



# FISH TALES<sup>®</sup>

FEBRUARY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

FLORIDA EDITION



**LOVE SHUCK OYSTERS**  
Taste the Damariscotta  
Difference



**JUPITER GRILL**  
A Coastal Steakhouse  
with a Deep Love for Seafood

**LOVE AT FIRST BITE**  
February Specials  
Worth Falling for



# Samuels Spotlight

## Jupiter Grill

### A Coastal Steakhouse with a Deep Love for Seafood

By Kristin O'Neill

**I**n the heart of Jupiter, Florida—one of the state's most sought-after coastal communities—Jupiter Grill has carved out a distinctive identity as “a modern approach to the coastal steakhouse.” Executive Chef Regan Rogers, now in his third year with the restaurant and just over a year at the helm, brings local pride and seasoned culinary expertise to this upscale yet approachable destination.

Chef Regan lives just across the street, a detail that speaks to his connection to the community. Jupiter's mix of luxury living, relaxed beach culture, and rising culinary expectations inspires him daily. “It's an upscale area, but it's also home,” he says—and that sense of belonging shows up in both the atmosphere and the menu.

The space strikes a thoughtful balance between sophistication and ease. The décor leans upscale-casual, with warm, beach-influenced design rather than the dark, heavy feel of a traditional steakhouse. Guests can settle in at the indoor bar or enjoy coastal breezes at the outdoor bar, while the dining room—set along the inlet—offers an airy, relaxed backdrop that feels polished with-



*Miso marinated Chilean seabass over jasmine rice and grilled baby bok choy*

out being intimidating. It's an ideal setting for locals and visitors alike.

While the restaurant maintains a core set of favorites, the menu is intentionally evolving. Over the past year, Chef Regan has refined a number of dishes—including calamari, scallops, short ribs, risotto, and several sauces—bringing fresh perspective to familiar flavors while keeping the experience dynamic.

Seafood plays a defining role here, with most of the menu built around fresh catch. Fish selections are guided by seasonality, color, flavor, and inspiration, with a rotating “fish of the moment” that currently features salmon, snapper, and halibut, with grouper recently added. This flexibility allows the kitchen to stay creative and responsive.

Guest favorites include seared tripletail over linguine with roasted baby carrot beurre blanc and crispy prosciutto; grilled swordfish caponata; miso-marinated Chilean seabass with jasmine rice and grilled baby bok choy; grilled branzino with Mediterranean vegetables and lemon vinaigrette; and blackened tripletail over sweet corn risotto with grilled asparagus and watermelon salad—dishes that highlight bold flavors, pristine seafood, and thoughtful presentation.

With 25 years in the industry, including



*Blackened Tripletail over sweetcorn risotto & grilled asparagus and watermelon salad*

extensive time in structured corporate kitchens, Chef Regan brings discipline, creativity, and a deep respect for hospitality. He credits the restaurant's success to strong collaboration among leadership and staff, and guests regularly comment on the subtle menu refinements and consistently enjoyable experience.

A past “Taste of Jupiter” award winner, Jupiter Grill offers daily happy hour from 3–6 p.m. Reservations are recommended, but walk-ins are always welcome. With its coastal charm, seafood-forward menu, and a chef deeply rooted in the community, Jupiter Grill continues to stand out as one of Jupiter's most compelling dining destinations.



*Grilled Swordfish Caponata*

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# Love Shuck Oysters

## Taste the Damariscotta Difference

**N**estled in the pristine waters of the Damariscotta River, Love Shuck Oysters represent the pinnacle of Maine shellfish. Cultivated by Dodge Cove Marine Farm, Maine's oldest working oyster farm, Love Shuck Oysters draw on nearly five decades of farming expertise. As part of the Atlantic Aqua Farms family, the farm maintains an unwavering commitment to quality and sustainability that has earned recognition throughout North America.

### Born from Exceptional Waters

The Damariscotta River creates an ideal oyster nursery. Ancient granite channels carved by glaciers guide strong tidal currents through mid- to high-salinity waters, encouraging oysters to develop thick, resilient shells and dense, flavorful meat. A dynamic mix of freshwater and saltwater, paired with seasonal algal blooms, creates a nutrient-rich environment that fosters oysters of remarkable depth and character.

