



FISH TALES™

JUNE 2024 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

SIZZLIN' JUNE SPECIALS

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From Dutch heritage
to global recognition,
a century of
premium seafood

PREDALINA

A Mediterranean
escape in Tampa

Samuels Spotlight

Predalina

By Zach Blumberg



Located in Tampa, Florida, Predalina takes its name from the Michelin-recognized restaurant owners' great-grandmother, Predalina Oliveira. The owners, Blake Casper and Allison Adams, were inspired by their great-grandmother's love of coastal living and made Predalina a beacon of Mediterranean-inspired seafood.

Executive Chef Billy Zeko runs the kitchen and the menu, which is divided into sections, four of which change regularly throughout the week. The various menus offer a wide selection of seafood options (sourced entirely from Samuels Seafood Company) to serve a broad range of customers. Some highlights include lobster carpaccio, snapper in a saffron broth, and yellowfin tuna crudo. For those looking for something to share, there is a tuna tomahawk "steak" that serves 2-4 people. This 18oz loin is paired with blistered shishito peppers and colatura di alici (an Italian fish sauce made with anchovies).

Like the food, Predalina's interior is full of Mediterranean influences. The dining space is light and airy, and decorated with large, Greco-Roman-inspired columns and arches. The color palette is full of pale tans and greens, and the low lighting creates a relaxed atmosphere. Seating options include a dining room, two patios, and a bar. In addition to the restaurant space, there is a retail store inside the building, selling products typically found along the Mediterranean coast. The array of imported items includes beautifully-crafted ceramic bowls, plates, olive oil, and more.

Located on Water Street, near Tampa's original bustling docks and at an arm's reach from Tampa's waterfront, the vibrantly energetic atmosphere of Predalina highlights the best of the Mediterranean region's seafood offerings. There, the promise of a delicious meal and an unforgettable drink always beckons, any day of the week, and for any occasion, giving diners more than a restaurant – but also a mini-Mediterranean vacation.



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JAKO:

A Company with a Heritage Rooted in Fishing

Established in 1936 in Huizen, the Netherlands, Gebr. Kooy has been a renowned and respected presence in the fishing industry for nearly 100 years. Their company has a rich heritage rooted in the former fishing town near the Zuiderzee, and was founded by Jan Kooy, the man whose name is the basis behind the brand “JAKO”. With a legacy spanning nearly a century, Gebr. Kooy continues to be a leading supplier of premium seafood to the Netherlands and beyond. Today, they are proud to be led by the 4th generation of the Kooy family who are dedicated to upholding the same values of excellence and integrity that Jan instilled many years ago. In 1987, Jako Fish Inc. was founded in Toronto, Canada as the North American representation of Gebr. Kooy and its brand, JAKO. With both Gebr. Kooy and Jako Fish being family-run and operated businesses, customers can count on a level of service and commitment that will exceed expectations, and that has helped to build the name JAKO into the trusted and respected brand that it is today.

Renowned worldwide for its exceptional quality, JAKO is synonymous with excellence. They take pride in



providing their clients with a consistently premium product they can trust. All of their products come directly from the source and undergo processing or freezing in their own dedicated production facility. This approach enables them to manage and oversee the entire production process from beginning to end, while also providing the most competitive prices possible. Every piece of fish they source is meticulously selected by their experienced buyers from top-tier fishing vessels and esteemed partners who adhere to their strict quality standards, ensuring that they consistently surpass their clients' expectations. Thanks to their extensive global network combined with their adaptability, they are able to offer a diverse range of fish to meet the demands of their customers, while upholding their worldwide reputation for impeccable quality, service, and fast and reliable delivery. This sets them apart as a preferred seafood supplier.

With JAKO, customers can be assured only the finest seafood reaches their production facilities. Their production facility operates with advanced technology and is staffed by a team of skilled experts who are dedicated to upholding their stringent quality standards. Their top priority is quality assurance. At Gebr. Kooy and Jako Fish,

their products receive no injections or treatments which ensures beautiful, 100% natural seafood that customers can trust. Preserving authentic taste and texture is what sets JAKO apart from other brands, and it's why they have gained international recognition for exceptional quality. Rest assured, their commitment shines through in every product they offer, delivering the highest quality seafood to their valued customers. They are proud the brand JAKO is asked for by name and trusted by chefs, restaurants, and businesses worldwide. With JAKO, customers can savor the assurance of unrivaled quality and embrace the purity of nature in every delightful bite.

They began their relationship with Samuels Seafood Company early in 2021 and have since been supplying them with various sizes of Dover Soles as well as other exceptional fresh and frozen seafood. With Samuels Seafood Company also being a family-owned business, they share many of the same values and service goals, while also understanding the meaning and importance of providing top quality seafood under a brand name they are proud to stand behind. They look forward to continuing to build on this relationship and hope to expand to even more markets and products in the future.





Sizzling June Specials



**KEY WEST
PINK SHRIMP**
41/50 Count
20 lb Case
\$4.79 lb
4150BG



**JAKO
DOVER SOLE**
14-16 oz
25 lb Case
\$12.95 lb
1416JAK



**FROZEN HOGFISH
FILLET**
2-4 oz
10 lb Case
\$13.95 lb
HOGFZ35



**FROZEN HAKE
FILLET**
4-6 oz
20 lb Case
\$4.79 lb
46HAKEF



**FARMED WHITE
SHRIMP**
U/10 Count
40 lb Case
\$8.99 lb
U10HO



**GREENLIP
MUSSELS**
From New Zealand
24 lb Case
\$4.99 lb
NZ100



**CHILEAN SMOKED
SALMON**
#1 Grade
Presliced
\$9.95 lb
SMKPSNOR



**ICELANDIC
OCEAN PERCH**
140-160 g
10 lb Case
\$3.99 lb
PERF46



**CANADIAN
LOBSTER TAILS**
8-10 oz
10 lb Case
\$36.95 lb
810M



**CANADIAN ROCK
CRABMEAT**
Wild Caught
All Leg
\$27.95 lb
CRPEK8



**CRAWFISH
TAIL MEAT**
Mediterranean Caught
100-150 Count
\$9.99 lb
ZCMT100



**WARM WATER
LOBSTER TAIL**
14-16 oz
10 lb Case
\$22.95 lb
1416B

Sale Dates: June 1 - 30

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