



# FISH TALES™

DEC 2022 | A SAMUELS SEAFOOD MAGAZINE

## CANTERBURY CURE CAVIAR

Available Exclusively  
at Samuels Seafood Co.

## THE PRIME RIB AT LIVE! CASINO

The World Series  
of Caviar!

## HAPPY HOLIDAYS FROM SAMUELS

We Wish You a Safe &  
Happy Holiday Season!

## DECEMBER SPECIALS!

Extended Monthly  
Specials!





# Samuels Spotlight

## The World Series of Caviar!

By Kate Emick

LEGENDARY STEAKS ★ SERVICE AND STYLE  
**THE PRIME RIB**  
SINCE 1965



Photo Credit: The Prime Rib



The Prime Rib, located inside LIVE! Casino and Hotel in Philadelphia, is a contemporary fine dining restaurant. A blend between a historical steakhouse and a cocktail lounge with distinctive twists, The Prime Rib strives to provide guests with a memorable experience!

The Prime Rib has a very elegant feel from the moment you walk in the door. With very dim lighting and upbeat music, The Prime Rib creates an unforgettable experience for anyone who dines there.

Executive Chef, Justin Nelson, has an extensive background in the culinary industry. At a young age, Nelson started his career as a dishwasher and throughout his time in the kitchen he has worked with several top name celebrity Chefs including Bobby Flay and Geoffrey Zakarian. Before making his debut as Chef de cuisine at The Prime Rib, Nelson also worked at the Hard Rock and the Borgata.

Nelson says that one of his favorite things about working at LIVE! Casino and Hotel is the upbeat energy. "There is never a dull moment. There is always something going on to keep us busy, which is great!" He adds.

The Prime Rib hosts a variety of unique events each

week. On Wednesday's, the restaurant offers bubbles and pearls from 4:30-6:30pm where customers can enjoy \$2 Oysters along with \$10 champagne flights with new pairings each week. On Thursday's, the restaurant also hosts a lucky 8 happy hour event from 4:30-7:30pm where guests can enjoy a menu comprised of \$8 dishes and cocktails such as a Paloma spritz, prime rib sliders, Tuna tartare, and more!

The Prime Rib prides themselves on their Wagyu beef and signature cuts of meat. On the menu, guests can find everything from an 8 ounce filet to a 24 ounce bone-in ribeye. Additionally, the restaurant serves Colorado lamb chops and a roasted jidori chicken breast to offer guests even more variety.



As well as specializing in signature meats, The Prime Rib has an assortment of seafood on the menu. Start your trip to The Prime Rib with seared Scallops served with crispy prosciutto, potato pave, and beurre blanc. A few popular entrees are the restaurants macademia-crusted Chilean Sea Bass accompanied by a honey lemon butter and their seasonal Tuna mignon served with jade steamed rice and a yuzu ponzu sauce.

Looking to impress? The Prime Rib has a seafood tower filled with Shrimp, Oysters, Lobster Tails, and more on the menu, alongside premium Canterbury Cure Italian Osetra Caviar. Made from the creamiest, smoothest pearls, this premium quality Caviar presents a luxurious flavor sure to satisfy anyone at the table!

Be sure to order a drink with your meal. To name a few cocktails, Nirvana Blush, Smokey Pineapple, Limoncello Drop, and the Pear Blossom martini are all great options to choose from. In addition to signature cocktails, The Prime Rib also has several types of wine, beer, and even coffee on the menu.

Plan your next visit to The Prime Rib by making reservations online. Although not required, reservations are highly recommended, especially on weekends. Visit them on Instagram @primeribphilly to see all the beautiful food and drinks they have to offer!





