

A top-down view of two whole fish, likely sea bream, resting on a wooden cutting board. The fish are surrounded by fresh ingredients: lemon slices, rosemary sprigs, garlic cloves, and various salts and peppers. A stylized fish logo is overlaid on the center, containing the text 'THE FISHERY' and 'Driscoll FOODS'.

THE FISHERY

Driscoll
FOODS

Hand Cut Fresh Seafood

THE FISHERY

OUR SQF- AND HAACP-CERTIFIED FISHERY BRINGS IN AROUND 25,000 POUNDS OF FISH EACH WEEK, ALL HAND-CUT TO ORDER BY OUR SKILLED TEAM OF 12-14 CUTTERS, WITH NEXT-DAY DELIVERY AVAILABLE. THROUGH OUR BOAT TO TABLE PROGRAM, WE SOURCE SEAFOOD DIRECTLY OFF THE BOATS AT THE JERSEY SHORE. OUR SHELLFISH IS CAREFULLY SELECTED FROM P.E.I. CANADA DOWN TO VIRGINIA, LOGGED DAILY, AND INSPECTED UNDER STRICT STATE GUIDELINES TWICE A YEAR.

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FRESH FISH

ARTIC CHAR



Whole #300557, 1/5-6 lb
Filet #300369, 1/10 lba

TASTE: Rich, mildly sweet with a hint of salmon flavor
TEXTURE: Medium flakes, moist and tender

 Bake, Grill, Roast, Sear, Smoke

BLACK SEA BASS



Filet #961619, 1/10 lb
Whole #961615, 1/10 lba

TASTE: Mild and delicate, slightly sweet
TEXTURE: Firm, lean, and flaky

 Bake, Broil, Grill, Sauté, Steam

BRONZINO



Filet 4/6 oz #025466, 1/10 lba
Filet Skin On #110060, 1/10 lb
Filet 7/8 oz Skin On #025468, 1/10 lb
Filet 8/9 oz #025488, 1/10 lb
Filet Side Skin On #025501, 1/10 lba
Scaled & Gutted #025478, 15/22 lba
Butterflied #025465, 1/10 lb
Whole Greek #025486, 1/10 lb
Whole Head & Gut* #225495, 1/10 lb

TASTE: Delicate, mild, and slightly sweet

TEXTURE: Flaky, tender white flesh

 Bake, Grill, Pan-Roast, Sauté, Steam

BROOK TROUT



Filet #962001, 1/10 lba
Head On Butterfly #961998, 7/10-12 oz

TASTE: Mild, nutty, and slightly earthy flavor

TEXTURE: Delicate and tender

 Bake, Grill, Pan-Fry, Smoke, Sauté

CATFISH



Filet 7/9 oz Fresh* #961009, 1/15 lb

TASTE: Mild and slightly earthy or sweet
TEXTURE: Moist, firm, and flaky

 Fry, Grill, Bake, Sauté, Blacken

CHILEAN SEA BASS



12/14 oz* #961670, 1/10 lb
Filet Skin On #109291, 1/10 lba
Headed/Gut #025479, 1/18-25 lb
Trimmings #300278, 1/10 lba
Filet Skin On* #963014, 1/10 lba
Filet Skinless* #963051, 1/10 lba
8 oz* #961673, 1/10 lb
Belly Portion #109513, 20/8 oz
Portion Square #191291, 27/6 oz
8 oz Square Cut #300269, 20/8 oz
6 oz Square Cut #300365, 27/6 oz
4 oz Square Cut #300366, 40/4 oz

TASTE: Mild with a slight sweetness
TEXTURE: Tender, buttery "melt in your mouth" flesh

 Broil, Grill, Poach, Sauté, Smoke, Steam

COD



Filet Skinless Refreshed #961499, 5/1-2 lb

TASTE: Mild and slightly sweet flavor

TEXTURE: Flaky, moist, and firm



Bake, Broil, Fry, Poach, Sauté, Steam

FLOUNDER



Filet Fresh* #961616, 1/6-8 oz
Whole Fresh 1-2 lb* #961080, 1/10 lb

TASTE: Very mild, slightly sweet flavor

TEXTURE: Fine, delicate flakes



Bake, Sauté, Broil, Steam, Fry

FLUKE



Filet Locally Caught #300252, 1/10 lb
Filet* #110576, 1/10-12 oz
Whole 2-2.5 lb #025515, 1/10 lb

