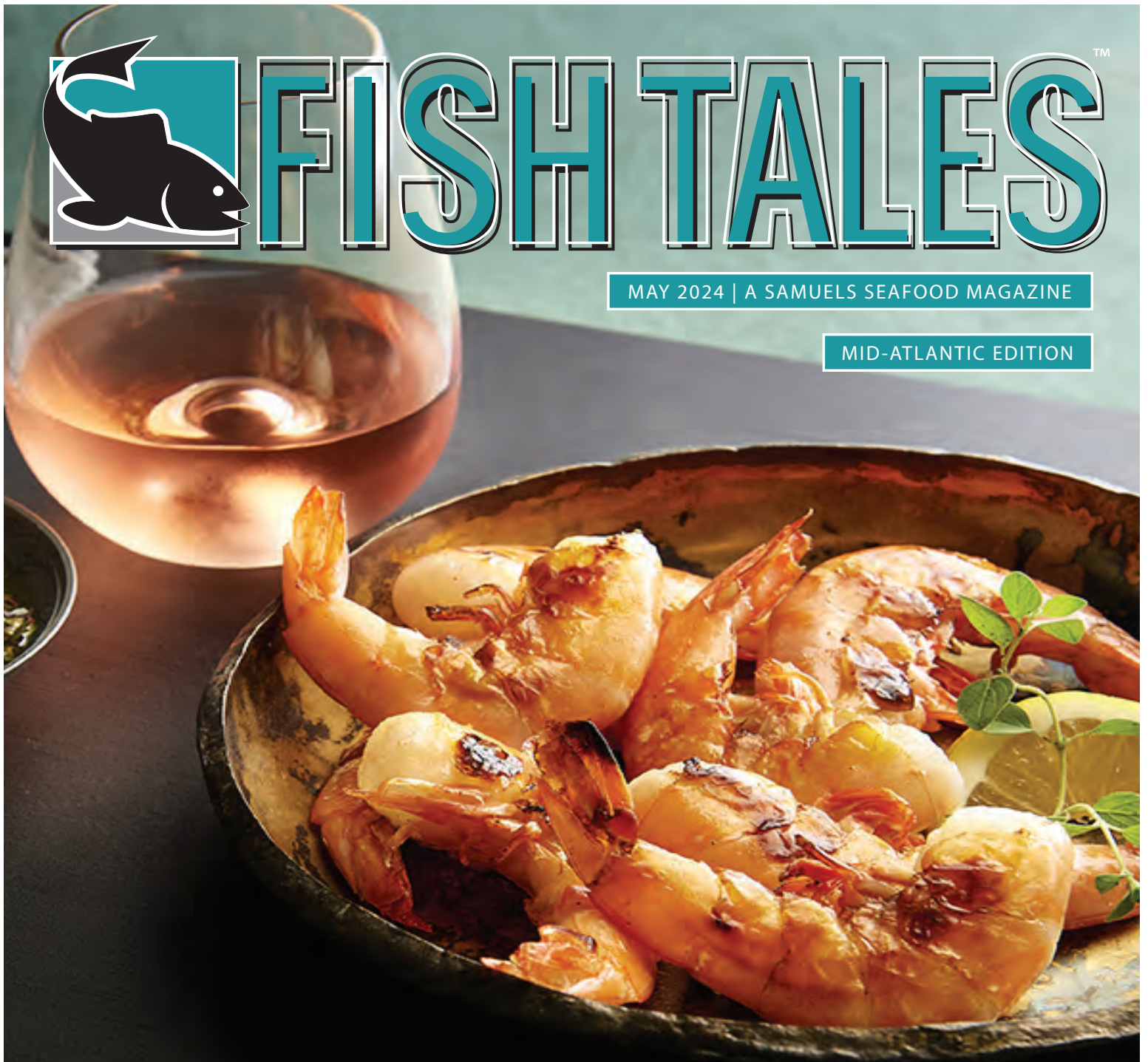




FISH TALES™

MAY 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION



TEXAS GOLD SHRIMP

Setting the standard in Gulf shrimping

MUD CITY CRAB HOUSE

A dive into freshness and tradition

CHEF'S CORNER

Blackened shrimp tacos with charred corn salsa

A-MAY-ZING
MONTHLY SPECIALS

Samuels Spotlight

Mud City Crab House: A Dive into Freshness and Tradition

By Zach Blumberg



Situated on the mainland bayside north of the bridge to Long Beach Island, NJ, Mud City Crab House beckons seafood aficionados and casual diners alike with its fresh, seafood-centric offerings. As the name suggests, the restaurant is a nod to the neighborhood's old-time moniker, "Mud City," an endearing term derived from the muddy aftermath of frequent coastal flooding events. Owner/Partner, Eric Magaziner, a resident of the area, humorously acknowledges the neighborhood's muddy conditions, with even his dogs delighting in the muddy terrain!

