FRESH NEVER FROZEN CATCHES OF THE DAY

SHAD

Sweet, salty, and freshly fishy. Texture is silky and oily, and melts in your mouth.



SWEET & MEATY!

Sweet and meaty without a strong fishy flavor. Very dense texture similar to steak. Less flaky than other fish.



AHI TUNA (SUSHI GRADE)

Oily and juicy with a creamy, buttery, salty, and savory flavor with no fishy smell.



RAINBOW TROUT

Very mild flavor, a little nutty with slightly sweet undertones. Delicate in texture.



MILD & DELICATE!

SUSTAINABLY FARMED IN THE ATLANTIC OCEAN OFF THE COAST OF ICELAND

Mild, delicate flavor that is a cross between salmon and trout.

Mild, sweet flavor with a slight earthy taste. Firm but tender texture.

SUSTAINABLY FARMED IN THE SOUTHERN WEST FRESH WATERS

BRONZINO (WHOLE)

Mild, sweet flavor. Light and flaky.

SUSTAINABLY FARMED IN THE MEDITERRANEAN SEA

GOLDEN TILE

Mild, sweet flavor that's similar to lobster or crab. Firm and flaky.



Sweet and briny with enough fat to make it seem almost buttery, but not oily.



Very lean, fine-flake, firm, and mildly sweet. Some call this the best-tasting fresh water fish.



ATLANTIC WHITE FISH (HAKE)

Mild, slightly sweet flavor. Delicate texture and a clean finish.



Semi-mild and slightly sweet. Very firm and dense.



IN THE CARIBBEAN SEA

Mild, sweet flavor. No fishiness. Tight, meaty flesh that often compares to lobster meat.



GROUPER

Mild, slightly sweet flavor with a firm, flaky, and meaty texture.



IN THE CARIBBEAN SEA