



# FISH TALES<sup>®</sup>

OCTOBER 2026 | A SAMUELS SEAFOOD CO.<sup>®</sup> MAGAZINE

FLORIDA EDITION

**TEXAS GOLD**  
WILD-CAUGHT GULF SHRIMP



**OLD CUTLER INN**  
A Fresh Take on a  
Miami Landmark

**OCTOBER'S SPOOKY  
MONTHLY SPECIALS**

# Samuels Spotlight

## Old Cutler Inn

A Fresh Take on a Miami Landmark

By Kristin O'Neill

**I**n the heart of Palmetto Bay, Florida, a beloved local landmark is enjoying a remarkable revival. Old Cutler Inn, co-owned by hospitality veteran Benjamin Pascarella, has transformed a historic neighborhood gathering place into a vibrant dining destination, blending nostalgic charm with elevated cuisine and a standout seafood program.

The property's roots stretch back to the 1920s, when it was originally established by George Snowden as Snowden's. Over the decades, it has become a fixture in the community, remembered by many as a popular sports bar known for its welcoming atmosphere and quality food. When Pascarella and his partners acquired the property, they saw an opportunity to preserve its legacy while creating something entirely new.

"Our goal was to build a place that felt familiar to longtime locals while offering an elevated dining experience that blends the nostalgia feeling," Pascarella says. The result is a restaurant that balances approachable hospitality with thoughtful culinary execution.

Today, Old Cutler Inn offers guests a versatile experience throughout the day. Mornings and afternoons feature a casual café atmosphere for breakfast and lunch, while evenings transition into a more refined dinner service. Stylish indoor dining rooms, an upscale bar, outdoor seating, and comfortable lounge spaces create an environment equally suited for elevated dining for family events to date nights.

Seafood has quickly become one of the restaurant's defining strengths. Working exclusively with Samuels Seafood Co, the culinary team has access to a broad selection of premium seafood from both local and international waters. Swordfish remains one of the

restaurant's most requested dishes, but the menu continues to evolve with creative offerings such as salmon crudo, inventive calamari preparations, and a distinctive tuna tartare complemented by eggplant ragù and Peruvian-inspired sauces.

Looking ahead, Pascarella plans to expand the restaurant's seafood focus even further. Seasonal features highlighting local seafood plus other seafood such as hogfish, tripletail, grouper, and snapper are in development, along with a Friday whole-fish presentation designed to showcase fresh catches and culinary craftsmanship.

Quality and consistency remain at the core of the operation. Every dish is prepared in a scratch kitchen where ingredients are handled fresh daily rather than relying on frozen alternatives. According to Pascarella, the restaurant's success is built on thoughtful preparation, attention to detail, and a commitment to delivering memorable dining experiences with every plate.

For Pascarella, Old Cutler Inn represents the culmination of a 25-year career in hospitality. Having worked his way through nearly every role in the industry, from dishwasher and pizza maker to general manager and regional director, he returned to the community with a vision of creating a family-oriented restaurant that residents could proudly call their own.

That connection to the community remains central to the restaurant's identity. As Old Cutler Inn's popularity has grown, dinner reservations have become increasingly important, allowing the team to better manage inventory and maintain the quality standards guests have come to expect. Despite its growing reputation, however, the restaurant has retained the warm, welcoming spirit that reflects the character of Palmetto Bay itself.

The seafood program continues to expand beyond finfish offerings. The



*Blackened shrimp cobb salad*

restaurant has developed an impressive oyster selection featuring varieties such as Lucky Charms, Fat Bastard, and Hammerhead oysters, giving guests even more opportunities to explore premium seafood experiences. Pascarella credits his strong relationship Samuels Seafood Co. for helping maintain the consistency and quality that define the program year-round.

By blending historic character, culinary creativity, and a genuine commitment to community, Old Cutler Inn has successfully reinvented a South Florida landmark. The result is a dining destination that honors its past while embracing the future, proving that great hospitality, fresh seafood, and a strong connection to the neighborhood never go out of style.

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

# Striking Gold in the Gulf:

## How Texas Gold Wild-Caught Gulf Shrimp is Redefining an Industry

**A**long the shores of Brownsville and Port Isabel, shrimping is more than an occupation. It's a way of life, woven into the history, economy, and culture of the Texas Gulf Coast. Few companies embody that legacy more completely than Texas Gold Shrimp.

