



FISH TALES™

APRIL 2024 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION



Oishii
SHRIMP

DISCOVER THE OISHII ADVANTAGE

Pioneering excellence
in sustainable shrimp farming

SYREN

A culinary voyage
on Naples' waterfront

MONTHLY SPECIALS

Spring into savings!

Samuels Spotlight

Syren: A Culinary Voyage on Naples' Waterfront

By Zach Blumberg



Naples, Florida, beckons to those who relish waterfront leisure, echoing its Italian namesake in scenic beauty and culinary delights. Nestled on the water's edge, The Syren Oyster and Cocktail Bar epitomizes this allure. Inspired by the iconic boat from "Master and Commander," cherished by owners Peter Tierney and Dr. Bud Negley, Syren offers an exquisite fusion of ambiance and flavor.

Step into Syren's modern, upscale interior, where the influence of water is palpable. From maritime hues to cruise ship-inspired accents, every detail evokes a maritime charm. The sea bar, adorned with a tile mosaic of Hokusai's "The Great Wave," serves as the centerpiece, inviting patrons to embark on a culinary voyage.

The menu at Syren reflects this aquatic inspiration, offering a tantalizing array of seafood delicacies. From a curated selection of East and West Coast oysters to signature dishes like nori tempura tacos bursting with spicy tuna, hamachi chili, and pickled ginger, each bite is a celebration of oceanic flavors. Noteworthy offerings include the rock shrimp and mushroom tempura, complemented by

citrus chili-soy aioli and pickled jalapenos. For those seeking culinary exploration, "The Syren's Keep" presents a rotating selection of special dishes, such as a roasted half lobster tail and lump crab soufflé.

The menu was crafted by Executive Chef Chris Metzler, a Culinary Institute of America (CIA) graduate who honed his skills during an internship in Naples, FL. Following this experience, he dedicated twenty-seven years to overseeing Culinary Concepts' array of restaurants, before becoming a part of Syren.

Chef Chris' vision is to cater to every palate, offering both familiar comforts and adventurous indulgences. This ethos extends beyond the menu, shaping the dining experience. Whether savoring the waterfront breeze on the outdoor terrace or basking in the elegant ambiance indoors, patrons are encouraged to embrace their preferences.

At Syren, hospitality is paramount. Founding member Peter Tierney encapsulates this commitment, stating, "Our goal is to anticipate your needs and then fulfill them." Reservations are recommended post-5PM.



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Discover the Oishii Advantage: Pioneering Excellence in Sustainable Shrimp Farming



Oishii [oh-ee-shee] Shrimp represents a paradigm shift in the realm of sustainable shrimp farming. Utilizing dedicated small-batch methods, Oishii has redefined excellence in shrimp cultivation. Their journey towards perfection commences with innovative pond construction, advanced farming techniques, and stringent water quality control measures, all geared towards ensuring unmatched quality.

The Oishii promise is simple yet profound: sustainably harvested shrimp that undergo meticulous handling to preserve their pristine nature. Unlike conventional practices, Oishii Shrimp undergoes a delicate process of care and processing, reflecting the brand's unwavering commitment to excellence.

After years of meticulous planning, Oishii Shrimp achieves a groundbreaking milestone: shrimp that transition from the water to harvest

in record time, sometimes within a mere four hours. Derived from the Japanese word for "delicious," Oishii epitomizes the pursuit of culinary perfection, offering the freshest White Vannamei Shrimp imaginable.

Every step of the production process reflects Oishii's dedication to quality. From small-batch aquaculture to state-of-the-art techniques and rigorous monitoring, each aspect is meticulously designed to deliver an unparalleled product. Founder and CEO Tom Mazzatta's unwavering commitment to quality drives the brand forward, ensuring that seafood enthusiasts enjoy an extraordinary dining experience with every bite.

Oishii's strategic location ensures minimal travel time from pond to processing plant, maximizing freshness. Innovative transportation methods, including unique aerated tanks, maintain shrimp vitality, resulting in faster processing and ultimately, fresher shrimp.

Upon arrival at the processing facility, Oishii Shrimp undergoes careful hand processing to preserve its vibrant color and pure flavor profile. The result? The freshest, most pristine shrimp imaginable—a testament to Oishii Shrimp's dedication to quality.

Oishii Shrimp stands as a beacon of purity, free from artificial additives, antibiotics, and hormones. Their commitment to a chemical-free product is evident from the moment the shrimp are transported live to the processing plant, ensuring minimal water weight gain and maximum freshness.





FLORIDA MONTHLY SPECIALS

Call your Sales Agent to place an order today!

TOLL FREE: 833-SAMUELS (833-726-8357)
LOCAL: 407-401-8898

Sale Dates: April 1-30

Oyster of the Month

SALTWATER TAFFY

From New Jersey
100 Count Unit

\$0.95 ea

TAFFY



North Atlantic Caught



FRESH WILD SCALLOPS

10/20 Count
8 lb Unit

\$17.50 lb

DB1020

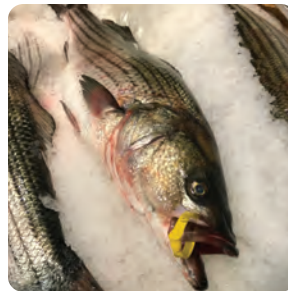


FRESH NORDIC COD

Skinless Loins
14 oz & up

\$11.95 lb

ICODL



WILD STRIPED BASS

5-8 lb
From Maryland

\$5.99 lb

WSBWM



WILD CAUGHT HALIBUT

House Cut
Skin On Fillets

\$19.95 lb

HL1

Farm Raised



FRESH RED TROUT

Skin On Fillet
8-10 oz

\$10.95 lb

STELF



FRESH HIRAMASA

Fillet
A+ Grade

\$20.95 lb

HIRAF



FRESH COBIA

House Cut
Skin On Fillets

\$13.95 lb

COBIAF



FRESH REDFISH

House Cut
Skin On, PBO Fillets

\$14.95 lb

FRF



KAGAYAKI RICE

Brown Sushi Rice
20 lb Bag

\$25.75 ea

RIC100



S&B KIMCHEE SAUCE

Spicy/Hot
1.2 mL

\$18.95 ea

KIM100



GROUND TUNA

Frozen
10 lb Case

\$5.50 lb

TUN401



CRANE BAY KANIKAMA

1.1 lb Unit
20 Units per Case

\$69.85 cs

KANICB1

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Samuels Seafood Company
FISH TALES Magazine

April 2024

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