Perched atop Pittsburgh's iconic Mount Washington, Altius offers more than just breathtaking views of the city's skyline. With its name translating to "higher" in Latin, Altius stands as a beacon of elevated dining experiences, where Executive Chef and Partner Jessica Bauer has cultivated a mecca of fine dining for the past decade.

Celebrating its tenth anniversary in May, Altius continues to redefine upscale hospitality in the Steel City. Inspired by the sleek and modern interiors reminiscent of New York City's finest eateries, Altius beckons guests with its simple yet sophisticated ambiance.

At the heart of Altius' ethos lies a commitment to honest, upscale dining that resonates with Pittsburghers. Chef Bauer and her team understand the city's palate, infusing familiar flavors with an elevated twist that captivates diners.

Seafood plays a big part in Altius' menu, featuring high-end products such as Oishii Shrimp, Alaskan halibut, and King Salmon ceviche. The meticulously crafted dishes, like the King Salmon ceviche with its sweet chili pineapple glaze and

smoked salmon roe, showcase the kitchen's culinary prowess. Another standout offering is the Chilean sea bass, a blend of flavors and textures that changes seasonally. On their winter menu, the dish features jumbo lump crab, artichoke confit savory crepe, and a fricassee of Chanterelle mushroom and Brussels sprouts - a testament to Altius's commitment to creative culinary excellence.

Altius also boasts a unique caviar selection, a rarity in Pittsburgh's dining scene. Beyond the delectable cuisine, Altius prides itself on creating memorable experiences for every guest. Whether it's a milestone celebration or an intimate dinner, Altius strives to make every guest feel special from the moment they step through the door.

The dining experience begins with a playful touch - complimentary popcorn to whet the appetite, setting the stage for the show that is both the view and the menu. And as the meal draws to a close, guests are treated to a thoughtful parting gift: a to-go cookie, a sweet reminder of their time at Altius.

Despite its accolades and acclaim, Altius remains refreshingly unpretentious. As a small, woman-owned

business, every aspect of Altius is infused with care and passion, with the team operating like a tight-knit family. This dedication to quality and hospitality has not gone unnoticed, as Altius was recently honored as one of OpenTable's Top 100 Restaurants in America.

For 10 years, Altius has not just elevated Pittsburgh's dining scene; it has become an institution, a place where culinary innovation meets genuine hospitality. And as Chef Jessica Bauer continues to push boundaries and delight palates, Altius remains a shining beacon atop Mount Washington, inviting diners to savor the heights of gastronomic excellence.



EMPLOYEE OF THE MONTH



GERRY HANDY

We're pleased to announce that Gerry Handy has been named Employee of the Month! Gerry has demonstrated exceptional dedication to Samuels Seafood South Coast as Operations Manager. His commitment to his work shines through in his actions, ensuring shipments are consistently accurate and punctual. He maintains a positive attitude that uplifts the team, even during busy times. Gerry readily lends a hand to his coworkers, embodying the spirit of teamwork. We are truly grateful to have him as part of our team, representing the best of Samuels South Coast. Gerry, your dedication to excellence is truly inspiring, and your kindness sets a wonderful example for all of us. Thank you for your outstanding work! Congratulations, Gerry, on this well-deserved recognition!

CHEF'S CORNER

Poached Oishii Shrimp with Bloody Mary-Inspired Chutney

INGREDIENTS

For the Bloody Mary Chutney

- 1 cup Bloody Mary mix
- 1 Persian cucumber - finely diced
- ½ red bell pepper - finely dice
- ½ Serrano chili - minced with seeds
- ½ avocado - finely dice
- 1 lime – zest and juice
- Salt and pepper to taste

For the shrimp

- 1 bag Oishii All-Natural Shrimp
- 1 lemon - sliced
- 1 bay leaf
- 5 whole peppercorns



For the chutney:

Combine all the ingredients in a bowl, mix well, and store in an airtight container. Season to your liking with salt, pepper, additional heat depending on taste.

For the shrimp:

In a medium saucepan, bring 2 c. water and salt, 1 sliced lemon, bay leaf, and 5 peppercorns to a simmer. Add shrimp and cook for about 4-5 minutes until the shrimp are pink.

Drain water.

