



Keep your menus fresh with the current seasonal availability. Report updated weekly.

### Oyster Weekly Profit Maker! 07.06.26

| Description         | Size Avg. | Unit  | Source        | Item # | Available for Deliveries |
|---------------------|-----------|-------|---------------|--------|--------------------------|
| America's Royal Cup | 3"-3.5"   | 100ct | Massachusetts | HAC72  | Avail 7/07-7/18          |

All season long we will feature an **aggressively priced oyster** of the week to help you boost your bottom line. The featured oyster will be stocked for 7 -10 days while supplies last. Cash in and make it your oyster special!

**America's Royal Cup:** Bright Cape Cod Bay brine layered with subtle natural sweetness, finishing clean, smooth, and elegantly balanced. Hand sorted, elevated growing systems maximize water flow while keeping shells remarkably clean.



**Save Big!**

### Seafood Spotlight! 07.06.26

| Description           | Size Avg. | Unit           | Source | Item # | Available for Deliveries |
|-----------------------|-----------|----------------|--------|--------|--------------------------|
| Wild Sockeye Fillet   | 1-1.5 Lb. | Fillet         | USA    | EH038  | Available all week.      |
| Oyster Shucked Select | Gallon    | Chesapeake Bay |        | WB660  | Available all week.      |

### In-Season Traditional Favorites 07.06.26

| 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  | Stocked for Season            |
| Clam Steamer                                         |            | 10 Lb. | USA            | BB914  | Stocked w/ Limited Quantities |
| Cod Market                                           | 12 -16 Oz. | 10 Lb. | Iceland        | WB692  | Stocked for Season            |

Continued . . .

## In-Season Traditional Favorites 07.06.26 *Continued*

|                           |             |        |               |       |                    |
|---------------------------|-------------|--------|---------------|-------|--------------------|
| Cod Market                | 12 -16 Oz.  | 5 Lb.  | Iceland       | WC996 | 24-hour            |
| 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            |
| Snapper, Whole            | 1 - 2 Lb.   | Each   | Varies        | NW880 | 24-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 guidance from our experts: Lisa Brown: 802-886-6255 Katie Metcalf: 802-886-6254

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## Oyster Availability

| Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Pack Size      | Item #         | Lead Time             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|-----------------------|
| <b>America's Royal Cup</b> – Bright Cape Cod Bay brine layered with subtle natural sweetness. Finishing clean, smooth, and elegantly balanced. Hand sorted. Elevated growing systems maximize water flow while keeping shells remarkably clean. Size: 3.0" - 3.5"                                                                                                                                                                                                            | 100ct          | HAC72          | Stocked               |
| <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. Size 2.75" | 25ct.<br>100ct | NW822<br>NW820 | 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. Size 2.75"                                                                     | 100ct          | VP360          | 24-hour               |
| <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<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. Size 3 - 3.25"                                                                                                                                                                                                                                                                                                                | 100ct          | EP090          | Stocked<br>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. Size 2.75 - 3"                                                                                                                                                                                         | 25ct<br>100 ct | GG810<br>MA898 | 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. Size 3"                                 | 25ct.<br>100ct | WB668<br>NW842 | Stocked<br>for Season |
| <b>French Kiss</b> – Farm raised in Miramichi Bay, New Brunswick, Canada. Often described as larger, matured 5-7 years versions of the famous Beau Soleil Oyster. These premium oysters feature deep, paisley-shaped shell, firm/plump meat. distinct flavor of sharp, bright salinity by a sweet, slightly nutty finish. Size 3-3.5+."                                                                                                                                      | 25ct<br>100ct  | NW826<br>NW824 | 24-hour               |

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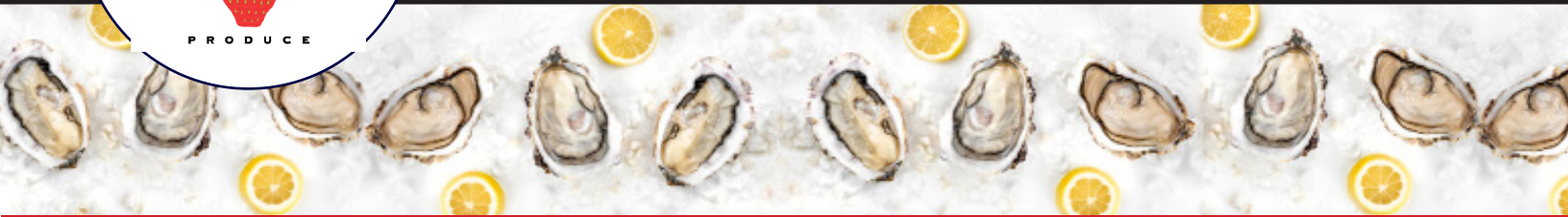
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## Oyster Availability

