

## **DAILY OFFERINGS FROM THE FISHMONGER**

*\*all seafood is cut to order\**

### **Available Finfish Daily-**

- Naturally Raised Atlantic Salmon Fillet (British Columbia)
- Naturally Raised Rainbow Trout – Butterflied 8oz each (North Carolina)
- Wild Caught Cod Fillet (Iceland)
- Wild Caught Swordfish (Domestic)
- Wild Caught Yellowfin Tuna – Sushi Grade (Domestic)
- Wild Caught Halibut Fillet (Alaska/Nova Scotia)
- Wild Caught Rockfish/Striped Bass – Whole or Fillet (Chesapeake Bay)
- Naturally Raised Bronzini – Whole or Fillet (Greece)
- Wild Caught Salmon – Sockeye, King, Coho (West Coast & Alaska avail May thru October)

### ***Frequently Available based on seasonal availability***

- Wild Caught Red Snapper
- Wild Caught Grouper
- Wild Caught Chilean Seabass
- Wild Caught Dover Sole
- Wild Caught Fluke Flounder
- Wild Caught Golden Tilefish
- Wild Caught Monkfish
- Wild Caught Opah
- Wild Caught Black Cod/Sablefish

### **Available Shellfish Daily-**

- Maryland Jumbo Lump Crabmeat
- Sea Scallops – Dry Packed (Barnegat Light/Georges Bank)
- Wild Caught Shrimp – Large 21/25 count & Colossal 10/15 count (Texas)
- Farm Raised Littleneck Clams (DelMarVa)
- Farm Raised Mussels (PEI, Canada)
- Oysters (Various usually Canadian Maritimes)
- Colossal King Crab Legs
- Maine Lobster Tails (7-8 oz each)

### ***Special Order Items – Requires 24-48 hours' notice – Minimum weight may be required***

- Maine Lobsters – Live or Cooked (all sizes)
- Caviar
- Steamer Clams

### **Down East Lobster Feast – Market Price**

*Lobster, Clams, Mussels, Shrimp, Potatoes and Corn Steamed and Ready to feast upon (24-hour notice required)*