



# FISH TALES<sup>®</sup>

DECEMBER 2025 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC/MIDWEST EDITION

**38**

DECEMBER DEALS TO  
GET YOU IN THE  
**HOLIDAY SPIRIT!**



**IPPOLITO'S SEAFOOD CO.**

SUPPLYING THE FRESHEST HOMEMADE  
SOUPS, SALADS & SAUCES FOR 100 YEARS

**MR. MISTER SUPPER CLUB**

COMFORT & CRAFT IN  
PITTSBURGH'S NORTH SUBURBS

**HOLIDAY MENUS START HERE**  
STOCK, PREP, & PLAN AHEAD



# Samuels Spotlight

## Mr. Mister Supper Club: Comfort & Craft in Pittsburgh's North Suburbs

By Lily Cope

**W**hen Executive Chef Anthony Pupo opened the doors to Mr. Mister Supper Club early last month, he set out to create something rare: a place that feels special without being reserved for special occasions. “We want people here once a week, not once a year,” he says. That philosophy guides everything—from the warm, art-deco-inspired atmosphere to a menu rooted in familiar flavors elevated with serious craft.

Mr. Mister sits in Cranberry Township, just 15–20 minutes outside downtown Pittsburgh and directly next door to Jimmy Wan’s. The two buildings are even connected by a shared pass-through—a literal opening carved between the spaces. What was once a small pizza shop and dive bar has been completely transformed. Under the same ownership as Jimmy Wan’s, the adjoining property has become something polished, welcoming, and entirely new for the area.

Chef Pupo describes his food as comfort, elevated. His handmade Bolognese—with pork, pancetta, and fresh pasta—is already resonating with guests. Nearly everything is crafted in-house. The “Fran & Fudge” entrée section, named after his Italian and Polish grandparents who catered events out of their



*Lemon Herb Stuffed Whole Branzino, Heirloom Carrots & Broccolini, Truffle Vinaigrette*

home for decades, honors their influence through dishes like a rosemary-garlic pork chop paired with buttery pierogi.

Seafood plays a defining role at Mr. Mister, and Chef Pupo approaches it with intention and enthusiasm. A stand-out dish is the Orange Hamachi Crudo, which he calls “one of the most delicious things I’ve had in my life”—and the numbers prove it, with 20–25 orders sold nightly.

Guests will also find a thoughtful caviar service featuring Canterbury Cure® caviars, bringing a touch of refinement while still fitting the restaurant’s welcoming, neighborhood feel. Another signature is the Crab Hoelzel—made with colossal crab and

inspired by the classic preparation created at Pittsburgh’s historic Duquesne Club. It’s quickly becoming one of the most talked-about dishes on the menu.

Other seafood highlights include:

- Oishii® Shrimp Cocktail — “the best shrimp in the world,” according to Chef
- A rotating selection of East Coast oysters, often favoring larger Canadian and Northeastern varieties
- Branzino, consistently a crowd favorite
- Faroe Island salmon, selected after extensive tasting and served two ways – including as an entrée using a house-made shrimp dashi crafted



*Scottish Salmon, Shrimp Dashi, Jasmine Rice, Crispy Leeks, Orange Miso Glaze*



from Oishii shells

Altogether, it's a seafood program that reflects both creativity and technical precision.

Though newly opened, Mr. Mister is already earning praise typically reserved for downtown Pittsburgh's dining scene. Surrounded by national chains, the restaurant stands out by prioritizing ingredient quality, scratch cooking, and an unwavering sense of intention behind every plate.

#### What's Next

Chef Pupo has no plans to slow down. Coming soon:

- A Feast of the Seven Fishes dinner with two seatings in December
- A private dining room for up to 30 guests
- Catering, takeout, and eventually Sunday brunch

Reservations are available and encouraged.



*Seafood Tower Served with Mignonette & Bloody Mary Cocktail Sauce*

## Employee of the Month



**Marietta Nguyen-Carreño**

#### **Marietta Nguyen-Carreño** **Purchasing** **(Philadelphia)**

Marietta Nguyen-Carreño is an essential member of our Purchasing Team, recognized for her deep product knowledge, reliability, and collaborative spirit. She's always willing to lend a hand, share her expertise, and guide new team members with patience and care. Whether she's coordinating deliveries, ensuring trucks roll out on schedule, or communicating key updates across departments, Marietta plays a vital role in keeping operations running seamlessly.

Her dedication, professionalism, and consistently positive attitude make her a valued and respected member of the Samuels Seafood family.

Marietta, thank you for all that you do — we're so grateful to have you on our team!

