



FISH TALES

NOVEMBER 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION



JAIL ISLAND ATLANTIC SALMON

A Samuels Seafood
Co. exclusive

SWIMMING IN CHOICES

Your guide to the many
flavors of salmon

NOVEMBER SPECIALS

Harvest the savings

BOWERY MEAT COMPANY

Rocking the Manhattan
steakhouse experience

Samuels Spotlight

Bowery Meat Company: Rocking the Manhattan Steakhouse Experience

By Lily Cope



Whole Butterflied Branzino



Oishii Shrimp Cocktail

Nestled in the heart of Manhattan's Lower East Side, Bowery Meat Company pays homage to the punk rock spirit that once thrived in the neighborhood. Just as punk music challenged norms and inspired change, Bowery Meat Company has become the go-to destination for meat lovers in Lower Manhattan (including scores of visiting Major League Baseball players), offering a dining experience that breaks away from tradition.

Opened ten years ago this month by visionary restaurateur John McDonald, Bowery Meat Company is anything but your average steakhouse. Inspired by the raw, unfiltered vibe of the neighborhood, the restaurant boldly rejects conventional steakhouse norms. Here, diners enjoy an up-close meat presentation board brought to their table, encouraging them to explore a menu designed for creativity and adventure. Imagine your plate as a set of

LEGOs, where proteins serve as the building blocks, allowing guests to craft their own culinary masterpieces—one bite at a time.

As you walk through the doors of Bowery Meat Company, you're greeted by a vibrant atmosphere that seamlessly blends modern sophistication with a retro 70s aesthetic. The energy is palpable, making it the perfect backdrop for an evening of great food and good company.

At the helm of this protein-centric haven is Managing Director and Executive Chef David DiSalvo. With training from the French Culinary Institute under the legendary Jacques Pépin, DiSalvo brings passion and expertise to the kitchen. He knows that authenticity and quality reign supreme.

With international steak offerings hailing from Argentina to Japan—and lots of places in between—DiSalvo curates a menu that showcases the best of the best. The seafood offerings from Samuels Seafood Company, such

as U12 Oishii shrimp cocktail and Hamachi crudo, featuring Japanese yellowtail with orange, jalapeño, and Fresno chili, are more than just starters; they're essential parts of the dining experience. Dishes like Spanish Charred Octopus served with roasted cauliflower, tomatoes, salsa verde, and Calabrian chili shine, as does the whole butterflied Mediterranean branzino.

Dishes like the octopus deliver a thoughtful combination of flavor and texture, alongside impressive meat selections, creating a balance that keeps diners coming back for more. DiSalvo emphasizes sharable, family-style dining that invites guests to enjoy the communal spirit of good food and good times. Soon, diners will be able to enjoy Dover sole for two, prepared tableside.

What sets Bowery Meat Company apart is the intentional transparency of sourcing and direct collaboration with farmers and vendors that reflect the do-it-yourself spirit of punk

culture. DiSalvo has built strong relationships with suppliers to ensure every dish is crafted with the finest, sustainable ingredients. Here, it's all about offering customers unique experiences, like Akaushi Wagyu, a prized menu addition that sells out quickly.

Customers rave about the vibe and service—because, let's face it, nobody has to eat out, but when they do, they want something exceptional. Bowery Meat Company delivers that with a kick, much like how punk music transformed the music scene.

As Bowery Meat Company celebrates its 10th anniversary, the restaurant invites you to join the festivities. Whether it's for a private party or a holiday gathering, this is the place to host a memorable private event. Reservations are highly recommended—after all, good things come to those who plan ahead, especially when walk-in wait times can stretch well beyond an hour.

Stay connected and in the know about upcoming events and specials by following Bowery Meat Company on social media. For those ready to experience a dining scene as memorable and dynamic as the punk era, Bowery Meat Company awaits you. Grab your crew and prepare for a culinary adventure that's anything but ordinary—because here, every meal is a celebration of flavor and creativity!



