

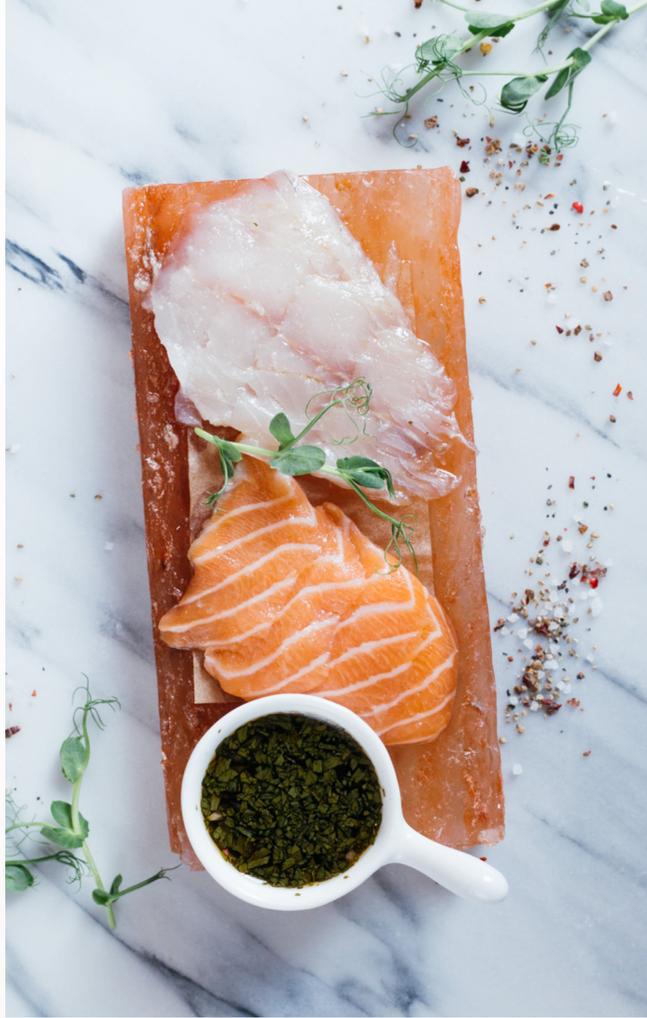
# SEAFOOD

OUR SEA TO TABLE CHEF'S GUIDE





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FROZEN  
SEAFOOD



# 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

## GROUPE

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"	#961225	CLAMS MIDDLENECK FRESH	1/100 CT
7-9 per lb	#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"	<b>**SPECIAL ORDER</b>		
3-5 per lb		<b>PLEASE CONTACT YOUR SALES REP</b>	

 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

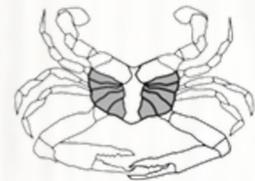
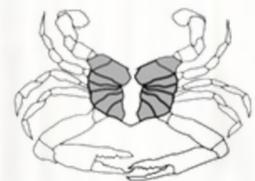
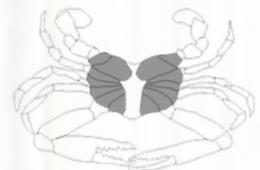
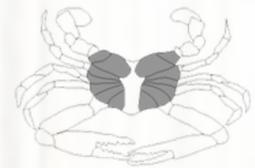
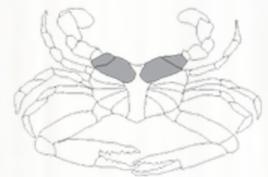
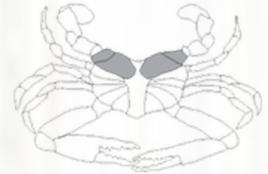


## CRAB CAKES

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

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

## U/10-U/15

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

## 13/15-16/20

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

## 21/25-26/30

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

## 31/40

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

## 41/50-91/110

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



**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*

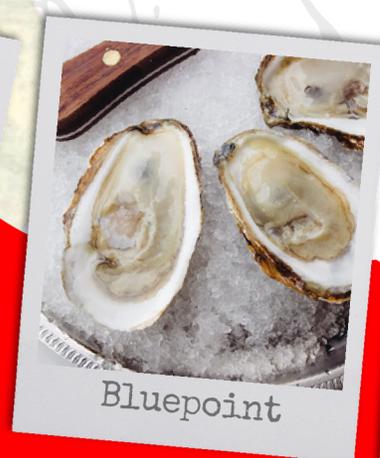
SIZE: *Small, round, deep cups*

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

TEXTURE: *Plump & creamy*



Irish Point



Bluepoint



Malpeque

AVAILABLE  
OYSTERS



# HAVE A TOAST

## OYSTER AND BEVERAGE PAIRINGS



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