



# FISH TALES<sup>®</sup>

MARCH 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

WEST COAST EDITION

*Oishii*<sup>®</sup>  
SHRIMP

**SHRIMP SIMPLIFIED**  
All-Natural, No Preservatives,  
Processed Fresh



**THE CODFATHER**  
A Piece of Sheffield  
in Nevada

# Samuels Spotlight

## The CodFather

A Piece of Sheffield in Nevada

By Blake Montalto

**T**he CodFather is a classic British fish and chips shop located in Henderson, Nevada, less than 20 minutes from the Las Vegas Strip. Glynn Bramhall is the chef and owner from Sheffield, England, who wanted to bring a British classic to Las Vegas. The CodFather first opened its doors in 2020 after Chef Glynn felt that Las Vegas was missing the classic fish and chips shop he grew up enjoying in the UK. In 2024, The CodFather moved a few doors down the street to double its production and keep up with high demand.

The menu is exactly what you would expect from a fish and chip shop. For the fish, you can choose cod, haddock, catfish, or even a vegan option. Cod is a favorite among many customers, but haddock is Chef Glynn's personal favorite. All of these great options come with hand-cut chips—or fries, as we say on this side of the pond.

Beyond the traditional offerings, the



*Haddock and Chips*

menu also features a unique item called The Kevin, named after a friend of Chef Glynn. It includes haddock, chips, mushy peas, chipotle sauce, tartar sauce, and coleslaw wrapped in

a tortilla. The combination of textures and flavors in a handheld form is a hit with many customers. Similarly, another favorite is the Sheffield Fishcake. This dish features two slices of potato sandwiched around a piece of fish, then battered and fried to create a delicious, crispy fishcake. Finally, the Spam fritters and battered sausage are great options for those who want something other than fish.



*Cod and Chips*

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

# Experience the Oishii® Difference: Unmatched Quality in Sustainable Shrimp Farming



**Oishii®**  
SHRIMP



Oishii® [oh-ee-shee] Shrimp represents a new standard in sustainable shrimp farming. Through dedicated small-batch methods, innovative pond construction, advanced farming techniques, and strict water quality control, Oishii delivers unmatched consistency and quality from start to finish.

The Oishii promise is clear: sustainably harvested shrimp handled with exceptional care to preserve their pristine flavor and texture. Unlike conventional practices, every shrimp is carefully monitored and processed to maintain peak freshness and integrity.

After years of development, Oishii achieved a remarkable milestone—shrimp that can move from water to harvest in as little as four hours. The name “Oishii,” derived from the Japanese word for “delicious,” reflects the brand’s pursuit of culinary excellence and its commitment to producing the freshest White Vannamei shrimp possible.

Strategically located ponds and processing facilities minimize travel time and maximize freshness. Innovative transportation systems, including custom aerated tanks, maintain shrimp vitality during transfer, allowing for immediate processing upon arrival.

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Free from artificial additives, antibiotics, and hormones, Oishii Shrimp stands as a benchmark for purity and responsible aquaculture. By prioritizing sustainability, quality control, and rapid harvest-to-processing timelines, Oishii delivers shrimp that truly set a new industry standard.

For more info, please visit [oishiishrimp.com](http://oishiishrimp.com).



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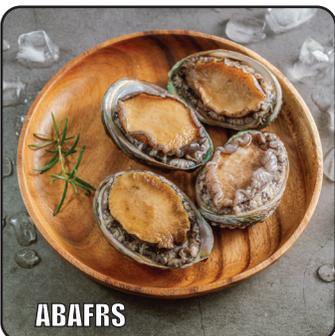


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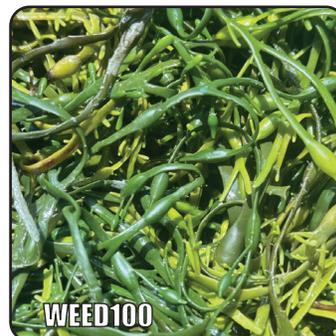


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