### FISH TALES STAFF

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Cover Photo by Gab Bonghi

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Contact [marketing@SamuelsSeafood.com](mailto:marketing@SamuelsSeafood.com) to sponsor Fish Tales® or for any other inquiries.

# Ippolito's Seafood Co.

Supplying the Freshest Homemade Soups, Salads & Sauces for 100 Years



Since 1926, Ippolito's Seafood Co. has been at the heart of South Philadelphia's seafood scene — a name synonymous with quality, craftsmanship, and community. What began nearly a century ago as a small corner fish market on Dickinson Street has grown into a full-scale production kitchen serving chefs, restaurants, and seafood markets across the Mid-Atlantic and beyond.

Today, Ippolito's continues that proud legacy by producing an extensive line of homemade soups, salads, and sauces — each made by hand in South Philadelphia using premium ingredients and generations of know-how. From New England Clam Chowder and Philly Snapper Soup to Mediterranean Seafood Salad, Coleslaw, and Garlic Shrimp Salad, every batch reflects the same dedication to freshness that has defined Ippolito's for a century.

Behind the counter and beyond the market, Ippolito's is also the production home of two trusted family brands — Aunt Connie's Famous and Uncle Tony's — distributed exclusively through Samuels



*Mediterranean Seafood Salad*

Seafood's wholesale network. That means the same team that's been serving South Philly locals for generations is also crafting the soups, salads, gravies, and entrées that fill restaurant kitchens, catering halls, and seafood counters throughout the region.

While Ippolito's core line focuses on fresh, ready-to-serve staples for foodservice customers — the chowders, seafood salads, and signature sauces that chefs rely on daily — its Aunt Connie's Famous brand represents the gourmet side of the family. Made in small batches within the same South Philly kitchen, Aunt Connie's features rich, indulgent

specialties such as Lobster Bisque, Crab Corn Chowder, and Calamari Gravy, alongside fully prepared entrées like Stuffed Flounder Rollatini with Crabmeat, Red Seafood Lasagna, and Stuffed Deviled Clams.

Together, these offerings reflect a shared standard of care, flavor, and tradition — whether you're ladling Lobster Bisque into a bread bowl, serving Garlic Shrimp Salad over greens, or simmering Italian-Style Crab Gravy for Sunday supper. It all starts right here, where the city's oldest seafood brand continues to make food the way it's meant to be made: by hand, with pride.





Jumbo Stuffed Shrimp/Photo by Gab Bonghi



Scungilli Salad

# Wholesale Highlights

## Soups, Salads & Sauces

- New England Clam Chowder
- Philly Snapper Soup
- Mediterranean Seafood Salad
- Garlic Shrimp Salad
- Baccala Stew
- Tartar, Cocktail & Red Sauces

## Aunt Connie's Gourmet Specialties

- Lobster Bisque
- Crab Corn Chowder
- Calamari & Italian-Style Crab Gravies
- Scungilli Gravy
- Stuffed Flounder Rollatini with Crabmeat
- Red Seafood Lasagna

Available through your Samuels Seafood sales representative.

Proudly produced at Ippolito's Seafood Co. in South Philadelphia.



New England Clam Chowder



White Seafood Lasagna/Photo by Gab Bonghi



Clams Casino/Photo by Gab Bonghi





# December Specials



**KCR201**

**SHOULDER-OFF RED  
KING CRAB LEGS**  
280-390 Grams Each  
15.5 lb Case  
**\$82.50 cc**



**SPF**

**SPOT PRAWNS  
BOTAN EBI**  
15/19 per Box  
1 kg Unit  
**\$62.50 ea**



**JLFV**

**VENEZUELAN JUMBO  
LUMP CRABMEAT**  
Fresh, 1 lb Unit  
Case of 20 \$34.50/lb  
**\$39.50 lb**



**PC900**

**WILD-CAUGHT CLAW  
CRABMEAT**  
Pasteurized  
12 lb Case Sales Only  
**\$8.50 lb**



**CAVROYAL1**

**CANTERBURY CURE®  
ITALIAN OSETRA CAVIAR**  
Farm-Raised in Italy  
1 oz Unit  
**\$39.75 ea**



**1UA**

**WARM WATER  
LOBSTER**  
1 oz Tails  
10 lb Case  
**\$19.75 lb**



**1620B**

**TROPICAL  
LOBSTER**  
16-20 oz Tails  
10 lb Case  
**\$19.75 lb**



**68HO**

**HEAD-ON  
PRAWN**  
6/8 per lb  
26.4 lb Case  
**\$12.75 lb**



**1315F**

**PEELED & DEVEINED  
TAIL-OFF SHRIMP**  
U/15 Count  
10 lb Case  
**\$8.50 lb**



**1620D**

**WILD TEXAS  
GOLD SHRIMP**  
16/20 Count  
50 lb Case  
**\$10.50 lb**



**MTVQ21**

**WILD MEXICAN  
BLUE SHRIMP**  
21/25 Count  
20 lb Case  
**\$7.50 lb**



**2630BRD**

**BUTTERFLIED  
BREADED SHRIMP**  
26/30 Count  
10 lb Case  
**\$39.50 cs**

Call Your Sales  
Agent Today!

