

SEAFOOD

OUR SEA TO TABLE CHEF'S GUIDE



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FRESH FISH


BROUGHT IN DAILY

ARCTIC CHAR 1/10 LB, #300369



TASTE: Rich flavor somewhere between trout & salmon with a fat content close to that of sockeye salmon.

TEXTURE: Delicate skin great for crisping up, medium texture with a buttery mouth feel from high fat content


 Bake, Grill, Smoke, Sauté, Sushi

COD 1/10 LB, #300218



TASTE: Lean & mild with a milky sweetness. Pacific jumbo cod tend to have thicker fillets with a higher moisture content.

TEXTURE: Tender yet firm with white flesh and large flakes


 Bake, Broil, Deep Fry, Sauté, Steam

BARRAMUNDI 1/10 LB, #680320



TASTE: Mild, sweet and buttery

TEXTURE: Firm flesh, moist texture & large flakes


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

GROUPEE 1/10 LB, #025649



TASTE: Mild, sweet and buttery

TEXTURE: Moist, firm texture. Large flakes


 Bake, Broil, Deep Fry, Grill, Steam

BRONZINI 1/10 LB, #025466



TASTE: Mild, flaky, and slightly sweet. Branzino tastes similarly to other types of sea bass and halibut

TEXTURE: Delicate flesh, low fat content, fine flakes


 Bake, Grill, Sauté, Steam

FLOUNDER 1/10 LB, #961226



TASTE: Mild with a slight sweetness

TEXTURE: Light yet delicate


 Sauté, Steamed, Roasted

CATFISH 1/7-9 LB, #261009



TASTE: Consistent sweet to mild taste. Absorbs other flavors readily

TEXTURE: Moist, dense flesh


 Bake, Broil, Deep Fry, Grill, Sauté

HADDOCK 1/10 LB, #960615(S/OFF) (S/ON)



TASTE: Mild with a slight sweetness

TEXTURE: Tender texture with fine flakes

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

FRESH FISH

BROUGHT IN DAILY


HALIBUT

1/10 LB, #025452



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, Sushi


N. ATLANTIC SALMON

1/10 LB, #109491



TASTE: Medium flavor with mild salinity & smokiness

TEXTURE: Silky, firm flesh with large flakes

 Bake, Broil, Grill, Poach, Sauté, Smoke, Sushi


MAHI MAHI

1/10 LB, #300255



TASTE: Medium to sweet, hints of crab like taste

TEXTURE: Firm flesh with large, moist flakes

 Bake, Broil, Deep Fry, Grill, Sauté, Sushi


FAROE ISL. SALMON

7/4-5 LBA, #300494



TASTE: High fat content with a rich and silky mouthfeel. The flavor is intense and it carries a fresh sea flavor.

TEXTURE: Firm flesh with tender & buttery bite

 Bake, Broil, Grill, Poach, Sauté, Smoke, Sushi


MONKFISH

1/10 LB, #109277



TASTE: AKA "Poor Man's Lobster" Light, sweet flavor. Similar to lobster

TEXTURE: Firm and dense

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


WILD SALMON

**Seasonal*



TASTE: Complex, rich and robust.

TEXTURE: Lean and firm flesh with bright red coloring

 Bake, Broil, Grill, Poach, Sauté, Smoke, Sushi


POLLOCK

1/10 LB, #109473



TASTE: Mild, delicate flavor

TEXTURE: Coarse texture with a low oil content

 Bake, Broil, Deep Fry, Sauté, Steam


SEA BASS (CHILEAN)