At Mud City Crab House, the menu is a testament to its dedication to fresh seafood. With 100% of its offerings sourced from their own fish market, patrons can expect nothing but the freshest catches. From crab cakes, various fish dishes, shrimp, clams, to oysters on the half shell, the menu showcases a diverse range of seafood delights.

Among the menu highlights: crab & shrimp fondue; steamed mussels; lobster bisque; and clam chowder.

They also serve an array of sandwiches (like the popular shrimp po' boy) and fish tacos, plus lobster rolls, grilled tuna steaks, and seafood jambalaya. Special mention goes to the signature blue claws, Maryland-style crabs, and garlic-style crabs, each promising a unique and unforgettable culinary experience.

Stepping into Mud City Crab House is like stepping into a classic Jersey Shore seafood house with a touch of surfing culture. The relaxed atmos-

phere invites guests to kick back, enjoy their meal, and soak in the coastal vibes. With booth seating, brown paper-covered tables, an outdoor patio, and draft beer on tap, the restaurant accommodates guests in flip-flops and those dressed for a date night alike.

Mud City Crab House's success story began with a dilapidated building that once occupied its site. With a vision and determination, the owner, having previously worked for partners Bob





Shellfish on Long Beach Island, transformed the worn-out structure into the thriving establishment it is today. Despite initial challenges, the restaurant became an instant hit upon its opening, celebrating 25 years of culinary excellence and community spirit.

Beyond its menu and inviting ambience, what truly sets Mud City Crab House apart is its sense of family. Many employees have been with the restaurant since its inception, with some starting their careers as teenagers. The restaurant has witnessed young patrons grow up, land their

first jobs, and even start families. This familial bond extends to customers, who often become part of the restaurant's close-knit community. As Magaziner puts it, "customers tend to really engage in that family vibe and, in a way, become part of that family. We've had loyal customers whose children started their first jobs with us, working through high school and college. We literally watch them grow from kids to adults starting their own careers and families. I think that feeling resonates with our customers."

While reservations aren't accepted at

Mud City Crab House, waiting guests can enjoy the outside airstream bar, savoring a drink while anticipating their table—a unique and enjoyable way to pass the time.

In addition to their partnership with Samuels for fresh seafood, Mud City Crab House values its relationships with local clammers, crabbers, oystermen, and fishermen. This commitment ensures that patrons are served the freshest local produce, supporting the local economy and offering a truly authentic seafood dining experience.

Mud City Crab House is more than just a restaurant—it's a community hub that celebrates tradition, quality, and family. Whether you're a local or a visitor, a seafood enthusiast or a casual diner, Mud City welcomes everyone with open arms, promising a memorable dining experience that captures the essence of the Jersey Shore. Come for the seafood, stay for the family atmosphere, and leave with cherished memories of a meal well-enjoyed.



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TEXAS GOLD SHRIMP:

Setting the Standard in Gulf Shrimping



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WILD CAUGHT SHRIMP

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\$5.99 lb



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Dedication to innovation and quality permeates every aspect of Texas Gold Shrimp. Each package showcases exquisite brown shrimp renowned for their robust, delightful flavor. Freshness is paramount, with shrimp headed on the boat immediately after catch to preserve their pristine taste. They are then promptly frozen onboard using rigid, plastic baskets, minimizing breakage and ensuring a swift, efficient freezing process, resulting in Gulf-fresh shrimp of unparalleled quality.

As a vertically integrated family business, Texas Gold oversees

every facet of production, from boat operations to packaging, guaranteeing consistent and delectable shrimp with every purchase. All Texas Gold Shrimp undergo processing at a single facility, adhering to stringent specifications to uphold quality standards.

Available year-round in various sizes, including U-12, U-15, 16/20, 21/21, 26/30, 31/35, 36/40, 41/50, and 51/100, Texas Gold Shrimp offers unmatched quality and flavor. From the careful handling on the boats to the meticulous packaging, Texas Gold is dedicated to delivering a product that truly shines, just like gold.

The legacy of excellence began in 1952 when the founder, Walter Zimmerman, established Marine Mart in Port Isabel, TX. A hard-working engineer, Walter's determination led him to design and construct his first shrimp boat in 1961, setting the stage for Texas Gold's pioneering role in shrimp trawler innovation. Under his leadership, the company built over 300 shrimp boats

between 1961 and 1999, solidifying its reputation as industry innovators and laying the foundation for the exceptional quality and craftsmanship synonymous with Texas Gold Shrimp today.



