



FISH TALES[®]

SEPTEMBER 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

WEST COAST EDITION



JAIL ISLAND

ATLANTIC SALMON



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



Crab cake egg rolls

looking for something familiar with a seafood twist.

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

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

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



AKA103Y

**FRESH AKAROA
KING SALMON**
Skin-On, PBO Fillet
From New Zealand
\$23.99 lb



TAI200

**FRESH
TAI SNAPPER**
Wild-Caught
2-3 lb Whole Fish
\$8.95 lb



SALPCST

**FRESH FAROE
ISLAND SALMON**
C-Trim Fillets
3-4 lb Each
\$9.95 lb



HROY

**HIGH ROLLER
OYSTER**
From PEI, Canada
100 Count
\$1.15 ea



FBOY

**FANNY BAY
OYSTER**
From BC, Canada
60 Count
\$0.90 ea



2428JAK

**DOVER
SOLE**
24-28 oz Each
25 lb Case
\$16.99 lb



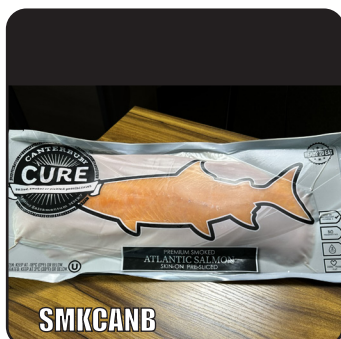
SP68

**WHOLE SPANISH
OCTOPUS**
6-8 lb Each
28 lb Case
\$8.25 lb



4150PDOFF

**PEELED & DEVEINED
TAIL-OFF SHRIMP**
41/50 Count
10 lb Case
\$5.50 lb



SMKCANB

**CANTERBURY CURE®
SMOKED SALMON**
3-4 lb Each
Hand-Sliced
\$9.75 lb



CAVSMKTRT8

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SMOKED TROUT ROE**
Farm-Raised From France
8 oz Unit
\$39.00 ea



912KCR

**RED KING
CRAB LEGS**
9/12 Count
20 lb Case
\$78.00 lb



ZMAHIF

**MAHI MAHI
FILLETS**
3-5 lb Each
IVP
\$10.75 lb

**Call Your West Coast
Sales Agent Today!**
Sale Dates: September 1 - 30, 2026

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