# AUNT CONNIE'S HOMEMADE SALAD'S



**CALAMARI**



**SCUNGILLI**



**SHRIMP**



**SALMON ITALIANO**



**POTATO**



**COLE SLAW**



**SALMON**



**CRAB**



**MEDITERRANEAN**

## EMPLOYEES OF THE MONTH



**MARIKATE WOLFF**

Marikate is our Home Delivery Coordinator who has been with Samuels since February of 2017. A jack of all trades, she is also responsible for making sure only the freshest products are in the cases, product labels are always in stock and organized, but most of all she does an excellent job communicating within Giuseppe's Market. Marikate is the go to person for getting the "Product Knowledge" (PK) session's, special events, and the "Seven Fish Club" dinners setup. She gets the ball rolling for the "Holiday Season" here at Samuels, from staffing to production and holiday menus. Congratulations on your EOM win, and on becoming a brand new mom in January!



**ANTONIO FONTANEZ**

Tony, a Forman in the Cutting Room, has been with Samuels since January of 2010. Not only is he an "amazing fish cutter," but Tony pays close attention to the quality of products and always gives great feedback to the buyers about their products. He is also a "team player," along with fish cutting, he will pack, organize and put up orders all with a smile on his face. Additionally, Tony will run the Cutting Room for several hours during the day. He is a wonderful asset to the Cutting Room and the Samuels Family. Thank you for your dedication to your job and to Samuels. Congratulations on your EOM win



**NGHIEP TANG**

Tang is a driver who has been with Samuels since April of 2010. Tang has our Lancaster route which is one of our larger routes. He is known to be a real "work horse" who won't stop until the job is done, and is always willing to help out wherever and whenever he can. Tang is well known and well-liked by all of his customers. Thank you for your dedication to your job and to Samuels. Congratulations on your EOM win!



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**American Bowfin** – Similar in size and appearance to Sturgeon Caviar, this black velvet to dark brown Caviar's claim to fame is its alluring and mildly tangy flavor. An excellent choice for serving at large parties, buffets, or as a garnish in a dish, American Bowfin is the way to go!

**Royal Osetra** – The leading choice for many culinary professionals, Royal Osetra Caviar is composed of large, glossy, amber colored pearls. Although firm, once you indulge, the pearls will pop with a complex nutty flavor that lingers and leaves you craving more. This impeccable Caviar has a low salt content level of just 3%.

**California White Sturgeon** – Produced from the highly sought after White Sturgeon, this aqua-cultured Sturgeon Roe is a native species to the USA, found mainly along the Pacific Coast. This Caviar is most popular for its large pearls that glisten with a striking dark grey to black color and a remarkable creamy texture.

**Kaluga Hybrid** – Due to the ban on Beluga Caviar, Kaluga Caviar is a sustainable alternative. Harvested from a hybrid between two species of Sturgeon, this innovative delicacy is known for its firm, large pearls, ranging in color from amber to deep gold; boasting a smooth, nutty, and buttery finish.

**Siberian Sturgeon** – Sustainably farmed and produced from 100% pure bred Siberian Sturgeon, this Caviar is extremely fresh and produced year-round in the most optimal ecological environment. This genuine Siberian Sturgeon Caviar has medium-sized dark grey pearls that are creamy in texture, with a crisp and nutty taste. The smooth and fresh flavor of this Caviar is a result of clean flowing natural fresh water that keeps the Sturgeons in underwater habitats that are as natural as possible.





# EXCLUSIVELY AT SAMUELS

## CANTERBURY CURE CAVIAR



**Imperial Osetra - NEW!** Named for its superiority and exclusivity, Imperial Osetra Caviar was historically reserved for royalty and the most discerning gourmands. With absolutely exquisite large, firm, truly golden eggs captured at the peak of maturity, Imperial Osetra Caviar offers a smooth, buttery taste with a hint of hazelnut, and a fresh crisp aroma of the sea.

**American Paddlefish Roe** – A popular and high quality wild American Caviar, Paddlefish Roe is truly a luxurious experience. With a platinum grey color and a smooth, creamy, soft texture, American Paddlefish Roe has a natural, glistening shine that is sure to impress!

Alaskan Keta Salmon Roe – Harvested fresh and processed in Alaska, the select roe of the Keta Salmon is rich in flavor and nutrients. This Caviar offers very large, vibrant orange to red pearls with a mild yet rich and succulent flavor.

