



FISH TALES[®]

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FLORIDA EDITION

JAKO

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JAKO Premium Fish
The Gold Standard of
Dover Sole — and Beyond

Crab & Fin

Fresh, Refined & Steps from
the Sea in Sarasota

December Specials

Get Ready to Celebrate the Holidays

Samuels Spotlight

Fresh, Refined & Steps from the Sea: Crab & Fin's 47-Year Legacy in Sarasota

By Blake Montalto

In Sarasota, where Gulf breezes mingle with the clink of wine glasses and the hum of seasonal energy, one seafood landmark has quietly perfected the art of coastal fine dining for nearly five decades: Crab & Fin.

Opened in 1978 and family-owned, Crab & Fin sits proudly on St. Armands Circle, Sarasota's famed shopping and dining hub. Its ambiance is elegant yet relaxed—white tablecloth service without the stuffiness, where guests enjoy fine wines, hand-butchered seafood, and polished service in a casual coastal setting.

At the helm is Executive Chef Troy Torman, whose culinary philosophy is simple: fresh, diverse, and never boring. “We print the menu daily,” he says. “Our guests know they’ll always see something new—from local seafood to species brought in from New Zealand or Alaska. That’s what keeps regulars coming back.”

Crab & Fin's relationship with Samuels Seafood Co. helps bring this vision to life, with fresh deliveries seven days a week, ensuring a constantly rotating lineup of pristine seafood and globally



inspired menu offerings. On the menu, timeless classics meet culinary creativity. The Table-Side Fileted European Dover Sole remains a signature favorite, sautéed and finished before the guest with lemon beurre noisette and fleur de sel—elegant, refined, and requested night after night. The Whole Key West Yellowtail Snapper arrives crispy fried and dramatically presented, nestled in Tokyo ramen with kombu dashi broth, grilled baby bok choy, hoisin, serrano chili, ginger, and scallion. Another standout, the Blue-nose Bass, is pan-seared and plated with crispy sushi rice, sesame stir-fried shiitakes and sugar snap peas, tobiko, bourbon barrel-smoked soy, and micro cantaloupe—equal parts artistry and flavor. And when Wild Alaska King Crab is in season, it becomes a runaway best-seller, ordered in generous portions the moment it hits the menu. But the true heart of Crab & Fin is behind the scenes. “We are 100% a scratch kitchen,” says Chef Torman. “We break down almost all our fish in-house. Everything is fresh—nothing pre-prepared.”

That commitment to craft and fresh-

ness is what keeps Crab & Fin not just relevant, but revered, year after year—especially during Sarasota's busiest season, when reservations are absolutely essential.

Whether it's a classic like Dover sole or an unexpected favorite from halfway around the world, Crab & Fin offers one of Florida's most vibrant and ever-changing seafood dining experiences—right on St. Armands Circle.

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

JAKO Premium Fish

The Gold Standard of Dover Sole — and Beyond

When chefs talk about European excellence, JAKO Premium Fish is the name that rises to the surface. At the heart of their collection stands the iconic Dover Sole (*Solea solea*) — a benchmark for delicacy, purity, and precision. Wild and sustainably caught off the coast of The Netherlands (EU), this North Sea classic is prized for its firm yet tender texture, subtle sweetness, and unmatched consistency — the hallmarks of true JAKO craftsmanship.

Available year-round in fresh, IQF, and IWF frozen formats, JAKO Dover Sole is handled with meticulous care from catch to kitchen. Each fish is hand-selected from top-tier vessels and processed in JAKO's advanced freezing facility, where expert craftsmanship and cutting-edge technology preserve the fish's natural quality, ensuring peak flavor in every preparation —

from roasting and pan-searing to poaching or grilling.

While Dover Sole is the crown jewel, JAKO's portfolio extends far beyond — including Red Mullet, Turbot, Langoustine, Red Gurnard, Horse Mackerel, and Cuttlefish. Each is sourced under the same stringent sustainability standards

and commitment to 100% natural purity, offering chefs the consistency, versatility, and reliability that define the JAKO name.

Pricing and availability vary by region. For current offerings, please speak with your Samuels Seafood representative.



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