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

Midwest  
888-512-3636  
412-244-0136

Sale Dates: December 1 - 31, 2025

SamuelsSeafood.com

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.





# Aunt Connie's Famous

*Proudly Born at*

## Ippolito's Seafood Co.



**Old World Cod Stew**  
1 Gallon Unit

**\$49.50 ea**

**ACS800**



**Traditional Squid Salad**  
5 lb Unit

**\$49.50 ea**

**AC008**



**ZCS**

**SCALLOPS ON THE HALF-SHELL**

From Australia  
120 pcs per 8 lb Case

**\$175.00 cs**



**PEND2Q**

**IMPORTED PEN SHELL SCALLOPS**

Sushi-Grade, All-Natural  
20/30 Count, 5 lb Unit

**\$16.75 lb**



**ANOY**

**ACADIAN PEARL OYSTERS**

From New Brunswick  
100 Count

**\$0.85 ea**



**OYS200**

**OYSTERS ON THE HALF-SHELL**

From New Zealand  
150 Count Case

**\$147.75 cs**



**W25S**

**PLASTIC RECTANGULAR CONTAINER & LID**

Fish Lug  
Holds up to 25 lb

**\$7.75 ea**



**SQINK**

**CUTTLEFISH INK**

500 Grams Each  
12 per Case

**\$19.75 ea**



**PSD800**

**SARDINES IN HOT TOMATO SAUCE**

Product of Portugal  
120 Gram Tin, 30 per Case

**\$29.75 cs**



**PSD500**

**SARDINES IN OLIVE OIL**

Product of Portugal  
105 Gram Tin, 12 per Case

**\$29.75 cs**




**SQ12**

**SQUID TUBES  
& TENTACLES**  
3-5" Each  
20 lb Case  
**\$5.50 lb**


**ZCMT150**

**CRAWFISH  
TAIL MEAT**  
150-200 Count  
10 lb Case  
**\$9.50 lb**  
Buy 10 Cases, Get \$2 off per lb


**PH24**

**WHOLE  
OCTOPUS**  
2-4 lb Each  
30 lb Case  
**\$6.50 lb**


**OCXTO**

**FREMANTLE  
OCTOPUS HANDS**  
Raw  
11.1 lb Case  
**\$11.50 lb**


**6AHI**

**AHI TUNA  
STEAKS**  
6 oz Each  
10 lb Case  
**\$5.99 lb**


**PIG001**

**BERSHIRE PORK  
SPIRAL HAM**  
Uncured  
Smoked  
**\$5.99 lb**


**PIG802**

**BERKSHIRE PORK  
LONGGANISA**  
8 oz Pack  
9 lb Case  
**\$5.99 lb**


**NEBE100**

**PIEDMONTSE GRASS-FED  
BEEF RIBEYE LIP-ON**  
4 per Case  
55 lb Case  
**\$26.99 lb**


**BACLG**

**CHOICE  
BACCALA**  
Large  
Boneless  
**\$15.50 lb**


**MULLROE**

**CURED MULLET  
ROE**  
Italian Bottarga  
5 oz Each  
**\$29.50 ea**


**SMKCANB**

**CANTERBURY CURE®  
SMOKED SALMON**  
Scottish Salmon  
3-4 lb Sides  
**\$15.50 lb**


**HALC**

**HALIBUT  
CHEEKS**  
Hand-Cut  
Skinless  
**\$19.50 lb**


**ACTAR**

**HOMEMADE TARTAR  
SAUCE**  
Aunt Connie's Famous  
1 Gallon Unit  
**\$25.00 ea**


**ACGCT**

**HOMEMADE COCKTAIL  
SAUCE**  
Aunt Connie's Famous  
1 Gallon Unit  
**\$25.00 ea**


**TAK100**

**JAPANESE PICKLED  
DAIKON RADISH**  
Takuan  
12.3 oz Unit  
**\$5.00 ea**


**DPLUM**

**DRIED SPANISH  
SUGAR PLUMS**  
Moist, Rich & Sweet  
11 lb Case  
**\$5.00 cs**