



seafood features

week of
April 30 - May 4, 2018

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Atlantic Jumbo Black Sea Bass Fillet, skin-on, boneless

Black Sea Bass are found in two large bio-masses off the Atlantic Coast of the United States. The Mid-Atlantic stock, from Cape Cod to Cape Hatteras, and the Southern stock, from Cape Hatteras to the southern tip of Florida.

Captain Mike Copa is fishing for Jumbo Black Sea Bass in the waters off Ocean City MD, on his F/V Instigator. Capt. Mike "knows where the best spots are," and his short-day trips provide us the freshest Black Sea Bass possible.



New Zealand Swordfish Loins, skin-on, boneless

The New Zealand Sword are excellent cold water fish — the nicest fish we have seen since the Canadian season. The boats are fishing on two day sets and arriving at the docks daily. We are flying the fish in daily to ensure freshness. The fish range from 100-200 lbs each and are full of fat.



Large Day Boat Monkfish Fillets, skinless, boneless

Captain Joe and his crew on the F/V Seven Seas have developed a reputation for their ability to target Monk Fish in the waters of the Gulf of Maine. As a part time Scallop Boat Captain, Joe realized there was a market for Monk Fish that were not brought up mangled by a Scallop dredge. The quality of the meat on these fish is exceptional, and we clean them to the white. Fillets will average 12 to 24 oz.



Misty Point Oysters, 100 count box

Misty Points are grown off the barrier islands at the bottom of Virginia's Eastern Shore. These large (3 inch) oysters have deep cups and firm meat. They have a briny start followed by a smooth celery/grassy finish.



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Petite Tenderloin Steaks

Use your imagination with these petite Filet Mignons, as a twin or paired with scallops, shrimp, or a crab cake. Take advantage of these affordable and popular tenderloin steaks.

Available in 3, 4, and 6 oz sizes.



Veal Tomahawk Chop

This elegant and impressive long bone Veal Rack Chop will make for a great grill special. 16 oz each.



Double Bone Lamb Rack Chops

We are cutting grain fed Australian Lamb Racks into 2-bone, 8 oz Frenched Lamb Rack chops. They will weigh 8 oz each, 2 per pack, 10 lb box.



FreeBird Farms Airline Style Chicken Breasts

FreeBird Poultry Farms of Fredericksburg, PA, is our chicken partner in our Pennsylvania Proud Farm to Table program. This great eating chicken is raised by Amish and Mennonite family farmers, in free-roaming barns and never using antibiotics. The airline breasts will weigh 8/10 oz each and are packed 5 per cryovac.