TASTE: Delicate, mild flavor

TEXTURE: Fine flakes, soft and tender



Bake, Sauté, Broil, Fry

GROUPER



Filet Skin Off* #090110, 1/10 lb
Filet Skin On #025650, 1/10 lb
Whole Fish 3-5 lb* #025481, 1/10 lb

TASTE: Mild, slightly sweet flavor

TEXTURE: Firm, chunky white flesh



Bake, Broil, Grill, Sauté, Steam

HADDOCK



Filet Skin Off* #300213, 1/12 up
Filet 10/12 Skinless #300418, 1/10 lb
Filet Skin On* #109655, 1/10 lb

TASTE: Mild and slightly sweeter
than cod

TEXTURE: Fine flakes and tender flesh



Bake, Broil, Fry, Poach, Sauté

HALIBUT



Cheeks #210245, 1/10 lb
Filet Fresh Skin On #025452, 1/10-15 lb
8 oz Skin Off Portion #109261, 20/8 oz
8 oz Skin On Portion #109692, 20/8 oz
6 oz Skin Off Portion #300399, 1/10 oz
Whole #025483, 1/1 pc

TASTE: Gentle flavor that resembles
the sweet taste of crab or clam

TEXTURE: Large flakes and a firm but
tender texture



Bake, Broil, Deep Fry, Grill, Poach, Sauté, Steam

JUMBO COD



Loin #109686, 1/10 lb

TASTE: Mild, slightly sweet flavor

TEXTURE: Large flakes with firm
but tender meat



Bake, Broil, Fry, Sauté, Steam

MAHI MAHI



Filet Skin Off #025476, 1/15 lb
Filet Skin On #025475, 1/15 lb
Whole Fresh Wild #025484, 1/10 lb

TASTE: Mild, slightly sweet and
fruity flavor

TEXTURE: Firm and lean with large
flakes



Grill, Bake, Sauté, Broil, Fry

MONKFISH



Filet Fresh #025485, 1/10 lb

TASTE: Mild, sweet flavor similar
to lobster

TEXTURE: Dense, firm, and meaty



Bake, Grill, Poach, Roast, Sauté

RED SNAPPER



Filet #024565, 1/10-15 lb
 Filet 10-12 oz #025451, 1/10 lba
 Filet 8-10 oz #025453, 1/10 lba
 Scaled & Gutted #025450, 1/10 lba
 Whole #025493, 1/1-2 lbs
 Whole 2-2.5 lb #025513, 1/10 lb
 Whole 3-4 lb* #025463, 3/4#avg

TASTE: Mild, slightly sweet flavor
TEXTURE: Lean, firm texture with fine flakes

 Bake, Broil, Grill, Poach, Steam, Sauté, Fry

SWORDFISH



Loin Boneless* #110503, 1/5 lb
 Loin Boneless Fresh #961055, 1/10-15 lb

TASTE: Mild to sweet flavor
TEXTURE: Moist, meaty flesh

 Bake, Broil, Grill, Sauté, Smoke

TILE FISH



Filet Locally Caught #300245, 1/10 lba
 Whole #209322, 2/10-20 lb

TASTE: Mild, sweet flavor similar to lobster or crab

TEXTURE: Firm, flaky white flesh

 Bake, Broil, Grill, Pan-Fry, Sauté

TUNA



Loin #1 Blood Line Out #300408, 1/10 lba
 Loin #1 Wild Fresh Red #961461, 1/10 lba
 #2 Skin Off* #191278, 1/10 lb
 2+ Blood Line Out #191277, 1/14 lb avg
 Fresh No Skin/Blood #110504, 1/5 lb
 No Tail Skin On Blood Line In #025527, 1/14 lb

TASTE: Rich, meaty, and savory flavor
TEXTURE: Firm and meaty with a dense, smooth consistency

 Grill, Sear, Sashimi, Sushi

STRIPED BASS



Filet Skin On #025505, 1/10 lba

TASTE: Mild, sweet, and clean flavor
TEXTURE: Firm, white flesh with medium flakes

 Bake, Grill, Broil, Roast, Pan-Sear

Fresh fish is brought in daily
 and subject to availability -
 Contact your Driscoll Foods
 Sales Rep

*Special Order

CONTACT YOUR SALES REP TO GET IT
 ENGRAVED WITH YOUR LOGO!

