

FISH TALES[®]

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MARGARITA

FLORIDA EDITION

Doral International Foods
A Legacy of Quality and Innovation



November Specials
Savings to be Thankful for

One40 Rooftop
Sky-High Seafood &
City Views in NYC

Samuels Spotlight

Sky-High Seafood and City Views at NYC's One40 Rooftop

By Blake Montalto

Perched atop the Club Quarters World Trade Center Hotel, One40 Rooftop brings modern American dining with a Mediterranean twist to New York City's Financial District. With sweeping views of lower Manhattan and the Hudson River, this elevated destination invites guests to savor exceptional food, inspired drinks, and an atmosphere that's as vibrant as the skyline itself.

The space unfolds across four distinct areas, each offering a unique experience. The bar buzzes during happy hour with handcrafted cocktails and lively conversation. The dining room provides a stylish setting for gatherings with friends and family. The patio can be reserved for private events with unparalleled views, while the terrace bar—an open-air favorite—serves small plates made for sharing under the city lights.

When owner Mona Panjwani told Executive Chef Chris D'Amico to “change it up,” she meant it. The goal was to feature seafood that surprises. Chef Chris rose to the challenge with distinctive dishes like Mero and John Dory, two lesser-known yet flavor-packed fish. The Mero is seared and served with



Seafood Indulgence, Daily Selection of Raw Oysters, & Charcuterie & Cheese Board

forbidden rice and creamy shiitake mushrooms; the John Dory is roasted with Sardinian fregola, heirloom cherry tomatoes, grilled asparagus, basil, and stracciatella cheese.

At the raw bar, freshness steals the show: various East Coast oysters with champagne mignonette and spicy cocktail sauce, wild shrimp and fluke ceviche brightened with lime and cucumber, and The Seafarer's Indulgence, a grand platter of lobster, oysters, razor clams, and prawns designed for sharing.

Cocktails match the menu's creativity. The Solstice combines gin, vermouth, fig-infused Campari, orange essence, and torched fig, while The Summit layers bourbon with Antica, Tentura (a traditional Greek spiced liqueur), lemon, demerara, and warming spices. The “soft spirits” menu offers low- and no-alcohol options, and an international wine and beer list rounds out the experience.

Whether you're toasting to the weekend, planning a special night out, or

simply chasing the best views in Lower Manhattan, One40 Rooftop delivers modern American cuisine, Mediterranean flair, and a high-altitude dining experience worth savoring.

One40 Rooftop

Club Quarters World Trade Center Hotel

140 Washington St, New York, NY
one40rooftop.com



Wild Shrimp & Flounder Ceviche

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

Doral International Foods:

A Legacy of Quality and Innovation

Over the past several years, Doral International Foods and Samuels Seafood Co. have built a partnership grounded in shared values — quality, integrity, and a passion for great seafood. What began as a collaboration built on trust has grown into a coast-to-coast relationship that continues to elevate both companies' standards of excellence.

For more than 30 years, the Contreras Family has led Doral's work in harvesting, processing, and distributing *Callinectes Sapidus* —



the True Blue Crab — from the coastal waters of Venezuela and Colombia. Their flagship Margarita® Brand represents generations of expertise and craftsmanship, producing artisanal crabmeat known for its freshness, texture, and flavor.

Together with Samuels Seafood Co., Doral has expanded its reach and innovation. The company was among the first to introduce High Pressure Processing (HPP) technology for fresh crabmeat in the U.S., extending shelf life from 7 to 21

days without compromising quality. Today, Doral offers both its Margarita® Brand HPP Fresh Blue Crabmeat and Margarita® Pasteurized Indonesian Blue Swimming Crabmeat, bringing the best of the world's crab to chefs nationwide.

Through innovation, integrity, and partnership, Doral International Foods and Samuels Seafood Co. remain committed to delivering premium crabmeat that honors tradition while shaping the future of sustainable seafood.



MARGARITA





CORNUCOPIA OF SAVINGS



LPFV

**FRESH MARGARITA
LUMP CRABMEAT**
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1 lb Unit
\$12.50 lb



CRPEK8

**CANADIAN ROCK
CRAB LEG MEAT**
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CMTANA

**SNOW CRAB
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PG107

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23MAHI

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