



FISH TALES™

APRIL 2025 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION



Blue Ocean
MARICULTURE

**REVOLUTIONIZING
SUSTAINABLE SEAFOOD:**
Blue Ocean Mariculture's
Hawaiian Kanpachi Leads the Way

**APRIL
SPECIALS**
Fresh Flavors and
Great Deals for Spring

THE VICTOR CAFÉ
Where Fine Dining
Meets the Magic of
Opera in South Philly

Samuels Spotlight

The Victor Café

Where Fine Dining Meets the Magic of Opera in South Philly

By Blake Montalto

For over a century, The Victor Café has been a cherished landmark in the heart of South Philadelphia, seamlessly blending the art of fine dining with the grandeur of live opera. Originally founded in 1918 by John DiStefano as a gramophone shop (Google it, kids), the café quickly became a neighborhood gathering place, filling the air with the sounds of clas-sical recordings while serving espresso and spumoni.

When Prohibition ended in 1933, John saw an opportunity to transform his business. He secured a liquor license, hoping to draw in more patrons during the Great Depression. But what truly set the café apart was the music—John would spin records in the back, and every so often, a guest would stand up and sing along, turning an ordinary evening into an impromptu concert. This spontaneous tradition laid the foundation for what would become The Victor Café's signature experience.

Fast forward to 1979, when an opera student working as a server took that tradition to new heights. What began as occasional performances for diners evolved into a beloved ritual: today, every twenty minutes or so, a server-turned-opera-singer ascends the café's steps and fills the room with breathtaking arias, creating a dining experience unlike any other.

But The Victor Café isn't just about the music—it's also a haven for lovers of Italian cuisine. The menu is as rich as its history, featuring exquisite antipasti like crespelle—delicate prosciutto rolls stuffed with crab meat and drizzled with herbed béchamel and reduced balsamic; clams casino—baked with minced bacon, bell peppers, onion, and herbed breadcrumbs; and aranci-

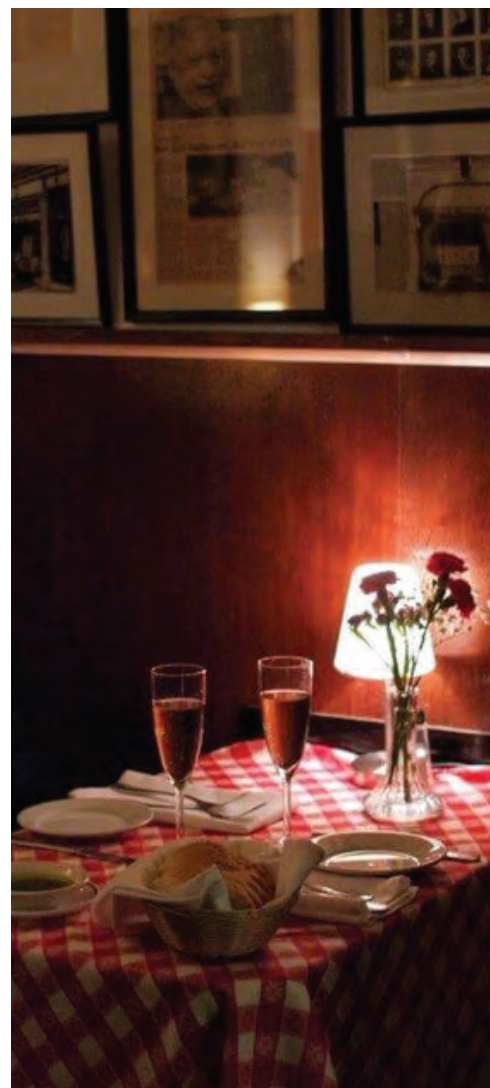


ni—golden risotto balls filled with melted fontina cheese, served with a side of marinara.

The entrées are just as indulgent, including linguine ai frutti di mare, a seafood lover's dream featuring shrimp, scallops, monkfish, clams, mussels, and calamari in a light tomato sauce; porcini mushroom ravioli bathed in a gorgonzola cream sauce with toasted walnuts and tomatoes; and the ever-popular Prince Igor, a dish of penne pasta tossed in a vodka blush sauce with salmon and asparagus. Pair your meal with a selection from the café's extensive wine list, which highlights Italy's finest vintages alongside international favorites.

