

February 26th, 2009

Good morning to all of you whose war cry is "Eat Fish Live Longer! Eat meat and take Zocor!"

I looked up the definition of stimulus this morning and have concluded that the media must not fully grasp the meaning. The reason I say this is due to the fact that whenever I read the news I'm about as enticed as perusing the Sports Illustrated Swimsuit issue featuring Joan Rivers. (My apologies for the visual) That stated, the seafaring legislators of the worlds oceans are sincerely building a solid and delectable future for this weekend.

From the North: Despite the tumultuous winds the past couple of days, the Maine Sweet Shrimp are a positive influence on all culinary forecasts. Also, the day boat Hake and Pollack (blue cod) are a true bargain and are guaranteed to delight your hunger's bottom line.

From the South: If you're looking for the preverbal light at the end the eatable tunnel...check out the gorgeous North Carolina Bay Scallops. This is the first time these gems have been offered in close to twenty years. I would be as irresponsible as a US Car president if I didn't mention the stunning Yellow Trim Grouper and Golden Tile.

From the waters of the World: From the other North Americans fresh Smelts from PEI have arrived and promised untold employment for sauté pans nationwide. The world community has weighed in and offered sound gourmand advise through the offerings of Red Mullet, Branzini, Durato, Opakapaka(Sushi Grade) and Hamachi (sushi grade Yellow tail)

From the North West: With opinionated flavor and delicious swagger the two finned statesmen Steel Head and King Salmon are reaching across the table to close the gap on mundane dinners. From Sustainable Waters of the world: Fish like, Tilapia, Rainbow Trout, and Catfish are a powerful stimulus program that keeps real money in your pocket...not to mention yielding tasty dividends.

Lastly, along with our vast selection of oysters we are featuring a Pipes Cove Oyster out of Long Island...these oysters will make you forget about your IRA. Way too many fish to squeeze into a bill to pass before congress. Thank you for indulging me.

February 24, 2009

To all the lovely folks who are transfixed on the treasures of the briny deep,

Well I hope your weekend was filled with all the illustrious grandeur that was the Oscar's. The only more unsettling than the current economic condition was the face of my one time childhood idol Mickey Rourke. Yet I must stay he still has all the appeal of a salt cured anchovy....a little funny looking a little funky but still delivers a powerful gastronomic performance. If you're looking for a worthy academy nod feel free to bring your hands together for the fishermen of the world whose performance is always dedicated.

From the North: If you're in the mood for something as handsome as Hugh Jackman without spending a fortune, check out the local fluke, skate, and monkfish fillet. All deliver mild flavor performances without the cherished political analysis of a Hollywood actor.

From the South: The American Red Snapper and Red Grouper are the beloved seafood elite that will offer your palates memorable flavor scenes (the snapper is sushi grade).

From the waters of the world: The only thing that rivals the feel good hit of Slumdog is the feel full dinner theater performance of roasted Durato and Branzini on a bed of saffron potatoes.

From the North West: The wild troll King Salmon performs with the depth of flavors only delivered by the likes of DeNiro. Best supporting actor for a dish that stews and fries goes to the Peale passage shucked oyster.

From the world of Aquaculture: Hand cut Tilapia, Idaho trout, Artic Char and Catfish put forth an on screen chemistry that is truly sustainable

As always, way too many fish to give awards to.

PS- As lent approaches we at Metropolitan Seafood are proud to serve all of your needs with many delicious and valued filled selections

Thanks for everything

February 19, 2009

Good morning to all of the lovely people who dig meat without feet,

Well 28 days left till spring, and personally, I'm as psyched as A-rod after a fresh needle of testosterone. Truthfully the only performance enhancing drugs this fish monger partakes in is caffeine and scotch...yes usually together.

And may I say the fish hunters of the seas have been putting up some impressive stats to keep us all in the game this weekend.

From the North: The trap caught Maine Sweet Shrimp are truly versatile players with their ability to be sushi and show tremendous sauté strength. If you are looking for a player who hasn't demanded the big bucks yet, check out some really outstanding Hake fillet. (mild, flakey and knows how to handle the press). The Nova Scotia Halibut is truly a clutch player whose crowd appeal is definitely worthy.

From the South: If you're looking for quickness from the kitchen to the plate you have several choices from the rooster. Mahi-Mahi, Fresh Rock Shrimp and Red Snapper are all-stars.

From the Cold Waters of Alaska: The heavy hitting slugger is back the first of the wild King Salmon will be rounding the diamond this weekend. These fish are damn sexy!

From the waters of the world: These Europeans are about as interested in baseball as I am standing next to a chimp. Greek Sardines, Branzini, Dover Sole and Durato will be flying in all weekend.

For the Sushi Fans: Along with our Tuna, Fluke, Scallops and Salmon we also we be featuring Live Uni in the Shell and Geoduck (Giant Clam) this weekend