Cool, peel, and chill in the fridge until ready to serve.

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Seafood Expo North America/
Seafood Processing North America!
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MARCH 10-12, 2024
BOSTON, USA

Seafood Expo NORTH AMERICA Seafood Processing NORTH AMERICA



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A Century of Seafood Success: The Evolution of Samuels Seafood Company



(Clockwise from above): Samuels fleet of trucks; an old Ippolito's Seafood sign; Joe Ippolito casting his reel



Sam D'Angelo & Aunt Connie

In the late 19th century, the coastal breeze of Sicily carried the dreams of Gaetano Darigo, a skilled fisherman casting his nets into the Mediterranean. His daughter's union with Giuseppe Ippolito in 1919 marked a turning point, as Giuseppe joined Gaetano in his burgeoning seafood business, setting the stage for a legacy that would span generations.

By 1929, Giuseppe had seamlessly integrated into the growing enterprise, introducing innovations like horse-drawn wagons to expand their reach beyond the shores of Sicily. As the years unfolded, the business flourished, culminating in the landmark opening of the first "Ippolito's" fresh seafood market in Philadelphia.

The mantle of leadership passed to Giuseppe's daughter, Rose D'Angelo, who adeptly steered the family's endeavors to new heights. In 1966, a young Samuel D'Angelo stepped into the bustling fish market, eagerly absorbing the intricacies of the trade. By 1974, Samuel assumed the helm, expanding the original store and inaugurating a second location in 1987.

In 1989, the dawn of a new era emerged with the inception of Samuels Seafood Company, pivoting their focus towards the commercial and wholesale markets. The addition of esteemed marine biologist Joe Lasprogata underscored their unwavering commitment to quality, laying the foundation for a legacy built on excellence.

Over the years, Samuels Seafood Company diversified its offer-



Joe Ippolito's first seafood truck 1949

ings, launching esteemed brands like "Aunt Connie's Famous" and expanding their product lines to cater to diverse palates. The integration of Samuel's children (and grandchildren) into the company's fabric further fueled its growth, with a modern facility opening its doors in South Philadelphia in 2009, followed by expansions to Pittsburgh and nationwide overnight delivery services.

As the company continued to evolve, new horizons beckoned, with divisions established in Las Vegas in 2011 and Orlando in 2015. By 2019, Samuels Seafood Company had firmly entrenched its presence in South Florida, servicing cruise lines and further solidifying its position as an industry leader.

Reflecting on their remarkable 100-year journey, Samuels Seafood Company remains steadfast in its commitment to delivering unparalleled quality seafood to its customers. As they embark on the next century of their storied legacy, they extended a warm invitation to all to join them on their continued journey of excellence.



Rose and Sam D'Angelo at original location in South Philly



Donna, Sammy, Lauren, Sam, & Anthony D'Angelo

**BLUE
MADNESS**



**CHECK OUT BLUE MADNESS
IN OUR MARCH
MONTHLY SPECIALS**



SPRING INTO SAVINGS!



COLOSSAL CRAWFISH
U/8 Count
10 lb Case
\$5.00 lb



PAELLA STOCK
Imported From Spain
200 Gram Jar
\$5.00 ea



STARGAZER FILLET
Boneless
From New Zealand
\$5.00 lb



CHOPPED SEA CLAMS
Hand Shucked
5 lb Unit
\$5.00 lb



FRESH LOCAL BREAM
Wild Caught
1 lb and Up
\$5.00 lb



FROZEN MAHI MAHI
Skin on Fillets
50 lb Case
\$5.00 lb



FRESH CLAM JUICE
No Preservatives
1 Gallon
\$5.00 ea



COD PORTIONS
6 oz Each
10 lb Case
\$5.00 lb



GOURMET BREADED OYSTERS
25/35 per lb
10 lb Case
\$75.00 cs



CUTTLEFISH INK
Imported from Spain
500 Gram Jar
\$25.00 ea



WILD CAUGHT LANGOSTINOS
U/10 Count
13.2 lb Case
\$25.00 lb



NEW ZEALAND ORANGE ROUGHY
4-6 oz Fillets
22 lb Case
\$125.00 cs

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Mid West
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412-244-0136

MARCH BLUE MADNESS

MARATIVA

BLUES



MEXICAN BLUE SHRIMP
U/15 Count
30 lb Case
\$9.50 lb



MEXICAN BLUE SHRIMP
16/20 Count
30 lb Case
\$8.50 lb



MEXICAN BLUE SHRIMP
21/25 Count
30 lb Case
\$6.50 lb

MEXICAN BLUE SHRIMP IS BACK!

