



# FISH TALES<sup>®</sup>

MAY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

FLORIDA EDITION



**SEAHAWK PRIME**  
**BY DAVID BURKE**  
Redefining Waterfront Dining  
In South Florida

**MOTHER'S DAY DEALS**  
**ALL MONTH LONG**

# Samuels Spotlight

## SeaHawk Prime by David Burke

Bringing Elevated Waterfront Dining to South Florida

By Kristin O'Neill

**S**eaHawk Prime by David Burke is poised to redefine waterfront dining in South Florida. Located within Nautilus 220, a luxury residential tower overlooking the Intracoastal Waterway, the restaurant marks award-winning Chef David Burke's first Florida venture. Pairing a stunning marina-front setting with his signature boundary-pushing American cuisine, SeaHawk Prime delivers a dining experience as elevated as its surroundings.

Chef David Burke is one of the most recognized and respected figures in modern American cuisine, known for his inventive and thoughtful approach to food. An internationally celebrated chef, restaurateur, and entrepreneur, Burke is the driving force behind David Burke Hospitality Management (DBHM), which owns, operates, licenses, and consults on restaurants, hotels, clubs, and culinary programs worldwide. Today, Burke and his team oversee the culinary direction of 18 restaurants, along with a historic event venue and a bakery.

SeaHawk Prime joins Burke's diverse restaurant portfolio, offering a menu that reflects both his culinary creativity and a deep appreciation for high-quality ingredients.

The menu at SeaHawk Prime can best be described as a collection of "greatest hits" developed over decades, blending classic favorites with innovative touches. Diners will find a strong focus on seafood alongside prime cuts and sushi offerings. From expertly prepared fish dishes to bold, crowd pleasing flavors, the menu is designed to appeal broadly while remaining distinctive.

Seasonality plays a central role, with fish selections evolving throughout the year to highlight the best available offerings. "Fish sells," Burke notes, emphasizing the importance of creating seafood dishes that are visually appealing, flavorful, and memorable. The restaurant offers a wide variety of options, ensuring that seafood lovers and even those more inclined toward steak can find something irresistible.

Seafood is a cornerstone of the SeaHawk Prime experience, and sourcing plays a critical role. Burke regularly works with Samuels Seafood Co., ordering a wide range of products including lobster, crab, branzino, salmon, grouper, scallops, shrimp, king crab, prawns, and caviar.

He points out that seafood and shellfish can elevate other menu items as well. "When you garnish a steak with shrimp or scallops, or finish a pasta with lobster, the dish becomes more appealing," he explains. At the same time, the team continues to expand offerings, including developing vegan dishes as the menu evolves.

Burke expresses deep appreciation for the relationship with suppliers like Samuels, noting the extensive process behind every ingredient. "From the fisherman to the purveyor to delivery, there's an incredible amount of work that goes into getting seafood onto a plate," he says. "It's caught or grown, harvested, selected, prepared, shipped and then it reaches the kitchen, where we take it to the next level. That entire process deserves recognition."

In a country where steak often dominates, seafood dishes must work harder to capture attention. According to Burke, success comes down to execution and presentation. "To compete, a seafood dish has to be perfectly cooked, thoughtfully garnished, and visually compelling," he explains. "It has to jump off the table."

He also notes changing consumer habits. While older generations may not have grown up cooking seafood at home due to limited availability, younger diners are increasingly embracing it. This shift creates opportunities to introduce more guests to high-quality fish and shellfish.

Beyond the menu, SeaHawk Prime offers a striking physical space that sets it apart. With double-height ceilings, marina views, and a bar featuring garage-style doors that open to the waterfront, the restaurant delivers an immediate "wow factor." Yet, Burke emphasizes that the true standout element remains the food itself.

The menu avoids being "cookie-cutter," instead blending familiar dishes with creative twists that spark conversation without



*Lobster Dumplings*

overwhelming diners. "The food should be interesting enough to start a conversation, but not dominate your experience," Burke says. "It's not intimidating it's intriguing." Lessons from a Lifetime in Hospitality Reflecting on his career, Burke credits every restaurant he's worked in as a valuable experience, shaping his approach to creativity, execution, and continual improvement. "I'm always inspired to keep developing and refining dishes until they're just right," he says.

For those entering the restaurant industry, his advice is simple: keep experimenting. "You have to keep tinkering," he says.

At the same time, he acknowledges the realities of the profession. Success in the culinary world requires a significant commitment, including long hours, nights, weekends, and holidays. "It's not just a job it's a lifestyle," Burke notes. However, for those who are passionate, the rewards are equally meaningful. "No two days are the same. There are constant challenges and constant opportunities to grow. If you love it, commit to it fully and master your craft."

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Trademark 2025, all rights reserved, by Samuels Seafood Company. To be published 12 times in 2025: January, February, March, April, May, June, July, August, September, October, November, and December. The editors reserve the right to select and edit all material submitted for publication.