**French Trout Roe** – Trout pearls are considered to be the glistening jewels of the sea due to their vibrant, bold orange color. Derived from a stock of Rainbow Trout, these pearls are truly impressive. Large and firm, they provide an exciting “pop” when eaten. Used in an array of dishes, French Trout Roe is also ideal as a centerpiece.

**Smoked French Trout Roe** – With the most exquisite combination of oak and hickory smoke, these Trout pearls are a masterpiece of flavor. Smoked Trout pearls are produced from the highest grade of sustainable Trout Roe. Artisanally smoked with a delicate mixture of apple and oak woods, this cold Smoked Trout Roe has a remarkable and distinct flavor. Offering a burst of freshness with a light hint of smokiness, and a clean taste of the sea, Smoked Trout Roe is unforgettable.





**HAPPY HOLIDAYS!**

**FROM SAMUELS SEAFOOD  
COMPANY**



# A Seven Fish Tradition

Over 100 years ago, an immigrant from Sicily named Giuseppe Ippolito, was enjoying his busiest time of year in December helping customers prepare for their Feast of the Seven Fishes. His patrons in Philadelphia were honoring the longtime Italian tradition of a Seven Fish meal on Christmas Eve. Fast forward and now Giuseppe's seafood push cart has turned into the still family owned and operated Samuels Seafood Company. To this day, December remains a strong month for the mongers at Samuels to provide their chefs and retail customers with Seven Fish Seafood. What started as a tradition in Italy has blossomed into a glorious celebration for everyone that loves seafood and the many options available today.

Salmon is often a favorite choice for a seafood meal. We recommend Big Glory Bay King Salmon, ocean raised off New Zealand. King Salmon from New Zealand is considered the champagne of Salmon in taste, texture, and nutritional quality. Big Glory Bay King Salmon has a distinctive marbled consistency with a high oil content and is a good source of Omega-3. New Zealand King Salmon are harvested at their peak, ensuring a rich, smooth flavor with a tender melt-in-your-mouth texture and clean finish.

Let's talk Shrimp. Shrimp is an absolute must have at a Seven Fish meal or any holiday get together. Oishii Shrimp provide a difference you can both see and taste upon first glance at the Shrimp's vibrant red banding. Raised without any chemicals, added hormones, phosphates, antibiotics or other artificial preservatives, Oishii Shrimp always put forth an unadulterated sweet, natural flavor, firm texture and a satisfying snap with every bite. Additionally, this month we have a variety of Shrimp on sale for all occasions. A few options include Florida Premier Shrimp, Tropical Brand White Shrimp, and Sea Mazz Quick Peel White Shrimp. This is just a selection of flavorful Shrimp you can add to your dinner menu this year!

One of the best parts of the Seven Fishes is for individuals to get adventurous and try new dishes they might not eat throughout the year. Eel, Squid and Octopus are all traditional items that can be served in a number of ways. Samuels offers beautiful, tender White Sea Octopus and delicate Lauren Bay Squid which comes in several varieties including rings, tentacles and tubes and tentacles. We also provide live and dressed Eels, sourced from local fishermen.

The most traditional fish of this feast coming from the Mediterranean is Baccala. Samuels' answer to a top quality and easy to prepare option is Rafols Baccala. Rafols is a family owned Spanish company that uses the choicest Cod from Iceland and hand crafts a variety of delicious Baccala cuts that are desalted and ready to prepare. Whether you love Baccala or not, the fritter mix is irresistible. Carpaccio, loins and tapas cuts are also great for easy prep and heavenly flavor. Check out what we have on special this month.

Unique spins on Salmon, Shrimp, Mussels, Eels, Octopus, Squid and Baccala will keep your Seven Fish meal traditional and exciting at the same time. Samuels has been cherishing this time of year for generations and we wish you a safe and happy holidays!







**SPANISH CRAWFISH**  
Whole, Cooked & Seasoned  
10/15 Count. 10 lb Frozen Case  
**\$3.50 lb**

Ring in the New Year!



