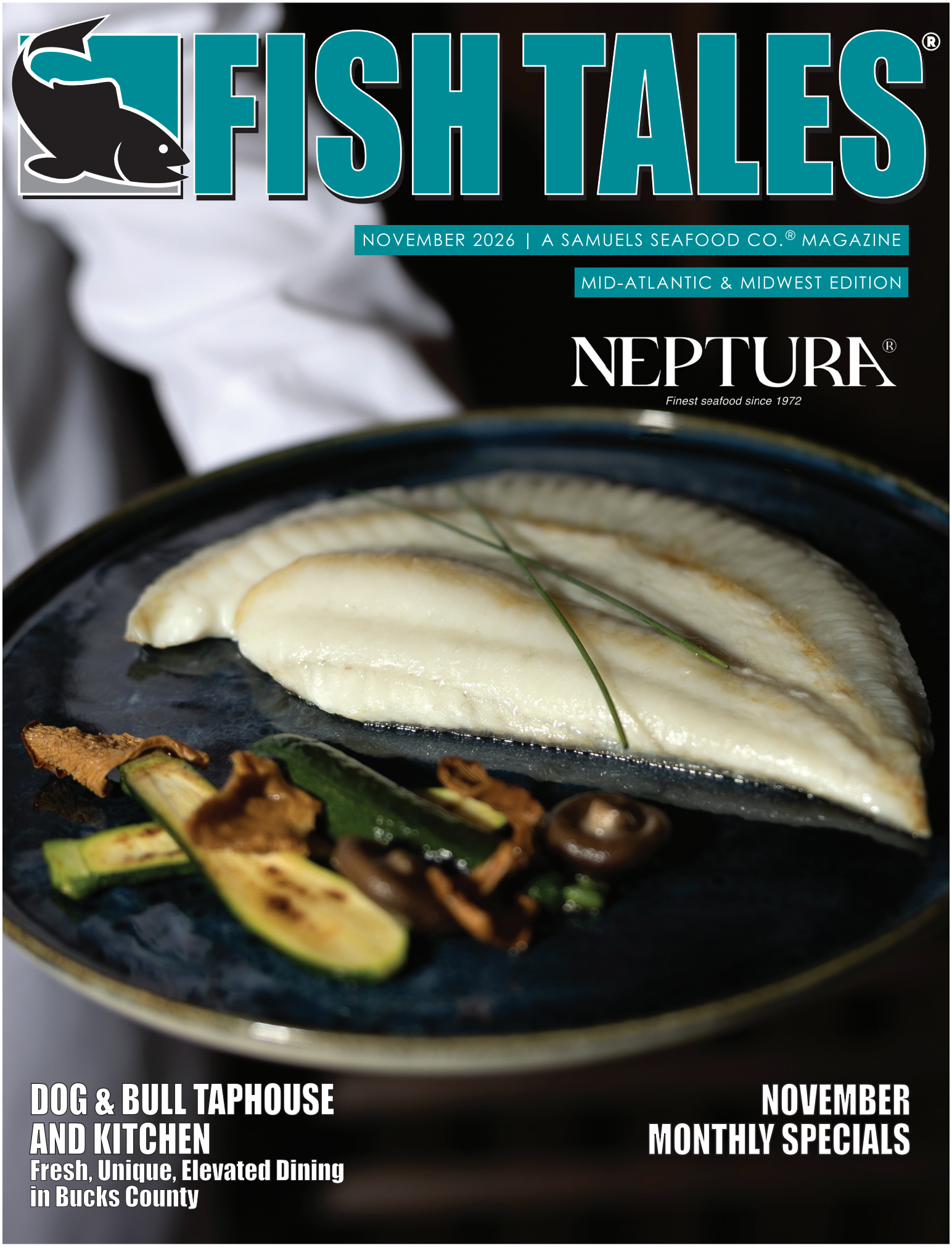
FISH TALES®

NOVEMBER 2026 | A SAMUELS SEAFOOD CO.® MAGAZINE

MID-ATLANTIC & MIDWEST EDITION

NEPTURA®
Finest seafood since 1972



DOG & BULL TAPHOUSE AND KITCHEN

Fresh, Unique, Elevated Dining in Bucks County

NOVEMBER MONTHLY SPECIALS

Samuels Spotlight

Dog & Bull Taphouse and Kitchen

Fresh, Unique, Elevated Dining in Bucks County

By Ashleigh Devine

What began as a dive bar about 15 years ago has become a Croydon, Pennsylvania, institution known for fresh, distinctive dishes and a refined culinary journey.

Chef and partner Max Schindler opened the kitchen when he joined Dog & Bull about 15 years ago. Under his leadership, the former dive bar evolved into an English pub-inspired gastropub, added a patio, and underwent a remodel about four years ago. Today, its craft beer focus and gastropub roots remain, but the original dive has been transformed: the restaurant now offers a full-scale, elevated dining experience.

Originally from Colorado, Schindler inherited his love of cooking from his father, who was also a chef. He began working in kitchens while studying at the University of Colorado and quickly embraced the creativity, pace, and adrenaline of restaurant life. These days, he spends less time in the kitchen and more time building and developing the business, while remaining closely involved in the menu.

Special dinners and themed events are central to the Dog & Bull dining experience. They host special dinners on the first Monday of each month, alternating between a chef-curated Sushi Night for the even numbered months, and a three-course Cigar & Beer Dinner for the odds. The restaurant also offers a Seasonal Chef's Pairing Dinner four times a year. The upcoming Autumn dinner will have a Russian River Theme and feature two different seafood courses. The first course will pair diver scallops with a brown butter-ginger emulsion, parsnip purée, and a tangerine zest frisée salad, utilizing U10 scallops. The third course will feature a pan-seared snapper with a charred tomato and puttanesca relish, served over braised fennel. To Schindler, the main philosophy of the establishment is to deliver an upscale product without being too pretentious. He regularly draws on Samuels' daily and monthly specials to develop distinctive dishes for weekend specials and events.