1/10 LB, #961624



TASTE: Mild with a slight sweetness

TEXTURE: Tender, buttery "melt in your mouth" flesh

 Broil, Grill, Poach, Sauté, Smoke, Steam

FRESH FISH

BROUGHT IN DAILY

RED SNAPPER 1/10 LB, #025450



TASTE: Medium to sweet, hints of crab like taste

TEXTURE: Lean, firm flesh



Bake, Broil, Grill, Poach, Sauté, Steam

SWORDFISH 1/10-15 LBA, #961055



TASTE: Mild to sweet flavor

TEXTURE: Moist, meaty flesh



Bake, Broil, Grill, Sauté, Smoke

TROUT RAINBOW 1/10 LB, #962006



TASTE: Mild, nutty flavor

TEXTURE: Delicate & tender with fine flakes



Bake, Broil, Grill, Poach, Sauté, Smoke

TUNA 1/14 LB, #191277



TASTE: Medium to mild

TEXTURE: Very firm, meaty texture



Broil, Grill, Sauté, Smoke, Sushi

SPECIAL ORDER SUBJECT TO AVAILABILITY

ITEM #	DESCRIPTION	PACK
109921	AMBERJACK	1/10 LB
109321	BLACK BASS	1/10 LB
110028	BLACK COD	1/10 LB
110029	BLUEFISH	1/10 LB
110050	CALIFORNIA SEA BASS	1/10 LB
109352	FLUKE FILLET	1/10 LB
110008	HAMACHI YELLOW TAIL	1/4 LB
109293	MAKO SHARK LOIN	1/10 LB
109356	MARLIN STRIPED	1/10 LB
109700	PERCH FILLET	1/16 LBA
109363	SKATE WING	1/10 LB
109309	SMELTS FRESH	1/10 LB
109310	SNAPPER FILLET RED	1/10 LBA
109320	TILAPIA 5-7OZ	1/10 LB
109477	TILE FISH	16/10 OZ
961339	TORO	1/6 LBA
109995	TROUT STEELHEAD	1/5 LB
110038	TURBOT FILLET	1/10 LB
110040	WAHOO LOIN	1/10 LB



A-TRIM

- BACKBONE & BELLYBONE REMOVED



B-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT & BELLYFIN REMOVED



C-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT, BELLYFIN OFF. PIN BONES REMOVED.



D-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT, BELLYFIN OFF. PIN BONES REMOVED. BACK TRIMMED, TAIL PIECE & BELL MEMBRANE OFF. NAPE TRIMMED.



E-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT, BELLYFIN OFF. PIN BONES REMOVED. BACK TRIMMED, TAIL PIECE & BELL MEMBRANE OFF. NAPE TRIMMED. SKIN REMOVED.






CLAMS


LITTLENECK

1.5"-2"	#191284	CLAMS LITTLENECK FARMED	1/400 CT
8-11 per lb	#961222	CLAMS LITTLENECK FRSH	1/100 CT
	#961246	CLAMS LITTLENECK RHODE ISL.	1/100 CT

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


MIDDLENECK

2"-2.5"	#961246	CLAMS LITTLENECK RHODE ISL.	1/100 CT
7-9 per lb	#961225	CLAMS MIDDLENECK FRESH	1/100 CT
	#291280	CLAMS MIDDLENECK FRESH	1/200 CT

