



# FISH TALES<sup>TM</sup>

MAY 2024 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

## TEXAS GOLD SHRIMP

Setting the standard  
in Gulf shrimping

A-MAY-ZING  
MONTHLY SPECIALS

Take flight with  
FOUR FLAMINGOS, A RICHARD BLAIS FLORIDA KITCHEN

# Samuels Spotlight

## Four Flamingos, A Richard Blais Florida Kitchen

By Zach Blumberg



**F**our Flamingos, A Richard Blais Florida Kitchen, is a tropical oasis inside Orlando's Hyatt Regency Grand Cypress Resort. There, the Top Chef All-Stars winner, alongside his Chef de Cuisine, Shelby Farrell, have created a Michelin Plate-winning restaurant that blends Chef Blais' distinctive culinary style and expertise in molecular gastronomy with various cultures from the Americas in a vintage-inspired setting.

The seafood-forward menu at Four Flamingos (a reference to the four species of the bird that inhabit Florida) is a combination of Gulf Coast, Caribbean, Central American, and South American cuisines. Another influence on the menu is Chef Farrell's Mississippi background. Her Gulf Coast heritage and culinary experience provide a well of practical knowledge, and distinct flavors that the restaurant draws from.

The restaurant sources the majority of its seafood from Samuels Seafood

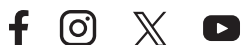
Company. A standout item on the menu is a Tiradito-style grouper with lemongrass leche, bubu are rice crackers, and sweet potatoes. As is standard for Tiradito (a Peruvian take on sashimi), this dish is served raw with a spicy citrus sauce. Another noteworthy dish on the menu is the 'Neptune cut' swordfish prime rib. This 16oz swordfish steak is basted in butter, seasoned with sea salt, and flavored with black lime for a hint of citrus flavor, resulting in a swordfish dish that is crispy on the outside and juicy on the inside. Another highly popular item: the blackened ahi tuna with asparagus and a yuzu remoulade.

The interior of Four Flamingos is based on a classic Floridian bungalow home. Inside, the restaurant has an immersive open kitchen that allows patrons to see the food being prepared. Overall, the restaurant has a breezy, tropical atmosphere that complements its dreamy, tropical cuisine.



FOLLOW US ON SOCIAL MEDIA

@SAMUELSSEAFOOD



Trademark 2024, all rights reserved, by Samuels Seafood Company. To be published 12 times in 2024: January, February, March, April, May, June, July, August, September, October, November, and December. The editors reserve the right to select and edit all material submitted for publication.

Contact [marketing@SamuelsSeafood.com](mailto:marketing@SamuelsSeafood.com) to sponsor Fish Tales or for any other inquiries.

## FISH TALES STAFF

CHIEF CREATIVE OFFICER

LILY COPE

[lilyc@samuelsseafood.com](mailto:lilyc@samuelsseafood.com)

DIRECTOR OF MARKETING

KRISTIN O'NEILL

[kristino@samuelsseafood.com](mailto:kristino@samuelsseafood.com)

FISH TALES DESIGNER

BLAKE MONTALTO

[blakem@samuelsseafood.com](mailto:blakem@samuelsseafood.com)

CONTRIBUTING WRITER

ZACH BLUMBERG

[zachb@samuelsseafood.com](mailto:zachb@samuelsseafood.com)



# TEXAS GOLD SHRIMP:

## Setting the Standard in Gulf Shrimping



**T**exas Gold has revolutionized the shrimping industry in the Gulf region, with its flagship product, Texas Gold Shrimp, leading the charge. Boasting the largest fleet in Brownsville/Port Isabel, Texas, and the most fuel-efficient vessels across the Gulf of Mexico, Texas Gold sets a new standard for excellence with a remarkable 20% reduction in fuel consumption.

Dedication to innovation and quality permeates every aspect of Texas Gold Shrimp. Each package showcases exquisite brown shrimp renowned for their robust, delightful flavor. Freshness is paramount, with shrimp headed on the boat immediately after catch to preserve their pristine taste. They are then promptly frozen onboard using rigid, plastic baskets, minimizing breakage and ensuring a swift, efficient freezing process, resulting in Gulf-fresh shrimp of unparalleled quality.

As a vertically integrated family business, Texas Gold oversees

every facet of production, from boat operations to packaging, guaranteeing consistent and delectable shrimp with every purchase. All Texas Gold Shrimp undergo processing at a single facility, adhering to stringent specifications to uphold quality standards.

Available year-round in various sizes, including U-12, U-15, 16/20, 21/21, 26/30, 31/35, 36/40, 41/50, and 51/100, Texas Gold Shrimp offers unmatched quality and flavor. From the careful handling on the boats to the meticulous packaging, Texas Gold is dedicated to delivering a product that truly shines, just like gold.

The legacy of excellence began in 1952 when the founder, Walter Zimmerman, established Marine Mart in Port Isabel, TX. A hard-working engineer, Walter's determination led him to design and construct his first shrimp boat in 1961, setting the stage for Texas Gold's pioneering role in shrimp trawler innovation. Under his leadership, the company built over 300 shrimp boats

between 1961 and 1999, solidifying its reputation as industry innovators and laying the foundation for the exceptional quality and craftsmanship synonymous with Texas Gold Shrimp today.







# A-MAY-Zing Specials



## Florida's Own



**LITTLE HONEYS**  
Farm Raised  
100 Count  
**\$1.05 ea**  
LILOY



**FRESH ROCK SHRIMP**  
Wild Caught  
8 lb Unit  
**\$120.00 gal**  
ROCK



**FRESH GOLDEN TILEFISH**  
House Cut  
Skin On Fillet  
**\$16.95 lb**  
TILEF



**KEY WEST PINK SHRIMP**  
26/30 Count  
20 lb Case  
**\$6.79 lb**  
2630BG

## Farm Raised



**FRESH BASS FILLETS**  
Skin On Fillets  
10-12 oz  
**\$13.95 lb**  
SBF500



**FRESH GREEK BRONZINO**  
Skin On Fillets  
7-9 oz  
**\$14.95 lb**  
BRONZF8



**FRESH NORDIC COD LOINS**  
14 oz & Up  
10 lb Case  
**\$11.95 lb**  
ICODL



**FROZEN BARRAMUNDI PORTIONS**  
8 oz  
10 lb Case  
**\$5.99 lb**  
BM902

## Frozen Favorites



**WILD MEXICAN BLUE SHRIMP**  
U/12 Count  
50 lb Case  
**\$9.95 lb**  
U12PS1



**FARMED WHITE SHRIMP**  
40/50 Count  
4 lb Case  
**\$3.95 lb**  
4050HO



**CANADIAN LOBSTER TAILS**  
4-5 oz  
10 lb Case  
**\$26.95 lb**  
45M



**WHOLE FROZEN OCTOPUS**  
2-4 lb  
30 lb Case  
**\$3.50 lb**  
PH24



**FROZEN DRY SCALLOPS**  
10/20 Count  
30 lb Case  
**\$14.95 lb**  
ZD1QPE

Sale Dates: May 1 - 31

Call Your Sales Agent Today!

SamuelsSeafood.com

South Coast  
833-726-8357  
407-401-8898

Special pricing is reserved for current Florida/South Coast account holders only.  
Price and availability subject to change. Additional freight charges may apply.  
Please consult with your Samuels Sales Agent for more information.

Email  
OrdersFL@samuelsseafood.com