Seafood Risotto

Aside from special dinners and events, seafood also has a strong presence on the regular menu. Bang Bang Shrimp Tacos and Calamari Fritti offer a starting point, followed by Fish & Chips made with cod and Sesame Crusted Ahi Tuna, which has been a menu staple for the past decade. Summer favorites included Sweet Chili Grilled Mahi and Linguini Pescatora with scallops, mussels, and shrimp.

Dog & Bull's evolution from neighborhood dive bar to full-scale restaurant reflects its commitment to creative cooking without pretension. With great craft beer and cocktail options and an inventive menu with strong seafood offerings, the restaurant continues to offer Croydon diners an experience that feels both approachable and refined.



Pan-Seared Snapper with a Charred Tomato & Puttanesca Relish



Diver Scallops with a Brown Butter-Ginger Emulsion, Parsnip Purée, and a Tangerine-Zest Frisée Salad

Employees of the Month

Joseph Davis

Joseph Davis - Driver (Pittsburgh)

Congratulations to Joseph Davis, at our Pittsburgh location, as one of the Employee of the Month!

Since joining Samuels Seafood Company in June 2021, Joey has consistently demonstrated a strong work ethic, reliability, and a commitment to excellence. From day one, he hit the ground, running quickly learning multiple routes and providing the flexibility needed to support our operation.

Joey is known for his positive attitude and outstanding customer service. He has built strong relationships with our customers and is always willing to go the extra mile to ensure their needs are met. A true team player, Joey, has regularly stepped up when needed, taking on additional responsibilities, including opening and closing duties during staffing shortages.

Joey, your dedication, dependability, and willingness to help wherever needed make you a tremendous asset to Samuels Seafood. Thank you for your hard work and continued commitment to our team. Congratulations on this well-deserved recognition!