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


TOPNECK

2.5"-3"	#191273	CLAMS TOPNECK FRESH	1/100 CT
4-7 per lb	#291273	CLAMS TOPNECK NJ/RI FRESH	1/100 CT

 Briney, ideal for clams casino. Suitable for grilling, baking & stuffing


CHERRYSTONE

3"-4"	**SPECIAL ORDER		
3-5 per lb	PLEASE CONTACT YOUR SALES REP		

 Slight chew, popular choice for clam chowder

CHOWDERS

4"-6"	#191286	CLAMS CHOWDER	1/50 CT
2-4 per lb	#291286	CLAMS CHOWDER	1/100 CT

 Tough meat, sharp brine. Great for chowder, fritters, & sauces

MUSSELS

#961411	PEI MUSSELS	1/10 LB
#962407	MUSSELS NEW ZEALAND	12/2 LB
#961283	WHOLE BLUE VAC PAC	10/1 LB

SCALLOPS

ITEM #	DESCRIPTION	PACK SIZE
531269	SCALLOP PIECES IQF	6/5 LB
300388	SCALLOPS 10/20CT FROZEN	2/5 LB
680039	SCALLOPS BAY 80/120	2/5 LB
300206	SCALLOPS BAY 80/100 CT FROZEN	6/5 LB
960418	SCALLOPS DRY 10/20	1/8 LB
960425	SCALLOPS DRY 10/20 CT	6/8 LBA
682182	SCALLOPS DRY 20/30	1/8 LB
960416	SCALLOPS IQF 20/30	2/5 LB
961280	SCALLOPS OVERNIGHT U/10	1/8 LB
961426	SCALLOPS U/10CT DRY FRESH	1/8 LBA



BREADED SCALLOPS

4/2.5 LB, #960007



BACON WRAPPED SCALLOP

1/100 CT, #931703

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

SCALLOPS

DRY SCALLOPS

are shucked right on the boat & placed into a dry tin with no water or tripolyphosphates. Dry scallops have a pure and sweet concentrated flavor. With no added chemicals, dry scallops make for the perfect sear with little to no liquid purge. The shelf life on dry scallops is short, but the product is as fresh as you can get.

OVERNIGHT SCALLOPS

are again, shucked right on the boat, but go through a "dip" process that accrues the minimal amount of additive that meets FDA "Dry" requirements – less than 18% weight by volume. Overnight scallops are not soaked in additives like Wets, but still require a harder sear to obtain deep color.

WET SCALLOPS

are also shucked right on the boat, but placed in a tin with cold water and tripolyphosphates. These additives accrue more than 18% weight by volume to the scallop and also preserves the shelf life. While the price point on Wets may be attractive, keep in mind that the added water and chemicals will make for a tougher texture & may be harder to sear up.

CRAB MEAT



COLOSSAL

BLUE
12/1 LB, #191244

RED
12/1 LB, #191265



JUMBO LUMP

BLUE
12/1 LB, #191249

RED
12/1 LB, #191230



SUPER LUMP

BLUE
12/1 LB, #191250

RED PETITE LUMP
12/1 LB, #191260



LUMP

BLUE
12/1 LB, #191252

RED
12/1 LB, #191248



BACKFIN

BLUE
12/1 LB, #191224



SPECIAL

BLUE
12/1 LB, #191254



CLAW

BLUE
12/1 LB, #191253



IMITATION

SURIMI
12/2.5 LB, #961987

WHOLE CRAB & LEGS

SUBJECT TO SEASON & AVAILABILITY








ITEM #	DESCRIPTION	PACK
110108	COCKTAIL JONAH CLAWS	4/5 LB
890266	SNOW CRAB CLUSTER 5/8 SNOW	1/30 LB
890271	CRAB CLUSTER 8/10	1/30 LB
964011	KING CRAB LEG 16/20 GOLDEN	1/20 LB
964012	KING CRAB LEG 9/12 STAR CUT	1/10 LB
110019	SOFT SHELL CRABS JUMBO	1/1 DOZ



CRAB CAKES


ITEM #	DESCRIPTION	PACK
965070	CRAB CAKE EXTRA FANCY	15/3 OZ
261265	CRAB CAKE SLIDER BLUE CRAB	36/1.5 OZ
300455	CRAB CAKE SPINACH PARMESAN	64/3 OZ
931733	CRAB CAKES MINI BLUE CLAW	100/.5 OZ
160135	CRAB CAKE MARYLAND	100/.75 OZ
960907	CRAB CAKE TAVERN	1/4.5 LB
970003	CRAB CAKE CHOICE	64/3 OZ
191219	CRAB CAKE PREMIUM	12/4 OZ

