



# Fresh Seafood

## Regional, Seasonal Seafood List



Keep your menus fresh with the current seasonal availability. Report updated twice per week.

### In the Spotlight! 11.24.25

| Description            | Size Avg. | Unit   | Source  | Item # | Lead Time                |
|------------------------|-----------|--------|---------|--------|--------------------------|
| Steelhead Trout Fillet | 1.5 Lb    | Lb,    | Norway  | EH040  | Available all week long. |
| Market Cod             | 12-16 Oz  | 10 Lb. | Iceland | WB692  | Available all week long. |

### In-Season Traditional Favorites 11.24.25

| Description                                          | Size Avg.   | Unit   | Source         | Item # | Lead Time                   |
|------------------------------------------------------|-------------|--------|----------------|--------|-----------------------------|
| Bass Wild Striped Fillet                             | 3 - 4 Lb.   | 1 Lb.  | Virginia       | EH032  | 24-hour (not avail in N.H.) |
| Bluefish Fillet                                      | 1 - 3 Lb    | 10 Lb. | North Carolina | WB766  | 24-hour                     |
| Char Artic Fillet                                    | 1 - 2 Lb.   | 5 Lb.  | Iceland        | WC992  | Stocked for Season          |
| Char Artic Fillet                                    | 1 - 2 Lb.   | 10 Lb. | Iceland        | AR984  | Stocked for Season          |
| Clam Whole Fryer Fresh 6:2 ratio 6# meat: 2# liquid. |             | Gal    | Gulf of Maine  | BD916  | 24-hour                     |
| Clam Steamer                                         |             | 10 Lb. | USA            | BB914  | 24-hour                     |
| Cod Market                                           | 12 -16 Oz.  | 10 Lb. | Iceland        | WB692  | Stocked for Season          |
| Cod Market                                           | 12 -16 Oz.  | 5 Lb.  | Iceland        | WC996  | Stocked for Season          |
| Flounder                                             | 4 - 6 Oz.   | 10 Lb. | Gulf of Maine  | WB690  | Stocked for Season          |
| Flounder                                             | 4 - 6 Oz.   | 5 Lb.  | Gulf of Maine  | GG898  | Stocked for Season          |
| Grey Sole                                            | 2 - 4 Oz.   | 5 Lb.  | Gulf of Maine  | GG896  | Stocked for Season          |
| Haddock Large Skinless                               | 12-16 Oz.   | 10 Lb. | Iceland        | NW874  | Stocked for Season          |
| Haddock Scrod Skinless                               | 6- 8 Oz.    | 10 Lb. | Gulf of Maine  | WB642  | Stocked for Season          |
| Haddock Scrod Skinless                               | 6- 8 Oz.    | 5 Lb.  | Gulf of Maine  | EP170  | Stocked for Season          |
| Hake Fillet                                          | 1 - 2 Lb.   | 5 Lb.  | Gulf of Maine  | GG906  | 24-hour                     |
| Halibut Fillet                                       | 1 Lb.       | Lb.    | Canada         | EL142  | Stocked for Season          |
| Lemon Sole                                           | 8 - 12 Oz.  | 10 Lb. | Gulf of Maine  | WA096  | Stocked for Season          |
| Lemon Sole                                           | 8 - 12 Oz.  | 5 Lb.  | Gulf of Maine  | GG906  | Stocked for Season          |
| Monkfish                                             | 10 - 20 Oz. | 10 Lb. | Gulf of Maine  | WB696  | Stocked for Season          |
| Monkfish                                             | 10 - 20 Oz. | 5 Lb.  | Gulf of Maine  | WC998  | Stocked for Season          |
| Perch Ocean Fillet                                   | 2-4 Oz      | 10 Lb  | Gulf of Maine  | WB776  | Stocked for Season          |
| Pollack                                              | 8 - 16 Oz.  | 10 Lb. | Gulf of Maine  | WB684  | Stocked for Season          |
| Pollack                                              | 8 - 16 Oz.  | 5 Lb.  | Gulf of Maine  | GG908  | Stocked for Season          |
| Salmon Faroe Island Whole                            | 11 - 15 Lb. | Each   | Faroe Islands  | AT406  | 24-hour                     |
| Shrimp Fresh Raw Shell on                            | 16-20       | 1 Lb.  | Florida        | NW958  | Stocked for Season          |
| Salmon Coho Wild Fillet                              | 1-1.5 Lb    | Lb.    | USA            | NW914  | Season has ended.           |
| Skate Fillet                                         | 6 - 12 Oz.  | Lb.    | Gulf of Maine  | NW884  | Stocked for Season          |
| Steelhead Trout Fillet                               | 1.5 Lb.     | Lb.    | Norway         | EH040  | Stocked for Season          |
| Swordfish Cut Loin                                   | 1 Lb.       | Lb.    | Varies         | NW860  | Stocked for Season          |
| Trout Rainbow 10 Oz                                  | 5 Lb Tray   | Each   | Idaho          | WB709  | Stocked for Season          |
| Walleye/Pike Fresh Fillet                            | 1 Lb.       | 1 Lb.  | Canada         | GG748  | 24-hr                       |