Lauren Holdcraft

Lauren Holdcraft - National Sales Assistant (Philadelphia)

Lauren Holdcroft has been with Samuels Seafood Company since January 2026, and in that time has gone above and beyond, demonstrating outstanding dedication, teamwork, and a strong commitment to driving sales growth and assisting in all areas of our national operations. She has helped bring back numerous accounts and is onboarding new accounts: Kneads (Baltimore), The Palm Restaurant Group, and Morton's.

She has gone above and beyond at every step, taking ownership of her role, and proudly representing the company.

What makes Lauren's contribution especially noteworthy is her willingness to step beyond her day-to-day responsibilities to support the company wherever needed. Whether she is delivering product to the airport, supporting marketing initiatives, or continuously working to strengthen her sales skills, Lauren consistently demonstrates a positive attitude, a strong work ethic, and an eagerness to learn and grow.

Lauren, thank you for your hard work, dedication, and commitment to excellence. Your contributions have made a meaningful impact on our team and our customers, and your efforts do not go unnoticed. We are grateful for everything you do and proud to have you as part of the Samuels Seafood Company. Congratulations on being recognized as one of the Employees of the Month!



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

NEPTURA®

Finest seafood since 1972

Haute Aquaculture



Neptura represents the pinnacle of land based Haute Aquaculture, a model refined since 1972 to deliver unmatched purity, consistency and culinary performance. Our turbot is raised in fully controlled environments where Atlantic seawater is filtered, oxygenated and treated with UV light to ensure exceptional cleanliness and biosecurity. Every phase of the process — from water flow to feeding and temperature — is precisely managed, resulting in a fish with remarkable stability, a naturally firm texture and a clean, elegant flavour profile that chefs immediately recognize. Decades of innovation, selective breeding and technical expertise allow Neptura to offer year round availability and a product that meets the highest standards of ASC, GLOBALG.A.P., ISO and IFS Food certification.

Texture, Flavor and Culinary Versatility

Neptura turbot stands out for its dense, almost meat like texture and refined sweetness, finishing with a bright, exceptionally clean aftertaste. Its structure holds beautifully under high heat, making it ideal for roasting on the bone, where its natural gelatin gently melts and enriches the dish. In raw preparations — tartare, carpaccio or sashimi — it reveals a precise, maritime delicacy that highlights its purity. With minimal bone content and consistent performance across all sizes, from 500 g to 4 kg, Neptura turbot adapts seamlessly to both classic and contemporary culinary styles. Its stability, versatility and unmistakable flavor make it a relia-

ble choice for chefs seeking precision and excellence in every service.

A Trusted Partnership with Samuels Seafood Company

For more than a decade, Samuels Seafood Company and Stolt Sea Farm, the company behind Neptura, have built a strong, forward looking partnership grounded in quality, consistency and shared ambition. Year after year, Samuels has championed the benefits of our Premium Turbot, bringing it to the most prestigious tables across the United States. This collaboration has grown through continuous engagement and visibility: Neptura has been featured at Samuels hosted events such as the SENA Seafood Show in Boston, MA and featured in Fish Tales on many occasions. Together, we have strengthened the presence of responsibly farmed, high end seafood in the American market — a partnership defined by trust, excellence and a commitment to delivering the finest products to top chefs nationwide.







November Specials

Call Your Sales Agent Today!

Sale Dates: November 1 - 30, 2026

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

Midwest
888-512-3636
412-244-0136

SamuelsSeafood.com



FRESH STEAMED LUMP CRABMEAT
Hand-Picked in Maryland
1 lb Unit
$30.00 lb



FRESHLY SHUCKED CHOWDER CLAMS
Meat Only with Juice
50 Count
$30.00 tub



LUMP BLU® CRABMEAT
Pasteurized
12 lb Case
$30.00 lb



HOLLANDER & DEKONING MUSSELS
From Maine
10 lb Bag
$30.00 bg



ALL-NATURAL PEN SHELL SCALLOP MEAT
Dry, 20/30 Count
10 lb Case
$15.00 lb



LIVE LOBSTER
From Canada
5 lb & Up
$15.00 lb



COLD WATER CANADIAN LOBSTER TAILS
2-3 oz Each
10 lb Case
$20.00 lb



SMOKED TROUT SALAD
Aunt Connie's Famous
5 lb Unit
$20.00 ea

SUPER SHRIMP SALE!