**SPANISH CARABINEROS**  
Red, Head-on Shrimp  
26.4 lb Case  
**\$49.00 lb**

Jewel of the Sea!



**PEELED & DEVEINED  
WHITE SHRIMP**  
26/30 Count  
Tail-on, 10 lb Case  
**\$4.99 lb**



**QUICK PEEL  
WHITE SHRIMP**  
41/50 Count  
20 lb Case  
**\$4.99 lb**



**TROPICAL BRAND  
WHITE SHRIMP**  
21/25 Count  
40 lb Case  
**\$4.99 lb**



**FLORIDA PREMIER  
SHRIMP**  
71/90 Count  
50 lb Case  
**\$4.99 lb**



**BLU BRAND  
SPECIAL CRABMEAT**  
100% Hand-Picked  
12 lb Case  
**\$10.00 lb**



**PACIFIC BLUE  
JUMBO LUMP CRABMEAT**  
Caught in Mexico  
6 lb Case  
**\$20.00 lb**



**PACIFIC BLUE  
COLOSSAL CRABMEAT**  
Caught in Mexico  
6 lb Case  
**\$30.00 lb**



**BLU BRAND  
BACKFIN CRABMEAT**  
100% Hand-Picked  
12 lb Case  
**\$12.00 lb**



**HUMBOLDT SQUID  
TENTACLES**  
Caught off the Coast of  
South America. 24 lb Case  
**\$2.98 lb**



**PREMIUM SPANISH  
OCTOPUS**  
Trap Caught, 2-4 lb Each  
Flash Frozen 30 lb Case  
**\$3.98 lb**



**CLEANED CALAMARI  
TUBES**  
U/5 Size, Rock Harbor  
Brand. Frozen 22 lb Case  
**\$4.98 lb**



**CALAMARI  
RINGS**  
Great for Frying!  
IQF 10 lb Case  
**\$5.98 lb**

East Coast  
800-580-5810  
215-336-7810

Mid West  
888-512-3636  
412-244-0136

Sale Dates: December 1st - 31st 2022

SamuelsSeafood.com

\*Special Pricing is Reserved for Current Samuels Account Holders and Guiseppe's 7 Fish Club Members Only. \*Price and Availability Subject to Change. \*Additional Freight Charges may Apply - Please Consult with Your Samuels Agent for More Information.





# MONTHLY SPECIALS

Call your Sales Agent to place an order today!



## HOUSE-CUT SPANISH SARDINE FILLETS

Boneless. 1 lb Packs  
**\$15.00 lb**

Order in Advance is Suggested



**NORWEGIAN SALMON PORTIONS**  
Sous Vide Cooked  
3 oz Portions  
**\$3.00 lb**



**BARRAMUNDI PORTIONS**  
6-8 oz, Skin on  
IVP 10 lb Case  
**\$6.00 lb**



**AHI TUNA STEAKS**  
8 oz Each  
10 lb Frozen Case  
**\$8.00 lb**



**BUTTERFISH LOINS**  
"Escolar." Frozen at Sea  
Skinless & Boneless  
**\$9.00 lb**



**AUSTRALIAN KING PRAWNS**  
Head-on, 8/10 Count  
11 lb Box  
**\$15.00 lb**



**MAINE LOBSTER TAILS**  
4 oz Each  
10 lb Case  
**\$20.00 lb**



**GOLDEN KING CRAB LEGS**  
20/24 Size  
20 lb Case  
**\$25.00 lb**



**NEW ZEALAND LANGOSTINOS**  
9/11 Count  
Frozen 13.2 lb Case  
**\$30.00 lb**



**SEA RAISED HALIBUT**  
From Norway  
11-15 lb Fish **\$10.00 lb**  
4-5 lb Sk/on Fillets **\$20.00 lb**



**ECUADORIAN MAHI MAHI**  
Wild Caught  
5-15 lb Fish **\$7.50 lb**  
Skin on Fillets **\$15.00 lb**



**ALASKAN BLACK COD**  
"Sablefish"  
4-5 lb Fish **\$10.00 lb**  
1-3 lb Skin on Fillets **\$20.00 lb**



**JUMBO CHILEAN SEA BASS**  
Caught in Deep Waters  
20-40 lb Fish **\$20.00 lb**  
Skin off Fillets **\$30.00 lb**

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# MONTHLY SPECIALS

Call your Sales Agent to place an order today!



