



FISH TALES[®]

SEPTEMBER 2026 | A SAMUELS SEAFOOD CO.[®] MAGAZINE

MID-ATLANTIC & MIDWEST EDITION



BENNY THE BUM'S
Seafood In the Heart of
Northeast Philadelphia

**STOCK UP ON
SEPTEMBER DEALS**

Samuels Spotlight

A Taste of Benny The Bum's Seafood In the Heart of Northeast Philly

By Blake Montalto

For seafood lovers in Northeast Philadelphia, Benny The Bum's is a destination where the menu puts the ocean front and center. Located on Bustleton Avenue, the longtime crabhouse and bar offers everything from steamed crab and oysters to crab cakes, seafood pasta, wings, and hearty combination platters. The restaurant brings in DJs every Thursday, Friday, and Saturday for customers who want to dance after they eat.

Crabs are naturally one of the biggest attractions at Benny The Bum's. Diners can choose from snow crab and Dungeness crab, as well as larger combinations such as the Crab Daddy Feast, which pairs Alaskan snow crab with shrimp, clams, and mussels. The Crab Steam Pot combines Dungeness crab, snow crab, and shrimp. The Bayside combines lobster tail, Alaskan snow crab, and shrimp. The restaurant offers several flavor options for the crab, including drawn butter, Cajun seasoning, and lemon-garlic sauce, with corn and potatoes accompanying the steamed selections.

There is plenty to explore before the main course arrives. Benny The Bum's menu includes a raw bar featuring oysters on the half shell and clams, along with appetizers such as crab balls, fried calamari, and stuffed mushrooms filled with lump crabmeat and lobster cream sauce. The soups are another seafood highlight, including cream of crab and New England clam chowder.

Among the restaurant's signature entrées are Ben's Pure Crab Cakes, made with jumbo lump crabmeat, and the Hungry Harry, a combination of shrimp, scallops, crab cake, and flounder. Even with such a strong seafood identity, Benny The Bum's menu extends beyond the raw bar and steamed crab. Guests can find seafood pasta, sandwiches, burgers, chicken dishes, and sides. The restaurant's popular "Bum" Salad combines jumbo lump crabmeat and shrimp with bacon, egg, tomato, and house dressing. The salmon cheesesteak offers another indulgent option for diners looking for something familiar with a seafood twist.

What ultimately defines Benny The Bum's is the variety within its seafood



Crab cake egg rolls

menu and its friendly atmosphere. Whether the craving is for a pile of crab legs, a bowl of crab soup, a broiled crab cake, or a mixed seafood feast, the restaurant gives diners plenty of ways to enjoy the classics, along with the option to dance the night away. With seasonal menu changes and weekly specials featuring available fresh fish, Benny The Bum's continues to make seafood the centerpiece of the experience.



Alfredo with linguine & salmon



Creole seafood with penne, shrimp & scallops

Employees of the Month

Darrell Holliday

Darrell Holliday - CSR
(Philadelphia)

Darrell Holliday has been a valued member of the Samuels team for more than seven years, consistently demonstrating dedication, professionalism, and a strong work ethic in the shipping office. He skillfully manages a wide range of responsibilities, including processing payments, issuing invoices, customer correspondence, and air cargo coordination. His reliability is exceptional, and he is always willing to assist by covering shifts or supporting coworkers whenever needed.

Most recently, Darrell has assumed responsibility for managing the inventory in the wholesale customer area adjacent to the shipping office. Given his proven track record, attention to detail, and commitment to excellence, we are confident that he will be highly successful in this new role and continue to make meaningful contributions to the organization. Congratulations, Darrell, well deserved!



Dustin Holland

Dustin Holland - Freezer Worker
(South Coast)

Dustin Holland has earned Employee of the Month through his exceptional work ethic, dependability, and team-first attitude. He arrives on time every day, prepared to work, and is always willing to lend a hand wherever needed. Whether he is packing live orders, pulling products from the freezer, unloading trucks, or cutting fish for second runs on Saturdays, Dustin consistently steps up without hesitation. His versatility, positive attitude, and commitment to supporting his teammates make a significant impact on daily operations. Dustin's dedication and willingness to go above and beyond exemplify the values of Samuels South Coast team, making him a truly invaluable asset.

Congratulations, Dustin, on being named Employee of the Month!

