



FISH TALES

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FLORIDA EDITION



JAIL ISLAND ATLANTIC SALMON

A Samuels Seafood
Co. exclusive

NOVEMBER
SPECIALS
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BOWERY MEAT COMPANY
Rocking the Manhattan
steakhouse experience

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Samuels Spotlight

Bowery Meat Company: Rocking the Manhattan Steakhouse Experience

By Lily Cope

Nestled in the heart of Manhattan's Lower East Side, Bowery Meat Company pays homage to the punk rock spirit that once thrived in the neighborhood. Just as punk music challenged norms and inspired change, Bowery Meat Company has become the go-to destination for meat lovers in Lower Manhattan (including scores of visiting Major League Baseball players), offering a dining experience that breaks away from tradition.

Opened ten years ago this month by visionary restaurateur John McDonald, Bowery Meat Company is anything but your average steakhouse. Inspired by the raw, unfiltered vibe of the neighborhood, the restaurant boldly rejects conventional steakhouse norms. Here, diners enjoy an up-close meat presentation board brought to their table, encouraging them to explore a menu designed for creativity and adventure. Imagine your plate as a set of LEGOs, where proteins serve as the building blocks, allowing guests to craft their own culinary masterpieces—one bite at a time.

As you walk through the doors of Bowery Meat Company, you're greeted by a vibrant atmosphere that seamlessly blends modern sophistication with a retro 70s aesthetic. The energy is palpable, making it the perfect backdrop for an evening of great food and good company.

At the helm of this protein-centric haven is Managing Director and

Executive Chef David DiSalvo. With training from the French Culinary Institute under the legendary Jacques Pépin, DiSalvo brings passion and expertise to the kitchen. He knows that authenticity and quality reign supreme.

With international steak offerings hailing from Argentina to Japan—and lots of places in between—DiSalvo curates a menu that showcases the best of the best. The seafood offerings from Samuels Seafood Company, such as U12 Oishii shrimp cocktail and Hamachi crudo, featuring Japanese yellowtail with orange, jalapeño, and Fresno chili, are more than just starters; they're essential parts of the dining experience. Dishes like Spanish Charred Octopus served with roasted cauliflower, tomatoes, salsa verde, and Calabrian chili shine, as does the whole butterflied Mediterranean branzino.

Dishes like the octopus deliver a thoughtful combination of flavor and texture, alongside impressive meat selections, creating a balance that keeps diners coming back for more. DiSalvo emphasizes sharable, family-style dining that invites guests to enjoy the communal spirit of good food and good times. Soon, diners will be able to enjoy Dover sole for two, prepared tableside.

What sets Bowery Meat Company apart is the intentional transparency of sourcing and direct collaboration with farmers and vendors that reflect the do-it-yourself spirit of punk

culture. DiSalvo has built strong relationships with suppliers to ensure every dish is crafted with the finest, sustainable ingredients. Here, it's all about offering customers unique experiences, like Akaushi Wagyu, a prized menu addition that sells out quickly.

Customers rave about the vibe and service—because, let's face it, nobody has to eat out, but when they do, they want something exceptional. Bowery Meat Company delivers that with a kick, much like how punk music transformed the music scene.

As Bowery Meat Company celebrates its 10th anniversary, the restaurant invites you to join the festivities. Whether it's for a private party or a holiday gathering, this is the place to host a memorable private event. Reservations are highly recommended—after all, good things come to those who plan ahead, especially when walk-in wait times can stretch well beyond an hour.

Stay connected and in the know about upcoming events and specials by following Bowery Meat Company on social media. For those ready to experience a dining scene as memorable and dynamic as the punk era, Bowery Meat Company awaits you. Grab your crew and prepare for a culinary adventure that's anything but ordinary—because here, every meal is a celebration of flavor and creativity!



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Jail Island Atlantic Salmon

A Samuels Seafood Co. Exclusive

Choose Your Salmon.