EMPLOYEE OF THE MONTH

Jason Wilson

Entering his 20th year with Samuels, Jason Wilson has been the Red Team Sales Leader for a majority of that time. Since joining the Samuels team in March 2005, he has witnessed and helped play a role in the company's overall sales growth and expansion. Although his responsibilities shifted from sales representative to Team Leader, Jason takes great pride in knowing how many accounts he has opened and handled over the years. While he still directly handles some accounts of his own, it's the mentoring and problem-solving, as well as the sharing of product knowledge and other lessons learned over the years with his team and colleagues that is his main focus.

Jason's introduction to the fish business was in 1992 on the docks of the old Philadelphia Fish



Market when he started at B&G Seafood. Intrigued and inspired by the people and challenges within the industry, he soon had the opportunity in 1995 to start and develop a fresh seafood department at Quandt's, a family-owned Upstate New York foodservice company. A native of Saratoga Springs, NY, Jason held the position of Seafood Specialist for 10 years before moving back to South Jersey to be closer to his family and reconnect with the Philadelphia market. Prior to joining the seafood business, Jason played college football at Virginia Tech, where he was the first commitment in Hall Of Fame Coach Frank Beamer's first ever recruiting class for the Hokies in 1987.

Congratulations to Jason on being named Employee of the Month—and thank you for your hard work, enthusiasm, dedication and loyalty!

CAPE MAY

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 Sold in 1 lb Unit
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\$9.50 lb



FROZEN HAMACHI
 Japanese Amberjack
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\$12.50 lb



MAHI MAHI PORTIONS
 10 oz
 10 lb Case, Frozen
\$6.50 lb



HOMEMADE CRAB SALAD
 Aunt Connie's Famous
 5 lb Unit
\$55.00 ea



BEER BATTERED COD PORTIONS
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 10 lb Case, Frozen
\$95.00 cs



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 6.8 lb Case
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 Claw Only
 Sold by the Tray
\$65.00 ea



SUN DRIED TOMATOES
 Julienned
 5 lb Unit
\$3.50 lb



KALUGA CAVIAR
 Canterbury Cure
 1 oz Unit
\$25.00 ea



TINNED TUNA IN OLIVE OIL & CURRY
 120 Gram Tin
 30 per Case
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SHIGOKU OYSTERS
 From Washington State
 60 Count Unit
\$1.35 ea



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CHEF'S CORNER

Blackened Shrimp Tacos with Charred Corn Salsa
Courtesy of Texas Gold



Blackened Shrimp Ingredients

1 lb.	Texas wild caught shrimp, peeled and de-veined
2 tbsp.	vegetable oil
1 ½ tbsp.	Cajun seasoning
8 each	corn tortillas
4 each	leaf lettuce, torn in half
1 c.	charred corn salsa
	sour cream

Preparation

1. Heat a heavy medium size cast iron skillet over high heat until it begins to smoke a bit.
2. In a small bowl, toss the shrimp with the vegetable oil first and then with the Cajun seasoning to coat evenly.
3. Using a pair of tongs lay the shrimp in a single layer in the cast iron pan and cook for about one minute on the first side until they obtain a blackened crust, then turn the shrimp and cook for one to two minutes on the other side or until the shrimp have curled and are no longer translucent in the center. Do not over-cook the shrimp or they will be tough.
4. Remove the shrimp from the pan and keep warm.
5. Heat the corn tortillas in the same pan for about thirty seconds on each side or until soft and pliable.
6. Make the tacos by placing three or four shrimp in each tortilla along with lettuce, some salsa and sour cream. Serve immediately.

Charred Corn Salsa Ingredients

1 ear	Fresh corn on the cob
2 each	Serrano chiles
¼ small	Yellow onion, peeled
2 cloves	Garlic, peeled
1 tbsp.	Vegetable oil
1 c.	Tomatillos, sliced
½ bunch	Cilantro
¼ c.	Water
½ tsp.	Salt
¼ tsp.	Black pepper

Preparation

1. Prepare a charbroil grill and set heat to high.
2. Place the ear of corn, chiles, onion and garlic in a small bowl and toss with vegetable oil.
3. Put the veggies on the grill and cook for about five or six minutes, turning often with a pair of tongs until the veggies are lightly charred on the outside and cooked through.
4. Remove the veggies from the grill and allow to cool enough to handle.
5. Cut the corn kernels off the cob and set the kernels aside.
6. Place the tomatillos, cilantro, water and grilled onions, garlic and chiles in a food processor with a cutting blade and process until nearly pureed.
7. Add salt, pepper and corn to processor and pulse for a few seconds to incorporate the corn, but do not puree as you want to keep the corn somewhat intact. Adjust seasoning if needed and serve.
8. This will keep for about four or five days when well refrigerated.