Buy 10 cases and get \$0.25 off per pound



IMPORTED ESCARGOT
Snail
96 Count Unit

\$25.00 can



TEMPURA MIX
Super Crispy
25 lb Case

\$55.00 case



SALMON ROE
Canterbury Cure
2 oz Unit

\$15.00 jar



HAND SLICED SMOKED SALMON
Canterbury Cure
3-4 lb Each

\$18.00 lb



WILD WHITE CONCH
Cleaned
5 lb Box

\$9.95 lb



PEELED & DEVEINED TAIL OFF SHRIMP
U/15 Count
10 lb Case

\$6.95 lb



OISHII ALL NATURAL SHRIMP
21/25 Count
20 lb Case

\$6.95 lb



TEXAS GOLD SHRIMP
16/20 Count
50 lb Case

\$6.95 lb



DRIED PLUMS
Imported from Spain
11 lb Case

\$25.00 cs



ITALIAN SALMON SALAD
Aunt Connie's Famous
5 lb Units

\$25.00 ea



TUNA WITH ORGANIC TOMATO
120 Gram Tin
24 per Case

\$60.00 cs



SOUTH AFRICAN LOBSTER TAILS
4-4.5 oz
5 lb Case

\$30.00 lb



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American Unagi offers sustainably sourced eel with a rich umami flavor. Their fish, raised locally without hormones or antibiotics, ensures high-quality and sustainable seafood. Starting with glass eels from Maine's rivers, they provide fillets that are butterflied and individually frozen to preserve freshness. Explore the rich history and unique recipes of eels worldwide, and enjoy them in classic dishes like unagi kabayaki.



**BUTTERFLIED
EEL FILLET**
Farm Raised
10 lb Case
\$249.00 cs



**AMERICAN
UNAGI**
Smoked Eel
10 oz Each, 12 Per Case
\$199.00 cs



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



Celebrating Culinary Excellence: James Beard Award Semifinalists

Every year, the culinary community buzzes with excitement as the James Beard Foundation reveals its semifinalists for the prestigious James Beard Awards. These awards honor exceptional contributions to the culinary arts, and this year's lineup is no exception. It features a diverse range of talented individuals and establishments, each recognized for their unwavering dedication and innovative approach to food and beverage. Notably, among these esteemed semifinalists are several valued customers of Samuels Seafood Company. Congratulations to all the semifinalists. Here is a look at the impressive roster of Samuels' customers named semifinalists:

Outstanding New Restaurant: My Loup, Philadelphia, PA

Outstanding Chef: Dionicio Jiménez, Cantina La Martina, Philadelphia, PA

Emerging Chef: Yun Fuentes, Bolo, Philadelphia, PA

Outstanding Wine and Other Beverages Program: a.kitchen+bar, Philadelphia, PA

Outstanding Restaurateur: Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C.

Outstanding Chef presented by Hilton: Michael Rafidi, Albi, Washington, D.C.

Outstanding Restaurant: 2941, Falls Church, VA

Pineapple & Pearls, Washington, D.C.

Outstanding Hospitality: Fiola, Washington, D.C.

Best Chef: Mid-Atlantic

Carlos Aparicio, El Chingon, Philadelphia, PA

Najmieh Batmanglij and Christopher Morgan, Joon, Vienna, VA

Amy Brandwein, Centrolina, Washington, D.C.

Dane DeMarco, Gass + Main, Haddonfield, NJ

Jesse Ito, Royal Sushi + Izakaya, Philadelphia, PA

Matt Kern, One Coastal, Fenwick Island, DE

Esther Lee, Obelisk, Washington, D.C.

Randy Rucker, River Twice, Philadelphia, PA

Yuan Tang, Rooster & Owl, Washington, D.C.

Kevin Tien, Moon Rabbit, Washington, D.C.

Bootsaba Tongdee, Pusadee's Garden, Pittsburgh, PA