Fresh Seafood

Regional, Seasonal Seafood List

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

In the Spotlight! 01.12.26

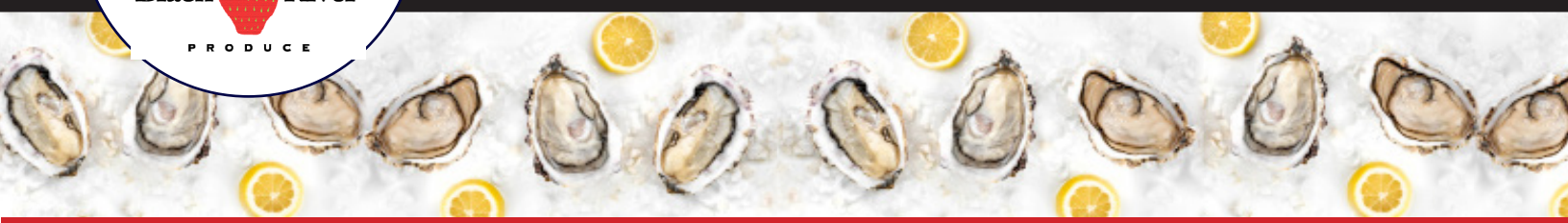
Description	Size Avg.	Unit	Source	Item #	Lead Time
Char Artic Fillet	1 – 2 Lb.	10 Lb.	Iceland	AR984	Available all week.
Scallop 20-30 Dry		Gallon	Gulf of Maine	FT716	Available all week.

In-Season Traditional Favorites 01.12.26

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	24-hour
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
Lobster Live Hard Shell	1-1.5 Lb.	Each	USA / Canada	EH046	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	48-hour
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.

Black River PRODUCE



Oyster Availability

Description	Pack Size	Item #	Lead Time
Sweet Petites – 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. Size 2.5 - 3"	25ct 100 ct	GG808 MA900	24-hour
Katama Bay - 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. Size 3.5 - 4"	100ct	NW832	24-hour
Wellfleet – 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. Size 3 - 3.5"	25ct 100ct	WB670 NW814	Stocked for Season
Malpeque – 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. Size 3 - 3.75"	25ct 100ct	WB666 MD540	Stocked for Season
Beau Soleil – 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. Size 2.75"	25ct. 100ct	NW822 NW820	Stocked for Season
Blue Point – 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
Cupid's Choice – 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. Size 2.75 - 3"	25ct 100 ct	GG810 MA898	24-hour
Savage Blondes – 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. Size 2.75"	100 ct.	FV994	Stocked for Season
Duxbury – 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. Size 3"	25ct. 100ct	WB668 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.

Black River PRODUCE

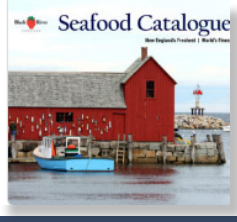
Oyster Availability

Description	Pack Size	Item #	Lead Time
Irish Point – 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. Size 2.75”	25ct 100ct	NW826 NW824	Stocked for Season
Pemaquid – 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. Size 3 - 4”	25ct 100ct	NW370 NW838	Stocked for Season
Cape Cod Bay – These oysters are a very uniform, briny, light bodied oyster from the Cape. Medium size, very good oyster for the price. Size 3 - 3.25”	100ct	EP090	Stocked for Season
Black Magic – These choice, farm-raised, Canadian oysters from Prince Edward Island, have indoor, wet storage, fed by a natural saltwater well that completely eliminates distruptions in harvesting or production due to incliment 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. Size 2.75”	100ct	VP360	24-hour
Sweet Neck Farm – 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. Size 3.5 - 4”	100ct	GN648	24-hour

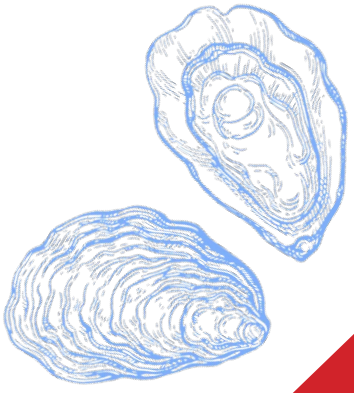
Black River Produce is your gateway to the world’s finest seafood.

- 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.



View our full seafood catalogue of fresh and frozen itms at BlackRiverProduce.com or scan the QR code here.



Call for Pricing
Lisa Brown: 802-886-6255
Katie Metcalf: 802-886-6254