



seafood features

week of
April 2-6, 2018



Australian Cold Water Swordfish Loins

Captain Dobby McDougal is currently working on the cold waters of the Coral Sea in his fishing vessel Straight Shooter. 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 us. 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.



Wahoo Loins, skin-on, boneless

One of the best eating fish in the ocean, Wahoo is an excellent value in a grilling fish. The flesh is firm, yet flaky when cooked, with a sweet, mild flavor. Captain Jose Valdez is working the South Atlantic in his fishing vessel Papaco as Wahoo begin to congregate and move toward the Gulf of Mexico for their annual spawn. Filets will average 8 lbs.



Hawaiian Opah Loins, boneless, skinless

The Opah, or Hawaiian Moonfish, season has started, typically running April through August. Opah's pink to reddish flesh is firm, with a high fat content. It has found great success in sashimi applications and is especially suited to grilling. Captain Glen Tanaka sails from Honolulu on the fishing vessel Kailua, doing day trips, returning to meet the trucks that will take his catch to Honolulu International, for their overnight trip to Indian Ridge.



Misty Point Oysters, 100 count box

Misty Points are grown off the barrier islands at the bottom of Virginia's Eastern Shore. These large (3 inch) oysters have deep cups and firm meat. They have a briny start followed by a smooth celery/grassy finish.



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Indian Ridge Angus Beef Kansas City Strip Steaks

Our Indian Ridge Black Angus Beef program sources cattle from small, independent packers located in the Mid-West. This allows us to offer consistent quality that grades out USDA Choice or higher. Available in portion sizes ranging from 12 to 20oz.



Domestic Loin Lamb Chops

The T-Bone and Porterhouse chops of Colorado Lamb, these Lamb chops are a great way to menu domestic lamb, the best eating lamb in the world. Typically menued as twin Lamb chops, two four ounce Loin Lamb chops go to the plate for only \$6.50. Available in portion sizes ranging from 4 to 8oz.



All Natural Duroc Pork Tenderloins Tournedos

These antibiotic free Pennsylvania Duroc pork tournedos are portioned 6oz, 2 per pack. Send a 12oz portion (2 - 6oz. tournedos) to the plate for \$5.17 per portion. Sold in 15 lb cases, frozen.



Indian Ridge Beef Sliders

Our Angus Chuck blend ground beef is made into a petite two ounce patty. Perfect for bar menus, appetizers, and banquets. Sold in 12lb. boxes, frozen.