



## Fresh Seafood Regional List

07.9.24

Call for Pricing. In addition to this seasonal specialty list, we also stock a full line of fresh and frozen seafood.

Description	Size Avg.	Unit	Source	Item #	Lead Time
Halibut Fillet	1 Lb.	Lb.	Canada	EL142	Stocked for Season
Swordfish Cut Loin	1 Lb.	Lb.	South America	NW860	Stocked for Season
Cod Market	12 -16 Oz.	10 Lb.	Iceland	WB692	Stocked for Season
Pollack	8 – 16 Oz.	10 Lb.	Gulf of Maine	WB684	Stocked for Season
Lemon Sole	8 – 12 Oz.	10 Lb.	Gulf of Maine	WA096	Stocked for Season
Flounder	4 – 6 Oz.	10 Lb.	Gulf of Maine	WB690	Stocked for Season
Monkfish	10 – 20 Oz.	10 Lb.	Gulf of Maine	WB696	Stocked for Season
Hake Fillet	1 – 2 Lb.	10 Lb.	Gulf of Maine	WB694	Stocked for Season
Char Artic Fillet	1 – 2 Lb.	10 Lb.	Iceland	AR984	Stocked for Season
Bass Wild Striped Fillet	Varies	Lb.	USA	EH032	24-hour
Squid Fresh Cleaned T&T	1 Lb.	Lb.	Rhode Island	NW896	24-hour
Skate Fillet	6 – 12 Oz.	Lb.	Gulf of Maine	NW884	48-72 hour
Steelhead Trout Fillet	1.5 Lb.	Lb.	Norway	EH040	Stocked for Season
Snapper Whole	1 – 2 Lb.	Lb.	Varies	NW880	Stocked for Season
Bluefish	1 - 3 Lb.	10 Lb.	Gulf of Maine	WB766	Stocked for Season
Anchovy Marinated Fillet	6 x 7 Oz.	Cs.	Italy	WA498	Stocked for Season
Octopus Salad	6 x 7 Oz.	Cs.	Italy	EJ940	Stocked for Season
Salmon Wild Sockeye Fillet	1.5 lb.	Lb.	Alaska	EH038	Stocked for Season
Salmon Wild King Fillet	3-4 lb.	Lb.	USA	GH436	Stocked for Season
Mahi Fillet	2-3 lb.	Lb.	Varies	WB772	24-hour

View our full seafood catalogue at [BlackRiverProduce.com](http://BlackRiverProduce.com) or scan the QR code here.



