



# FISH TALES<sup>®</sup>

FEBRUARY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC & MIDWEST EDITION



**LOVE SHUCK OYSTERS**  
Taste the Damariscotta  
Difference



**RASIKA RESTAURANT**  
Tradition, Technique, and  
Modern Indian Flavor  
in Washington, DC

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



# Samuels Spotlight

## Rasika Restaurant

Tradition, Technique, and Modern Indian Flavor in Washington, DC

By Blake Montalto

**R**asika is a modern Indian restaurant with two Washington, DC locations, Penn Quarter and West End, and is part of the Knightsbridge Restaurant Group, founded by Ashok Bajaj in 1988 with the opening of The Bombay Club. After years of acclaim at The Bombay Club, Rasika debuted in Penn Quarter in 2005, helping usher in a new era of modern Indian dining in the capital. Growing demand quickly followed, leading to the opening of a second Rasika in the West End in 2012.

Recently, Rasika refreshed its art and décor to better reflect the contemporary energy of the dining experience, including the modern music that sets the tone during service. The Penn Quarter location offers a variety of dining settings: a spacious main dining room for larger gatherings, intimate tables for two, a private dining room for up to 14 guests (ideal for business lunches), and a semi-private chef's table overlooking the display kitchen. The bar program complements the menu with a thoughtfully curated selection of beer, wine, and cocktails.

Designed for sharing, Rasika's menu



Lobster Moilee with Coconut Milk, Curry Leaves, and Cilantro



Black Cod with Dill, Honey, Star Anise, and Red Wine Vinegar

showcases classic techniques, from Tawa (griddle) and Sigri (open barbecue) to tandoori and regional curry preparations. Standouts include Crab Pepper Masala with Chesapeake Bay crab and curry leaf oil; Honey Chili Scallops with burnt garlic, red pepper, and spiced honey; and Patra Ni Machi, featuring sea bass wrapped with coconut, mint, and cilantro. From the Sigri, Mango Shrimp with fresh mango, cashews, ginger, and mint chutney is a favorite, while the signature Black Cod, finished with dill, honey, and red wine vinegar, is so memorable you may not want to share.

With a long list of accolades, including James Beard Awards, recognition among the 100 Best Restaurants in the USA, and induction into the DC Restaurant Hall of Fame, Rasika remains a must-visit destination. Reservations are highly recommended to experience firsthand why Rasika continues to

define modern Indian cuisine in Washington, DC, setting the standard for more than two decades.



Tandoori Scottish Salmon with Kashmiri Chilies, Cinnamon, and Yogurt



# Employees of the Month



Julianne Jacob

**Julianne Jacob – Sales Representative (Philadelphia)**

Since joining Samuels in December 2023, Julianne has made an immediate impact with her positivity, reliability, and genuine care for customers. Whether supporting Samuels year-round or helping at Ippolito's during the holidays, Juli ensures every customer—from local families to some of Philadelphia's most beloved restaurants—feels well taken care of. Her upbeat attitude is felt everywhere she goes, and we're excited to watch her continue to grow and take on new opportunities in 2026.



Jason Wilson

**Jason Wilson – Sales Manager, Red Team (Philadelphia)**

Entering his 21st year with Samuels, Jason is a cornerstone of our sales organization and a longtime leader of the Red Team. Since 2005, he has played a key role in the company's growth—first as a sales rep and now as a mentor, problem-solver, and trusted resource for his team. Jason's deep industry knowledge, commitment to developing others, and pride in the relationships he's built over decades exemplify what it means to lead by example.

## FISH TALES STAFF

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



# 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



**RED SEA  
LOBSTER SPECIAL!**



1 oz Lobster Tails, 10 lb Case **\$15.75 lb**

2 oz Lobster Tails, 10 lb Case **\$19.75 lb**

Raw 100% Lobster Tail Meat 22 lb Case **\$19.75 lb**

3 oz Lobster Tails, 10 lb Case **\$23.75 lb**



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



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



**CAVIAR  
SPOONS**  
Mother of Pearl  
10 per Pack  
**\$40.00 pk**



**CANTERBURY CURE®  
TROUT ROE**  
Farm-Raised in France  
2 oz Unit  
**\$20.00 ea**



**BLU® LUMP  
CRABMEAT**  
Pasteurized  
12 lb Case  
**\$11.50 lb**  
Buy 10 Cases, Get \$1 off per lb



**BLUE CLAW  
CRABMEAT**  
Pasteurized  
12 lb Case  
**\$11.50 lb**  
Buy 10 Cases, Get \$1 off per lb



**CALIFORNIA  
OYSTER STEW**  
Aunt Connie's Famous  
1 Gallon Unit  
**\$35.00 ea**



**HUDSON VALLEY  
DUCK BREAST**  
Boneless  
2.2 lb Pack, 5 per Case  
**\$15.00 lb**

**Call Your Sales  
Agent Today!**

**Sale Dates: February 1 - 28, 2026**

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

**Midwest**  
888-512-3636  
412-244-0136

**SamuelsSeafood.com**

Special pricing is reserved for current Mid-Atlantic account holders and Seven 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.



