

# Daily Market Selections



## FRESH SHELLFISH

PER LB. PRICE

### FRESH FISH

PER lb. PRICES

MAKO SHARK*	\$17
SOCKEYE SALMON *	\$22
HALIBUT *	\$35
SWORDFISH *	\$30
CALIFORNIA SEA BASS *	\$30
FAROE ISLANDS SALMON	\$28
YELLOW FIN TUNA *	\$24
ORANGE ROUGHY *	\$22
ATLANTIC SALMON	\$21
SKINLESS ATLANTIC SALMON	\$23
RAINBOW TROUT	\$19
WALLEYE *	\$26
TILAPIA	\$15
FLOUNDER	\$12
BASA	\$11
ALASKAN COD *	\$15

\* Wild CAUGHT

Prices and Product availability subject to change

31/40 COUNT WHITE SHRIMP	\$18
8/12 COUNT P & D TIGER SHRIMP	\$26
21/25 COUNT SHELL ON GULF SHRIMP	\$22
21/25 COUNT P&D GULF SHRIMP	\$25
10/20 COUNT DRY SCALLOPS	\$33
MUSSELS	\$6
LITTLENECK CLAMS	\$8
LIVE LOBSTER	\$25
BLUE POINT OYSTERS	\$1.50 EA./\$90 case
Crab Cakes	\$6 each

### Cooked Counter

Medium Cooked Shrimp	\$18 per lb.
Lg. Cooked Shrimp	\$23
Jumbo Cooked Shrimp	\$25
Canadian Grill Shrimp	\$25
Smoked Salmon	\$27
<i>(Traditional, Canadian Grill, Honey Glazed, Sante Fe)</i>	
Cold Smoked Salmon	\$27
Salmon Candy	\$25
Pasteurized Blue Crab	1 lb. Cans
Claw Meat	\$18
Lump Meat	\$24
Jumbo Lump Meat	\$34

A.F.S. COCKTAIL SAUCE	
1/2 PINT \$2.50 PINT \$4.50	
REMOULADE	\$6
BLUE CRAB DIP	\$8
SMOKED SALMON PATE'	\$7
DILL CAPER SAUCE	\$5
AIOLI SAUCE	\$6
SHRIMP CEVICHE	\$14 LB.
PICKLED HERRING	\$11 LB.
GINGER CHILI MARINADE	\$4
CLAM CHOWDER PINT	\$8
LOBSTER BISQUE PINT	\$8
CAJUN GUMBO PINT	\$7

### Featured Items

**Smoked Salmon Hummus**  
**\$ 10.00 per lb.**  
**Smoked Salmon Trio**  
**Platter \$ 50.00**  
**Salmon Burgers \$ 3.00 ea.**