ITEM #110440, 1/25 PCS



#110439, 1/25 CT

SALMON

ITEM #	DESCRIPTION	PACK
025528	SALMON WHOLE ATLANTIC*	1/14-16 CT
961232	SALMON FILET 3/4 LB SKIN ON	1/30 LBA
300351	SALMON FILET 3/4 LB SKINLESS	1/30 LBA
225529	SALMON WHOLE FAROE ISLAND	1/6-7 LB
300506	SALMON FILET FAROE SKIN ON	3/4/5 LB
300502	SALMON FILET FAROE SKINLESS	2/4/5 LBA
025499	SALMON FILET ORA KING	1/10 LB
110456	SALMON ORA KING WHOLE*	1/10 LB
300207	SALMON FILET CHILEAN SKIN ON	3/2-3 LB
300204	SALMON FILET SCOTTISH	1/10 LBA
025523	SALMON FLAKES	2/5 LBA
109385	SALMON PORTION 4 OZ TAIL	40/4 OZ
100310	SALMON TRIMMING	1/10 LBA

FAROE ISLAND SALMON



NORTH ATLANTIC SALMON



WILD SALMON



SALMON POKE FRESH CUT

ITEM #301496, 1/10 LB



PORTIONS

ITEM #	DESCRIPTION	PACK
300262	SALMON PORTION ATLANTIC SKIN ON	27/6 OZ
300284	SALMON PORTION ATLANTIC SKIN ON	40/4 OZ
300202	SALMON PORTION ATLANTIC SKINLESS	26/6 OZ
300214	SALMON PORTION ATLANTIC SKINLESS	40/4 OZ
300280	SALMON PORTION ATLANTIC SQUARE	40/4 OZ
300370	SALMON PORTION ATLANTIC SQUARE	26/6 OZ
300415	SALMON PORTION FAROE	40/4 OZ
100267	SALMON PORTION FAROE ISLAND*	1/7 OZ
110100	SALMON PORTION FAROE SKINLESS	1/8 OZ
961189	SALMON PORTION FAROE SKINLESS	40/4 OZ

SHELLFISH



CLAMS

LITTLENECK 1.5"-2" 8-11 per lb

#191284	CLAMS LITTLENECK FRESH*	1/400 CT
#961222	CLAMS LITTLENECK FRESH DOMESTIC	1/100 CT
#961246	CLAMS LITTLENECK RHODE ISLAND	1/200 CT
#109387	CLAMS LITTLENECK FARMED	1/400 CT
#961233	CLAMS LITTLENECK DOMESTIC	1/100 CT
#161222	CLAMS LITTLENECK FRESH	1/100 CT
#961224	CLAMS LITTLENECK FRESH DOMESTIC*	1/400 CT
#961243	CLAMS LITTLENECK FRSH DOMESTIC*	1/35 CT
#191275	CLAMS LITTLENECK JERSEY LEGAL	1/100 CT
#961247	CLAMS LITTLENECK RHODE ISLAND*	1/400 CT
#191300	CLAMS LITTLENECKS	1/200 CT

 Best for raw on the half shell, popular choice for pasta

MIDDLENECK 2"-2.5" 7-9 per lb

#961225	CLAMS MIDDLENECK FRESH DOMESTIC*	1/100 CT
#682186	CLAMS MIDDLENECK	1/200 CT
#951222	CLAMS MIDDLENECK FRESH*	1/50 CT
#961281	CLAMS MIDDLENECK FRESH DOMESTIC	1/100 CT
#191280	CLAMS MIDDLENECKS FRESH	1/200 CT

