



seafood features

week of
February 12-16, 2018

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Red Snapper Fillets, skin-on / PBO

The Gulph of Mexico has recovered nicely, and is producing Red Snapper with good landings of 2 to 4 lb fish, our preferred size for Snapper. These fish will yield 8-10 oz. fillets, perfect as a serving.

price: \$14.95/lb, code: SRSF



Farm Raised Butterfly Bronzino, head-off / PBO

This European Bass is farm raised in the Mediterranean. Turkey produces the highest quality fish, which comes airfreighted to us with the head off, pin bones removed, and the tail left intact. The fillets will weigh 7 to 9 oz. Great tasting, this versatile fillet has excellent plate coverage and goes to the plate under \$6.

price: \$11.25/lb, code: SBWFB



Large Mahi Fillets

This well managed fishery ushers in the start of the Costa Rican season. They bring us excellent quality, large Mahi that is affordably priced and ready to start going on menus. We only bring in fish that are 20 lbs and over. This is important from a portioning and flavor stand point, as well as conservation.

Skin-on / PBO price: \$9.75/lb, code: SMM

Skinless / PBO price: \$10.50/lb, code: SMMBS



Yellowfin Tuna Loins, skin-on / PBO

We are flying in beautiful "Ahi" Yellow Fins from Hawaii. Graded at the dock for fat content. We only accept 2+ and #1 fish, which also must weigh at least 60 lbs, and not larger than 80 lbs. These are best suited for restaurants, allowing for good thickness when portioning.

#1 Grade price: \$15.95/lb, code: STUNALA

2+ Grade price: \$13.50/lb, code: STUNAL



Large Australian Sword Loins

Known as Broadbills in this part of the world, boats are currently working in the cold waters of the Tasman Sea. They fish at night, bringing in their catch to Malua Bay in the morning. From there they are quickly cleaned and taken to the airport for shipment to us. We only accept "Markers" — Swordfish that weigh at least 100 lbs. This size fish will have acquired excellent fat and have also reproduced several times.

price: \$13.95/lb, code: SSWFL



Large East Coast Day Boat Halibut Fillet, skinless / PBO

The Mood brothers, Corey and Almond, sail from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher for Halibut daily. 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.

price: \$18.95/lb, code: SHF

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meat/features

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Buffalo Hanging Tenders

The Durham Ranch Bison Ranch in Wright, Wyoming is at the forefront of Buffalo meat suitable for fine dining. They raise their Bison on 55,000 acres of natural grasses, then finish them on grain. This produces a tender, slightly sweeter beef flavor. No hormones or antibiotics are ever used. The Buffalo Hanging Tenders will weigh 1.5 to 2 lbs each, packed 8 per box.

price: \$12.70/lb, code: W24067



Lamb Osso Bucco

These Colorado Lamb Shanks are cut 4 inches in length, will weigh 10/12 oz each, and are packed 20 per box.

price: \$10.75/lb, code: 20B4



Spanish Iberico Pork St. Louis Ribs

The Aljomar family has been raising Iberico Hogs for 3 generations in the central mountainous region of the Spanish Iberian Peninsula. What sets Iberico pork apart from traditional pork is the incomparable taste of the meat. This meat from specially bred 'Pata Negra' pigs and is complemented by its ample marbling. St. Louis Ribs are an affordable and versatile way of introducing this exceptional pork to your clientele. The ribs will weigh 2.5 to 3 lbs, packed 8 per case.

price: \$4.98/lb, code: 4PSLRI



Dry Aged Boneless Striploin

Aged 28-Days or longer in our Dry Age room, these steaks are a great high-end feature.

Whole Boneless, price: \$9.49/lb, code: 1DA180A

Cut to Order, price: \$10.77/lb, code: 1DA180AC



Japanese Style Wagyu Rib Eye Steaks

These beautifully marbled thin slices of Wagyu Rib Eye are popular in Japan for use in "Yakiniku," where the slices of Wagyu Beef are marinated and quickly seared, their take on Western BBQ. The steaks will weigh 8 oz, and there are 3 packs of 6 Wagyu Rib Eye slices per box.

price: \$9.94/lb, code: W57934