



seafood features

week of
August 6-10, 2018

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Australian Cold Water Swordfish Loins

Captain Adam Whalen is currently working on the cold waters of the Coral Sea in his F/V Scorpion. They fish at night, bringing in their catch to Mooloolaba Harbour in the morning. From there they are quickly cleaned and taken to the airport for shipment to Indian Ridge. We only accept "Markers" — swordfish that weigh at least 100 lbs. This size fish will have acquired excellent fat and will have reproduced several times.



Carolina Mountain Farm Raised Trout Fillets, skin-on, boneless

Carolina Mountain started farming trout in 1980 in the cold, crystal clear waters of the western Carolina Mountains. The goal of Carolina Mountain is to produce the finest, freshest farmed trout available — a goal they have achieved. One taste and you will see how fresh and clean tasting this fish is. The fillets will average 6-8 oz each.



Rock Shrimp

After several lean years, Rock Shrimp are appearing in big numbers. The Gulf of Mexico population is especially abundant, and we are featuring peeled and deveined large (51/60ct) Rock Shrimp. Sold fresh in 8 lb tubs.



Sweet Jesus Oysters, 100 count box

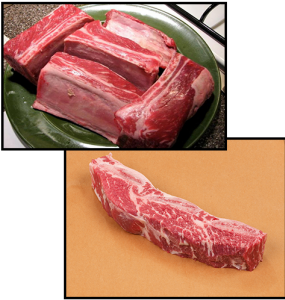
Tal Petty started raising oysters as a hobby on his farm in Hollywood MD, simply calling them Hollywood oysters. As the Hollywood Oyster Company grew, Tal moved one group of oysters closer to the Chesapeake Bay, which gave them a sweeter, more subtle cucumber flavor and a smooth finish. He named them "Sweet Jesus" after a comment voiced by a farm hand when they were first harvested.



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Bone-in Beef Short Ribs

Short Rib plates possess some of the richest meat in the entire animal. Heavily marbled — when smoked, braised or cooked sous-vide style these gems provide great flavor and a bold presentation. This week we are featuring both “Flanken-Style” (saw cut across the bones) and “Single-Bone” (resembles a large pork spare rib). Because of their size versatility, short ribs are in-play for both small plate applications as well as large signature dishes.



Frenched “Tomahawk” Pork Rack Chops

Nothing quite matches the presentation of a long-bone “tomahawk” frenched rack chop. This cut became popular years ago with beef, and recently, IRP introduced the pork tomahawk. Chefs will love the bold signature presentation combined with a favorable price point — making this a great mid-summer protein option.



Spanish Rabbit Hind Legs

Grupo Hermi has been raising rabbits for over 40 years. They produce Europe’s favorite rabbit, renowned for its flavor and tenderness. This week we are featuring Hermi’s Rabbit Hind Legs. Each leg will weigh 6/7 oz.

Frozen, 10 lb case — Two packs of 12 legs each per case.



Cucina Della Cucina Meyer Lemon Ricotta with Wild Arugula Ravioli

Cucina’s Meyer Lemon Ricotta with Fresh Wild Arugula Ravioli is great as a vegetarian entrée, appetizer, or main dish accompaniment. This ravioli is filled with smooth, creamy ricotta and Meyer Lemon accented with local wild arugula. It bursts with sweet and tangy flavor in each bite. Cucina’s pastas are all made the way a gourmet chef would make them — by hand — using the utmost care and only the finest ingredients.