



# FISH TALES<sup>®</sup>

SEPTEMBER 2025 | A SAMUELS SEAFOOD CO.™ MAGAZINE

FLORIDA EDITION

## Jail Island Atlantic Salmon

Fresh, Versatile, Sustainably  
Raised & Consistently Delicious



**JAIL ISLAND**

ATLANTIC SALMON



A Destination for  
Flavor and Occasion  
Bourbon Steak in Delray Beach

**September Specials**  
A Celebration of Salmon,  
All Month Long



# Samuels Spotlight

## A Destination for Flavor and Occasion: Bourbon Steak in Delray Beach

By Lily Cope

**I**n the heart of Delray Beach, along the vibrant Atlantic Avenue, sits Bourbon Steak at The Seagate Hotel—a newly reimagined dining destination where classic steakhouse tradition meets coastal sophistication. The restaurant, which opened in March 2025 following a major renovation of the historic Seagate, is part of the renowned Mina Group, with sister locations in New York, Nashville, Orlando, and beyond.

At the helm is Resort Executive Chef Dmitriy Kakuschke, whose career has taken him from the legendary Fontainebleau in Miami to Mina Group properties in Dubai and Nashville, before bringing his expertise to Delray. In his year and a half at The Seagate, Chef Kakuschke has established Bourbon Steak as both a celebratory destination and a refined neighborhood gem.

As the name suggests, steak is at the heart of the menu—but with the Atlantic just steps away, seafood also claims a starring role, representing nearly a third of the offerings. Highlights include impressive shellfish towers, served hot with miso butter or chilled with oysters, Maine lobster from Samuels, shrimp, and Alaskan king crab, as well as decadent lobster beignets topped with caviar.

Michael Mina's iconic Tuna Tartare, crafted with ahi tuna from Samuels Seafood, remains a perennial favorite, often ordered dozens of



Photos by Leo Diaz

times on a busy night. Equally popular is the bright, refreshing Mahi Mahi Ceviche, a dish that pays homage to the restaurant's coastal setting.

Perhaps the most beloved of all is the Maine Lobster Pot Pie—a tableside presentation that blends artistry with indulgence. Filled with brandied lobster cream, seasonal vegetables, and finished with black truffle, the dish is encased in golden puff pastry and dramatically plated at the table. It's a signature that perfectly embodies Bourbon Steak's commitment to flavor, flair, and an unforgettable sense of occasion.

As seasons shift, Chef Kakuschke is working on new fall menu items that highlight changing seasonal ingredients, as well as planning a wine dinner featuring a curated prix fixe menu paired with standout bottles—and perhaps even a bourbon-focused experience.

Bourbon Steak is open nightly for dinner service beginning at 5 p.m. Reservations are recommended, though walk-ins are always welcome.

For Chef Kakuschke, the heart of Bourbon Steak lies in creating an experience-driven restaurant built around exceptional ingredients and thoughtful service. Guests, he says, come not only for the food but for the full sense of occasion—from tableside presentations to the warmth of the team.

When asked what he most wants diners to know, Chef Kakuschke sums it up simply: "It's a special place to enjoy top-tier ingredients and a memorable dining experience."

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Trademark 2025, all rights reserved, by Samuels Seafood Company. To be published 12 times in 2025: 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.

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# Jail Island Atlantic Salmon:

Fresh, Versatile, Sustainably Raised & Consistently Delicious

**J**ail Island Salmon is a chef favorite for good reason. Raised in the cold, clean waters of the Bay of Fundy off eastern Canada, it delivers firm texture, balanced flavor, and reliable freshness that keeps guests coming back.

Whether for a fast-paced kitchen or fine dining service, Jail Island offers the versatility today's menus demand. From hearty grilled portions to delicate pan-seared fillets finished with citrus and herbs, it adapts seamlessly to a range of preparations. It shines in rich dishes like salmon chowder or risotto, as well as in lighter fare such as summer salads and grain bowls.

## Global Flavors, Local Freshness

Its mild, clean flavor profile makes it the perfect canvas for global inspiration—teriyaki-glazed salmon, Mediterranean bowls, or Korean-inspired bibimbap. With a firm texture that holds up to grilling, baking, smoking, or sous vide, Jail Island ensures consistent performance across culinary styles.

Quality kitchens can count on. Flavor guests will remember.



For chefs, that means more control and less waste. For diners, it means memorable dishes that deliver comfort, craftsmanship, and care.

## Quality your kitchen can count on. Flavor your guests will remember.

For chefs, this means more control and less waste. For guests, it means a dish that delivers consistent quality and a flavor they'll remember. Jail Island makes it easy to offer something that feels both familiar and elevated — something that speaks to comfort, craftsmanship, and care.

## Salmon with a cause.

Beyond taste and versatility, Jail Island represents a commitment to sustainability. Fully traceable from egg to plate, it's responsibly raised by North America's only fully integrated, 4-star BAP-certified produc-



er. Available fresh as whole fish, fillets, or portions, it's both practical and dependable.

A portion of every sale supports the Fundy Salmon Recovery Project, which works to restore spawning Atlantic salmon populations in Fundy National Park rivers. Samuels Seafood is proud to contribute to this effort with each Jail Island purchase.



## From the Pioneer of Scallop Medallions

True North Seafood's scallop medallions are crafted from whole MSC-certified Patagonian sea scallops, sustainably harvested from the pristine waters of Argentina. Available plain or wrapped in bacon, they offer a rich, savory bite perfect for any menu.

By binding multiple scallops into a single medallion, True North preserves the natural flavor and texture of Patagonian scallops



while providing excellent value. Serve them as appetizers, entrées, or signature menu features—each medallion delivers premium taste and quality that guests will savor, backed by a commitment to sustainable fishing practices.





# A Selection of Salmon to Celebrate All September Long



SMKPSNOR

## CANTERBURY CURE® SMOKED SALMON

Silver Label  
3-4 lb Sides

**\$10.99 lb**



SMKCAN

## CANTERBURY CURE® SMOKED SALMON

Black Label  
3-4 lb Sides

**\$16.99 lb**



SMKSOC1

## SMOKED SOCKEYE SALMON

Lox-Style  
1-1.5 lb

**\$24.99 lb**



CAVAMER4

## CANTERBURY CURE® SALMON ROE

2 oz Unit  
From USA

**\$12.99 ea**



IKU100

## IKURA CHUM SALMON ROE

1.1 lb Unit  
From USA

**\$44.99 ea**



SALMTRIM

## FRESH SALMON TRIM

Boneless & Skinless  
House-Cut

**\$2.99 lb**



ZSALPC

## SALMON FILLET

Skin-On  
3-4 lb Each

**\$6.99 lb**



8SAL

## SALMON PORTIONS

8 oz Each  
From Norway

**\$10.99 lb**



\$14

## SQUARE CUT SALMON PORTIONS

4 oz Each  
Skin-Off

**\$10.99 lb**

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