Alaska King Crab with Clarified Butter



*Scottish Salmon on Grilled Asparagus
with a Citrus Beurre Blanc*



Charred Spanish Octopus

Jail Island Atlantic Salmon

A Samuels Seafood Co. Exclusive



Choose Your Salmon. Salmon is a beloved seafood worldwide, praised for its rich flavor and numerous health benefits. Whether you're curating a fine dining menu or serving up comfort food, the versatility of salmon is an ideal choice for any culinary application. True North Salmon, Jail Island Salmon, and Orkney Organic Scottish Salmon stand out for their exceptional quality and unique origins—available through Samuels Seafood. Incorporating salmon into your menu is an easy way to offer a delicious, nutrient-rich option that's sure to satisfy any palate.

From the cold clean waters of the North Atlantic.

True North Seafood is sourced off the coasts of Maine, New Brunswick, and Nova Scotia. We put a strong emphasis on sustainability,

following strict standards to minimize environmental impact. True North is certified by organizations like Best Aquaculture Practices (BAP) and is part of the Global Salmon Initiative (GSI). Our focus on environmentally friendly practices and animal welfare sets True North apart. Plus, being close to North American markets means faster delivery, ensuring top-notch freshness and flavor.

A passion for organic salmon.

On the quiet, northeast coast of Scotland lies an ancient archipelago steeped in history, mystery, and lore. An ancient land, long celebrated for food and drink of impeccable quality. This is Orkney of Scotland, home to some of the world's finest organic salmon.

Our salmon are raised in cold, fast moving tidal waters from the north

Atlantic, resulting in the perfect conditions to become firm and muscular. We're the only supplier to harvest certified organic salmon in Orkney, Scotland, always ensuring full traceability from farm to fork. We adhere to strict organic regulations regarding feed, farming conditions, and environmental impact. Our farming process prioritizes animal welfare, with low stocking densities that give the salmon plenty of space to move and grow, leading to healthier, less stressed fish.

Our backyard is home to the finest salmon.

Straight from the natural ocean environment of Atlantic Canada, right where nature intended. With a delicate flavor and refined texture, Jail Island is considered some of the finest quality Atlantic salmon in Canada. Known for its outstanding



quality and taste, this premium brand thrives in ideal conditions in its natural marine habitat. We raise our fish in spacious environments that closely mimic the wild, allowing them to grow naturally. Jail Island is dedicated to sustainability, using low impact farming techniques and closely monitoring water quality and fish health, helping us keep our ecological footprint low while maintaining high standards.

Proactive for the future of seafood.

The Fundy Salmon Recovery Project is an initiative that aims to boost the population of spawning Atlantic Salmon in the inner Bay of Fundy. Once the salmon reach maturity, they are released back into Fundy National Park rivers. Not only is the Jail Island brand exclusive to Samuels, for each pound of Jail Island Salmon sold, Samuels Seafood donates a portion of the proceeds to the Fundy Salmon Recovery Project.



Employees of the Month



Quinn Sullivan

Quinn began his career at Samuels in Philadelphia in 2019 as an invoicing clerk in the Shipping department. His passion and curiosity for the industry quickly led him to join the Sales Department a year later as a member of the Platinum Team. In this role, he supported various operations, including taking deliveries, processing orders, customer service, and managing accounts independently.

This summer, Quinn excelled in servicing customers at Delaware and Maryland beaches, successfully growing sales and ensuring a seamless experience. His hard work and early success in sales earned him a promotion to Inside Sales Rep, making him the youngest employee in that position. Quinn's keen eye for detail, friendly demeanor, and genuine passion for seafood have made him stand out with both customers and colleagues. With a bright future ahead, we're thrilled about his impressive achievements and the impact he's making in the seafood world.



Adam Zensinger

Chef Adam began his journey at Samuels in Philadelphia in July 2021. His dedication and culinary skills are truly remarkable. With a positive attitude and a willingness to support his team, Chef Adam fosters a collaborative and productive work environment. As the face of our company at offsite food shows, he represents us with pride and expertise, consistently receiving accolades for his efforts.