Whether you come for the soul-stirring performances, the unforgettable flavors, or simply to soak in the café's historic charm, The Victor Café offers an experience that lingers long after the final note is sung. This South Philly treasure continues to enchant guests, ensuring its legacy will be celebrated for generations to come.

Reservations are highly recommended, so be sure to book your table in advance—because at The Victor Café, every meal comes with a front-row seat to the magic of opera.



Employees of the Month



Sergio Ruiz

Congratulations are for Sergio Ruiz for being named as one of our Employees of the Month! Since joining Samuels Seafood Co. in 2014 as a Driver for our Philadelphia location, Sergio has consistently gone above and beyond.

Whether resolving issues, providing key account information, or volunteering for long-distance deliveries, Sergio is always ready to help. His dedication to serving the Annapolis and Eastern Shore territories makes him an essential part of our team.

Thank you, Sergio, for your hard work, positive attitude, and unwavering support. We appreciate you!



Taylor Foust

We're excited to announce Taylor Foust as our second Employee of the Month!

Taylor joined Samuels Seafood Co.'s West Coast operation in March 2022 as an Order Entry Clerk and quickly advanced to Sales Assistant, excelling in account management and team support. She recently played a key role in coordinating our first West Coast 'Chefs Nights Out' event in Las Vegas, showcasing her organizational skills and commitment to excellence.

Currently training to become a full-time Sales Representative, Taylor's dedication and drive continue to impress.



Thach Ngoc Do

We're proud to recognize Thach Ngoc Do, Chief Journeyman at our Philadelphia location, as one of our Employees of the Month!

Since joining Samuels Seafood Co. in 2015, Thach has been an exceptional portion cutter, consistently stepping up to handle portions, assist in other areas, and take on late orders with a great attitude. His expertise in quality control, rotation, and training new cutters makes him a vital part of our team.

With his steady hands and sharp eye, Thach ensures every cut maintains the freshness and precision our customers expect.



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Revolutionizing Sustainable Seafood:

Blue Ocean Mariculture's Hawaiian Kanpachi Leads the Way



Blue Ocean Mariculture is proud to partner with Samuels Seafood Co. to bring premium, sustainable Hawaiian Kanpachi to chefs and restaurants across the country. As the only open-ocean fish farm in the U.S., we provide a consistent, high-quality seafood option that meets the growing demand for sustainability without compromising on taste or texture.

Hawaiian Kanpachi (*Seriola rivoliana*) is prized by chefs for its rich, buttery flavor, firm texture, and versatility. Whether served raw in sushi and crudo, lightly seared, or incorporated into signature seafood dishes, this premium fish

enhances menus with its exceptional quality and clean, ocean-fresh taste.

At Blue Ocean Mariculture, sustainability is at the core of everything we do. We raise our fish in the pristine waters off the Kona coast, in the open ocean, allowing them to thrive in their natural environment with minimal impact on marine ecosystems.

Our responsible aquaculture practices have earned us the prestigious ASC (Aquaculture Stewardship Council) certification, ensuring that every fish we produce meets the highest standards for environmental stewardship and ethical farming.

For chefs and restaurants looking to offer their guests a premium, sustainable seafood option, Hawaiian Kanpachi is an ideal choice.

Our fish are raised with no antibiotics or added hormones, providing a pure and natural product that aligns with consumers' growing commitment to responsibly raised seafood and environmental stewardship. Additionally, our vertical integration ensures full traceability and consistent quality from hatchery to harvest, giving culinary professionals confidence in every order.

With seafood demand increasing, responsible aquaculture is key to

maintaining a stable, sustainable supply. By choosing Hawaiian Kanpachi from Blue Ocean Mariculture and Samuels Seafood, chefs and restaurants can elevate their seafood offerings while supporting environmentally responsible sourcing. If you're looking to enhance your menu with a premium, sustainable seafood option, contact Samuels Seafood to place an order. Together, we're shaping the future of responsible seafood—one exceptional dish at a time.