 Plump sweet meats. Enjoy raw or with white wine & garlic

TOPNECK 2.5"-3" 4-7 per lb

#191273	CLAMS TOPNECK FRESH	1/100 CT
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 Briney, ideal for clams casino. Suitable for grilling, baking & stuffing

CHERRYSTONE 3"-4" 3-5 per lb

#191276	CLAMS CHERRY STONE FRESH	1/100 CT
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 Slight chew, popular choice for clam chowder

CHOWDER 4"-6" 2-4 per lb

#191286	CLAMS CHOWDER*	1/100 CT
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 Tough meat, sharp brine. Great for chowder, fritters, & sauces



MUSSELS

#961411 PEI MUSSELS 1/10 LB



OYSTER FLAVOR WHEEL



OBJECTIVE:

DEFINE OYSTER'S OVERALL FLAVOR BY IDENTIFYING TASTE, TEXTURE & AROMATIC FINISH

TASTING TIPS:

- DO NOT DISCARD THE OYSTER LIQUOR.
- CHEW THE OYSTER 3-4 TIMES TO EVALUATE ITS TEXTURE AND TO INITIATE THE AROMATIC FINISHES.

HOW TO USE:

BEGIN BY IDENTIFYING THE OYSTER'S TASTE AND NOTING IT'S SALT CONTENT ON THE BRINCE SCALE. FOLLOW THE WHEEL CLOCKWISE TO NOTE IT'S TEXTURE AND FINISH. YOU WILL FIND MULTIPLE ATTRIBUTES IN EACH SECTION.

HAVE A TOAST

OYSTER AND BEVERAGE PAIRINGS

		WINE	BEER	SPIRITS
EAST COAST	MINERAL	DRY + ACIDIC <i>vinho verde</i>	HOPS + MALT <i>american ale</i>	SAVORY + SMOKEY <i>mezcal</i>
	BRINY	SPARKLING + FLORAL <i>cava</i>	CRISP + EFFERVESCENT <i>lager or stout</i>	HERBAL + SWEET <i>chartreuse</i>
	SWEET	SWEET + ACIDIC <i>muscadet</i>	SWEET + SOUR <i>lambic</i>	BITTER + SWEET <i>dry sherry</i>
WEST COAST	CREAMY	CRISP + CITRUS <i>pinot gris</i>	SHARP CITRUS <i>bohemian pilsner</i>	BUBBLES + CITRUS <i>tequila</i>
	MINERAL	SWEET + FRUITY <i>muscadet</i>	SWEET + AROMATIC <i>saison or gose</i>	SWEET + BITTER <i>vermouth</i>

fresh OYSTERS

DUXBURY OYSTERS #300435, 1/100 ct Duxbury, Massachusetts

Larger 4" Select Size
Extra plump meats and wide round shell shape. Their well-balanced flavor and sweet-buttery texture make them a great choice for the perfect Atlantic oyster.

WELLFLEET OYSTERS #300436, 1/100 ct Wellfleet, Massachusetts

3.25-3.5" Classic farmed oysters. Deep cups and clean, dark shells. Located in the smack of the Cape's most notorious oyster growing towns. One of the last known locations to support a thriving wild oyster population, Wellfleet makes for a great farm town.

BEAVER TAILS OYSTERS* #961421, 1/100 ct Narragansett Bay, Rhode Island

3"-3.5". Beaver Tail oysters are grown from planted seed at Salt Water Farms in the East Passage of Narragansett Bay, Rhode Island and will reflect its name by the shape characteristic of a beaver's tail.

WATCH HILL OYSTERS #300438, 1/100 ct Winnapaug Pond, Rhode Island

3"-3.25". Grown in the shallows of Winnapaug Pond year-round and protected by the Misquamicut Beach, these oysters have a unique flavor. Starting with crisp brininess and finishing with a mellow buttery flavor, they are the oysterman's oyster.

BLUE POINT OYSTERS #191274, 1/100 ct Long Island Sound, Connecticut

3" - 4". Connecticut Blue Point Oysters are grown on leased grounds in a wild environment without cages or traps. They are chock full of mildly salty, mouthwatering meats that are enjoyed by the masses. It is one of the most recognized oysters in the US market and beyond.