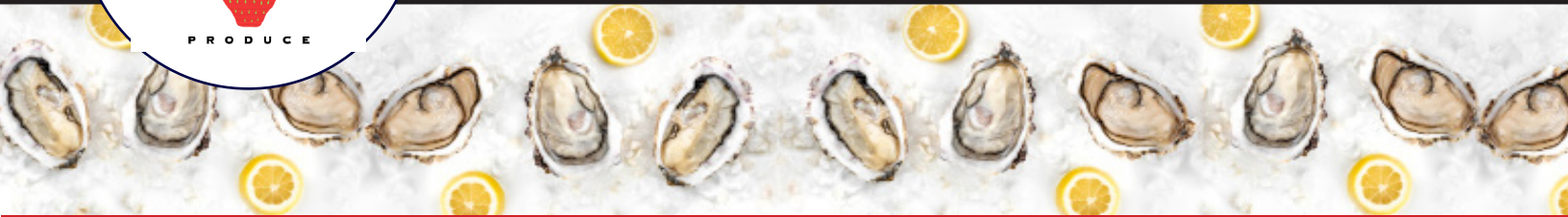
Call for best price. Available while supplies last. Please give advance notice for large orders.

## Oyster Availability

| Description                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Pack Size      | Item #         | Lead Time          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|--------------------|
| <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.                                                                                                                                                                                                                                               | 25ct<br>100 ct | GG808<br>MA900 | 24-hour            |
| <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.                                                                                                           | 100ct          | NW832          | 24-hour            |
| <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.                                                                                                                                                                                                            | 25ct<br>100ct  | WB670<br>NW814 | Stocked for Season |
| <b>Malpeque</b> – From Prince Edward Island, these are about 2-2 1/2 inches long, and are a light-bodied oyster that are easy to eat, with the perfect balance of sweetness, brine, and pickle-like liveliness.                                                                                                                                                                                                                                                   | 25ct<br>100ct  | WB666<br>MD540 | Stocked for Season |
| <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. | 25ct.<br>100ct | NW822<br>NW820 | Stocked for Season |
| <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.                                                                                                                                                                                                                                                                                                 | 25ct.          | WB664          | Stocked for Season |
| <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.                                                                                                                                                                                             | 25ct<br>100 ct | GG810<br>MA898 | 24-hour            |
| <b>Savage Blondes</b> – Known for their smooth, blonde shells, clean appearance and taste. These tide-tumbled, northern PEI oysters are constantly jostled by the sea, which create beautiful, strong shells, perfect for shucking.                                                                                                                                                                                                                               | 100 ct.        | FV994          | 24-hour            |
| <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.                              | 25ct.<br>100ct | WB668<br>NW842 | Stocked for Season |

Call for guidance from our experts: Lisa Brown: 802-886-6255 Katie Metcalf: 802-886-6254

For pricing, contact your BRP sales associate, or log into your CustomerFirst online ordering account.



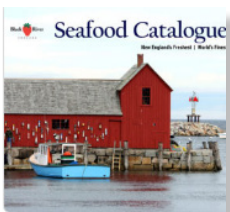
## Oyster Availability

| 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<br>100ct | NW826<br>NW824 | Stocked<br>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<br>100ct | NW370<br>NW838 | Stocked<br>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<br>for Season |
| <b>Black Magic</b> – These choice, farm-raised, Canadian oysters from Prince Edward Island, have indoor, wet storage, fed by a natural saltwater well that completely eliminates disruptions in harvesting or production due to inclement weather. Shells are round and deep ensuring a full, plump oyster. Black Magic oysters are easy to shuck and have a salty taste with a sweet finish. | 100ct         | VP360          | 24-hour               |
| <b>Island Creek</b> – The quintessential East Coast Oyster. Consistent, yet complex with upfront notes of ocean brine and seaweed and a smooth, sweet finish. Deep cups encourage plump meats for a toothy, chewy bite you can really sink your teeth into.                                                                                                                                   | 100ct         | AKV60          | 48-hour               |
| <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               |

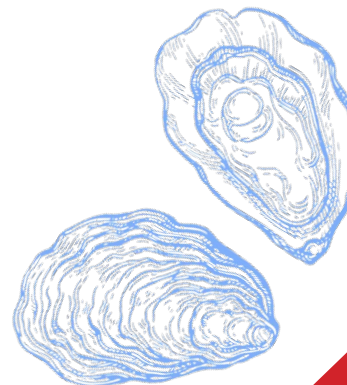
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