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

Employees of the Month

Tony Fontanez

Tony Fontanez - Union Foreman (Philadelphia)

Tony Fontanez is a tremendous asset to both our Cutting Room and the entire Samuels team. His dedication, expertise, and commitment to excellence are evident in everything he does each day.

As a highly skilled cutter, Tony takes great pride in ensuring that the quality of the product reaching our customers is second to none. He consistently goes above and beyond by working closely with our buyers to discuss product quality, inventory rotation, and upcoming arrivals. His proactive communication and attention to detail help ensure we always have the right products on hand to meet our customers' needs.

What truly sets Tony apart is not only his knowledge and work ethic but also his positive attitude. He tackles every challenge with professionalism and always does it with a smile, making him a valued team member and great colleague to work alongside.

Thank you, Tony, for your hard work, dedication, and commitment to excellence. Your contributions make a difference every day, and we are proud to have you on the Samuels team!



Anthony Amato

Anthony Amato - Dock Worker (Philadelphia)

Samuels is proud to recognize Anthony Amato as one of the Employees of the Month for his outstanding dedication, work ethic, and commitment to supporting the operation.

Throughout the summer, Anthony has consistently taken on some of our heaviest and highest-priority truck loads, including the Y30, D07/08, J55/56, and J50/60 routes. In addition to these demanding assignments, he often finishes his day by loading one of our largest Center City trucks, P40/41.

That is a tremendous workload, and Anthony handles it with a positive attitude, professionalism, and determination. He continually steps up when needed, takes ownership of some of the most challenging assignments without complaint, and sets a great example for the team.

Anthony has been a true asset to the Philadelphia team all summer long, and his hard work has not gone unnoticed. Congratulations, Anthony, and thank you for your exceptional contribution. Keep up the great work!



Jail Island Atlantic Salmon:

Raised Right, Tastes Better.



In the cold, pristine waters of the Bay of Fundy in New Brunswick, Canada, Jail Island Atlantic Salmon begins its journey. Raised with care from egg to plate by generations of experienced farmers, our salmon develops a firm texture, vibrant color, and exceptional flavor that reflects the unique marine environment where it is raised.

The Bay of Fundy is unlike any other salmon-growing region in North America. Its dramatic tides continuously circulate cold, oxygen-rich water, creating ideal conditions for raising strong, healthy fish. This natural environment allows our salmon to grow steadily, developing the clean, balanced flavor and premium quality that chefs and seafood lovers have come to expect from Jail Island.

From the moment each salmon is hatched, we oversee every stage of its journey. As a fully vertically integrated producer, we maintain complete traceability from egg to plate, ensuring consistency, quality, and transparency throughout the process. This hands-on approach



allows us to uphold the highest standards while delivering fresh Atlantic salmon that customers can trust.

Fresh Flavor with Fewer Food Miles

Today's consumers are increasingly interested in where their food comes from and the distance it travels before reaching their plate. Jail Island Salmon offers one of the shortest farmed salmon supply chains in North America. Raised in the Atlantic Canada,

harvested and processed close to its source, our salmon travels fewer food miles than imported alternatives, helping preserve freshness while supporting a regional seafood supply chain.

Sustainability at the Core

At Jail Island, exceptional salmon begins with responsible stewardship. We are proud to be the only fully integrated salmon producer in North America to achieve a 4-Star Best

Aquaculture Practices (BAP) certification. This prestigious certification recognizes our commitment to sustainability, environmental responsibility, food safety, worker welfare, and animal health and welfare throughout every stage of production.

Our approach is built on continuous improvement and respect for the marine environment that sustains us. By carefully managing our operations and working in harmony with nature, we help ensure future generations can continue to enjoy high-quality Atlantic salmon for years to come.

Versatility for Every Table

Whether you're preparing a simple weeknight meal or creating a memorable dining experience, Jail Island Atlantic Salmon delivers unmatched versatility. Its naturally rich yet balanced flavor pair beautifully with fresh herbs, citrus, seasonal vegetables, and countless cooking styles. Grill it, roast it, poach it, or pan-sear it, the result is always delicious, with the added benefits of being protein-rich



and high in Omega-3s and vitamin B12.

Available in whole fish, fillets, and portions, Jail Island Salmon is harvested with care and packed fresh to preserve its premium quality from the Bay of Fundy to your kitchen.

Supporting Salmon Restoration

The Fundy Salmon Recovery Project works to restore Atlantic salmon populations in the inner Bay of Fundy through the release of mature salmon into rivers within Fundy National Park. Every purchase of Jail Island Salmon helps support restoration efforts with a portion of proceeds donated by Samuels Seafood Co. to support the project's ongoing recovery initiatives.