The story begins with Marine Mart, founded in 1952, and the vision of engineer Walter Zimmerman. In 1961, Zimmerman built his first shrimp boat with a simple goal: create a better vessel for the hard-working men and women who made their living on the water. Over the next four decades, he would build more than 300 shrimp boats, helping shape the Gulf shrimping industry and earning a reputation for innovation, quality, and craftsmanship.

Today, Texas Gold Shrimp remains a family-owned operation rooted in those same values. While many aspects of the industry have changed, the company's commitment to quality, hard work, and respect for the Gulf remains unchanged.

What sets Texas Gold apart is its ability to blend tradition with forward-thinking innovation. The company has invested in modern, fuel-efficient vessels that reduce fuel consumption by approximately 20%, demonstrating that efficiency and environmental responsibility can go hand in hand. In an industry often defined by slim margins and unpredictable conditions, those improvements help strengthen both sustainability and long-term viability.

The commitment to quality begins the moment shrimp come aboard. Texas Gold harvests only wild-caught Gulf shrimp, prized for their firm texture and naturally sweet, robust flavor. The catch is headed immediately onboard and flash-frozen at peak freshness using an Individually Quick Frozen

**TEXAS GOLD**  
WILD-CAUGHT GULF SHRIMP



**FLAVOR THAT'S GOOD AS GOLD.**



(IQF) process, preserving the taste and texture that Gulf shrimp lovers expect. Packed in rigid baskets and carefully handled throughout the process, the shrimp arrives on consumers' tables tasting remarkably close to the day they were caught.

Unlike many seafood operations that rely on multiple suppliers and processing points, Texas Gold maintains control of its product from boat to package. Shrimp is harvested, processed, packaged, and distributed through a closely managed operation, allowing for consistency and quality control at every stage. That hands-on approach has become a hallmark of the Texas Gold name.

The company's shrimp are available year-round in a variety of sizes and are sourced exclusively from Gulf waters. They are antibiotic-free and responsibly harvested, reflecting an ongoing commitment to sustainable fishing practices that help protect the resource for future generations.



In an age when consumers increasingly want to know where their food comes from, Texas Gold offers a connection to something authentic: a product deeply rooted in place, tradition, and the people who make it possible. Every bag of shrimp represents generations of Gulf Coast knowledge, countless hours on the water, and a family business dedicated to doing things the right way.

For Texas Gold Shrimp, success isn't measured solely by what's hauled to the dock. It's measured by preserving a heritage, supporting a coastal community, and delivering the unmistakable flavor of the Gulf to tables across the country. That's a legacy worth celebrating—and one that continues to prove there's still gold to be found in the Gulf.

# OCTOBER SPECIALS

812EZ

8/12 Count  
20 lb Case



**QUICK PEEL SHRIMP**

Special Price: **\$8.95 lb**

3640EWA

36/40 Count  
20 lb Case



**TROPICAL WHITE SHRIMP**

Special Price: **\$4.25 lb**

46CTRT

4-6 oz Each  
40 lb Case



**SEA TROUT FILLETS**

Special Price: **\$2.95 lb**

SQSTK

5-6 oz  
30 lb Case



**SQUID STEAKS**

Special Price: **\$7.95 lb**

HOGFZ35

2-4 oz Skin-Off  
10 lb Case



**HOGFISH FILLETS**

Special Price: **\$18.95 lb**

67M

6-7 oz Tails  
10 lb Case



**COLD WATER LOBSTER**

Special Price: **\$25.95 lb**

ZSALPC

Skin-On  
3-4 lb Each  
30 lb Case



**SALMON FILLETS**

Special Price: **\$3.98 lb**

LANG4

15/20 Count  
13.2 lb Case



**LANGOSTINO**

Special Price: **\$23.95 lb**

3135CK

31/40 Count  
10 lb Case



**COOKED TAIL-ON TIGER SHRIMP**

Special Price: **\$6.95 lb**

68HOKI

6-8 oz Skin-Off  
45 lb Case



**HOKI FILLETS**

Special Price: **\$3.95 lb**

ZCMT150

150/200 Count  
10 lb Case



**COOKED CRAWFISH TAIL MEAT**

Special Price: **\$5.00 lb**

CR1015

10/15 Count  
10 lb Case



**WHOLE COOKED & SEASONED CRAWFISH**

Special Price: **\$2.50 lb**

**Call Your South Coast  
Sales Agent Today!**  
Sale Dates: October 1 - 31, 2026

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