



# 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

**T**rattoria 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 – 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.

Christina Coloma



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.

## FISH TALES STAFF

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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

# NEPTURA®

*Finest seafood since 1972*

Care  
Makes  
Taste



**T**he 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**



**\$5.00 Sales**

**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**

Call Your Sales  
Agent Today!

Sale Dates: January 1 - 31, 2026

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

SamuelsSeafood.com

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.

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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 &amp; 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

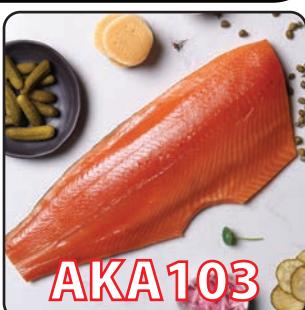


GRPF

FRESH BLACK GROPER

Skin-Off Fillet  
House-Cut

\$19.75 lb



AKA103

FRESH AKAROA KING SALMON

Skin-On Fillet

From New Zealand

\$19.75 lb

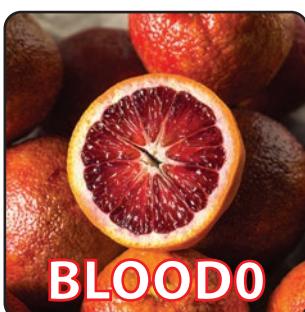


EDA

EDAMAME IN THE POD

Soybeans  
20 lb Case

\$35.00 cs



BLOODO

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