Raised in the Bay of Fundy, cared for by experienced farmers, and fully traceable from egg to plate, Jail Island Atlantic Salmon delivers the quality, freshness, and trust that today's seafood consumers are looking for.



SEPTEMBER SPECIALS



FRESH SEAWEED
Wild-Caught
5 lb Avg Unit
\$10.00 bg



TRISTAN ROCK LOBSTER
Petite Cold-Water Tails
10 lb Case
\$30.00 lb



CHILEAN SEA BASS
Skin-On Fillets
House-Cut
\$30.00 lb



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



WILD MEXICAN BLUE SHRIMP
U/15 Count
30 lb Case
\$10.00 lb



WILD MEXICAN BROWN SHRIMP
16/20 Count
30 lb Case
\$8.50 lb



COOKED TAIL-ON SHRIMP
16/20 Count
10 lb Case
\$8.50 lb



CLAW BLU® CRABMEAT
Pasteurized
12 lb Case
\$10.00 lb



HEAD-ON KING PRAWNS
8/10 Count
11 lb Box
\$15.00 lb



COOKED & SEASONED CRAWFISH
16/20 Count
10 lb Case
\$15.00 cs



FRESH EUROPEAN BRONZINO
Farm-Raised
Skin-On Fillets
\$15.00 lb



BLU® CRAB COCKTAIL FINGERS
30/60 Count
12 oz Unit, 12 per Case
\$15.00 ea

Call Your Sales Agent Today!

Sale Dates: September 1 - 30, 2026

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

Midwest
888-512-3636
412-244-0136

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.



