



# seafood features

week of  
July 2 - 6, 2018

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## Nantucket Lightship U/10 Dry Sea Scallops, 10 lb cloth sacks

The United States Scallop fishery is the largest in the world, and the best managed. This is done by catch limits, but more importantly, the rotation of Scallop fishing grounds. Nantucket Lightship is one of these rotational areas.

This is the time we see the most abundant catches and excellent pricing of U/10 scallops from day trips by boats like the F/V Friendship, piloted by Captain Gabe, and the F/V Nordic Pride, piloted by Captain Ron.



## East Coast Day Boat Halibut Fillet, skinless, boneless (Mood Fishery)

Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers continue to bring us great Halibut, landing 80 to 100 lb. fish, which produce large, thick fillets. Canadian Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.



## Copper Shoals Farm Raised Red Drum Fillets, skin-on, boneless

Red Drum is a wildly popular game fish, from Florida to Mexico, and these anglers know what a great eating fish it is as well. Copper Shoals Farms of Texas sustainably raises Red Drum, also known as Redfish, outside of Port O'Connor, on the Gulf Coast of Texas. Jim and Vicki Ekstrom oversee this family business, carefully monitoring all stages of growth. The result has been a high-quality Redfish that is leading the comeback of this excellent fish to menu's around the country. The fillets will weigh 1 to 1.5 lbs.



## Raspberry Point Oysters, 100 count box

Raspberry Points are harvested from one of the most northern stocks of oysters in North America — New London Bay, Prince Edward Island National Park, Canada. These oysters take 6-7 years to reach market size. Raspberries are constantly manicured throughout the growth process to produce a perfect 3 to 3 1/2 inch small choice oyster that is a must have on any raw bar. They have a wonderful salty taste, clean flavor with a delightful sweet finish. Availability is typically strong year round except when moving ice and severe winter weather prevent the harvest.



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## USDA Choice Porterhouse & T-bones Steaks

With beef prices still at seasonal highs, IRP searched high and low to offer you an early summer grill steak special. We are cutting these USDA Choice shortloins end-to-end...meaning you will get both "Porterhouse and T-bone" cuts in the same box. We cut and trim in-house, and the steaks are vacuum sealed to ensure shelf-life and convenience. Take advantage of this sharp price — inventories will not last long.



## Veal Top Rounds — Domestic

The Veal Top Round is the most versatile muscle from the Veal Leg. They are completely denuded and will yield out around 90 percent. Easily fabricated into cutlets, the Veal Top Round is also tender enough to use for medallions and noisettes. They will weigh 8 lbs each and are sold by the case — two Veal Tops per case, fresh.



## Beef Shoulder Tender, 4 oz - 10 oz available

The Teres Major muscle is one of the most tender muscles in a steer. Located near the Flat Iron muscle, it is shaped like a Pork Tenderloin. Excellent grilled or pan seared, it's a great Steak Frite item or salad topper.



## Angus Flat Iron Steaks — USDA Choice, 4 oz - 10 oz available

The Flat Iron steak is the second most tender muscle in a steer. These Angus Flat Irons will have terrific marbling and will perform with a simple Montreal style seasoning or marinade. A unique feature of the flat Iron is that it plumps up when cooked. A 6 oz portion will have excellent plate appearance and a food cost less than \$5. (4 oz - 10oz available only at feature price)