TAIL-ON, PEELED & DEVEINED SHRIMP
16/20 Count
10 lb Case
$6.75 lb



TROPICAL WHITE SHRIMP
16/20 Count
40 lb Case
$6.75 lb



ALL-NATURAL WHITE SHRIMP
21/25 Count
20 lb Case
$6.75 lb



ALL-NATURAL OISHII SHRIMP
U/10 Count
20 lb Case
$17.75 lb

Special pricing is reserved for current Mid-Atlantic account holders and Seven Fish Club members only. Pricing and availability are subject to change. Additional freight charges may apply. Please consult your Samuels Sales Rep for more information.





FRENCH FRIES
3/8" Cut
30 lb Case
$25.00 cs



FARM-RAISED TILAPIA FILLETS
Skin-Off, 5-7 oz Each
10 lb Case
$25.00 cs



HOMEMADE COCKTAIL SAUCE OR TARTAR SAUCE
Aunt Connie's Famous
1 Gallon Unit
$25.00 ea



HOMEMADE CRAWFISH GUMBO
Aunt Connie's Famous
1 Gallon Unit
$25.00 ea



AKAROA KING SALMON
From New Zealand
Whole Fish
$15.00 lb



LOCALLY CAUGHT CONCH
Cooked & Hand Cleaned
1 lb Unit
$15.00 lb



CUTTLEFISH INK
500 Grams Each
12 per Case
$15.00 ea



WHITE TUFFLE OIL
From Italy
8.45 oz Bottle
$15.00 ea



HARRISON GOLD CHICKEN CUTLETS
Thin-Sliced
5 lb Average Pack
$5.00 lb



DRESSED SMELTS
From Peru
10 lb Case
$5.00 lb



SQUID RINGS & TENTACLES
Wild-Caught
10 lb Case
$5.00 lb



AAA GRADE AHI TUNA
3-5 lb Loins
30 lb Case
$5.00 lb



GRASS-FED BEEF FEMUR BONES
Center-Cut
46 lb Case
$5.00 lb



KING OYSTER MUSHROOMS
Farm-Raised
6 lb Unit
$10.00 lb



CRABCAKE MIX
Aunt Connie's Famous
5 lb Unit
$50.00 ea



CANTERBURY CURE® SALMON ROE
Wild From USA
8 oz Unit
$50.00 ea



MAHI-MAHI BUFFET CUTS
2-3 oz Each
10 lb Case
$7.75 lb



NORWEIGAN COD
Farm-Raised
House-Cut Fillets
$15.75 lb



BLUE CLAW CRABMEAT
Pasteurized
12 lb Case
$11.75 lb



BLUE COLOSSAL CRABMEAT
Pasteurized
12 lb Case
$49.75 lb



YELLOWFIN TUNA LOINS
From Spain
4-12 lb Each, 4 per Box
$15.00 lb



CRAWFISH BURGERS
Aunt Connie's Famous
8 Count Box
$15.00 box



WILD ALASKA SABLEFISH
AKA Black Cod
Skin-On, PBI Fillets
$15.00 lb



PERUVIAN UNI
100 Gram Tray
Thaw to Eat
$15.00 ea



SPANISH OCTOPUS
8-10 lb Each
$7.50 lb



DRESSED EELS
Skin-Off
$15.00 lb



ANCHOVY FILLETS IN EXTRA VIRGIN OLIVE OIL
750 Gram Tin
$30.00 ea