

FISH TALES[®]

NOVEMBER 2025 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC / MIDWEST EDITION



MARGARITA

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



Roasted Bronzino

Employee of the Month



Anthony Prizzi

Anthony Prizzi – Marketing Manager (Philadelphia)

Since joining Samuels Seafood Co. as Marketing Manager in September 2024, Anthony Prizzi has brought fresh creative energy and made a lasting impact on our Marketing department.

His work developing product cutsheets, visual assets, and detailed product information has raised the bar for quality and consistency across all marketing materials. Anthony's exceptional eye for photography has also transformed how we showcase products at both Samuels Seafood Co. and Giuseppe's Market, capturing the craftsmanship and freshness that define our brands.

Beyond his creative impact, Anthony stands out for his collaborative spirit and dependability. Whether jumping in on a last-minute project or offering support to teammates, he brings positivity, professionalism, and a can-do attitude that make him a true asset to the team.

Thank you, Anthony, for your outstanding work, creative excellence, and dedication to our shared success. We're fortunate to have you on the team!

From

NEW ZEALAND'S PURE WATERS

TASTE THE DIFFERENCE OF THE SOUTH PACIFIC.
BLUENOSE BASS | TREVALLY | TRUMPETER FISH | ORANGE ROUGHY & MORE
ASK YOUR SAMUELS REP FOR AVAILABILITY.



FISH TALES STAFF

CHIEF CREATIVE OFFICER

LILY COPE

LilyC@SamuelsSeafood.com

DIRECTOR OF MARKETING

KRISTIN O'NEILL

KristinO@SamuelsSeafood.com

FISH TALES DESIGNER

BLAKE MONTALTO

BlakeM@SamuelsSeafood.com

CONTRIBUTING DESIGNER

ANTHONY PRIZZI

AnthonyP@SamuelsSeafood.com

FOLLOW US ON SOCIAL MEDIA



Trademark 2025, all rights reserved, by Samuels Seafood Co. 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.

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

Doral International Foods:

A Legacy of Quality and Innovation



MARGARITA



Over the past several years, Doral International Foods has cultivated a partnership with Samuels Seafood Co. built on shared values — quality, integrity, and an unwavering passion for excellence in seafood. What began as a collaboration grounded in mutual respect has grown into a trusted relationship that continues to expand Doral's reach and reputation from coast to coast.

For more than three decades, the Contreras Family has led Doral's work in harvesting, processing, and distributing *Callinectes Sapidus* — the True Blue Crab — from the rich coastal waters of Venezuela and

Colombia. Rooted in family tradition, hard work, and deep respect for the sea, Doral has become a name synonymous with premium craftsmanship and consistency. Their flagship Margarita® Brand reflects that heritage: artisanal, fresh, and meticulously processed crabmeat that has earned the loyalty of chefs and seafood lovers alike.

The partnership with Samuels Seafood Co. has further elevated that legacy. Together, Doral and Samuels have expanded the distribution of Margarita® Brand Fresh and Pasteurized Crabmeat, ensuring that chefs nationwide can rely on consistent, responsibly sourced, premi-

um-quality crab. The two companies share a commitment to honesty, loyalty, and innovation — values that make them natural partners in an evolving industry.

Innovation has long been central to Doral's success. More than eight years ago, the company became one of the first in the United States to introduce High Pressure Processing (HPP) for fresh crabmeat — a natural, non-thermal technology that extends shelf life from seven to twenty-one days without compromising taste, texture, or nutritional integrity. This advancement allows Doral to deliver fresh HPP Blue Crab to chefs

and wholesalers weekly through Samuels Seafood Co., offering a product that maintains exceptional quality from ocean to plate.

Today, Doral's portfolio continues to grow. Alongside its Fresh Margarita® Brand HPP Crabmeat from Venezuela and Colombia, the company proudly offers Margarita® Pasteurized Indonesian Blue Swimming Crabmeat, a premium product line that reflects Doral's global expertise and uncompromising standards. From Jumbo Lump and Super Lump to Claw, each selection embodies Doral's enduring mission: to deliver pris-

tine, high-quality crabmeat every time.

The vision behind this success began in the early 1990s with Argenis Contreras Sr., who laid the groundwork for Doral's operations along the shores of Lake Maracaibo. Today, that same vision continues under the leadership of his son, Argenis M. Contreras, whose dedication to quality, sustainability, and innovation guides the company's future.

As the seafood industry continues to evolve, Doral International Foods remains steadfast in its

purpose — bringing world-class crabmeat to market while honoring the values that built the company: tradition, trust, and a relentless pursuit of excellence. From its coastal roots to its cutting-edge processing, Doral continues to set the standard for premium, responsibly sourced seafood.