**Love Shuck OYSTERS**

**Damariscotta River, ME**  
**100 Count Unit**  
**\$0.88 ea**

## Valentine's Value



**WILD ALASKA SABLEFISH**  
 AKA Black Cod  
 Skin-On Fillets  
**\$15.00 lb**



**DRIED SPANISH SUGAR PLUMS**  
 Moist, Rich & Sweet  
 11 lb Case  
**\$15.00 cs**



**JAPANESE SUSHI BOX**  
 10-Piece Omakase Kit  
 Ready in 18 Minutes  
**\$15.00 ea**



**CLAM JUICE**  
 Aunt Connie's Famous  
 1 Gallon Unit  
**\$15.00 ea**



**EDIBLE ROSES**  
 Beautiful & Delicious  
 20 Count Unit  
**\$25.00 pk**



**MARINATED ESCARGOT**  
 With Garlic & Parsley  
 2.2 lb Unit  
**\$25.00 ea**



**FARM-RAISED TILAPIA FILLETS**  
 Skin-Off, 5-7 oz Each  
 10 lb Case  
**\$25.00 cs**



**TIGER SHRIMP**  
 4/6 Count  
 20 lb Case  
**\$25.00 lb**



**PICKLED PINK GINGER**  
 Bursting with Flavor  
 5 Gallon Unit  
**\$35.00 ea**



**BUTTERFLIED BREADED COCONUT SHRIMP**  
 13/15 Count  
 10 lb Case  
**\$75.00 cs**



**JAMÓN MANGALITSA**  
 25 lb Avg Whole Leg  
 Cured in Spain  
**\$50.00 lb**



**ICON WAGYU**  
 Tomahawks  
 36-50 oz Each  
**\$35.00 lb**



## Coming Soon!



**FARM-RAISED MILKFISH**  
Whole Fish  
40 lb Case  
**\$3.75 lb**



**HEAD-OFF SHELL-ON SHRIMP**  
6/8 Count  
24 lb Case  
**\$13.75 lb**



**WILD AMERICAN PINK SHRIMP**  
U/15 Count  
50 lb Case  
**\$15.00 lb**



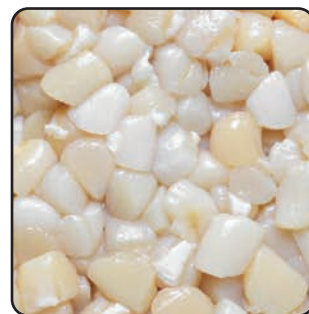
**LIVE ABALONE**  
Wild-Caught  
From New Zealand  
**\$39.75 ea**



**FRESH TAI SNAPPER**  
Wild-Caught  
1-2 or 2-4 lb Whole Fish  
**\$9.75 lb**



**FARM-RAISED BARRAMUNDI FILLETS**  
Skin-On, PBO, 5-7 oz  
10 lb Case  
**\$8.95 lb**



**FRESH BAY SCALLOP**  
60/80 Count  
8 lb Unit  
**\$120.00 gal**



**FRESH BLUE BRAMA**  
From New Zealand  
Whole Fish **\$7.95 lb**  
Skin-On Fillets **\$15.00 lb**



**FRESH NORWEGIAN SKREI COD**  
Skin-On Fillets  
House-Cut  
**\$15.00 lb**



**BUFFET-CUT CHOWDER FISH**  
Skinless & Boneless  
10 lb Minimum  
**\$0.50 lb**



**WHOLE SEPIID**  
With Ink  
Refreshed  
**\$5.00 lb**



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



**SPANISH PAELLA STOCK**  
Authentic Paella Made-Easy  
200 g Unit  
**\$5.00 ea**



**CLEANED WHITE CONCH MEAT**  
Wild-Caught  
50 lb Case  
**\$15.00 lb**



**FRESH SQUID TENTACLES**  
Fully Cleaned  
Dayboat Caught  
**\$5.00 lb**