ROSE COVE OYSTERS #300535, 1/100 ct Long Beach Island, New Jersey

Farm-raised in back bays, Rose Coves are grown in cages on a sandy beach where the tides and wind naturally tumble the oysters into their deep cupped shape. The flavor profile for these is the perfect balance of sweetness and brine.

SLOOP POINT OYSTERS #300538, 1/100 ct Mantoloking, New Jersey

Sloop Points are able to pack a lot of oyster into a compact shell. These are great for the beginner oyster connoisseur, this cocktail sized product touts easy shucking and easy eating. Not too salty, not too sweet with a beautiful and consistent pearly polished shell.

STORMY BAY OYSTERS* #300644, 1/100 ct Delaware Bay, New Jersey

3.5" - 4". Prepare for the storm of flavor when you indulge in one of these hearty oysters! These deep-cup oysters are just bursting with meat. They have a subtle ocean flavor, just enough to compliment the rich, sweet finish. They are a great addition to any raw bar or dinner event.

HOG ISLAND OYSTERS #300600, 1/100 ct Hog Island Bay, Virginia

3 7/8"-3.5" These oysters draw their extremely briny flavor from the pure, pollution free seawater of Virginia's eastern shore, tucked just inside the protection of Hog Island.

PEMAQUID OYSTERS #300470, 1/100 ct Damariscotta River, Maine

3"-5". A "Maine institution", well-known for their full meats, pristine flavor, and hearty shells. Pemaquid Oysters are one of the Northeast's most beloved bivalves.

MERASHEEN BAY OYSTERS* #300559, 1/100 ct Newfoundland, Canada

2"-3". Merasheen Bay oysters are a boutique cocktail oyster with a cup full of meat, and a burst of lingering salinity on the front with a melange of seaweed notes and slight minerality. You can expect a long-lasting fresh ocean finish. They are notes for their strong shell, and easy to find hinge.

FIRE LAKE OYSTERS #300448, 1/100 ct PEI, Canada

2.5" - 3". Fire Lake Oysters are sourced through the pristine waters of Atlantic Canada. Shells are both thick and chip-resistant, a trait sure to be appreciated by rookie shuckers and veterans alike.

SHERWOOD ISLAND OYSTER* #300500, 1/100 ct Westport, CT

3". Sherwood Island Oysters offers a boutique, cultivated and consistent oyster. Known to be smooth with a deep cup and crisp meat. The Sherwood Millpond is an estuary and has optimum waterflow, nutrients, salinity and temperature for cultivating oysters. The balance of the briny Atlantic with the vegetal streams make our oysters famous.

BEAUSOLEIL OYSTERS #300419, 1/100 ct New Brunswick, Canada

2.5". Beau Soleil Oysters are plump and firm with a delicate sweet flavor, a mild brininess, and a slight taste of yeast in the finish. The mild flavor profile and sweet finish make Beau Soleil an excellent choice for someone trying oysters for the first time. These petite oysters are grown in floating trays that never touch the ocean floor. The gentle rocking of the waves creates shells of almost identical size and shape.

LUCKY LIME OYSTERS #300446, 1/100 ct New London Bay, PEI, Canada

3" Looking for a fabulous appetizer? You're in luck. The Lucky Lime Oyster is full of delicate meat bursting with briny, smooth, ocean flavor. These oysters are always in high demand and limited quantities, the Lucky Limes are for the distinguished oyster slurper looking for subtle taste variations in their half shell offerings.

IRISH POINT OYSTERS #300437, 1/100 ct Hunter River, PEI, Canada

2.5" - 3". Irish Points are wonderfully shaped bottom grown oysters with excellent meat quality. Superb salty taste is the result of the cold water and strong tides that run between Hope River and the Gulf of St. Lawrence.

RASPBERRY POINT OYSTERS* #300527, 1/100 ct New London Bay, PEI, Canada

3"-3.5" Harvested from one of the most northern stocks of oysters in North America, these oysters take 6 to 7 years to reach market size. They have a wonderful salty taste, clean flavor with a delightful sweet finish.

