



seafood features

week of
May 7-11, 2018



East Coast Day Boat Halibut Fillet, skinless, boneless (Mood Fishery)

The Mood brothers, Corey and Almond, sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher continue to bring us great Halibut, 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.



Chilean Sea Bass Fillet, skinless, boneless

This wonderful fish is prized for its snow white flesh and buttery taste — it has become a very popular menu item. We are cutting 15 kilo and larger fish that will produce large thick fillets that yield very well for portioning.



Nantucket Lightship U/10 Dry Sea Scallops, 10 lb bag

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.



Butterfly Bronzino, skin-on, pin bones removed

This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor; are food cost friendly; and the perfect portion size. The fillets will average 7-9 oz each.



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Petite Tenderloin Steaks

Use your imagination with these petite Filet Mignons, as a twin or paired with scallops, shrimp, or a crab cake. Take advantage of these affordable and popular tenderloin steaks.

Available in 3, 4, and 6 oz sizes.



Veal Tomahawk Chop

This elegant and impressive long bone Veal Rack Chop will make for a great grill special. 16 oz each.



Double Bone Lamb Rack Chops

We are cutting grain fed Australian Lamb Racks into 2-bone, 8 oz Frenched Lamb Rack chops. They will weigh 8 oz each, 2 per pack, 10 lb box.



FreeBird Farms Airline Style Chicken Breasts

FreeBird Poultry Farms of Fredericksburg, PA, is our chicken partner in our Pennsylvania Proud Farm to Table program. This great eating chicken is raised by Amish and Mennonite family farmers, in free-roaming barns and never using antibiotics. The airline breasts will weigh 8/10 oz each and are packed 5 per cryovac.