



FISH TALES®

JULY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

FLORIDA EDITION



SEASIDE TRADITION

JC Walker Brothers' Legacy of
Excellence in Virginia Coast Clams

Bar Italia

Modern Italian Cuisine in
Winter Park and Sarasota, FL

**SUMMER FAVORITES
ALL JULY LONG**

Samuels Spotlight

Bar Italia

Modern Italian Cuisine in Winter Park and Sarasota, FL

By Kristin O'Neill

Fresh Ingredients, Italian Inspiration, and a Commitment to Quality

At Next Cool Restaurants (NCR), great dining begins with a commitment to exceptional food, thoughtful design, and memorable guest experiences. Leading the culinary vision is Patrick Granzier, Director of Culinary Operations, alongside Tim Davin, Director of Operations, who oversees front-of-house operations. Together, they help guide a restaurant group that encompasses 12 restaurants across six brands.

For this feature, we focused on NCR's locations in Winter Park and Sarasota, Florida, two vibrant markets that each bring unique opportunities and customer demographics.

Two Florida Markets, Two Distinct Personalities

The Sarasota location experiences an element of seasonality as thousands of "snowbirds" migrate to Florida during the colder months in the North. The area is well known for its cultural events, thriving arts scene, beautiful Gulf Coast setting, and proximity to Tampa and St. Petersburg.

Winter Park, on the other hand, enjoys a more consistent customer base throughout the year. Located near Orlando's world-famous attractions, including Walt Disney World and other entertainment destinations, Winter Park offers visitors and residents an energetic mix of boutique shopping, dining, and scenic boat tours.

Modern Italian Design Meets Hospitality

A defining characteristic of the restaurants is their sophisticated modern Italian ambiance. According to the team, restaurant design is a major priority and focal point for the company.



Roasted Atlantic Salmon

Much of that vision comes from Rick Moody, Founder and CEO of NCR Ventures, who also owns a design firm. Every detail is carefully considered to create spaces that are both stylish and welcoming, enhancing the overall guest experience and complementing the cuisine.

A Culinary Program Built on Freshness

For Patrick Granzier, food quality begins with ingredients. The restaurants are proudly food-focused, emphasizing fresh, homemade preparations throughout the menu.

Fresh pasta is made in-house, pizza dough is crafted from scratch, and sauces are continually refined and re-engineered to maintain consistency while taking advantage of seasonal opportunities. Patrick personally tastes dishes daily to ensure freshness, quality, and adherence to the restaurant's culinary standards.

His philosophy is simple: use only the freshest seafood available and source authentic Italian ingredients whenever possible.

Seafood Highlights

Seafood plays an important role on the menu, with several standout dishes showcasing both Italian inspiration and high-quality ingredients:

Fritto Misto – calamari, shrimp, lemon, confetti peppers, pomodoro, and lemon aioli, Shrimp "Aqua Pazza" Scampi – charred tomatoes in a spicy "crazy water" broth, Calabrian peppers, and grilled rustic bread. Ahi Tuna Tartare – ahi tuna, tartare vinaigrette, avocado, garlic flakes, chives, and crostini. Crispy Halibut Piccata – lemon, capers, light beurre blanc, Parmesan-crusted zucchini, and sautéed spinach. Simply Roasted Atlantic Salmon – pan-seared salmon served with spinach, leeks, tomatoes, and lemon butter. Garganelli Diavolo with Shrimp – garganelli pasta, shrimp, and the restaurant's signature Diavolo sauce. Gulf Shrimp Spaghetti – fresh Gulf shrimp, bagna càuda, capers, scallions, and olive oil.

A Trusted Partnership with Samuels Seafood

To maintain its high standards, NCR relies on trusted suppliers, including Samuels Seafood Company, with whom the restaurant group has enjoyed a long-standing



Branzino "Via Carota" Style

relationship. The restaurants regularly source products including: halibut fillets, shrimp, ahi tuna, branzino, squid, and snapper

The partnership helps ensure a steady supply of premium seafood that meets the group's commitment to freshness and quality.

What Sets Bar Italia Apart

Several factors distinguish the restaurants from their competition: thoughtfully designed dining spaces, a menu centered on fresh, homemade ingredients, consistent food quality, attentive, guest-focused service, continuous menu innovation driven by seasonality, and a strong commitment to both culinary excellence and hospitality.

Every aspect of the operation—from the décor and atmosphere to the quality of the seafood and house-made pasta—is designed to create a complete dining experience.

For guests planning a visit to either the Sarasota or Winter Park locations, reservations are strongly recommended, as both restaurants remain popular destinations for locals and visitors alike.

FISH TALES STAFF

DIRECTOR OF MARKETING
KRISTIN O'NEILL
kristino@samuelsseafood.com

FISH TALES DESIGNER
BLAKE MONTALTO
blakem@samuelsseafood.com

CONTRIBUTING DESIGNER
ANTHONY PRIZZI
anthonyprizzi@samuelsseafood.com

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.

