



FISH TALES[®]

MAY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC & MIDWEST 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

SeaHawk Prime by David Burke is poised to redefine waterfront dining in South Florida. Located within Nautilus 220, a luxury residential tower overlooking the Intra-coastal 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



Make It Sweet Melissa Surf & Turf

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



Lobster Dumplings

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 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."

Employees of the Month



Marikate Wolff

Marikate Wolff – Office Manager, Sales Department (Philadelphia)

While Marikate Wolff's official title is Office Manager, Sales Department, her contributions to Samuels Seafood Co. span far more than one role.

As the glue that holds the Sales Department together, Marikate also serves as our Home Delivery Manager, oversees the Seven Fish Club membership program, coordinates sales employee appreciation events, and manages offsite events. Her versatility and attention to detail make her an invaluable resource across the organization.

Since joining Samuels in February 2017, Marikate has become the go-to person for all sales-related things, thanks to her deep knowledge and exceptional customer service skills. Her ability to seamlessly navigate both internal operations and external customer relations truly sets her apart.

Beyond day-to-day sales support, Marikate plays a critical role in organizing Samuels' annual participation in Seafood Expo North America (SENA), staying attuned to developments at Giuseppe's Market, and helping to steer the company through our fast-paced and demanding holiday season.

Congratulations to Marikate on being named Employee of the Month as well-deserved recognition for her dedication, expertise, and countless contributions to Samuels Seafood Co. team!



Earl Martin

Earl Martin – Sale Assistant (Philadelphia)

Earl Martin continues to shine in his role as Sales Assistant, providing consistent support to both the Sapphire team and our Pittsburgh team. His day-to-day contributions and dependable performance make him an essential part of the sales operation.

Earl joined the Philadelphia sales team in May 2022 and quickly stepped into a key role supporting our Pittsburgh division. Since then, he has built strong, trusted relationships with both teammates and customers, reinforcing collaboration across locations.

Known for his affable and pleasant demeanor, Earl is always willing to help wherever and whenever he's needed. He also plays an important role in training and mentoring new sales team members, generously sharing his knowledge and experience to help others succeed.

A true team player, Earl is a valued asset to both our Philadelphia and Pittsburgh divisions.

Congratulations to Earl Martin on being named Samuels' Employee of the Month a well-earned recognition of his commitment, teamwork, and ongoing contributions!

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

Elevating Everyday Cooking with Certified Piedmontese Beef



At 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.



Mother's Day Specials All May Long



AUSTRALIAN RED SNAPPER
Aprox 5.5 lb Whole Fish
22 lb Case
\$3.99 lb



GREEN SHELL MUSSELS
From New Zealand
24 lb Case
\$3.99 lb



WHOLE OCTOPUS
2-4 lb Each
30 lb Case
\$3.99 lb



COOKED & SEASONED WHOLE CRAWFISH
10/15 Count
10 lb Case
\$3.99 lb



SQUID TENTACLES
Hand-Cut
10 lb Case
\$3.99 lb



SUN-DRIED TOMATOES
Julienne Cut
5 lb Bag
\$3.99 lb



GILLED & GUTTED WHOLE TILAPIA
550-750 Grams
40 lb Case
\$3.99 lb



WILD-CAUGHT AMBERJACK
Skin-Off Fillet
1-3 lb
\$3.99 lb



RED CHERRY PEPPERS
From Peru
6.61 lb Can
\$25.00



COLD WATER CANADIAN LOBSTER TAILS
6-7 oz Each
10 lb Case
\$25.00



FRENCH FRIES
3/8" Cut
30 lb Case
\$25.00



WILD-CAUGHT LANGOSTINOS
10/15 per Kilogram
13.2 lb Case
\$25.00



SNOW CRAB COCKTAIL CLAWS
26/30 Count
18 lb Case
\$25.00

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

Midwest
888-512-3636
412-244-0136

Sale Dates: May 1 - 31, 2026

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.

CERTIFIED PIEDMONTESE BEEF



GRASS-FED BEEF TALLOW
1.4 oz Unit
12 Units per Case
\$9.99 ea



GRASS-FED 80/20 GROUND BEEF
1 lb Unit
12 Units per Case
\$7.50 lb
(\$90.00 cs)



GRASS-FED BEEF NEW YORK STRIP
10 oz Pieces
8 Pieces per Case
\$160.00 cs



RED NORWEGIAN KING CRAB PORTIONS
250+ Grams
15.5 lb Case
\$75.00 lb



WILD ECUADORIAN WHITE SHRIMP
U/6 Count
10 lb Case
\$18.75 lb



BUTTERFLIED BREADED COCONUT SHRIMP
16/20 Count
10 lb Case
\$48.75 cs



WILD IQF ECUADORIAN WHITE SHRIMP
16/20 Count
40 lb Case
\$5.75 lb



CHILEAN SEABASS
Skin-On Fillets
8-10 lb Fillets
\$19.95 lb



WARM WATER LOBSTER TAILS
2 oz Each
10 lb Case
\$19.95 lb



HEAD-ON KING PRAWN
8/10 Count
11 lb Case
\$19.95 lb



BLUE COLOSSAL CLAW CRABMEAT
Pasteurized
12 lb Case
\$19.95 lb



WHOLE FRESH OCTOPUS
From Spain
Rock Harvested
\$10.00 lb



LIVE STEAMER CLAMS
From Maine
Purged
\$10.00 lb



CRAWFISH TAIL MEAT
200/300 Count
10 lb Case
\$10.00 lb



ALL-NATURAL WHITE SHRIMP
U/12 Count
20 lb Case
\$10.00 lb

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FISH SISTERS
OYSTER CRACKERS

Taste the Tide of Long Island, NY

The tides along Long Island constantly flush oyster beds with nutrient-rich seawater, bringing in plankton that oysters feed on while carrying away waste. These regular shifts between submersion and exposure also influence growth rates and shell strength, making tidal patterns a key factor in the health and flavor of the oysters.