SHINY SEA OYSTERS #109506 1/100 ct New London Bay, PEI, Canada

2.75" - 3". The Shiny Sea Oyster presents itself beautifully on the half shell for the delicate oyster slurper. The cups are full, with plump meats that have an immediate salty taste and end with a subtle, sweet finish.

FANNY BAY OYSTER #300305 1/100 ct Baynes Sound, British Columbia

3"-4". Fanny Bay Oysters have a full body and showcase the mineral flavors of the Baynes Sound, an area known for its rich and productive waters on the southern third of Vancouver Island. They have a tough shell from being tossed around on the rocky beaches of Fanny Bay and are harvested at a perfect half-shell size.

GOOSEBERRY BAY OYSTERS #300529, 1/100 ct PEI, Canada

3"-3.5" Gooseberry Bays are farmed and spend their entire grow out (four to five years) in ADPI bags. For majority of their grow out, the Gooseberry Bays are suspended at the top of the water column as the bags are positively buoyed. This method of grow out exposes the oysters to the sun's rays (resulting in thickening of the valves), holds them squarely in the nutrient-rich tidal wave.

MALPEQUE OYSTERS #300304, 1/100 ct PEI, Canada

2.75" - 3.25" This is one of the most famous northern Atlantic, cold-water, wild oyster available today. Naturally growing standard-grade Malpeques have curvaceous flaked shell that is hardened from growing untamed in natural elements.

PINK MOON OYSTERS #300428, 1/100 ct PEI, Canada

2.5"-3". Pink Moon oysters are harvested at one of the most northern stocks of in North America. These cocktail sized oysters have a wonderful salty taste, clean flavor and sweet finish.

BLACKBERRY POINT OYSTERS #300526, 1/100 ct Foxley River, PEI, Canada

3"-4". Harvested from the waters of Northwestern Prince Edward Island where the Foxley River and the Conway Narrows blend together. Blackberry Points resemble Malpeque's in flavor but are reliably plump and deep-cupped.

BARSTOOL COCKTAIL OYSTERS #300357, 1/100 ct PEI, Canada

2.5" - 3". This chef-ready cocktail oyster offers a clean, crisp, salty yet sweet flavor that is sure to be a hit. It is a nicely cupped oysters cultivated by suspension in the clean, cold waters of Rustico Bay.

LOVE SHUCK OYSTERS #300146, 1/100 ct
Damariscotta River, Maine
2.5" - 3". Raised in the nutrient rich waters of the Damariscotta River, these beautifully shaped, deep cupped oysters have a crisp, mineral brine, a meaty texture and a sweet finish.

LITTLE BITCHES OYSTERS #309507, 1/100 ct
Occohannock Creek, Virginia
2.25". The East Coast alternative to the Kumamoto, these mimic the approachable size, but add the salt and sass the tidewater area is famous for.

SWEET ISLAND KISS #300147, 1/100 ct
Rustico, Prince Edward Island
3" - 3.5". Sweet Island Kiss Oysters are choice size oysters that are harvested from the North Shore of Prince Edward Island. Sure to be a crowd favorite with a salty punch and a sweet, yet crisp finish.

QUEEN'S CUP OYSTERS #300327, 1/100 ct
Rustico, Prince Edward Island
2.5" - 3". Grown in the nutrient-rich waters of Rustico Bay Island for 3-5 years before finishing in the cool clear waters of New London Bay. The finish in New London Bay gives the oyster a nice, clean salty taste.

BLACK MAGIC OYSTER #107031, 1/100 ct
Thunder Cove, PEI
2.75" Smooth salinity with a pronounced vegetal finish.

DRUNKEN UNCLE #300148, 1/100 ct
Plymouth, Maine
These oysters have a medium-high brine with silky meats and a buttery sweet finish. They are hand-picked at low tide and dragged up during higher tides.

