



seafood features

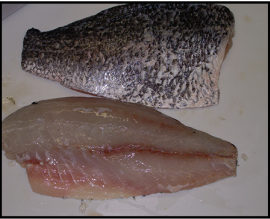
week of
May28 - June 1, 2018

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Mahi Fillet

The Ecuadorian Fleet continues to deliver stellar Mahi. Twenty pound and up fish are our preferred size, and Ecuador never disappoints. Mahi Mahi fillets are available skin-on with the pin bones removed, as well as boneless and skinless.



Barramundi Fillets, 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 sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.



Large Day Boat Monkfish Fillets, skinless, boneless

Captain Sal and his crew, sailing out of Boston on the F/V Maria Jo Ann, have developed a reputation for their ability to target Monk Fish. The quality of the meat on these fish is exceptional, and we clean them to the white. Fillets will average 12 to 24 oz.



Seasiders Oysters, 100 count box

Seasiders, as their name implies, are from the seaside of the Chesapeake Bay Eastern Shore. These oysters are full of ocean salt at the start with a Chincoteague Bay floral finish. Seasiders have the salinity of a Blue Point with the benefits of a tumbled farmed oyster.



meat/features

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Indian Ridge Angus Porterhouse & T-Bone Steaks

Indian Ridge Angus Porterhouse & T- Bone Steaks are without equal when it comes to consistent flavor and tenderness. Ask your rep. how an IRA steak on your plate can boost your profit margin. After cutting in house, we hand trim and clean these steaks of any bone dust.



Veal Strip Steak, Bone-in, Domestic (Kansas City)

Our veal is sourced from bull calves raised within a 200 mile radius. These calves are fed a milk-formula diet that produces a consistent color and tender texture in the muscles. With beef pricing being relatively high, it is a good time to consider an "alternative" meat protein like veal. These bone-in strip steaks are an affordable way to serve veal on your menu or feature board this weekend and offer a bold plate presentation.

12 oz, FROZEN



Silver Fern Grass-Fed Ground Beef Patties

Silver Fern, our grass-fed label, uses only Black Angus cattle that are truly pasture-raised. The cattle eat a natural diet containing NO GMOs and are not administered growth hormones or antibiotics. Studies show that grass-fed beef is more easily digested by the human body, and our program offers a burger that is sure to please the palate as well. For our grass-fed blend we use whole muscle chuck rolls and briskets.

12 lb case, FROZEN



Prime Reserve Frenched Pork Chops

Experience the ultimate in succulent juicy pork. Our Prime Reserve pork is enhanced with flavor rich pork trim resulting in increased marbling. These rack chops are hand frenched to provide an impressive plate presentation.

Available 8-16 oz sizes