CORNUCOPIA OF SAVINGS



SPC1800

SPANISH OCTOPUS LEGS

Fully Cooked
9 lb Case

\$275.00 cs



SPOCTO

WHOLE SPANISH ROCK OCTOPUS

Wild-Caught
300-500 g

\$10.75 lb



SQSTK

SQUID STEAKS

5-6 oz Each
30 lb Case

\$6.75 lb



SCCMD

FRESH STONE CRAB CLAWS

Mediums
6/9 per lb

\$29.75 lb



PL407

LUMP BLU® CRABMEAT

Pasteurized
12 lb Case

\$12.75 lb



PCC900

COLOSSAL CLAW CRABMEAT

Pasteurized
12 lb Case

\$19.75 lb



LCC69

COOKED CRACKED LOBSTER CLAWS

6/9 Count
25 lb Case

\$12.75 lb



810M

COLD WATER LOBSTER TAILS

8-10 oz Each
10 lb Case

\$29.75 lb



LOB407

CLAW & KNUCKLE LOBSTER MEAT

Raw HPP
12 lb Case

\$35.00 lb



KK1300BX

CRAB STUFFED FLOUNDER

8 oz Each
10 per Case

\$55.00 cs



ZDUSP

DRY SCALLOPS

U/10 Count
30 lb Case

\$35.00 lb



AC903

PETTINE SCALLOP CAKES

Aunt Connie's Famous
4 lb Unit

\$55.00 ea

Call Your Sales Agent Today!

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

Midwest
888-512-3636
412-244-0136

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.

Sale Dates: November 1 - 30, 2025

SamuelsSeafood.com



MARGARITA

FRESH LUMP CRABMEAT

From Venezuela
1 lb Unit

\$14.00 lb

LPFV



MTVQ16

**WILD MEXICAN
BLUE SHRIMP**

16/20 Count
20 lb Case

\$6.95 lb



1620PS1

**WILD MEXICAN
WHITE SHRIMP**

16/20 Count
30 lb Case

\$6.95 lb



COCKLES

**FRESH NEW ZEALAND
COCKLES**

Farm-Raised
5 or 10 lb Bag

\$6.95 lb



BAROY

**BARNSTABLE
OYSTERS**

Barnstable, Mass.
100 Count

\$0.69 ea



6CSBON

**FROZEN CHILEAN
SEA BASS**

Skin-on Portions
6 oz Each, 10 lb Case

\$25.50 lb



CSBP2

**FRESH CHILEAN
SEA BASS**

3-4 oz Portions
5 lb Unit

\$12.50 lb



MEROF

**FRESH
MERO**

Skin-On Fillets
House-Cut

\$15.50 lb



BM903

**FROZEN
BARRAMUNDI**

Skin-on Portions
6 oz Each, 10 lb Case

\$6.50 lb



ADS100

**SPANISH
ANCHOVIES**

Cured in Salt
2.2 lb Unit

\$34.75 ea



ANCAT

**MARINATED
ESCARGOT**

With Garlic & Parsley
2.2 lb Unit

\$24.75 ea



CAVOSS1FR

**CANTERBURY CURE®
ROYAL OSETRA CAVIAR**

Farm-Raised in the Black Sea
1 oz Unit

\$44.75 ea



OILXVCS

**SANTA INES
OLIVE OIL**

From Spain
5 L Unit, 3 per Case

\$144.75 cs

NEW
Imported
from Japan!

\$25.00 bx



Buy a case of 16 boxes for
\$350.00 cs

AUTHENTIC JAPANESE SUSHI BOX

10-piece Omakase Kit
Ready-to-Eat in just 18 minutes!
Just add water!

OM101



OM100



RRS8OZ

**SMOKE-INFUSED
TOBIKO**
Crazy Ape Frozen Sushi
8 oz Unit of Flying Fish Roe
\$8.00 ea



INA700

**SEASONED
FRIED BEAN CURD**
60 Pieces per Pack
20 Packs per Case
\$150.00 cs



SEBI

**AMAEBI
SWEET SHRIMP**
Wild-Caught
3.35 oz Tray
\$6.00 ea



**GIN200
GIN100**

**PICKLED
GINGER**
Pink or White
5 Gallon Unit
\$35.00 ea



CHICK100

**CHICKEN
TENDERS**
Breaded
10 lb Case
\$35.00 cs



PIG501

**BERKSHIRE
PORK**
Boneless Butt
40 lb Case
\$5.00 lb



ACS105

**HOMEMADE SARDINE
SALAD**
Aunt Connie's Famous
5 lb Unit
\$35.00 ea



ACS205

**HOMEMADE TURKEY &
CORN CHOWDER**
Aunt Connie's Famous
1 Gallon Unit
\$25.00 ea