



FISHTALES®

FEBRUARY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC & MIDWEST EDITION



LOVE SHUCK OYSTERS
Taste the Damariscotta
Difference



RASIIKA 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

Rasika 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.

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

Love Shuck Oysters

Taste the Damariscotta Difference



Nestled 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!



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

SamuelsSeafood.com

Midwest
888-512-3636
412-244-0136

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
ESCARCOT**
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



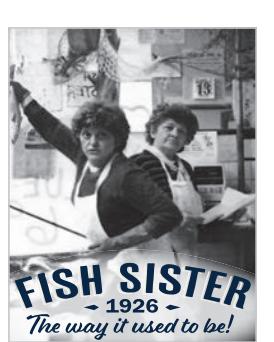
**BUTTERFLIED BREADED
COCONUT SHRIMP**
13/15 Count
10 lb Case
\$75.00 cs



**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



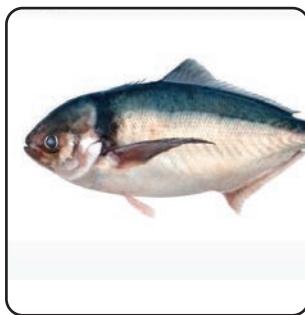
**FARM-RAISED
BARRAMUNDI FILLETS**
Skin-On, PBO, 5-7 oz
10 lb Case

\$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
SEPIA**
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