



seafood features

week of
August 13-17, 2018



Yellow Fin Tuna Loins, skin-on, boneless, 10-15 lbs average

We are sourcing these world travelers from Australia, where they are landing at the docks daily then 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.



Large Mahi Fillets, skin-on, boneless

The Brazilian Fleet continues to deliver stellar Mahi. Twenty pound and up fish are our preferred size, and Captain Gabriel Santos, a third-generation fisherman, never disappoints. Several vessels under his guidance and ownership are going in and out daily and overnighting their fresh catch to Indian Ridge.



Organic PEI Mussels, Packed 10 lb

From seeds to mature mussels, every facet of Organic Ocean Mussels' long-line farming and processing practices are given the care and attention that organic seeking consumers demand in today's marketplace. Global Trust has been an international leader in aquaculture certification since the 1990s and Organic Ocean Mussels is proud to have their mussels accredited as organic through their systematic protocols and proven standards.



Lady Chatterley Oysters, 100 count

Lady Chatterley Oysters are grown and harvested in a completely ecologically sound and environmentally sustainable manner on the hard-packed sand floor of the Northumberland Strait, between PEI and New Brunswick, Canada. Lady Chatterley's are very deep-cupped and are coming in at roughly three to three and a quarter inches in length. They are full flavored with a clean ocean finish.



meat features

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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.



Silver Fern 100% Grass-fed Striploins

Our grass-fed program, called Silver Fern, uses only Black Angus cattle that are 100% pasture-raised and grass-fed. The cattle eat a natural diet containing NO GMOs, and are not administered growth hormones or antibiotics. One of the aspects that makes this program different is the fact that it is breed-specific, meaning only Black Angus cattle. This ensures a better eating experience combined with the dietary benefits of a grass-fed steak.



Lamb Patties

Industry reports show that burger patties continue to be hot in a variety of different restaurant concepts. While beef is king, other species of patties allow operators to offer variety and maximize profit. Create separation between your kitchen and your competition — these lamb patties are just the right size to “beat the heat” for a mid-summer feature.

8 lb case, 24pc/case



“Ovation” brand 4-bone Lamb Racks

New Zealand has ample grass-lands and the perfect climate for raising livestock. Their lamb has gained favor throughout the years for taste and texture; however, the “knock” has always been their small size. These racks crush that stereotype, offering you a 10oz 4-bone portion! They are grass-fed, GMO free, and raised all-naturally. Use 1 rack per portion and save on labor and yield, while serving a great-tasting profitable lamb protein.

12.5lb case