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# Elevating Everyday Cooking with Certified Piedmontese Beef

**A**t Certified Piedmontese, we believe great food starts long before it reaches the plate. It begins on pasture—where responsible ranching, thoughtful nutrition, and a commitment to quality come together to produce beef that is as nourishing as it is flavorful. As a proud partner of Samuels Seafood Co., we're excited to bring that philosophy to more kitchens through two versatile staples: our Grass-Fed, Grass-Finished Ground Beef and our premium Beef Tallow.

Our story is rooted in a simple idea: do things the right way, not the easy way. Inspired by the heritage of the Piedmontese breed—known for its naturally lean yet incredibly tender beef—we've built a vertically integrated program right here in the United States. From ranch to processing, we maintain full control over every step, ensuring our standards are never compromised. Our cattle are pasture-raised and grass-finished on Non-GMO Project Verified native grasses of the Midwest, with no antibiotics and no added hormones—delivering beef that reflects both integrity and consistency.

Ground beef is often seen as a basic ingredient, but we see it as a foundation. Our Grass-Fed, Grass-Finished Ground Beef offers a clean, rich flavor from single-sourced productions, making it a go-to for everything from elevated burgers to refined bolognese. It's the kind of ingredient chefs and home cooks alike can rely



on—versatile enough for everyday meals, yet premium enough to stand on its own.

Equally essential, though often overlooked, is beef tallow. Once a cornerstone of traditional cooking, tallow is making a well-deserved comeback. Our Beef Tallow is crafted from the same high-quality cattle, rendered to create a clean, stable white cooking fat with a rich, subtle flavor. With a high smoke point and exceptional performance, it's ideal for searing, roasting, and frying—bringing out the best in everything from proteins to vegetables. More importantly, it offers a return to simple, wholesome cooking without the need for highly processed oils.

Together, these products represent more than just ingredients—they reflect a commitment to better food. At Certified Piedmontese, we're proud to partner with distributors like Samuels Seafood Co. who share our dedication to quality and transparency. By combining thoughtfully raised beef with time-honored culinary staples, we aim to help chefs and consumers alike rediscover what great food can be.

Whether it's a perfectly seared burger or vegetables crisped in golden tallow, the difference starts at the source. And at Certified Piedmontese, that source is something we stand behind every day.

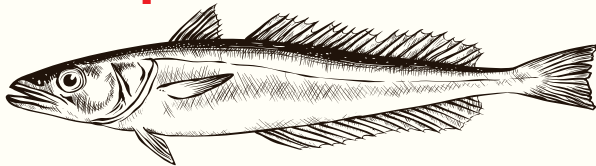


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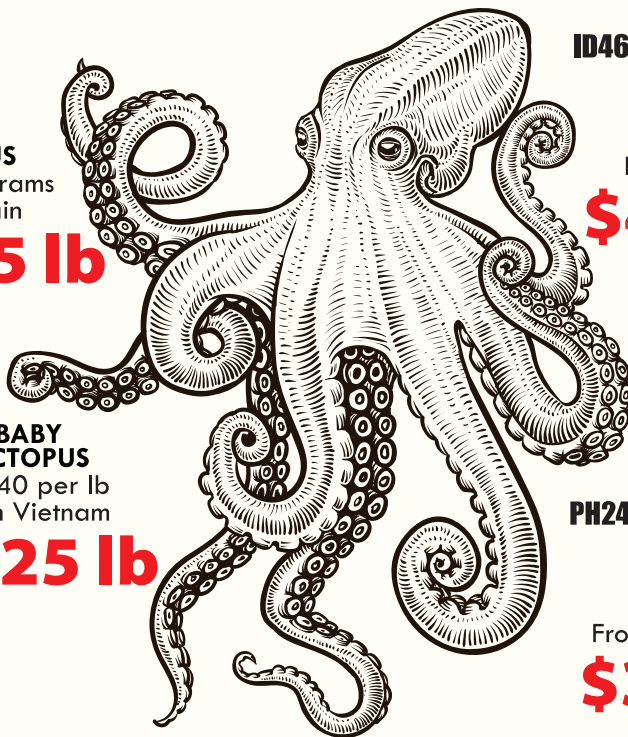
**46HOKI \$4.75 lb**



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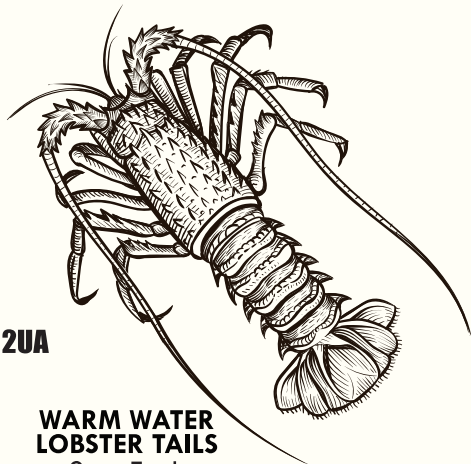
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