April Specials



**FARM-RAISED
BARRAMUNDI**
Skin-On Portions
6 oz Each
\$5.50 lb



**FRESH
BLACK COD**
Skin-On, PBO Fillets
House-Cut
\$11.50 lb



**FRESH
DUCK LEGS**
5 lb Bags
6 Legs per Bag
\$8.50 lb



**FRESH
MERO**
Skin-On Fillet
Sashimi-Grade
\$19.50 lb



**DRY MAINE
SCALLOPS**
Wild-Caught
1 Gallon Units
\$225.00 gal



**LOBSTER-STUFFED
SQUID INK RAVIOLI**
20 per Pack
6 Packs per Case
\$65.00 cs



**FROZEN
OCTOPUS**
Sliced
13.2 lb Case
\$125.00 cs



**ECUADORIAN
WHITE SHRIMP**
U/15 Count
40 lb Case
\$6.50 lb



**FRESH
CONCH**
Cooked
4 lb Units
\$15.00 lb



**SMOKED
TROUT ROE**
Canterbury Cure
2 oz Units
\$15.00 ea



**FRESH
HORSERADISH**
Woebler's Brand
1 Gallon Units
\$15.00 ea



**REAL
MAYONNAISE**
Mike's Amazing
1 Gallon Units
\$15.00 ea

Call Your Sales
Agent Today!

East Coast
800-580-5810
215-336-7810

Midwest
888-512-3636
412-244-0136

Sale Dates: April 1 - 30, 2025

SamuelsSeafood.com

Special pricing is reserved for current Mid-Atlantic account holders and Giuseppe's 7 Fish Club members only. Price and availability are subject to change. Additional freight charges may apply. Please consult with your Samuels Sales Agent for more information.



**HAWAIIAN
KANPACHI**
Whole Fish
\$9.75 lb

**HAWAIIAN
KANPACHI**
Collar-On Fillet
\$16.50 lb



**SALTWATER TAFFY
OYSTERS**
From New Jersey
100 Count Unit
\$0.75 ea



**FROZEN
SHUMAI**
Pork With Shrimp
Approx. 104 per Case
\$39.75 cs



**WILD-CAUGHT
LANGOSTINOS**
20/30 Count
13.2 lb Case
\$19.75 lb



**WARM WATER
LOBSTER TAILS**
14-16 oz Each
10 lb Case
\$19.75 lb



**FRESH
ARCTIC CHAR**
Skin-On, PBO Fillets
8-14 oz Each
\$10.00 lb



**HEAD-ON
DRAGON SHRIMP**
1/2 Count
24 lb Case
\$10.00 lb



**FROZEN
DOVER SOLE**
14-16 oz Each
25 lb Case
\$10.00 lb



**FROZEN
HAMACHI**
Loins
From Japan
\$10.00 lb



**FRESH TRADITIONAL
SQUID SALAD**
Aunt Connie's Famous
5 lb Units
\$29.50 ea



**MANHATTAN
CLAM CHOWDER**
Aunt Connie's Famous
1 Gallon Units
\$29.50 ea



**CLEAR
FRYING OIL**
Liquid Shortening
35 lb Units
\$39.50 cs



**JAPANESE-STYLE
PANKO**
Bread Crumbs
35 lb Bag
\$39.50 bg

New at Samuels!

Wild-Caught, Premium Blue Crabmeat



**COLOSSAL
BLUE CLAW
CRABMEAT**
Pasteurized
16 oz Cans

\$19.50/lb



COLD WATER LOBSTER TAILS

3-4 oz Each
10 lb Case

\$19.75 lb

10 Case Maximum



LOBSTER MEAT

Claw, Knuckle, & Leg
2 lb Units, 12 lb Case

\$78.75 ea

Buy 10 Cases, Save \$2.00/ea



LUMP CRABMEAT

Pasteurized
12 lb Case

\$13.75 lb

Buy 10 Cases, Save \$1.00/lb



PICKLED WHITE GINGER

Shiro Gari
5 Gallon Units

\$27.75 ea

Buy 10 Units, Save \$1.00/ea



HEAD-OFF TAIL-ON SHRIMP

U/8 Count
24 lb Case

\$14.95 lb



PANAMANIAN WHITE SHRIMP

U/12 Count
50 lb Case

\$10.95 lb



MEXICAN BLUE SHRIMP

16/20 Count
5 lb Units

\$6.95 lb



COOKED TAIL-OFF SHRIMP

16/20 Count
10 lb Case

\$7.95 lb