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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

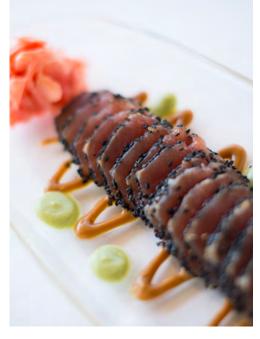
In Sarasota, where Gulf breezes mingle with the clink of wine glasses and the hum of seasonal energy, one seafood landmark has quietly perfected the art of coastal fine dining for nearly five decades: Crab & Fin.

Opened in 1978 and family-owned, Crab & Fin sits proudly on St. Armands Circle, Sarasota's famed shopping and dining hub. Its ambi-ance 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





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 Bluenose Bass, is pan-seared and plated with crispy sushi rice, sesame stir-fried shiitakes and sugar snap peas, tobiko, timeless classics meet culinary creativshiitakes 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-

inspired menu offerings. On the menu, 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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## JAKO Premium Fish

### The Gold Standard of Dover Sole — and Beyond

hen 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 and commitment to 100% natural poaching or grilling.

While Dover Sole is the crown jewel, JAKO's portfolio extends far beyond — including Red Mullet, Pricing and availability vary by Turbot, Langoustine, Red Gurnard, region. For current offerings, please Horse Mackerel, and Cuttlefish. speak with your Samuels Seafood Each is sourced under the same

stringent sustainability standards

purity, offering chefs the consistency, versatility, and reliability that define the JAKO name.

representative.





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# Decemeber Specials





**KEY WEST** PINK SHRIMP 26/20 Count 20 lb Case \$6.99 lb



**PEELED & DEVEINED ROCK SHRIMP** 71/90 Count 5 lb Unit \$10.50 lb



**COLD WATER LOBSTER TAILS** 6-7 oz Each 10 lb Case \$25.50 lb



ATLANTIC SALMON FILLET Frozen, Skin-On 3-4 lb Each \$5.99 lb



BEEF TENDERLOIN Skinned 50 lb Case \$25.99 lb



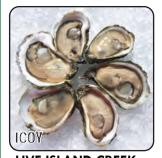
MARGRA LAMB RACK CAP-ON, FRENCHED 4 Racks per Case 12-15 lb Case \$24.50 lb



FROZEN OYSTERS ON THE HALF SHELL 12 per Tray 12 Trays per Ćase \$179.99 cs



CANTERBURY CURE® SMOKED SALMON Silver Label 3-4 lb Sides \$14.99 lb



LIVE ISLAND CREEK **OYSTERS** From Duxbury, Mass. 100 Count \$0.95 ea



**HOLLANDER & DE** KONING MUSSELS "Dutch-Style" From Maine 10 lb Bag \$25.99 bg



ALL-NATURAL OISHII WHITE SHRIMP 16/20 Count 20 lb Case \$9.90 lb



CANTERBURY CURE® ITALIAN OSETRA CAVIAR Farm-Raised in Italy 1 oz Unit \$45.00 ea

Call Your South Coast Sales Agent Today! Sale Dates: December 1 - 31, 2025

Toll-Free: 833-726-8357 Local: 407-401-8898 OrdersFL@samuelsseafood.com SamuelsSeafood.com

Special pricing is reserved for current Florida/South Coast account holders only. Price and availability are subject to change. Additional freight charges may apply. Please consult with your Samuels Sales Agent for more information.