CRAB MEAT


<u>GRADE</u>	<u>DESCRIPTION</u>	
COLOSSAL	The most prized selection, these are the largest size of white muscle meat available. Only two pieces from each crab and no broken pieces included. Average 40 pieces per pound.	
JUMBO LUMP	Whole, round meat from the swimming leg chambers of the crab. Only two per crab and no broken pieces. Great as topping for meat and fish. Average 80 pieces per pound.	
SUPER LUMP	Large crab meat blended with smaller pieces of jumbo lump and assorted white body meat. Perfect for dips, soups, crab cakes and salads.	
LUMP	A blend of whole and broken white meat from the backfins of the crab. Famously delicious in crab cake recipes everywhere.	
BACKFIN LUMP	Flavorful white meat from the body of the crab. Recipe ready for crab cakes, dips, soups, and spreads.	
SPECIAL	A versatile blend for the widest variety of recipes; clean picked body meat and may include broken lump meat.	
CLAW	Meat from the arms and claws. Great for crab cakes, dips, soups, and spreads.	

SHRIMP


4/6-6/8

shrimp per 3 oz	#110124	4/6 P&D TAIL ON	1/10 LB
portion: 2-3 pcs	#300657	6/8 CT SHELL ON	6/4 LB
 <i>broil, boil, sauté,</i>	#110135	6/8 P&D TAIL ON	1/10 LB
<i>steam, bake, roast,</i>			
<i>grill, fry shrimp cocktail</i>			


U/10-U/15

shrimp per 3 oz	#153517	U/10 PANAMA BAY	10/5 LB
portion: 3-4 pcs	#152513	U/12 SHELL ON PANAMA	10/5 LB
 <i>broil, boil, sauté,</i>	#109658	U/15 P&D RAW T-ON WHITE	5/2 LB
<i>steam, bake,</i>	#962406	U/15 P&D RAW T-ON	5/2 LB
<i>roast, grill, fry,</i>	#780263	U/15 SHELL ON WHITES	6/4 LB
<i>shrimp cocktail</i>			


13/15-16/20

shrimp per 3 oz	#681787	13/15 RAW T/ON P&D TIGER	5/2 LB
portion: 4-5 pcs	#110435	13/15 COOKED P&D T-ON	5/2 LB
 <i>broil, boil, sauté,</i>	#965008	16/20 P&D RAW T-ON	5/2 LB
<i>steam, bake,</i>	#096513	16/20 P&D TAIL OFF	5/2 LB
<i>roast, grill, fry,</i>	#961220	16/20 P&D CKD T-ON	5/2 LB
<i>shrimp cocktail,</i>	#965000	16/20 P&D T-ON RED	5/2 LB
<i>salads</i>	#965028	16/20 EZ PEEL RAW	10/2 LB


21/25-26/30

shrimp per 3 oz	#300293	21/25 P&D CKD T/ON	10/1 LB
portion: 5-7 pcs	#961216	21/25 P&D RAW T-ON	5/2 LB
 <i>broil, boil, sauté,</i>	#961210	21/25 P&D TAIL OFF	5/2 LB
<i>steam, bake,</i>	#965006	26/30 P&D TAIL OFF	5/2 LB
<i>roast, grill, fry,</i>	#300237	26/30 P&D TAIL ON	5/2 LB
<i>shrimp cocktail,</i>			
<i>salads</i>			

31/40

shrimp per 3 oz	#965038	31/40 P&D CKD T/ON	5/2 LB
portion: 8-10 pcs	#965030	31/40 P&D RAW T-ON	5/2 LB
 <i>broil, boil, sauté,</i>	#965062	31/40 P&D T/OFF CKD	5/2 LB
<i>steam, bake, roast,</i>	#780264	31/40 P&D TAIL OFF	5/2 LB
<i>grill, fry, shrimp</i>			
<i>cocktail, salads</i>			

41/50-91/110

shrimp per 3 oz	#101003	41/50 P&D T/OFF RAW	5/2 LB
portion: 12-18+ pcs	#101008	51/60 P&D TAIL OFF RAW	5/2 LB
 <i>broil, boil, sauté,</i>	#101007	71/90 P&D T/OFF RAW	5/2 LB
<i>steam, salads,</i>	#680317	91/110 T/OFF P&D RAW	5/2 LB
<i>pasta fillings,</i>			
<i>popcorn shrimp</i>			



