



# seafood features

week of  
March 12-16, 2018

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## Canadian Atlantic Halibut, skinless, boneless (Mood Fishery)

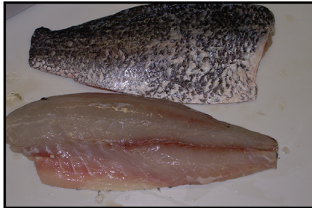
The Mood brothers, Corey and Almond, sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher continue to bring us great Halibut, landing 80 to 100 lb. fish, which produce large, thick fillets. Canadian Atlantic Halibut, because of their high fat content, are the best eating of the halibut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



## Jumbo Wild Striped Bass, skin-on, pin bones removed

Ocean City Maryland is still seeing good action on Striped Bass. Captain Bill and his fishing vessel Navigator will be out daily — weather permitting — bringing in these wild beauties. Get them while you can!

*Due to state regulations not available for sale in New Jersey.*



## Barramundi Fillet, skin-on, boneless

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised. The favored aquaculture farms for Barramundi are in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi.

Barramundi fillets are thick, with a high omega fat content. The flavor is sweetly mild, the flesh cooks up flaky, yet firm, and the skin crisps up beautifully. The fillets will run 1.5 to 2 lbs.



## Open Blue Farm Raised Cobia Fillet, skin-on, boneless

Cobia is one of the best eating fish in the world. Cobia's firm, broad flaked flesh and buttery fat content are similar to Chilean Sea Bass. Because they are solitary swimmers, Cobia was never viable commercially. In 2007 Ocean Blue Cobia Farms opened in the Caribbean waters of Panama. Using open ocean cage technology, Ocean Blue proved that Cobia were an excellent choice for Aquaculture. A decade later they have perfected raising this versatile, great eating sustainable seafood option.

*Kosher and Halal certified.*



## Irish Point Oysters, 100 count

This is a Prince Edward Island Cocktail size (2.75 inch) oyster. Grown in the Northern most point of PEI, Irish Point Oysters take over 4 years to reach their market size. The flavor profile of Irish Point Oysters is a cold sweet brine with crunchy meat and a smooth mineral finish.

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## Bonewerks Sous Vide Angus Chuck Roast

USDA Choice Angus Chuck Rolls are seasoned, seared, then braised in Bonewerks Demi-Glace. This versatile Angus sous vide roast is perfect for its ease of preparation and multiple applications.

Simply heat and use for:

•Beef Pot Pies •Tacos •Spring Rolls •Traditional Pot Roast

6 lb average, 3 per case



## Bonewerks Sous Vide Boneless Pork Butts

Duroc boneless Pork Butts are seasoned, seared and sous vide in Bonewerks Pork Glace.

Simply heat and use for:

•Asian Wraps •BBQ Pork Sandwiches •Tacos •Burritos •Paninis

6 lb average, 3 per case



## Buffalo Short Rib, bone-in

These 4-bone cross-cut Bison Short Ribs will weigh 14 to 16 oz.

5 lb case — 6 pieces per box, frozen



## Wild Boar Baby Back Ribs

These Wild Boar Baby Back ribs are an excellent bar snack or appetizer.

15 lb case — 2 each, 8 oz baby back ribs per pack



## Ground Goat — While supplies last!

In the quest for an exotic burger, goat has become a clear winner! With a mild, yet distinctive flavor. Ground goat meat works well in tacos as an appetizer as well!

12 lb case — 12, 1 lb packs per case

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