



FISH TALES[®]

JULY 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

MID-ATLANTIC & MIDWEST EDITION



SEASIDE TRADITION
JC Walker Brothers' Legacy of
Excellence in Virginia Coast Clams

NICHOLAS BARREL & ROOST
Chef-Driven Comfort in Red Bank, NJ

SUMMER FAVORITES
ALL JULY LONG

Samuels Spotlight

Nicholas Barrel & Roost

Chef-Driven Comfort in Red Bank, NJ

By Blake Montalto

More than half a decade ago, Chef Nicholas Harary and his wife, Melissa, traded the white tablecloths of the acclaimed Restaurant Nicholas for a more relaxed dining concept. The change revamped the restaurant's décor and menu, creating the chef-driven comfort food destination known as Nicholas Barrel & Roost.

Located just outside the heart of downtown Red Bank, Nicholas Barrel & Roost brings together the comfort of a neighborhood gathering place with the creativity of a chef-driven kitchen. The restaurant's rustic-modern design features warm wood accents, an open, inviting dining room, and a lively bar offering a seasonal cocktail menu. The atmosphere is intentionally approachable, allowing guests to enjoy exceptional food while catching up with family and friends.

The menu showcases Chef Nicholas's commitment to fresh, seasonal ingredients and classic cooking techniques while embracing the flavors diners crave today. Guests can choose from wood-fired pizzas, expertly prepared seafood, premium steaks, handcrafted burgers, and a variety of seasonal specialties that change throughout the year. A favorite on the lunch menu is the Surf & Turf, featuring a Nicholas Burger Slider paired with a Maine Lobster Roll. Another standout is the Street Corn Grilled Shrimp, served with white corn grits, charred corn, Southern-spiced aioli, and scallions, a dish that captures the flavors of summer. Each dish is carefully prepared with attention to detail, balancing familiar flavors with elevated presentation and thoughtful execution.

The restaurant's beverage program is equally impressive. A carefully curated wine list complements the menu, while craft cocktails and local beers provide plenty of options for guests looking to unwind after work or celebrate a special occasion. Weekend brunch has also become a favorite among locals, offering creative takes on breakfast classics alongside signature cocktails in a lively, welcoming atmosphere. One standout



Pan Seared King Salmon

dish is "The Hangover" Sandwich. Designed for diners with a hearty appetite, it features a crispy chicken thigh, hot honey, a sunny-side-up egg, pork roll, pickled red onion, and black pepper aioli on a brioche bun.

What sets Nicholas Barrel & Roost apart is its ability to appeal to a wide range of diners without compromising quality. Whether guests stop in for a casual lunch, a family dinner, or an evening celebration,

they can expect attentive service and consistently well-prepared food. By combining professional culinary standards with an inviting atmosphere, Nicholas Barrel & Roost has established itself as one of Red Bank's standout dining destinations. It continues to attract loyal customers who appreciate chef-inspired cuisine served in a setting that feels both sophisticated and comfortably familiar.



Nicholas Barrel & Roost Dining Room



Street Corn Grilled Shrimp

Employees of the Month



Shamar Latorre Baez

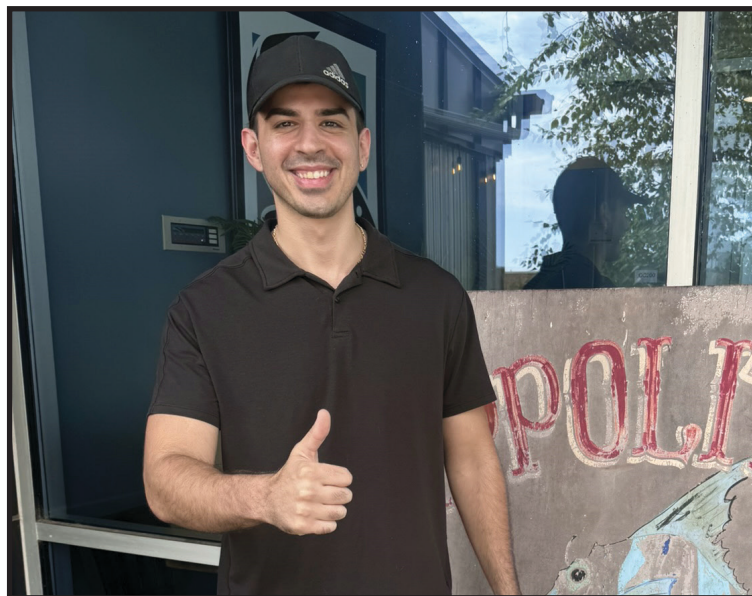
**Shamar Latorre Baez - Receiving Coordinator
(South Coast)**

Shamar Latorre Baez is a valued member of the South Coast team. Each day, she arrives with a positive attitude, ready to take on any challenge that comes her way. Her reliability, punctuality, and consistent dedication truly set her apart.

Like a strong current that keeps everything moving forward, Shamar continually goes above and beyond expectations, contributing to the overall success of our team. Her hard work and commitment are truly unmatched.

In her role as Receiving Coordinator, Shamar expertly manages incoming shipments and inventory control, while coordinating seamlessly with multiple departments. She consistently provides accurate documentation and reporting, and steps in to solve problems whenever needed. Her position requires strong technical proficiency, excellent organizational and communication skills, and a sharp attention to detail, all of which she demonstrates every day.

This recognition is well deserved, and we are excited to celebrate her achievements. Congratulations, Shamar, and thank you for everything you do!



