



FISH TALES[®]

JUNE 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC & MIDWEST EDITION



Oishii
SHRIMP

SHRIMP SIMPLIFIED
All-Natural, No Preservatives,
Processed Fresh

**DISCOVER THE CHARM
OF ROSIE'S OCEAN GATE**

**FATHER'S DAY SAVINGS
ALL JUNE LONG**

Samuels Spotlight

Discover the Charm of Rosie's Ocean Gate

By Blake Montalto

Nestled in the charming borough of Ocean Gate, New Jersey, Rosie's Ocean Gate has become a beloved local destination known for its welcoming atmosphere and small-town coastal charm. Whether visitors are stopping by for a casual outing or gathering with friends and family, Rosie's offers an experience that captures the relaxed spirit of the Jersey Shore.

Rosie's is known for providing quality food, excellent service, and an enjoyable dining experience overall. From customer favorites to creative nightly specials, the establishment has earned a reputation for consistency and hospitality. One standout favorite is the pan-seared halibut, served with lemon beurre blanc sauce, broccolini, and mashed potatoes. Tuna lovers also have plenty of options to enjoy. The spicy tuna over crispy rice, topped with Asian BBQ sauce, jalapeños, and spicy mayo, has become a popular menu item among guests.

Recently, Executive Chef and partner Chris Herrmann introduced a tuna cannoli that quickly became a hit with both regulars and first-time customers.



Pan Seared Scallops with Street Corn & Bacon Risotto

Another fun and creative special featured Fruity Pebble-crusted scallops, a dish that surprised diners in the best way possible. The perfectly seared scallops paired beautifully with the sweet crunch of the cereal coating, creating a unique combination of flavors and textures.

Many visitors return not only for the menu offerings but also for the friendly staff and welcoming service. Whether someone is

looking for a quick meal, a relaxing evening out, or a place to connect with others in the community, Rosie's delivers a dependable and enjoyable experience.

For anyone exploring the Jersey Shore, Rosie's Ocean Gate is a place worth visiting. Its combination of hospitality and creativity connection leaves a lasting impression on everyone who stops by.



Tuna Cannoli



Fruity Pebble Crusted Scallops

Employees of the Month



Donald Robinson

Donald Robinson -Union Forman (Philadelphia)

Please join us in congratulating Donald Robinson on being named Employee of the Month!

Donald has been a valued member of the Samuels team since 2008, and his dedication and strong work ethic continue to set an outstanding example. In his role within the Warehouse Receiving Department, Donald consistently goes beyond—demonstrating reliability, attention to detail, and a commitment to excellence in everything he does.

He plays a vital role in leadership and oversight, while also helping to support his team members. In addition, Donald effectively balances operational responsibilities with his role as a union representative, ensuring both team support and operational efficiency.

Donald's positive attitude, teamwork, and willingness to step up whenever needed make him an integral part of our operation and a highly respected colleague. We truly appreciate his many years of service and the high standards he upholds each day. Congratulations, Donald, and thank you for your continued hard work and dedication!



Ray Hennessey

Ray Hennessey - Operations Manager (Philadelphia)

Please join us in congratulating Ray Hennessey on being named Employee of the Month!

Ray has been a valued member of the Samuels Seafood Co. team for over 21 years, consistently going above and beyond in every aspect of his role. Most recently, Ray traveled to our Orlando location where he played a key role in supporting operations training staff, overseeing workflow and inventory, and helping managing personnel. His dedication, professionalism, and flexibility continue to make a meaningful impact across the organization.

Ray brings a hands-on approach to leadership, contributing significantly to training, interviewing, and ensuring warehouse operations run smoothly and efficiently. His unwavering commitment and reliability are evident in everything he does, whether he's managing operations in Philadelphia or supporting teams in other locations.

Ray, thank you for your hard work, resilience, and dedication. This recognition is truly well deserved. Keep striving for excellence -we appreciate all that you do!

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

Discover the Oishii Advantage

Pioneering Excellence in Sustainable Shrimp Farming

Oishii® [oh-ee-shee] Shrimp represents a paradigm shift in the realm of sustainable shrimp farming. Utilizing dedicated small-batch methods, Oishii has redefined excellence in shrimp cultivation. Their journey towards perfection commences with innovative pond construction, advanced farming techniques, and stringent water quality control measures, all geared towards ensuring unmatched quality.

The Oishii promise is simple yet profound: sustainably harvested shrimp that undergo meticulous handling to preserve their pristine nature. Unlike conventional practices, Oishii Shrimp undergoes a delicate process of care and processing, reflecting the brand's unwavering commitment to excellence.

After years of meticulous planning, Oishii Shrimp achieves a groundbreaking milestone: shrimp that transitions from the water to harvest in record time, sometimes within a mere four hours. Derived from the Japanese word for "delicious," Oishii epitomizes the pursuit of culinary perfection, offering the freshest White Vannamei Shrimp imaginable.

Every step of the production process reflects Oishii's dedication to quality. From small-batch aquaculture to state-of-the-art techniques and rigorous monitoring, each aspect is meticulously designed to deliver an unparalleled product. Founder and CEO Tom Mazzatta's unwavering commit-



ment to quality drives the brand forward, ensuring that seafood enthusiasts enjoy an extraordinary dining experience with every bite.

Oishii's strategic location ensures minimal travel time from pond to processing plant, maximizing freshness. Innovative transportation methods, including unique aerated tanks, maintain shrimp vitality, resulting in faster processing and ultimately, fresher shrimp.

Upon arrival at the processing facility, Oishii Shrimp undergoes careful hand

processing to preserve its vibrant color and pure flavor profile. The result? The freshest, most pristine shrimp imaginable—a testament to Oishii Shrimp's dedication to quality.