JAIL ISLAND ATLANTIC SALMON

3-4 lb Skin-On, PBO Fillet

\$9.49 lb



NORWEGIAN RED KING CRAB LEGS & CLAWS

4/7 Count
11 lb Case

\$89.00 lb



FARM-RAISED
TILAPIA FILLETS
Skin-Off, 5-7 oz Each
10 lb Case

\$29.00 cs



COOKED LOBSTER 100% CLAW MEAT

2 lb Unit
6 per Case

\$69.00 ea



ESCARGOT IN BUTTER & HERBS

1 Dozen per Tray
12 Dozen per Case

\$89.00 cs

**SPECIAL
VALUE
\$35.00**



TUNA SALAD

Aunt Connie's Famous
5 lb Unit

\$35.00 ea



BUTTERFLIED BREADED SHRIMP

31/40 Count
10 lb Case

\$35.00 cs



JAPANESE-STYLE PANKO

Bread Crumbs
35 lb Bag

\$35.00 bg



FRENCH FRIES

3/8" Cut
30 lb Case

\$35.00 cs



NEW ENGLAND CLAM CHOWDER

Aunt Connie's Famous
1 Gallon Unit

\$35.00 ea



PORK GYOZA

Approx. 184 Pieces
7.6 lb Case

\$35.00 cs



**SASHIMI-GRADE
NORWEGIAN SALMON**

Skin-Off Portions
6 or 8 oz Each, 10 lb Case

\$10.00 lb



**SMOKE-INFUSED
TOBIKO**

Crazy Ape Frozen Sushi
8 oz Unit of Flying Fish Roe

\$10.00 ea



**DECKLE-OFF
BRISKET**

4 Pieces per Case
49 lb Case Average

\$10.00 lb



**BLACK
GROUPE FILLETS**

8-10 oz Each
10 lb Case

\$10.00 lb



**BONE-IN
BACCALA**

Split
Traditional European Style

\$10.00 lb



**SPRING MOUNTAIN
WATER**

From Mt. Fuji, Japan
24 per Case

\$25.00 cs



**FRESH STEAMED
LUMP CRABMEAT**

Hand-Picked in Maryland
1 lb Unit

\$25.00 lb



**SQUID
TUBES**

20/40 Count
10 lb Case

\$6.50 lb



**SUPER LUMP
BLU® CRABMEAT**

Pasteurized
12 lb Case

\$35.00 lb



**COLOSSAL
BLU® CRABMEAT**

Pasteurized
12 lb Case

\$45.00 lb



**CANTERBURY CURE®
TROUT ROE**

Farm-Raised From France
2 oz Unit

\$15.00 ea



**AKAROA KING
SALMON**

Farm-Raised From New Zealand
Skin-On Fillets

\$15.00 lb



**FRESH TUNA
LOINS**

High Color
Low Fat

\$15.00 lb



**FRESH WILD-CAUGHT
ROYAL RED BREEM**

House-Cut
Skin-On Fillets

\$15.00 lb

**Under
\$299**

SPANISH OCTOPUS

Sliced & Cooked
22 lb Case

\$298.00 cs

Buy 5 Cases Save \$100 per Case



**UMAMI
OYSTERS**
From Rhode Island
100 Count
\$1.00 ea



**OYSTER
KNIFE**
4" Dexteel Blade
White Plastic Handle
\$20.00 ea

FISH SISTERS

**CLASSIC
OYSTER CRACKERS**
Bulk Pack
10 lb Case
\$45.00 cs



Under ~~\$~~2.99

10 Case Limit



**SALMON
FILLETS**
Skin-On
33 lb Case
\$2.98 lb



**DRESSED
SMELTS**
From Peru
10 lb Case
\$2.98 lb



**TROPICAL
WHITE SHRIMP**
41/50 Count
50 lb Case
\$2.98 lb



**AUSTRALIAN
RED SNAPPER**
Aprox 5.5 lb Whole Fish
22 lb Case
\$2.98 lb

**CRAZY GOOD SUSHI
STARTS HERE!**



**KURĒJĪ
EIPU**



TOBIKO - RED

Vibrant red wild flying fish roe with a clean, briny flavor that creates striking presentation for sushi, sashimi, and seafood creations.

Pack Size	Item Code	GTIN
8 oz (230 g)	RRT8OZ	00198168935279



TOBIKO - ORANGE

Classic wild flying fish roe with a clean, mildly briny flavor that complements sushi, sashimi, rolls, and seafood.

Pack Size	Item Code	GTIN
8 oz (230 g)	RRO8OZ	00197644242320



TOBIKO - SMOKE-INFUSED

Wild flying fish roe infused with a rich, smoky flavor that adds depth and complexity to sushi, seafood, and appetizers.

Pack Size	Item Code	GTIN
8 oz (230 g)	RRS8OZ	00198715231663



TOBIKO - WASABI FLAVOR

Wild flying fish roe with a balanced wasabi kick, bringing bright heat and bold flavor to sushi, poke, and seafood dishes.

Pack Size	Item Code	GTIN
8 oz (230 g)	RRG8OZ	00197644042302



UNI - WILD SEA URCHIN ROE

A melt-in-your-mouth taste of the ocean with a vibrant golden color that elevates any menu.

Pack Size	Item Code	GTIN
100 g	ZUNIF	00196852042050

**EXCLUSIVELY
AT**



SAMUELS



CRAZY GOOD SUSHI

STARTS HERE!



KURĒJĪ EIPU



EDAMAME - WHOLE SOYBEANS IN THE POD

Young soybeans harvested at peak freshness for their sweet, buttery flavor and tender bite. A protein-packed favorite for appetizers, sides, salads, stir-fries, and grain bowls.

Pack Size	Item Code	GTIN
16 oz (1lb/454g)	EDA	00853723008897



CHUKA IKA SANSAI (SQUID SALAD)

Tender squid and mountain vegetables in a savory, seasoned blend — rich in texture and umami.

Pack Size	Item Code	GTIN
4.4 lbs (2kg)	EIPU101	00853723008989



HIYASHI WAKAME (SEAWEED SALAD)

Bright, refreshing seaweed with a cool, savory crunch — perfect alongside sushi or seafood.

Pack Size	Item Code	GTIN
4.4 lbs (2kg)	EIPU100	00853723008958



HIJIKI SALAD WITH LOTUS ROOT

Earthy hijiki seaweed with vegetables in a lightly seasoned, traditional Japanese-style salad.

Pack Size	Item Code	GTIN
4.4 lbs (2kg)	EIPU102	00853723008996



CHUKA HOTATE (SCALLOP SKIRT)

Tender, savory scallop with a delicate sweetness — a standout on sushi, rice bowls, or seafood spreads.

Pack Size	Item Code	GTIN
4.4 lbs (2kg)	EIPU103	00853723008965



CRAWFISH SALAD

Succulent crawfish in a flavorful, chilled salad — a crave-worthy seafood bite with serious character.

Pack Size	Item Code	GTIN
1.1 lb (500 g)	EIPU105	00850083094003