| Description                                                                                                                                                                                                                                                                                                                                                                                                                                        | Pack Size     | Item #         | Lead Time                              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----------------|----------------------------------------|
| <b>Honeymoon</b> – Grown in the Bay of New Brunswick, this variety of oyster is renowned for its firm, rich, plump flesh, and salty flavor with a sweet, slightly lemony finish.                                                                                                                                                                                                                                                                   | 100ct         | PE912          | 24-Hour                                |
| <b>Independence Bay</b> – Grown in the clean, cold waters of Cape Cod Bay using proven aquaculture methods designed to deliver consistency, quality, and approachability. Flavor: a clean, classic oyster with a bright brine and a gentle touch of natural sweetness, finishing smooth and refreshing. Size 2.5" - 3.0" (petite)                                                                                                                  | 100ct         | HAC74          | Stocked for now.                       |
| <b>Irish Point</b> – From Rustico, Hunter River, in Prince Edward Island, these oysters boast excellent meat and a superb salty taste due to the cold water and strong tides. Size 2.75"                                                                                                                                                                                                                                                           | 25ct<br>100ct | NW826<br>NW824 | Stocked for Season                     |
| <b>Island Creek</b>                                                                                                                                                                                                                                                                                                                                                                                                                                | 100ct         | AKV60          | 48-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. Size 3.5 - 4"                                                                              | 100ct         | NW832          | Stocked for Season                     |
| <b>Lighthouse Queen</b> – Briny enough to know it's from the ocean Cape Cod Bay, sweet enough to keep things interesting. These oysters strike the perfect balance. Multiple grow methods that maximize water flow and keep shells clean, smooth and uniform. Size: 3" - 3.5"                                                                                                                                                                      | 100ct         | BEP12          | Stocked <b>New!</b>                    |
| <b>Malpeque</b> – From Prince Edward Island, these oysters are light-bodied and easy to eat, with the perfect balance of sweetness, brine, and pickle-like liveliness. Size 2 - 2.25"                                                                                                                                                                                                                                                              | 25ct<br>100ct | WB666<br>MD540 | 25 Ct<br>Stocked<br>100 Ct.<br>24-hour |
| <b>Patriot</b> - These oysters start their life at the tidal flats of Crowes Pasture Beach in East Dennis, MA, where the Quivett Creek and Cape Cod Bay meet. The oysters grow elevated roughly 3-4 inches off the bottom of the sea floor, then are tumbled and sized. Oysters have a tear-drop shape. Flavor profile is described as having plump meats with medium brine containing notes of umami and clean sweet mineral finish. Size 3 -3.5" | 100ct         | RW110          | Stocked for now.                       |
| <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. Size 3 - 4"                                                                                                                                                                                                              | 25ct<br>100ct | NW370<br>NW838 | Stocked for Season                     |

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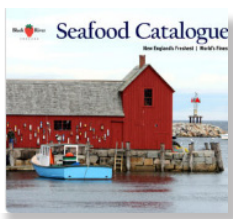
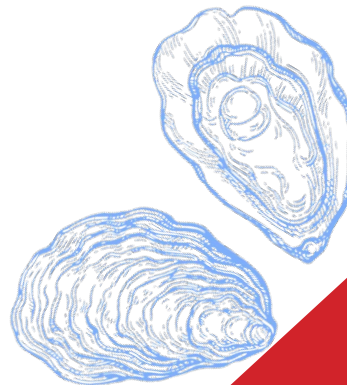
## Oyster Availability

| Description                                                                                                                                                                                                                                                                                                    | Pack Size      | Item #         | Lead Time          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|--------------------|
| <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. Size 2.75"                                                                 | 100 ct.        | FV994          | 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. Size 3.5 - 4" | 100ct          | GN648          | 24-hour            |
| <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. Size 2.5 - 3"                                                                              | 25ct<br>100 ct | GG808<br>MA900 | Stocked for Season |
| <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. Size 3 - 3.5"                                           | 25ct<br>100ct  | WB670<br>NW814 | Stocked for Season |

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**Call for Pricing**  
**Lisa Brown: 802-886-6255**  
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# Clam Guide



**1"** thick at hinge.

## Countneck Clams

10-13 Count per pound

#WB674 Countneck Clams 25Ct. Stocked.

#WB786 Countneck Clams 100Ct. Stocked.



**1 1/2"** thick at hinge.

## Littleneck Clam

5-7 Count per pound

#WB672 Little Neck Clams 25Ct. Stocked.

#EP230 Little Neck Clams 100Ct. Late line.



**2"** thick at hinge.

## Cherrystone Clam

3-4 Count per pound

#NW796 Cherrystone Clam 25Ct. Late line.

#VT044 Cherrystone Clam 100Ct. Late line.



**2 1/2"** thick at hinge.

## Quahog Clam

1-2 Count per pound

#AM496 Quahog Clams 100 Ct. Late line.

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All measurements indicate the thickness of the clam at the hinge, not the diameter of the shell.