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Lisa Brown: 802-886-6255

Katie Metcalf: 802-886-6254



## Oyster Availability

Description	Pack Size	Item #	Lead Time
<p><b>Sweet Petites</b> – Are cultivated in the pristine waters of Canada’s Prince Edward Island. Their thick russet shells, measuring to 2 1/2, enclose fattened meats that possess a delightful brine and mild chew.</p>	25ct 100 ct	GG808 MA900	24-hour
<p><b>Katama Bay</b> - Located on the eastern end of Martha’s Vineyard, these oysters are grown and harvested in an entirely environmentally sustainable fashion. The shells of the Katama Bays are about three-and-a-half inches long and are just as strong as they are clean with a deep cup. The meats are full and possess a high degree of salinity.</p>	100ct	NW832	Stocked for Season
<p><b>Wellfleet</b> – Raised in the beautiful town of Wellfleet on Cape Cod. Plump meats with a mild, sweet flavor, high brininess and a crisp, clean finish. This week’s come from the farmer Patrick Winslow, part of the Wellfleet farmer cooperative.</p>	25ct 100ct	WB670 NW814	Stocked for Season
<p><b>Malpeque</b> – From Prince Edward Island, these are about 2-2 ½ inches long, and are a light-bodied oyster that are easy to eat, with the perfect balance of sweetness, brine, and pickle-like liveliness.</p>	25ct 100ct	WB666 MD540	Stocked for Season
<p><b>Beau Soleil</b> – These oysters are sourced through the pristine North Atlantic waters which enshrine the Acadian Peninsula of New Brunswick, Canada. Each box of Beau Soleil oysters are handpicked and packed. One at a time, the oysters are placed in the wooden box, cup side down, to preserve the liquor. Although these oysters do have a shell that is on the smaller side, the meat is that of which you would find in a substantially larger shell.</p>	25ct. 100ct	NW822 NW820	Stocked for Season
<p><b>Blue Point</b> – This is a large oyster from Northwest Long Island Sound. Crisp, firm textured with a high brininess. One of the best-known oysters out there.</p>	25ct.	WB664	Stocked for Season
<p><b>Cupid’s Choice</b> – Top Grade Choice oysters harvested in the pristine waters of Prince Edwards Island. Full plump bellies are incased by clean round shells with deep cupped bottoms. They are handsome in appearance. A Tender meaty oyster with a sweet brine.</p>	25ct 100 ct	GG810 MA898	24-hour
<p><b>Duxbury</b> – Unusual southwest winds in Duxbury Bay, forty miles south of Boston, sometimes create a natural up-welled effect, blowing warm surface waters across Cape Cod Bay to Wellfleet and drawing up cold, extremely salty water from the bottom. The plain white shells attest to life in off-bottom bags and cold, hyper-salty environments. If you like brutally briny oysters, Duxbury’s will be among your favorites.</p>	25ct. 100ct	WB668 NW842	Stocked for Season

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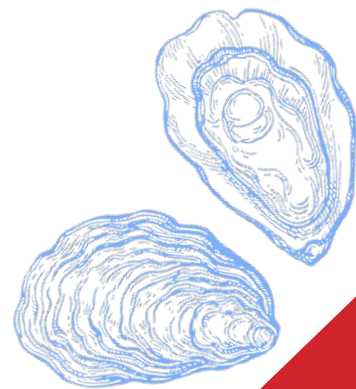
## Oyster Availability

Description	Pack Size	Item #	Lead Time
<b>Irish Point</b> – From Rustico, Hunter River, in Prince Edward Island, these oysters are about 2.75 inches with excellent meat and a superb salty taste due to the cold water and strong tides.	25ct 100ct	NW826 NW824	Stocked for Season
<b>Pemaquid</b> – From the Damariscotta River in Maine, these 3 ¼ inch oysters have dense, chip resistant shells. The meats are full and pleasantly firm with a bright burst of brine which yields to a medium sweetness.	25ct 100ct	NW370 NW838	Stocked for Season
<b>Black Magic</b> – These oysters are a choice oyster that come from Prince Edward Island. These farm raised Canadian oysters have indoor wet storage fed by natural salt water well that completely eliminates disruptions in harvesting or production due to inclement weather on the outside. Shells are round and deep ensuring a full, plump oyster. Easy to shuck and have a salty taste with a sweet finish..	100ct	VP360	Stocked for Season
<b>Cape Cod Bay</b> – These oysters are a very uniform, briny, light bodied oyster from the Cape. Medium size, very good oyster for the price.	100ct	EP090	Stocked for Season
<b>Sweet Neck Farm</b> – Sweet Neck Farm oysters are roughly three-and-a-half to four inches in length, are deeply cupped, and are high-yielding. Salinity of the Sweet Necks is high (MV is more or less out in the open ocean), and meats are pleasantly firm with a mild simple sugar finish.	100ct	GN648	24-hour

Black River Produce is your gateway to the world's finest seafood.

- Daily trips to the Boston pier, Monday - Friday.
- Domestic and international sourcing.
- Full Transparency; you will always know the source of your product; we take the chain of custody very seriously.
- On-site cutting facility for halibut & swordfish.
- Two, 1,000-gallon live lobster tanks for maximum freshness.

Our seasoned Seafood Buying Team always has the time to help you navigate your seafood needs. Just give us a call.



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