WILD CHESAPEAKE OYSTERS #309509, 1/100 ct
Chesapeake Bay, Virginia
3.5". This popular oyster is harvested from the Chesapeake Bay region on historic, family owned growing grounds. These low salinity, value oysters with thick and heavy shells were once so plentiful that they were referred to as "White Gold".

KATAMA BAY OYSTER #300565, 1/100 ct
Martha's Vineyard, MA
3.75" A salt bomb with a sweet-as-candy finish.

MISTY POINT OYSTER #309508, 1/100 ct
Pope's Bay, Virginia
3". Harvested from the salty, ocean flushed waters around Virginia's Eastern Shore. Tumbled by the wind and tide, these oysters offer unparalleled shuckability, uniformity, and a higher meat-to-shell ratio.

SHIGOKU OYSTER #300327, 1/100 ct
Samish Bay, WA
2.5" Smooth brine, plump and springy meats with a pleasant cucumber finish.

PINK LADY OYSTER #110432, 1/100 ct
Barnstable, MA
They have deep cups and clean shells, making them a great oyster harvested out of Barnstable Harbor. The harbor's swift currents naturally tumble the oysters and bring plenty of food to keep them plump, happy, and full.

CUPIIDS ARROW OYSTER #107011, 1/100 ct
Wellfleet, MA
If Cupid shot his arrow at MA, it would land in Wellfleet. These Oysters are likely the most popular and well-known of all New England oysters. The harbor's richness supports both wild oysters and farmed oysters. Brine lovers enjoy the oyster's intense, but clean brine, and if put in a line up, they will choose them every time.

EEL LAKE OYSTER #109573, 1/100 ct
Eel Lake, Nova Scotia
3". Eel Lake is part of an extraordinary brackish lake complex in rural Nova Scotia. The lighter salinity allows for a very different expression of oyster flavor than you find in most Maritime oysters. Plump meats with a crunchy texture and a distinct grassy finish.

SALTY MAINERS #961228, 1/100 ct
Damariscotta River, Maine
3"-3.5". Grown in the salty, sweet waters of the Damariscotta River, these lovely shelled oysters are grown in floating cages until they reach 2" and then bottom planted for the final grow-out, giving them their hard, deep-cupped, easy to open, beautiful shell. Known for their full, plump meats the flavor comes across as buttery cream with salt and finishes clean and sweet.

FORTUNE COVE OYSTER #110156, 1/100 ct
Harbor Island, NS
2.75" Smooth and salty just like a dip in the North Atlantic

BIRCH POINT OYSTER* #107010, 1/100 ct
Steuben, ME
3.5" Big brine up front with a lingering savory characteristic.

FOXLEY RIVER OYSTER #300646, 1/100 ct
Foxley River, PEI
2.5" The peat moss of Foxley River gives the shells of these oysters their cocoa-brown coloring and much of its flavor. Foxley Rivers are tumbled to create their round, heavy shell -- making them the perfect cocktail oysters.

CHAPPELL CREEK OYSTER* #300440, 1/100 ct
Chappell Creek, PEI
3"-3.5". Chappell Creek Oysters are choice size oysters, harvested from the nutrient waters off the shores of Prince Edward Island's oldest Acadian settlement. These oysters are exceptionally clean with consistent meat yields featuring a briny flavor with a lightly sweetened finish.

THATCH ISLAND OYSTER #110046, 1/100 ct
Barnstable, MA
3.5". Thatch Island Oysters, are high quality select oysters from Barnstable, Massachusetts. They consistently have full, plump meats, and strong, sturdy shells that shuck well.

SEX ON THE BEACH OYSTER #107022, 1/100 ct
Barnstable, MA
3"-3.5". Just before Barnstable Harbor turns into brackish Scorton's Creek is where you will find some of the Cape's finest and well-known local oysters. Protected from weather, these grants are able to grow their oysters in cages with no lids! Settled on Cape Cod Bay with Big Tides and freshwater input of several local creeks, these oysters are flushed with fresh water and multiple food sources for a robust flavor profile.