ROCK SHRIMP

1/8 LB, #961467



SHRIMP SKEWERS

26/30, 5 SHRIMP PER SKEWER
1/60 CT, #480521



BACON WRAPPED SHRIMP

1/5 LB, #110554

LOBSTER

LOBSTER TAILS

#960059	3/4 OZ COLD WATER	1/10 LB
#681731	4/5 OZ COLD WATER	1/10 LB
#961047	4 OZ BRAZILIAN	1/10 LB
#961095	5 OZ BRAZILIAN	1/10 LB
#960058	5-6 OZ COLD WATER	1/10 LB
#961059	6 OZ BRAZILIAN	1/10 LB
#961110	7 OZ BRAZILIAN	1/10 LB
#961053	8 OZ BRAZILIAN	1/10 LB
#109274	8-10 OZ COLD WATER	1/10 LB
#109272	10-12 OZ WARM WATER	1/10 LB
#096004	14-16 OZ BRAZILIAN	1/10 LB

LOBSTER MEAT

#109395	CK BROKEN	6/2 LB
#910013	CLAW & KNUCKLE	6/2 LB
#910012	CLAW KNUCKLE & LEG	6/2 LB
#910015	LOBSTER BODY	1/25 LB
#996455	LOBSTER SENSATION	6/2 LB

LANGOSTINO

#961054	LANGOSTINO MEAT 70/120	4/5 LB
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LIVE LOBSTERS

ITEM #	DESCRIPTION	PACK
961200	LOBSTER LIVE 1 LB (CHICKS)	1/25 LB
961198	LOBSTER LIVE 1.25 LB, 25 CT	1/31#
961197	LOBSTER LIVE 1.5LB	1/15 LB
961199	LOBSTER LIVE 2 LB	1/25 LBA

HARD SHELL VS SOFT SHELL	
<u>Seasonality</u>	<u>Seasonality</u>
Available year-round, with peak season from December - May	Available July-September
<u>Yield</u>	<u>Yield</u>
Hard Shell lobsters are at full capacity & jam packed with meat. Average yield: 22-28%	Extra room in new shell is filled with water resulting in less meat yield. Average yield: 15-20%
<u>Taste</u>	<u>Taste</u>
Firm, dense texture with full, complex briny flavor.	Light tender meat with sweet flavor profile

SQUID

RINGS ONLY

#965021	RINGS ONLY 3/4 WIDE	12/2.5 LB
#965066	RINGS DIPT' N DUSTED	6/2 LB
#300342	RINGS BREADED 8OZ	6/2 LB

TUBES ONLY

#965010	TUBES ONLY 5/8	12/2.5 LB
#965057	TUBES ONLY 5/8	4/2.5 LB

TUBES & TENTACLES

#965007	T&T 5/8	4/2.5 LB
#161020	T&T 3-5	4/2.5 LB
#300321	T&T 4/6 RED LABEL	12/2.5 LB
#960309	T&T 4-6 IMPORTED	12/2.5 LB
#682294	FRESH T&T CLEANED	1/10 LB

RINGS & TENTACLES

#110560	FRESH RINGS & TENTS	1/10 LB
#965046	R&T DIPT' N DUSTED	6/2 LB

OCTOPUS

#300334	4/6 WILD SPANISH	1/32 LBA
#109578	BABY 16/25 CT	12/2 LB
#192512	SPANISH COOKED	1/8 LBA
#192518	WILD SPANISH 6/8 RAW	1/33 LBA

SQUID INK

#109315	SQUID INK FROZEN	1/500 GRAM
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OYSTERS

Thanks to our partnership with Oyster collectives and companies throughout the North East, we are able to stock 6-10 rotating oyster varieties with additional access to over 40 kinds of oysters on a daily basis. Contact your Driscoll Foods Sales Representative to get an oyster availability list sent to you on a weekly basis.