Oishii Shrimp stands as a beacon of purity, free from artificial additives, antibiotics, and hormones. Their commitment to a chemical-free product is evident from the moment the shrimp are transported live to the processing plant, ensuring minimal water weight gain and maximum freshness. For more info, please visit oishiishrimp.com.

Honey Lime Shrimp

Try out this recipe from our friends at Oishii!

Oishii
SHRIMP

Ingredients

1.5 lbs Oishii shrimp
1/3 cup honey
2 tbsp white vinegar
2 tbsp chopped chives
1 tsp red pepper flakes
2 cloves garlic
2 tbsp Dijon mustard
1 tbsp butter
Salt & pepper to taste

Directions

Thaw and peel Oishii shrimp ahead of time.

Combine all ingredients except the shrimp and butter. Marinate the shrimp for 20 minutes in half of the honey mixture. Place the other half of the mixture aside.

Cook for about 2 minutes on the first side and 1 minute on the second side, or until shrimp is done. Add more of the honey mixture as the shrimp cooks.

Serve immediately.



Oishii
SHRIMP



THE HIGHEST
CALIBER OF QUALITY
AND CARE BROUGHT
TO FROZEN
SEAFOOD.

Father's Day Favorites



**ALL-NATURAL
WHITE SHRIMP**
U/15 Count
20 lb Case
\$10.00 lb



**LIVE BOAT RUN
LOBSTERS**
Mixed Sizes
20 lb Minimum
\$10.00 lb



**CLAM
JUICE**
Aunt Connie's Famous
1 Gallon Unit
\$10.00 ea



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



**PICKLED PINK
GINGER**
Bursting with Flavor
5 Gallon Unit
\$39.00 cs



**SNOW CRAB
COCKTAIL CLAWS**
21/24 Count
18 lb Case
\$39.00 lb



**SHRIMP
TEMPURA**
16/20 Count
125 Pieces per Case
\$39.00 cs



**POTATO
GNOCCHI**
17.5 oz Unit
12 per Case
\$39.00 cs



**KOSHIHIKARI
SUSHI RICE**
Short Grain
50 lb Bag
\$45.00 bg



**WASABI
POWDER**
2.2 lb Unit
10 per Case
\$125.00 cs



**MARGRA LAMB
DENVER RIBS**
1.13 lb Each
10 lb Case
\$15.00 lb



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

**Call Your Sales
Agent Today!**

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

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.

Sale Dates: June 1 - 30, 2026

SamuelsSeafood.com

Oishii
SHRIMP



**ALL-NATURAL
OISHII SHRIMP**
26/30 Count
20 lb Case
\$6.75 lb

**ALL-NATURAL
OISHII SHRIMP**
U/8 Count
20 lb Case
\$19.75 lb



**SOUTH PHILLY
ITALIAN SAUSAGE**
Sweet
10 lb Case
\$49.00 cs



**SOUTH PHILLY
ITALIAN SAUSAGE**
Hot
10 lb Case
\$49.00 cs



**THE PERFECT
EGG®**
Pasture-Raised Brown Eggs
15 Dozen per Case
\$59.00 cs



**GRASS-FED BEEF
BURGER PATTY**
8 oz Each
12 lb Case
\$79.00 cs



**GRASS-FED BEEF
HOT DOGS**
4 oz Each
10 lb Case
\$49.00 cs



**COOKED CRACKED
LOBSTER CLAWS**
6/9 Count
Cooked
\$15.00 lb



**KNUCKLE & CLAW
LOBSTER MEAT**
2 lb Unit
6 per Case
\$79.00 ea



**RED KING
CRAB SPLITS**
14/17 Count
10 lb Case
\$79.00 lb



**NORWEGIAN RED KING
CRAB LEGS & CLAWS**
6/9 Count
11 lb Case
\$89.00 lb



**JAMÓN
MANGALITSA**

20 lb Avg Leg
\$50.00 lb



DUNGENESS CRAB

Clusters
25 lb Case

\$15.00 lb

Buy 10 Cases, Get \$2 off per lb



DOVER SOLE

14-16 oz Each
25 lb Case

\$15.00 lb

Buy 10 Cases, Get \$2 off per lb



FRESH RED BREEM SNAPPER

Skin-On Fillets
House-Cut

\$15.00 lb



FRESH BLUENOSE BASS

Skin-On Fillets
House-Cut

\$15.00 lb



NEW ZEALAND BLUE ABALONE

6/8 Count
Farm-Raised

\$35.00 lb



FRESH JOHN DORY

Skin-On Fillets
House-Cut

\$20.00 lb



FRESH EEL

Skin-Off Fillets
House-Cut

\$35.00 lb



CHILEAN SEA BASS

Skin-On Fillets
House-Cut

\$35.00 lb



RAW SQUID STEAKS

5-6 oz Each
30 lb Case

\$7.95 lb



SANTA INES OLIVE OIL

From Spain
5 L Unit, 3 per Case

\$125.00 cs



OYSTERS ON THE HALF SHELL

Hand Shucked
144 Count Case

\$150.00 cs



BLUE CLAW CRABMEAT

Pasteurized
12 lb Case

\$12.75 lb



WILD-CAUGHT TEXAS GOLD SHRIMP

36/40 Count
50 lb Case

\$6.59 lb



WARM WATER LOBSTER TAILS

1 oz Each
10 lb Case

\$15.00 lb



SWORDFISH LOIN

Frozen at Sea
Skin-On

\$5.00 lb



ECUADORIAN WHITE SHRIMP

21/25 Count
40 lb Case

\$5.00 lb