Steven Del Giorno

**Steven Del Giorno - Data Analysis
(Philadelphia)**

We are pleased to recognize Steve Del Giorno for his outstanding contributions over the past two years. During his time with the Samuels Seafood Company, Steve has become a highly reliable and trusted resource across multiple departments. Sales, accounting, logistics, purchasing, retail/supermarkets, inventory, and customer service all rely on hand support.

Steve consistently demonstrates a strong commitment to his work and takes great pride in ensuring the accuracy and reliability of the data he provides. His ability to expand his capabilities and adapt to the evolving needs of each team has made a meaningful and lasting impact across the organization.

Steve has proven to be a valuable addition to Samuels Seafood Company, and we look forward to his continued growth and contributions in the years ahead. Congratulations Steve!

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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



HOUSE OF COOL!



40 lb Bags of Ice \$10.00



NEW ITEM

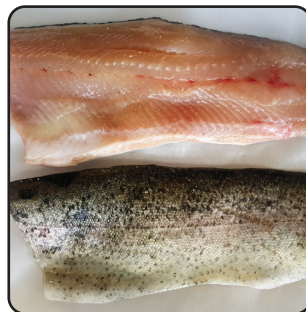
PERFECT SCALLOP
U/10 Count
8 lb Unit
\$250.00 gal



FRESH HORSERADISH
Woeber's Brand
1 Gallon Unit
\$10.00 ea



GIANT AMERICAN LOBSTER
Live Caught
4-5 lb Each
\$10.00 lb



FRESH RAINFOREST RAINBOW TROUT
Farm-Raised
5-7 oz Natural Fillets
\$10.00 lb



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



COLD WATER WESTERN AUSTRALIAN LOBSTER
6-7 oz Tails
10 lb Case
\$29.50 lb



SNOW CRAB COCKTAIL CLAWS
26/30 Count
18 lb Case
\$29.50 lb



FRESH EELS
Skin-On Fillets
House-Cut
\$29.50 lb



TRISTAN LOBSTER
2 oz Tails
10 lb Case
\$29.50 lb



FRESH SEAWEED
Wild-Caught
5 lb Avg Unit
\$13.00 bg



WILD LAKE ERIE WALLEYE
Skin-On, PBI Fillets
House-Cut
\$13.00 lb



DUNGENESS CRAB
Clusters
25 lb Case
\$13.00 lb



COOKED CRACKED LOBSTER CLAWS
6/9 Count
Cooked
\$13.00 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: July 1 - 31, 2026

SamuelsSeafood.com



JC WALKER BROTHERS INC.
EST. 1889
SEASIDE CLAMS

Littleneck Clams **\$0.30 ea**
 Middleneck Clams **\$0.33 ea**
 Topneck Clams **\$0.35 ea**



SHUCKED WEST COAST OYSTERS
32/48 Count
1/2 Gallon Unit
\$49.00 ea



JAPANESE BEEF WAGYU
Strip Loin
A5 Grade
\$49.00 lb



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



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



PIEDMONTESE GRASS-FED BEEF NEW YORK STRIP
10 oz Each
8 per Case
\$145.00 cs



ESCARGOT SNAILS
28 oz Unit
12 per Case
\$245.00 cs



SLICED SCUNGILLI
29 oz Unit
12 per Case
\$245.00 cs



CHUKA IKA SANSAI
Seasoned Squid Salad
4.4 lb Unit
\$35.00 ea



SEPIA SALAD
Marinated In Oil
2.2 lb Unit
\$49.00 ea



CRAB GRAVY
Aunt Connie's Famous
1 Gallon Unit
\$49.00 ea



SNAPPER SOUP
Aunt Connie's Famous
1 Gallon Unit
\$49.00 ea



SEAFOOD AMERICAN SALAD
Aunt Connie's Famous
5 lb Unit
\$49.00 ea



SQUID TENTACLES
Hand-Cut
10 lb Case
\$5.00 lb



YELLOW FIN TUNA
1-3 lb Loins
30 lb Case
\$5.00 lb



SWORDFISH LOIN
Frozen at Sea
Skin-On
\$5.00 lb



ECUADORIAN WHITE SHRIMP
16/20 Count
40 lb Case
\$5.00 lb



LA BELLE FARMS WHOLE CHICKEN
3-4 lb Each
10 per Case
\$3.50 lb



FRESH LAKE ERIE CATFISH
Wild-Caught
Whole Fish
\$3.50 lb



FRESH GOLD SEA BREAM
Locally Caught
Whole Fish
\$3.50 lb



AUSTRALIAN RED SNAPPER
Aprox 5.5 lb Whole Fish
22 lb Case
\$3.50 lb



ARGENTINA WHITING
4-6 oz Skin-On Fillets
40 lb Case
\$2.50 lb



FRESH KAIWARE
Daikon Sprout
2.5 oz Unit
\$2.50 ea



CUTTLEFISH INK
90 Gram Unit
From Spain
\$2.50 ea



FISH CAKES
Aunt Connie's Famous
12 per Unit
\$2.50 dz



BLACK GARLIC
From USA
Sold by the Pound
\$20.00 lb



COOKED LOBSTER 100% CLAW MEAT
2 lb Unit
6 per Case
\$75.00 ea



HAMACHI FILLETS
Mandarin Orange-Infused
From Japan
\$15.00 lb



BLUE COLOSSAL CLAW CRABMEAT
Pasteurized
12 lb Case
\$20.00 lb