## CANTERBURY CURE IMPERIAL CAVIAR

NEW! 1 oz Units  
**\$59.00 ea**

Tsar Quality!



### SPANISH COD CARPACCIO

Ready to Serve (Crudo)  
7 lb Average Case

**\$10.00 lb**



### SPANISH COD PULLED CUTS

Tender, Prime Cuts  
8 lb Average Case

**\$10.00 lb**



### SPANISH COD FRITTER MIX

Ready to Scoop & Fry!  
1 lb Average

**\$15.00 ea**



### SUN-DRIED COD

Beautiful Dried Stocco  
From Norway

**\$20.00 lb**



### IMPORTED PORTUGUESE JUMBO SQUID

Tinned in Garlic Sauce  
12 per Case

**\$20.00 cs**



### IMPORTED PORTUGUESE STUFFED SQUID

Tinned in Red Sauce  
12 per Case

**\$20.00 cs**



### ROLAND ANCHOVY FILLETS

In Olive Oil  
28 oz Tins

**\$20.00 ea**



### IMPORTED PORTUGUESE TUNA IN OLIVE OIL

With Curry  
30 per Case

**\$55.00 cs**

## Value Added Items!



### AUNT CONNIE'S SHRIMP VOLCANOES

5 oz Each  
6 Pack

**\$20.00 cs**



### BREADED CLAM STRIPS

24, 4 oz Units  
Frozen 6 lb Case

**\$30.00 cs**



### JUMBO BREADED SHRIMP

U/12 Count  
Gulf Shore Brand

**\$50.00 cs**



### BREADED GOURMET OYSTERS

25/35 Pieces per Pound  
Frozen 10 lb Case

**\$90.00 cs**

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**SANTA INES EVOO  
IMPORTED FROM SPAIN**

500 ml Bottles, 12 per Case  
**\$49.00 cs**

Extra Virgin Olive Oil



**SANTA INES EVOO  
IMPORTED FROM SPAIN**

5 Liter Bottles, 3 per Case  
**\$89.00 cs**

Extra Virgin Olive Oil



**CANTERBURY CURE  
HOT SMOKED SALMON**

Fresh 3-4 lb Un-Sliced Sides  
**\$19.00 lb**



**PAELLA STOCK  
IMPORTED FROM SPAIN**

200 Gram Jars, 30 per Case  
**\$79.00 cs**



**CANTERBURY CURE  
COLD SMOKED SALMON**

Fresh 3-4 lb Sliced Sides  
**\$19.00 lb**



**STAG  
OYSTERS**

Raised in P.E.I.  
Medium Cup, 100 Count  
**\$1.00 ea**



**JUMBO LUMP  
CRABMEAT**

Gulf Shore Brand  
24 lb Frozen Case  
**\$15.00 lb**



**JAPANESE WAGYU  
STRIP LOIN**

12-17 lb Each  
Frozen, F1 Grade  
**\$50.00 lb**



**HOKKAIDO SEA  
SCALLOPS**

From Japan  
U/12 per Pound  
**\$200.00 gal**



**SANTA INES  
DRIED PLUMS**

Grown in Spain  
11 lb Case  
**\$29.00 cs**



**WHITE SEAS  
SQUID INK**

Imported From Spain  
500 Gram Jar  
**\$29.00 ea**



**BRAZILIAN  
LOBSTER TAIL**

5 oz Warm Water  
Tail, 10 lb Case  
**\$29.00 lb**



**MEDITERRANEAN  
BRONZINO**

1-1.25 lb Gilled & Gutted  
Whole Fish, 20 lb Case  
**\$4.00 lb**

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