



FISH TALES®

JANUARY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC EDITION

NEPTURA®

Finest seafood since 1972

Care
Makes
Taste

**START 2026
OFF WITH OUR
JANUARY SPECIALS**
Celebrate With Savings
all Month Long!

TRATTORIA SAN NICOLA
Where the Main Line
Meets the Adriatic



Samuels Spotlight

Trattoria San Nicola: Where the Main Line Meets the Adriatic

By Blake Montalto

Trattoria San Nicola in Paoli, PA, brings a true taste of Bari, Italy—the coastal hometown of chef and owner Vito Giannandrea—to the Main Line. Perched along the Adriatic Sea, Bari's cuisine is deeply connected to the water, and that influence runs throughout Chef Vito's menu.

Chef Vito's culinary journey began in 1976, when he split his time between school in the winter and working in restaurant kitchens throughout the summer. That lifelong dedication to hospitality led him to open the original Trattoria San Nicola in Berwyn in 1995, followed by the Paoli location in 2004. Today, the restaurant feels like an open invitation to Italy, offering old-world charm, a warm, welcoming atmosphere, and timeless Italian cooking.

Meals often begin with comforting classics like Bruschetta al Pomodoro e Mozzarella, featuring toasted bread topped with ripe tomatoes, fresh basil, and mozzarella, or Passato di Pomodoro con Carne di Granchio, a silky tomato soup enriched with sweet crab meat—especially satisfying on a chilly day.



Trancia di Salmone alla Griglia
with Mixed Vegetables



Gamberoni e Cappe Sante Grigliati with Mixed Vegetables

Seafood remains a centerpiece of the menu. The Ravioli di Aragosta showcases black ink pasta stuffed with ricotta and lobster, sautéed with garlic and spicy oil, then finished with crab meat and diced tomatoes. Another standout is Gamberoni e Cappe Sante Grigliati, grilled jumbo shrimp and sea scallops brushed with garlic, herbs, and fresh lemon, served with penne pasta or mixed vegetables. For a lighter coastal option, the Trancia di Salmone alla Griglia pairs perfectly grilled salmon with salmoriglio, a bright Italian lemon-herb sauce.

Dessert is never an afterthought at Trattoria San Nicola. From classic cannoli and tiramisu to Limoncello Tartufo, the offerings are best enjoyed alongside a cappuccino—or an espresso martini—for a true Italian finish.

For diners seeking an authentic escape to the Italian coast without leaving Pennsylvania, Trattoria San

Nicola delivers tradition, warmth, and a deep respect for the sea—one plate at a time.



Bronzino Al Forno

Employees of the Month



Franco Cima

Franco Cima – Freezer Manager (Philadelphia)

Franco has continually gone above and beyond in his role, making a tremendous impact on our freezer operations. His dedication is evident in the countless ways he supports the team — from arriving hours earlier than his scheduled start time to ensure smooth operations, to stepping in on evenings when the freezer is short-staffed and helping coordinate product releases under our new schedule. He also plays a key role in pulling and staging shipments for our satellite locations and assists with verifying and counting frozen inventory to maintain accuracy and efficiency.

Franco's commitment, work ethic, and leadership have been essential in keeping our operation running seamlessly.



Christina Coloma

Christina Coloma – Office Support Supervisor (Las Vegas)

Christina serves as our West Coast Office Support Supervisor, managing key functions such as order entry, invoicing, processing customer credits, and serving as the primary liaison to Philadelphia's accounting department. She wears many hats to ensure our customers receive exceptional service.

As one of our longest-tenured Las Vegas team members, Christina has been with us since 2016. She will soon be transitioning into an exciting new role on the sales team — a move that reflects both her passion for growth and her strong performance.

Christina's dedication, adaptability, and commitment to our customers make her an invaluable part of our organization.



David Duane

David Duane – Business Application Manager (Philadelphia)

David's IT expertise and dedication have had a significant impact across the organization. He has been instrumental in connecting Samuels with multiple EDI systems, ensuring seamless integration in an increasingly fast-paced technological environment.