SUMMER FLING OYSTER* #107018, 1/100 ct
Damariscotta River, Maine
3"-3.5". Summer Fling oysters are grown in the salty, sweet waters of the Damariscotta River. These oysters are known for their full, plump meats and the flavor comes across as a salty buttery cream and finish clean and sweet

west coast OYSTERS

KUMAMOTO OYSTER #025469, 1/100 ct
Oakland, Washington
1"-2". Enjoyed by beginners and pros alike, Kumamoto Oysters are a popular favorite due to their fruity, sweet, melon-scented flavor and light brininess. Named after its origin place, these native Japanese oysters are mainly grown in the Pacific Northwest.

OLYMPIC VIEW OYSTERS #107034, 1/100 ct
Bruceport, WA
2.75" Fragrant oysters with a touch of iodine hovering over a robust watermelon rind base.

HOOD CANAL OYSTER #109400, 1/120 ct
Hood Canal, WA
2.75" Light and clear brine with a crunchy meat and a bitter melon finish. With ideal, hard-packed gravel bars formed wherever the countless rivers of the Olympic Peninsula pour into Hood Canal, this is the home of the intertidal beach oyster.

HENDERSON BAY OYSTER #110524, 1/120 ct
Henderson Bay, WA
2.75". A sweet and mild oyster with very full meats.

STEAMBOAT ISLAND OYSTER* #107043, 1/60 ct
Puget Sound, WA
Up to 4". Mild, medium salinity, earthy flavor, crisp, cucumber, melon finish

MINTERSWEET OYSTER #110371, 1/60 ct
Minter Bay, WA
2.5"+ The mild sweetness is a result of the fresh water influence and excellent feed in the water. After being in shallower waters of Minter Bay for the majority of their growth, they are then moved to deeper waters to strengthen their shells and meats.

SCALLOPS

ITEM #	DESCRIPTION	PACK SIZE
961510	SCALLOP CHUNKS FRESH	1/8 LB
110425	SCALLOP PIECES	1/8 LB
962049	SCALLOP U/12 HOKKAIDO	1/8 LBA
300308	SCALLOP U/15 HOKKAIDO	1/8 LBA
960418	SCALLOPS 10/20 DRY FRESH	1/8 LBA
109288	SCALLOPS 10/20 HOKKAIDO	1/8 LBA
300307	SCALLOPS 20/30CT DRY FRESH	1/8 LBA
109580	SCALLOPS DRY 10/20	1/8 LB
961280	SCALLOPS U10 DRY FRESH	1/8 LBA



FISHERY PREFERRED

U/10 DRY #109290 , 1/8 LBA

U/8 #107020, 1/8 LB

THE SCALLOP "COUNT"

NAME	COUNT PER LB	AVG WEIGHT PER SCALLOP
20/30	20-30 pc per pound	0.53 - 0.8 oz
10/20	10-20 pc per pound	0.8 - 1.6 oz
U/15	under 15 pc per pound	1.06 oz
U/10	under 10 pc per pound	1.6 oz
U/8	under 8 pc per pound	2 oz
U/6	under 6 pc per pound	2.7 oz

CRAB

ITEM #	DESCRIPTION	PACK
160912	CRAB SOFT SHELL JUMBO	1/18 CT
860912	CRAB SOFT SHELL JUMBO*	1/36 CT
960912	CRAB SOFT SHELL JUMBO*	3/36 CT
960916	CRAB SOFT SHELL WHALE	1/30 CT
960911	CRAB SOFTSHELL HOTEL*	5/12 CT



LOBSTER

ITEM #	DESCRIPTION	PACK
961198	LOBSTER LIVE 1.25 LB	25/1.25 AVG
961197	LOBSTER LIVE 1.5 LB	10/1.5 LB
910018	LOBSTERS 3-4 LB	1/3/4 LB
300256	LOBSTER LIVE 1.25 LB*	12/1.25 AVG
910015	LOBSTER BODY FROZEN	1/25 LB



CALAMARI

ITEM #	DESCRIPTION	PACK
965056	CALAMARI RINGS & TENTACLES	1/10 LB
960447	CALAMARI TUBES & TENTACLES	1/10 LB



ROCK SHRIMP

ITEM #	DESCRIPTION	PACK
361467	ROCK SHRIMP	1/8 LB

