

Specials to Savor, All September Long



FRESH HALIBUT
House-Cut
Skin-On Fillet
\$24.40 lb
HL1



FRESH CHILEAN SEA BASS
House-Cut
Skin-On Fillet
\$29.00 lb
JBCSBF



FRESH SWORDFISH
House-Cut
Skin-On Loin
\$12.90 lb
SWDLOIN



FRESH AMERICAN RED SNAPPER
House-Cut
Skin-On Fillet
\$29.50 lb
RSAF



FRESH GOLDEN TILEFISH
House-Cut
Skin-On Fillet
\$17.99 lb
TILEF



FRESH CLEANED SQUID
Tubes & Tentacles
Wild-Caught
\$8.75 lb
SQCL



PEELED & DEVEINED TAIL-ON SHRIMP
16/20 Count
10 lb Case
\$7.40 lb
1620PDON



PEELED & DEVEINED TAIL-OFF SHRIMP
21/25 Count
10 lb Case
\$6.85 lb
2125PDOFF



COLD WATER CANADIAN LOBSTER
3-4 oz Tail
10 lb Case
\$24.35 lb
34M



COLD WATER CANADIAN LOBSTER
5-6 oz Tail
10 lb Case
\$25.72 lb
56M



FARM-RAISED BARRAMUNDI
Skin-On, PBO Fillet
10 lb Case
\$6.56 lb
BM900



FARM-RAISED HAMACHI
Skin-On Fillet
From Japan
\$10.00 lb
HAMFZ

Call Your West Coast
Sales Agent Today!
Sale Dates: September 2- 30, 2025

Toll-Free: 855-500-7535
Local: 702-330-4769
OrdersLV@samuelsseafood.com
SamuelsSeafood.com

Special pricing is reserved for current West Coast account holders only. Price and availability are subject to change. Additional freight charges may apply.



FISH TALES[®]

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WEST COAST EDITION

Jail Island Atlantic Salmon

Fresh, Versatile, Sustainably
Raised & Consistently Delicious



JAIL ISLAND

ATLANTIC SALMON



Carson Kitchen

Where Comfort Meets Culinary
Creativity in Downtown Las Vegas

Savings to SHELL-ebrate
All September Long!

Samuels Spotlight

Carson Kitchen:

Where Comfort Meets Culinary Creativity in Downtown Las Vegas

By Blake Montalto

Just steps from Las Vegas Boulevard on Carson Street, Carson Kitchen has been redefining modern American dining since 2014. What began as a neighborhood gem has grown into both a local favorite and a must-visit destination for food lovers exploring the heart of downtown.

One of Carson Kitchen's most distinctive features is its open kitchen expo counter, where guests enjoy a front-row seat to the culinary action. The energy of chefs crafting and plating dishes adds an extra layer of excitement, turning dinner into an immersive experience.

The seasonally rotating menu puts a gourmet spin on American comfort food, delivering bold flavors and inventive twists. Starters include the cult-favorite "Devil's" Eggs—a playful reinvention topped with pancetta and caviar—crispy Tempura Green Beans with pepper jelly cream cheese, and the fiery Killer Shrimp, tossed in rocoto and aji amarillo pepper cream.

For mains, the Softshell Crab Sandwich stands out with its golden-fried crab, Creole remoulade, and pickled onions, while the Steelhead Trout arrives with a perfectly crisped skin and bright lemon-caper beurre blanc. Each dish balances creativity with comfort, making the menu approach-



able yet refined.

The bar program is equally adventurous, offering handcrafted cocktails, mocktails, local and global beers, and a curated wine list. From a microbrew made blocks away to a beer crafted near the Arctic Circle, the drinks reflect the same spirit of discovery as the food.

Beyond the dining room, Carson Kitchen invites guests to its outdoor rooftop and bar, a stylish setting to sip and savor under the desert sky.

Reservations aren't required but are highly recommended, especially on

weekends. Whether you're a Las Vegas local or a first-time visitor, Carson Kitchen delivers an experience that blends neighborhood warmth with culinary innovation.



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Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

Jail Island Atlantic Salmon:

Fresh, Versatile, Sustainably Raised & Consistently Delicious

Jail 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.