He is also leading our transition to a new ERP system in 2026. David's leadership, technical insight, and proactive planning have been critical in preparing our teams for this major shift. His contributions behind the scenes keep our systems strong and our business moving forward.

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

Prodemar is Now Neptura®

A New Name for a Premium Brand of Turbot & Dover Sole



The premium fish line formerly known as Prodemar is entering an exciting new chapter as **Neptura®**, marking the next evolution of Stolt Sea Farm's commitment to innovation, quality, and sustainable aquaculture.

With more than 50 years of experience farming turbot and sole, Stolt Sea Farm has established itself as a global leader in producing fish of extraordinary consistency and refinement. Under the Neptura name, the company continues to offer both fresh and frozen formats, ensuring flexibility for chefs and

buyers while maintaining the same uncompromising standards that built the brand's reputation.

That dedication has been widely recognized. Neptura has earned the prestigious Superior Taste Award for three consecutive years—2023, 2024, and 2025—culminating in the Crystal Taste Award, a distinction reserved for products demonstrating sustained culinary excellence. Beyond accolades, Neptura fish are prized for their firm white flesh, minimal bones, and remarkable versatility, making them a favorite across a wide range of menus and cooking styles.

Standout Species: Turbot & Dover Sole

Neptura's Turbot and Premium Dover Sole are particularly celebrated, appearing frequently on fine-dining menus and relied upon by top chefs for their elegance, consistency, and adaptability.

Long revered in European cuisine, turbot is gaining broader recognition for both its refined flavor and impressive nutritional profile. Its firm, snow-white flesh holds beautifully during cooking, lending itself to visually striking presentations. Rich in vitamin B, magnesium,

iodine, and omega-3 fatty acids, turbot is as nourishing as it is delicious. Whether baked, poached, seared, or steamed, its delicate texture and clean flavor shine through. With wild turbot increasingly scarce, Stolt Sea Farm's land-based aquaculture ensures reliable, year-round availability without compromising environmental responsibility.

Neptura's Premium Dover Sole is equally compelling. Known for its mild taste and tender, flaky texture, it appeals to a wide range of diners, including those with dietary sensitivities or health-focused preferences. Its versatility allows for countless preparations—from classic pan-searing and gentle steaming to deep-frying—always pairing effortlessly with light, complementary sauces.

Sustainability at the Core

Based in La Coruña, Spain, Stolt Sea Farm operates at the highest standards of sustainability and transparency. Their land-based aquaculture systems are designed to minimize environ-

mental impact, using carefully controlled water quality, energy-efficient processes, and recycling-conscious practices. Certified by ASC and GlobalG.A.P., Stolt meets—and often exceeds—international environmental and industry benchmarks. Full product traceability further ensures confidence from pond to plate.

With its exceptional taste, nutritional benefits, and responsible sourcing, Neptura Turbot and Dover Sole continue to impress chefs and diners alike. Samuels is proud to offer these outstanding products and to support a brand that represents the very best of modern, sustainable aquaculture.





