



# FISH TALES™

MAY 2025 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

Stolt Sea Farm 

**Prodemar**

FRESH, FLAVORFUL,  
AND FARMED RIGHT:  
Meet Prodemar  
Turbot and Sole

FRESH CATCH,  
REIMAGINED  
A Gulfside Favorite  
Finds new Life Inland

MAY'S MUST-HAVE  
SPECIALS  
Celebrate With Savings  
all Month Long!

# Samuels Spotlight

## Fresh Catch, Reimagined: A Gulfside Favorite Finds New Life Inland

By Donna D'Angelo

**W**hen Hurricane Ian devastated Fort Myers Beach in 2022, two beloved waterfront staples—Fresh Catch Bistro and Junkanoo—were damaged beyond repair. These restaurants had become icons of the area, with a legacy dating back decades. Longtime patrons will remember the space originally as Anthony's on the Gulf, opened in 1988 by Alfredo Russo and his partner Tony Scialdone. The duo dreamed of creating an upscale beachfront dining experience, eventually launching the Fresh Catch concept in 2012.

After Alfredo's passing, his son Franco returned home to continue his father's legacy. Together, the Russos helped define fine dining in Fort Myers, inspiring chefs and restaurateurs alike. Fortunately, Russo and Scialdone were able to rebuild both Fresh Catch and Junkanoo in a new location—welcomed by an outpouring of community support and even greater success. Franco continues to expand the Fresh Catch brand, preserving its heart while evolving the concept.

Their latest venture, Fresh Catch Inland, is located in Estero's Coconut Point, between Naples and Fort Myers. It delivers all the seafood favorites fans love, now with a refined twist. The space channels coastal Southwest Florida with clean, oceanic design and local artwork. Guests return for the warm hospitality, consistent quality, and a menu that honors tradition while embracing creativity.

Executive Chef Tyler Edwards says diners appreciate that the restaurant is always improving. Raised in Kentucky with a Sunday dinner tradition, Edwards views cooking as a way to spark joy and nostalgia. His favorite part of the job? Freestyling dishes for guests and making every meal memorable.



Fresh Catch Inland's seafood stars include spiced pecan and cranberry-crusted Gulf grouper and day boat scallops with citrus beurre blanc. There's also something for land-lovers: smash burgers and high-end steaks. New menu items include andouille-crusted redfish with patatas bravas and sundried tomato romesco, low-country style Cajun redfish, pan-seared halibut with poblano corn crème, and vibrant spring salads.

The team is developing eight rotating menus—one for each day of the week—plus a happy hour menu. Sundays feature Burger Buns in Paradise, a seafood-forward burger night with tropical drinks and live music. Another night offers a low-country seafood boil, a nod to Edwards' Southern roots. The menu regularly features heirloom ingredients like Appalachian Jimmy Red corn, paired with the



coastal seafood Fresh Catch is known for.

Fresh Catch Inland isn't just a new location—it's a revival of a beloved brand, a tribute to family and community, and a celebration of Gulf Coast flavors.

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# Fresh, Flavorful, and Farmed Right:

## Meet Prodemar Turbot and Sole

**T**he remarkable success of Stolt Sea Farm's Prodemar line—particularly its Premium Sole and Turbot—is rooted in a deep commitment to innovation. Through advanced techniques and sustainable aquaculture practices, Stolt consistently delivers high-quality seafood that meets the demands of today's discerning market.

With over 50 years of experience in the aquaculture of turbot and sole, Stolt Sea Farm has become a global leader in producing fish of exceptional quality. Through its Prodemar brand, the company offers both fresh and frozen formats, catering to the diverse needs of its customers. Their dedication to excellence has earned them the prestigious Superior Taste Award in 2023, 2024, and 2025—an achievement that culminated in receiving the Crystal Taste Award, an honor reserved for consistent, top-tier culinary products.

Beyond accolades, Prodemar fish are prized for their firm white meat, minimal bones, and incredible versatility—making them ideal for all palates.

Prodemar's Sole and Turbot are standout offerings, known not only for their exceptional flavor but also for their adaptability in the kitchen. These fish frequently appear on the menus of fine dining establishments and are favored by top chefs for their culinary flexibility and elegant presentation.

Turbot, a long-time favorite in Europe, is gaining global recognition for both its refined taste and nutritional value. Its firm, white flesh remains pristine when cooked, making it an excellent centerpiece for visually striking



dishes. Rich in nutrients like vitamin B, magnesium, iodine, and Omega-3 fatty acids, Turbot is both a delicious and health-conscious choice. Whether baked, poached, seared, or steamed—each preparation highlights Turbot's delicate texture and clean flavor. Prodemar's Turbot is considered among the best available, especially as wild-caught Turbot becomes increasingly rare due to its elusive nature. Stolt's land-based farming method ensures year-round availability while maintaining environmental sustainability through advanced control of water quality and temperature.

Equally impressive is Prodemar's Premium Sole. Like Turbot, it's loved for its mild taste and flaky texture, making it ideal for all kinds of diners, including those with dietary sensitivities or specific health goals. Its adaptability allows for a wide range of preparations—from pan-seared or steamed



to deep-fried—always pairing beautifully with light, complementary sauces.

Based in La Coruña, Spain, Stolt Sea Farm operates with the highest standards of sustainability and quality. Their land-based aquaculture systems are eco-friendly, continually replenished with clean water, and managed using energy-efficient, recycling-conscious practices. Certified by ASC and Global G.A.P., Stolt meets or exceeds international environmental and industry standards. They also ensure transparency by providing full traceability for all their products—empowering consumers to know the origins and quality of the seafood they enjoy. Thanks to their premium taste, health benefits, and responsible sourcing, Prodemar Turbot and Sole continue to impress chefs and diners alike—and Samuels is proud to offer these exceptional products as a trusted distributor.



# May Specials



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