This distinctive merroir yields Love Shuck's signature profile: a bright mineral brine that awakens the palate, balanced by subtle sweetness and a crisp, clean finish. Cultivated across 50 acres near

2,000-year-old Native American oyster middens, each oyster reflects both ancient heritage and modern innovation. The farm's location, where Indigenous peoples harvested shellfish for millennia, serves as a daily reminder of humanity's enduring relationship with these waters.

### The Perfect Bite

Measuring 2.5"–3", Love Shuck Oysters are ideally sized cocktail oysters, which are slightly smaller than choice market oysters and perfectly proportioned for elegant presentations. Deep-cupped and meaty, they deliver remarkable flavor concentration. Whether served raw on the half-shell with classic mignonette, grilled with herb butter, or incorporated into chowders and stews, they offer versatility that appeals to connoisseurs and newcomers alike.

Raw bars prize their consistency and presentation, while chefs appreciate how their robust flavor stands up to cooking without losing texture or character.

Harvested at peak freshness and shipped directly from the river, every Love Shuck Oyster captures Maine's character in a single, unforgettable bite.



### From Seed to Table

Dodge Cove operates alongside Muscongus Bay Aquaculture, where oyster seed is raised in a state-of-the-art hatchery and nursery. This end-to-end stewardship allows oysters to be cared for from their earliest stages through harvest, guided by the belief that sustainability is not optional but essential.

This deep expertise supports more than 250 oyster farms along the East Coast, supplying over 150 million seed oysters annually. A combination of top- and bottom-culture methods ensures clean, resilient growth while protecting the Damariscotta River for future generations. Ongoing water quality monitoring and collaboration with marine scientists help ensure farming practices enhance, rather than diminish, the surrounding ecosystem.

### A Taste of Maine's Legacy

Love Shuck Oysters embody Maine's rich shellfish tradition, where exceptional growing conditions, dedicated stewardship, and time-honored practices converge. From fine-dining restaurants to home kitchens, they offer a memorable culinary experience rooted in the care, knowledge, and passion of farmers committed to sharing the very best of the Damariscotta River.







# February Specials



U12NAT

**ALL NATURAL  
WHITE SHRIMP**  
U/12 Count  
20 lb Case  
**\$11.99 lb**



2630BG

**KEY WEST  
PINK SHRIMP**  
26/30 Count  
20 lb Case  
**\$7.49 lb**



CAVOSS1FR

**CANTERBURY CURE®  
ROYAL OSETRA CAVIAR**  
Farm-Raised in Poland  
1 oz Unit  
**\$50.00 ea**



BLINI

**COCKTAIL-SIZE  
BLINIS**  
Frozen  
36 Count Unit  
**\$10.00 pk**



LSHOV

**LOVE SHUCK  
OYSTERS**  
Damariscotta River, ME  
100 Count  
**\$0.88 ea**



4AHI

**AHI TUNA  
PORTIONS**  
4 oz Each  
10 lb Case  
**\$5.39 lb**



LANG2

**WILD-CAUGHT  
LANGOSTINOS**  
7/11 Count  
13.2 lb Case  
**\$29.99 lb**



1632COD

**COD  
FILLETS**  
16-32 oz Each  
5 kg Case  
**\$6.50 lb**



BP6213

**PORK  
BELLY**  
Single Rib  
10 lb Avg  
**\$4.99 lb**



PL407

**BLU® LUMP  
CRABMEAT**  
Pasteurized  
12 lb Case  
**\$11.50 lb**



67M

**COLD WATER  
LOBSTER**  
6-7 oz Tails  
10 lb Case  
**\$25.00 lb**



PM65460

**MARGARET RIVER WAGYU  
BEEF EYE OF ROUND**  
Australia  
Marble Score 9+  
**\$15.50 lb**

**Call Your South Coast  
Sales Agent Today!**  
Sale Dates: February 1 - 28, 2026

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