



seafood features

week of
July 16-20, 2018



Yellow Fin Tuna Loins, skin-on, boneless

We are sourcing these world travelers from Capt. Akins on his Canadian F/V Let It Ride. Capt. Akins is landing these tuna at the docks daily where they are dressed, iced, and shipped to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.



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.



Hawaiian Opah Loins, skinless, boneless

The Opah, or Hawaiian Moonfish, season is in full swing, typically running April through August. Opah's pink to reddish flesh is firm, with a high fat content. It has found great success in sashimi applications and is especially suited to grilling. Captain Dave is doing day trips on his F/V Iron Lady. He returns to the docks each afternoon to meet the trucks that take his catch to Honolulu International for its overnight trip to Indian Ridge.



Chincoteague Salt Oysters, 100 count

Salt, salt, and more salt! Chincoteague Cultured Salt Oysters are grown in the salty waters surrounding Chincoteague Island and Assateague National Wildlife Refuge. These oysters are raised by Mike McGee, a true "Old Salt."



meat features

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Japanese Style Pork Belly

In Japan, braised Pork Belly (BUTA NO KAKUNI) is a favorite. The Japanese produce a meatier Pork Belly, leaving the spare rib meat on the belly and squaring off the fatty thin end. We are now producing this Japanese style belly — the rectangular shape and meatier body make this your new go to for Pork Belly dishes.

Fresh, 2 per pack, 10 lb average each



Wild Boar Baby Back Ribs

Texas Wild Boar are great eating, with a robust pork flavor, slightly nutty and sweet. Wild Boar Baby Backs are perfectly sized for a bar snack or appetizer.

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



Dry Aged Boneless Striploin

At Indian Ridge Provisions we dry age beef for 28 to 35 days in a separate sterile room with a constant temperature of 35 degrees and humidity at 70 percent. Weight loss happens during the first two weeks, as moisture evaporates from the meat. This loss of moisture concentrates the beef flavor. The next three weeks naturally occurring enzymes break down proteins in the connective tissues of the muscle fibers, which tenderizes the meat.

These well marbled Angus Dry Aged Strip Loins will make for a great high-end feature.

**Whole Boneless
Cut to Order**



Indian Ridge Black Angus Boneless Ribeyes

With Indian Ridge Black Angus Beef, you can expect consistent, flavorful, and tender beef that will set your establishment apart and keep your customers coming back. According to many, the boneless rib is still king among beef subprimal cuts. Offer a whole roasted “true” prime rib...OR...boneless ribeye steaks. Your summer menu can't go wrong either way.

**Split Case (2 pieces)
IRA Boneless Ribeye Steaks (8-16oz available)**