

January 29, 2009

Greetings to all piscivorous citizens,

As super bowl Sunday draws closer I can't help but reaffirm how little I truly care about the game...Is it just me, but I celebrate this uniquely American holiday trying to recreate that all elusive Monday food hangover, usually reserved for Saturday or Sunday. When done with the right pairing of good Seafood and spirits the sensation can be euphoric. Let's review the line up for the next couple of days

From the north: we are a little more than half way thru the Nantucket Bay Scallop Season and they have been arriving in nothing less than sushi quality condition. From about 60 miles off our glorious coast we've been blessed with some great domestic Sea Bass and Some Local John Dory. The waters off of Maine have been yielding some gorgeous Ocean Perch.

From the Waters of the world: the Portuguese sardines are back and they brought reinforcements in the way of some adorable Red Mullet.

From Southern Waters: from the Gulf of Mexico we will be handling some voluptuous Red Drum (Red Fish) mild flavor with a firm texture. Red Grouper is back from a one week hiatus and looks well rested and ready for the heat of the kitchen.

From the North West: Peale Passage and Kumamoto Oysters can definitely take on any third down conversion. Last but not least the Wild Steel head salmon is the MVP of the North West waters.

A great supply of sushi grade fish will be available; also Maine Sweet Shrimp as well as Uni will be on the roster.

As always too much stuff to mention...these are just some of the playmakers this week.

January 8, 2009

Hello Seafood Lovers,

The Following is just some of the fish that we have procured and will be bringing in this weekend and may I say its shaping up to be a good one. As far as imported fish goes we will have sardines from Portugal and Red Mullet...these fish are prized overseas please don't hesitate to ask for a recipe. Also the Branzini and Durato or nothing short of sexy. From our north east waters gorgeous Maine Sea Bass and the more reasonably priced white fillet, Hake. Don't forget we are in the heart of Nantucket Bay Scallop Season. The Quinault Peninsula has produced some really pretty Steelhead Salmon...this is the wild Stuff!

Off the Coast of the Carolina's we have land some Spectacular Grey Tile, firm, moist and succulent. These fishermen have been working overtime in between storm and have also yielded some stunning Mahi and Red Grouper

As Always we will have a full line of Sushi Grade Fish

Ahi Tuna

Salmon

Scallops

Fluke

Yellow Tail (Hamachi)

Sea Bass

These are but some of the Seafood selections we will have so stop by or call for availability