EAST COAST

FLAVOR: *Salty & Briney*

SIZE: *Large, narrow cups*

SHELL COLOR: *Shades of brown, green & white*

TEXTURE: *Mineral & chewy*

WEST COAST

FLAVOR: *Sweet & clean*

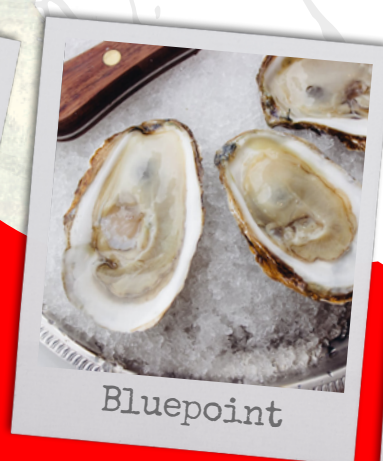
SIZE: *Small, round, deep cups*

SHELL COLOR: *Shades of purple, black & white*

TEXTURE: *Plump & creamy*



Irish Point



Bluepoint



Malpeque

**AVAILABLE
OYSTERS**

OYSTER FLAVOR WHEEL

OBJECTIVE:

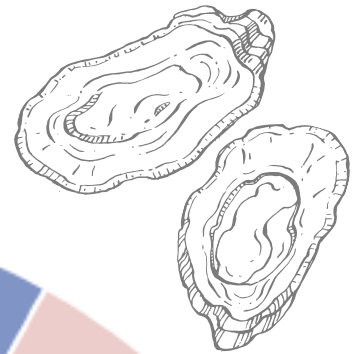
DEFINE OYSTER'S OVERALL FLAVOR BY IDENTIFYING TASTE, TEXTURE & AROMATIC FINISH

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.

TASTING TIPS:

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



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>

SPECIALTY



ALLIGATOR

TENDERLOIN
12/1 LB, #961299



ANCHOVIES

FLAT FILLETS IN SOY OIL
24/28 OZ, #31047

WHITE MARINATED IN
SUNFLOWER OIL
4/1 KG, #109598



BACALAO

BONELESS DRY SALTED
32/12 OZ, #961111



FROG

FROG LEGS 25/30
1/5 LB, #961282



GEFILTE FISH

LOAF
10/3 LB, #961775

ROLLS
10/3 LB, #332305



HERRING

HERRING IN WINE
1/1 GAL, #190806

HERRING IN CREAM
12/12 OZ, #190837



SARDINES

SARDINES B/S IN OIL
1/25 CT, #300481

BRISLING SARDINES IN S/O
12/3.75 OZ, #129542



SEAWEED

SEAWEED SALAD
4/2 KG, #517223

NORI SUSHI KAI
10/50 CT, #511411



SMOKED NOVA

DELI SLICED TRAY PACK
6/3 LB, #960108

SLICED TRAYS, BACON
6/3 LB, #960107

GROUND PIECES
1/5 LB, #960100



SMOKED SALMON

SLICED, SKINLESS
2/3.5 LB, #960001

UNSLICED, SKIN ON
1/3 LB, #070304



POKE CUBES

TUNA, 1.5 CM
10/1 LB, #960423

SALMON
4/2.5 LB, #011496



WHITEFISH

SMOKED SALAD
5/2 LB, #960502

PHILA SALAD
4/5 LB, #070301

FROZEN SEAFOOD

RAW IQF PORTIONED

ITEM #	DESCRIPTION	PACK SIZE
070610	BASA 3-5OZ IQF CHINESE	1/15 LB
070611	BASA 5-7OZ IQF CHINESE	1/15 LB
070607	BASA 7-9 OZ IQF CHINESE	1/15 LB
960617	CATFISH FILLET 5-7 OZ	1/15 LB
960999	CATFISH FILLET 7-9OZ	1/15 LB
961019	COD LOIN RAW IQF 4 OZ	1/10 LB
961278	COD LOIN RAW IQF 6 OZ	1/10 LB
961004	FLOUNDER FILLET IQF 3-5	1/10 LB
221004	FLOUNDER FILLET IQF 8OZ	80/8 OZ
960618	HADDOCK FILLETS 4-6 OZ	1/10 LB
960614	HADDOCK FILLETS 6-8 OZ	1/10 LB
25507	MAHI MAHI 8OZ	1/10 LB
963011	MAHI MAHI IQF 6OZ	26/6 OZ
960023	POLLOCK FILLET 4-6OZ	1/10 LB
961318	RED SNAPPER 6-8 OZ	1/10 LB
963047	SALMON ATLANTIC 6 OZ	27/6 OZ
961234	SALMON ATLANTIC FILLET 4OZ	40/4 OZ
961625	SALMON ATLANTIC FILLET 8OZ	1/10 LB
961325	SALMON FAROE ISLAND 6 OZ	1/10 LB
961611	SEA BASS CHILEAN S/L 8OZ	1/10 LB
963023	SWORDFISH STEAK IQF 8OZ	20/8 OZ
961264	TILAPIA FILLET 3-5OZ	1/10 LB
961261	TILAPIA FILLET 5-7OZ	1/10 LB
960415	TUNA POKE CUBES	1/10 LB
961627	TUNA STEAK 4OZ SKNL BNLS	1/10 LB
961105	TUNA STEAK 10 OZ SKNLS BNLS	16/10 OZ



WHY IQF?

- ✓ **Predictable Portion Control:** Slack only what you need for service.
- ✓ **Protect Your Margins:** Frozen seafood markets are much more stable compared to volatile fresh markets
- ✓ **Refresh Options:** Still need to feature fresh? Our frozen seafood is Refresh Ready

BREADED & BATTERED



PANKO BREADED OYSTERS
ITEM #965022 - 6/2.5 LB LB



SHRIMP POPCORN BUTTERMILK
ITEM #962039 - 4/2.5 LB



CALAMARI RINGS BREADED
ITEM #965066 - 6/2 LB



COD NUGGETS BREADED 1 OZ
ITEM #901312 - 1/10



CALAMARI T&T DIPT N' DUSTED
ITEM #965046 - 6/2 LB



SALMON CROQUETTES
ITEM #961016 - 53-3 OZ



BREADED SCALLOPS 26/30 CT
ITEM #960007 - 4/2.5 LB



SHRIMP COCONUT BREADED 16/20
ITEM #480525 - 4/2.5 LB



COUNTRY FRIED FLOUNDER FILLET
ITEM #961094 - 1/10 LB



WILD ALAKSAN POLLOCK WEDGE
ITEM #963203 - 1/10 LB



FISH NUGGETS SEA SHAPES
ITEM #961010 - 1/10 LB



SHRIMP JAMMERS JALAPENO CHEESE
ITEM #965069 - 4/2 LB



CLAM STRIPS BREADED
ITEM #191288 - 6/1 LB



FISH CAKES BREADED
ITEM #965322 - 2/5 LB



OYSTERS PACIFIC CHEF DUSTED
ITEM #962046 - 6/1 LB



FLOUNDER 6OZ BREADED COOKED
ITEM #961790 - 1/10 LB

BEER BATTERED SEAFOOD



GUINNESS BATTERED SHRIMP 26-30 CT

#801808 - 1/10 LB



IPA BATTERED COD

ITEM #960053 - 1/10 lb (5 OZ)



CORONA BATTERED COD

ITEM #960032 - 40/4 OZ



PUB HOUSE GOLDEN ALE BATTERED COD

#960629 - 1/10 LB (4 OZ)



HADDOCK BEER BATTERED YUENGLING

ITEM #960051 - 27/6 OZ



POLLOCK BEER BATTERED GOLDEN ALE

ITEM #960628 - 1/10 LB (2 OZ)



PUB HOUSE GOLDEN ALE BATTERED HADDOCK

#960608 - 80/2 OZ



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