



# seafood features

week of  
May 21-25, 2018

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## 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 (61/70ct) Rock Shrimp. Sold fresh in 8 lb tubs.



## Copper Shoals farmed Redfish, skin-on, boneless

Red Drum is a wildly popular game fish, from Florida to Mexico, and these anglers know what a great eating fish it is as well. Copper Shoals Farms of Texas sustainably raises Red Drum, also known as Redfish, outside of Port O'Connor, on the Gulf Coast of Texas. Jim and Vicki Ekstrom oversee this family business, carefully monitoring all stages of growth. The result has been a high-quality Redfish that is leading the comeback of this excellent fish to menu's around the country. The fillets will weigh 1 to 1.5 lbs.



## Nantucket Lightship U/10 Dry Sea Scallops, packed to spec.

The United States Scallop fishery is the largest in the world, and the best managed. This is done by catch limits, but more importantly, the rotation of Scallop fishing grounds. Nantucket Lightship is one of these rotational areas.

This is the time we see the most abundant catches and excellent pricing of U/10 scallops from day trips by boats like the F/V Friendship, piloted by Captain Gabe, and the F/V Nordic Pride, piloted by Captain Ron.



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## PA Proud Ground Beef Patties — 6, 7, or 8 oz

Your search is over for a true source-verified “farm-to-table” beef program. Indian Ridge has partnered with Hershey Angus Beef located in Lancaster County, PA. This 4th generation family owned farm raises corn, wheat, barley...and of course...Black Angus cattle. These fresh patties are produced every day here at Indian Ridge from premium steak trimmings. A great local burger — what could be better for your Memorial Day feature board?



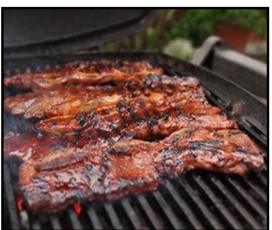
## Pork Cheeks

Pork cheeks continue to be a popular “alternative” cut for chefs and patrons alike. Cheeks are valued by those in the know, because of the fact it is lean but with plenty of collagen and connective tissue to keep it extremely moist. Perhaps a BBQ infused braised preparation is in order to kick off the summer? Any way you prepare, these gems are a great money-maker. Our pork cheeks are processed locally and are packed in convenient 10 lb boxes.



## Cucina Della Cucina Vegetable Mélange Ravioli

Cucina's location in the San Fernando Valley is ideally suited for sourcing the freshest vegetables. They blend roasted zucchini, carrots, sautéed spinach with fresh garlic, basil, and sundried tomatoes. The pasta is one side spinach and the other side tomato. This great Vegetarian option is Packed 120 pcs per case, approx. 1 oz. each.



## Korean Style Beef Short Ribs

These thin cut, Flanken Style, cross-cut short ribs, or Kalbi in Korean, are a signature dish at any Korean BBQ joint. Marinated then quickly grilled, they turn out tender and delicious.