January Specials



ROCK7190

**PEELED & DEVEINED
ROCK SHRIMP**
71/90 Count
50 lb Case
\$10.00 lb



SMKSAKU

**SAKU BLOCK
AAA TUNA**
Hand-Cut
10 lb Case
\$10.00 lb



LOB900

**WHOLE COOKED
CANADIAN LOBSTER**
500-600 Grams Each
10 lb Case, Frozen
\$10.00 lb



CONCHW

**CLEANED WHITE
CONCH MEAT**
Wild-Caught
50 lb Case
\$10.00 lb



TUN101

**TUNA
POKE CUBES**
1.5 cm Cubes
10 lb Case
\$5.75 lb



BRONZ

**FRESH EUROPEAN
BRONZINO**
400-600 Grams Each
22 lb Case
\$7.75 lb



1416JAK

**DOVER
SOLE**
14-16 oz Each
25 lb Case
\$13.75 lb



BCJ

**JAPANESE-STYLE
PANKO**
Bread Crumbs
35 lb Bag
\$29.75 bg



SQ706

**CLEANED SQUID
TENTACLES**
10/20 Count
10 lb Case
\$5.00 lb



BCC

**WHOLE CRAB
BODIES**
Cleaned
20 lb Case
\$5.00 lb



J900

**SAINT-PAUL
ROCK LOBSTER**
MSC Certified, 3.5-5 oz Tails
11 lb Case
\$39.50 lb



4150BRD

**BUTTERFLIED
BREADED SHRIMP**
41/50 Count
10 lb Case
\$39.50 cs

\$5.00 Sales

**Call Your Sales
Agent Today!**

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

Midwest
888-512-3636
412-244-0136

Sale Dates: January 1 - 31, 2026

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.

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Finest seafood since 1972

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TURBO23

Whole Turbot
2-3 lb Each
\$10.75 lb

TURBOFPC

Skin-On Turbot Fillets
6-8 oz Each
\$19.75 lb



LOB600

**LOBSTER MEAT
FRESH FROZEN**
Claw, Knuckle & Leg
2 lb Units, 12 lb Case
\$75.00 ea



DCCL

**DUNGENESS
CRAB**
Clusters
25 lb Case
\$12.50 lb



PC900

**BLUE CLAW
CRABMEAT**
Pasteurized
12 lb Case
\$8.50 lb



CR1620

**WHOLE COOKED &
SEASONED CRAWFISH**
16/20 Count
10 lb Case
\$3.50 lb



LOB100

**RAW
LOBSTER**
100% Tail Meat
22 lb Case
\$19.75 lb



PL407

**BLU® LUMP
CRABMEAT**
Pasteurized
12 lb Case
\$12.75 lb



ANC1

**WHITE
ANCHOVIES**
Fillets in Oil
1 kg Unit
\$19.75 ea



KANI100

**KANIKAMA
STICK**
Imitation Crab
22 lb Case
\$75.00 cs

COMING JANUARY 2026:



WILD PATAGONIAN KINGS

Oncorhynchus tshawytscha

Speak to your Sales Rep for pricing and availability.


SQSTK
RAW SQUID STEAKS

5-6 oz Each
30 lb Case

\$5.95 lb

1620PS1
WILD MEXICAN WHITE SHRIMP

16/20 Count
30 lb Case

\$5.95 lb

2125EW100
WILD IQF ECUADORIAN WHITE SHRIMP

21/25 Count
40 lb Case

\$5.95 lb

MTVQ16
WILD MEXICAN BLUE SHRIMP

16/20 Count
20 lb Case

\$5.95 lb

SQ12
SQUID TUBES & TENTACLES

3-5" Each

1 lb Unit, 20 lb Case

\$5.95 lb

PH24
WHOLE OCTOPUS

2-4 lb Each

30 lb Case

\$5.95 lb

PR46
WHOLE OCTOPUS

4-6 lb Each

32 lb Case

\$5.95 lb

5 Case Limit


ZCMT150
CRAWFISH TAIL MEAT

150-200 Count

10 lb Case

\$5.95 lb

5 Case Limit


LANG2
WILD-CAUGHT LANGOSTINOS

10/15 per Kilogram
13.2 lb Case

\$19.75 lb

1012B
WARM WATER LOBSTER

10-12 oz Tails
10 lb Case

\$19.75 lb

GRPF
FRESH BLACK GROUPE

Skin-Off Fillet
House-Cut

\$19.75 lb

AKA103
FRESH AKAROA KING SALMON

Skin-On Fillet
From New Zealand

\$19.75 lb

EDA
EDAMAME IN THE POD

Soybeans
20 lb Case

\$35.00 cs

BLOOD0
MORO BLOOD ORANGES

Rich in Color & Flavor
44 Count Case

\$35.00 cs

ACTAR
HOMEMADE TARTAR SAUCE

Aunt Connie's Famous
1 Gallon Unit

\$35.00 ea

ACGCT
HOMEMADE COCKTAIL SAUCE

Aunt Connie's Famous
1 Gallon Unit

\$35.00 ea