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

Seaside Tradition:

JC Walker Brothers' Legacy of Excellence in Virginia Coast Clams

Just inside the Atlantic Ocean at the Little Machipongo Inlet lies a beautiful marine environment, uninterrupted by development and largely untouched by time. In this pristine location JC Walker Brothers farms its distinctively briny Seaside Brand Clams year-round, from waters that have sustained the family for well over a century.

Established in 1889, JC Walker Brothers has called Virginia's Eastern Shore home for generations. Tom and Wade Walker modernized the operation in the early 1980's and began farming hard clams, creating a vertically integrated aquaculture operation that remains one of the largest on the East Coast forty years later.

Since then, JC Walker Brothers has been committed to sustainable farming and better management practices. They spawn seed in their own hatchery, nurse juvenile clams on site, and plant them in the growing grounds, waiting two to three years before harvest. Throughout this time, the clams are naturally filtering and improving the surrounding waters. "We're proud to say that we put back what we pull out," says Ann Gallivan, Chief Operations Officer. "We harvest and ship seven days a week. Because our quality, flavor, and harvest never change, we're able to consistently deliver the best product, year-round."

Customers can also be assured that JC Walker Brothers never buys clams or clam seed from outside sources. Every clam bearing the company's name is raised in its own waters by its own team. Once harvested, product is transferred to a state-of-the-art,



temperature-controlled processing facility, typically within sixty minutes. Crews carefully grade and ship clams the same day, preserving the fresh, briny flavor that Seaside Clams are known for.

Brothers Revel and Kenny Walker were raised in the business from the ground up and now lead the company. They bring hands-on experience in every part of the operation, from hatchery production and farming to processing and shipping. "We grew up running around deliveries in one old truck in the '90s," says Kenny, "Now we're loading tractor-trailers direct from our packing house multiple times a week. It's incredible to see how far the company has come while still staying true to what built it."

Through multiple generations, the company's unique seaside location remains at the heart of everything. Fed by open Atlantic tides and sheltered within a UNESCO-recognized biosphere (part of the Volgenau Virginia Coast Reserve owned by The Nature Conservancy), the growing areas are shielded from the rainfall, runoff, and coastal development that cause harvest closures for so many East Coast shellfish operations. These waters are also rigorously monitored

and certified by the Virginia Department of Health, so customers can trust that what's on their menu is as pure as where it comes from. Every clam carries the clean, rich brine of one of the most pristine marine environments on the East Coast.

And along with great taste comes great nutrition. Seaside Clams are a clean protein without any additives, chemicals, antibiotics, or genetic modification. High in protein, potassium, calcium, iron, and omega-3 fatty acids, low in calories and carbs. A typical serving of clams delivers around 25 grams of protein for fewer than 150 calories, making them one of the most nutrient-dense proteins in the seafood case.

More than 135 years after the Walker family first put down roots on Virginia's Eastern Shore, JC Walker Brothers Seaside Brand Clams remain what they've always been: farmed in the cleanest, internationally protected waters of the Little Machipongo Inlet, available year-round.

JC Walker Bros Seaside Brand Clams are available through your Samuels rep. Learn more about the JCWB story at jcwalkerbros.com

July Specials

150/200 Count
10 lb Case

ZCMT100



CRAWFISH TAIL MEAT

Special Price: **\$7.95 lb**

Ready to Fry
4 lb Unit

CONCBAT



CONCH FRITTER BATTER

Special Price: **\$10.00 lb**

Pasteurized
1 lb Unit

COL801



COLASSAL LUMP CRABMEAT

Special Price: **\$19.75 lb**

Pasteurized
12 lb Case

PS107



BLU® SPECIAL CRABMEAT

Special Price: **\$17.50 lb**

14-16 oz Each
25 lb Case

1416JAK



DOVER SOLE

Special Price: **\$13.75 lb**

6-7 oz Tails
10 lb Case

67M



COLD WATER LOBSTER

Special Price: **\$25.00 lb**

Clusters
25 lb Case

DCCL



DUNGENESS CRAB

Special Price: **\$12.95 lb**

5/8 Count
30 lb Case

SC58CAN



SNOW CRAB CLUSTERS

Special Price: **\$10.95 lb**

16/20 Count
5 lb Unit

1620W



WILD-CAUGHT WHITE SHRIMP

Special Price: **\$6.95 lb**

**Call Your South Coast
Sales Agent Today!**

Sale Dates: July 1 - 31, 2026

Toll-Free: 833-726-8357
Local: 407-401-8898
OrdersFL@samuelsseafood.com
SamuelsSeafood.com

Special pricing is reserved for current Florida/South Coast account holders only. Pricing and availability are subject to change. Additional freight charges may apply. Please consult your Samuels Sales Rep for more information.