Choose Your Salmon. Salmon is a beloved seafood worldwide, praised for its rich flavor and numerous health benefits. Whether you're curating a fine dining menu or serving up comfort food, the versatility of salmon is an ideal choice for any culinary application. True North Salmon, Jail Island Salmon, and Orkney Organic Scottish Salmon stand out for their exceptional quality and unique origins—available through Samuels Seafood. Incorporating salmon into your menu is an easy way to offer a delicious, nutrient-rich option that's sure to satisfy any palate.

From the cold clean waters of the North Atlantic.

True North Seafood is sourced off the coasts of Maine, New Brunswick, and Nova Scotia. We put a strong emphasis on sustainability, following strict standards to minimize environmental impact. True North is certified by organizations like Best Aquaculture Practices (BAP) and is part of the Global Salmon Initiative (GSI). Our focus on environmentally friendly practices and animal welfare sets True North apart. Plus, being close to North American markets means faster delivery, ensuring top-notch freshness and flavor.

A passion for organic salmon.

On the quiet, northeast coast of Scotland lies an ancient archipelago steeped in history, mystery, and lore. An ancient land, long celebrated for food and drink of impeccable quality. This is Orkney of Scotland, home to some of the world's finest organic salmon.

Our salmon are raised in cold, fast moving tidal waters from the north Atlantic, resulting in the perfect conditions to become firm and muscular. We're the only supplier to harvest certified organic salmon in Orkney, Scotland, always ensuring full traceability from farm to



fork. We adhere to strict organic regulations regarding feed, farming conditions, and environmental impact. Our farming process prioritizes animal welfare, with low stocking densities that give the salmon plenty of space to move and grow, leading to healthier, less stressed fish.

Our backyard is home to the finest salmon.

Straight from the natural ocean environment of Atlantic Canada, right where nature intended. With a delicate flavor and refined texture, Jail Island is considered some of the finest quality Atlantic salmon in Canada. Known for its outstanding quality and taste, this premium brand thrives in ideal conditions in its natural marine habitat. We raise our fish in spacious environments that closely mimic the wild, allowing

them to grow naturally. Jail Island is dedicated to sustainability, using low impact farming techniques and closely monitoring water quality and fish health, helping us keep our ecological footprint low while maintaining high standards.

Proactive for the future of seafood.

The Fundy Salmon Recovery Project is an initiative that aims to boost the population of spawning Atlantic Salmon in the inner Bay of Fundy. Once the salmon reach maturity, they are released back into Fundy National Park rivers. Not only is the Jail Island brand exclusive to Samuels, for each pound of Jail Island Salmon sold, Samuels Seafood donates a portion of the proceeds to the Fundy Salmon Recovery Project.

November Specials



MEMPHIS GOLD PADDLEFISH CAVIAR

Product of USA

1 lb Unit

Call for Details

\$275.00 ea

CAV1



ROYAL OSETRA CAVIAR

Canterbury Cure

1 oz Unit

\$44.95 ea

CAVOSS1FR



FROZEN BLINI

Cocktail Size

36 per Pack

\$6.99 ea

BLINI



SALMON ROE

Canterbury Cure

2 oz Unit

\$15.99 ea

CAVAMER4



SNOW CRAB COCKTAIL CLAW

16/20 Count

18 lb Case

\$38.95 lb

1620CC



OISHII SHRIMP

16/20 Count

20 lb Case

\$8.95 lb

1620OIS



JONAH CRAB COCKTAIL CLAW

12/16 Count

20 lb Unit

\$21.50 lb

JON1216



WILD WHITE MEXICAN SHRIMP

16/20 Count

30 lb Case

\$7.95 lb

1620PS1



CANADIAN LOBSTER TAILS

3-4 oz Each

10 lb Case

\$24.50 lb

34M



BRAZILIAN LOBSTER TAILS

8 oz Each

10 lb Case

\$23.50 lb

8B



SOUTH AFRICAN LOBSTER TAILS

5-6 oz Each

10 lb Case

\$34.79 lb

G



LOBSTER BODIES

From Canada

25 lb Case

\$59.00 cs

LBODRAW

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