



# FEATURES

January 18-22, 2021



## **USDA Choice Beef Flat Iron Steaks (6,8, and 10 oz available)**

**\$9.99/lb (1FIS\*)**

These steaks are great on their own or used in bistro or entrée salad applications. Plenty of marbling ensures flavor, along with coveted tenderness.



## **Prime Reserve Pork Porterhouses (8, 10, 12, and 14 oz available)**

**\$7.39/lb (4PRPPH\*)**

"Prime Reserve" is our label of premium enhanced pork. This program adds natural fat back into the loin, creating marbling. This serves to retain moisture while cooking. The final result is a better eating experience for your guest.



## **Fresh Butterflied Bronzino (7/9 oz each, head-off, skin-on, boneless)**

**\$10.70/lb (SBWFB)**

This European Sea Bass is raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. Bronzino have a mild, sweet flavor, are food cost friendly, and are the perfect portion size.



## **Fresh Bluepoint Oysters (live in shell, 100 count bag)**

**\$69.00/bag (SOYBP)**

Our Blue Point oysters are harvested on the renowned oyster beds of the Norwalk/Westport Island Chain where shallow waters, swift currents, and sandy bottoms provide the conditions necessary for raising these wild oysters.



## **Mexican Wild Shrimp (16/20 Ct., shell-on, frozen, 5 lbs)**

**\$50.94/box (SZS1620W)**

These white Mexican wild shrimp are perfect for stir-fry, étouffée, gumbo, and pasta dishes.