Adam's commitment to producing top-tier culinary creations inspires those around him. Whether he's at the office, prepping in our commissary kitchen, sourcing ingredients for special events, or showcasing his talent at food shows, he always delivers exceptional results. We're immensely proud of Adam and his contributions!



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Understanding Salmon:

A Culinary Guide



Chinook Salmon

Salmon is a beloved fish that boasts a rich flavor and a host of health benefits. Known for its versatility, it can be prepared in numerous ways, from grilling to poaching. Understanding the different types of salmon can enhance your culinary experiences and help you choose the perfect variety for your next meal.

Chinook Salmon (King Salmon)

Chinook salmon, often referred to as King salmon, is the largest and considered the most prized among the salmon family. Its high-fat content results in a luxurious, rich flavor. With its deep orange to red flesh, it's perfect for grilling, baking, or enjoying as sashimi. Chinook is also abundant in healthy fats, making it a nutritious choice.



Atlantic Salmon

Atlantic Salmon

Atlantic salmon, primarily farmed, is the most commonly available type in North America. One notable source of high-quality Atlantic salmon is Jail Island, which is known for its sustainable farming practices in the clean waters off the coast of Nova Scotia. Jail Island salmon is raised without antibiotics or hormones, resulting in a rich, buttery flavor and a tender texture. This variety is ideal for a range of cooking methods, including grilling and smoking, and it is also rich in omega-3 fatty acids, which are beneficial for heart health.



Coho Salmon

Coho Salmon (Silver Salmon)

Coho salmon is smaller than Chinook but still offers a delightful flavor profile. Known for its bright, reddish-orange flesh, Coho has a milder taste and is lower in fat compared to King salmon. It is great for grilling and can be used in various dishes, from salads to pasta.



Sockeye Salmon

Sockeye Salmon (Red Salmon)

Sockeye salmon is easily recognized by its vibrant red color and robust flavor. This type is often found in the

Pacific Northwest and is known for its firm texture. Sockeye is delicious when smoked or grilled and is often used in sushi. It also contains high levels of omega-3s, making it a healthy addition to any diet.



Pink Salmon

Pink Salmon

Pink salmon is the smallest and most abundant species, typically found in canned form. While it has a milder flavor and softer texture, it is still a versatile option for dishes like salmon patties or salads. Pink salmon is a budget-friendly choice, providing a good source of protein and omega-3s.



Chum Salmon

Chum Salmon (Keta Salmon)

Chum salmon, also known as Keta salmon, is less fatty than other types, resulting in a milder flavor. It is often used for its roe (caviar) and is commonly smoked. Chum is a great option for those who prefer a lighter taste in their seafood dishes.

Conclusion

With so many varieties of salmon to choose from, you can explore a wide range of flavors and cooking techniques. Whether you're looking for a rich, fatty fish or a milder option, there's a salmon type to suit every palate. Enjoy discovering the nuances of each variety in your next culinary adventure!





CHEF'S CORNER

Miso Maple Salmon

Recipe Courtesy of Jail Island Atlantic Salmon



Ingredients

- 2 True North Atlantic salmon portions
- 2 Tsp miso paste
- 2 Tsp ginger, grated
- 2 Tsp rice vinegar
- 2 Tbsp maple syrup
- 12 green onions, chopped

Directions

1. Preheat grill to medium high.
2. In a bowl, whisk together all ingredients until smooth.
3. Pour over the salmon and let stand for 10 minutes.
4. Place on the oiled barbeque grill (flesh side down for 4 minutes)
5. Turn the portions over and use the extra marinade to baste them.
6. Turn the heat down to medium, close the lid and cook for another 8 minutes or until the fish flakes easily with a fork.
7. Serve on a bed of stir-fried vegetables or a cold soba noodle salad.



November's Harvest



**WILD CAUGHT
DUNGENESS CRABS**
Cooked Clusters
25 lb Case
\$14.75 lb



**WILD CAUGHT
LANGOSTINOS**
15/20 Count
13.2 lb Case
\$24.75 lb



**SNOW CRAB
CLUSTERS**
3-5 oz Each
30 lb Case
\$5.75 lb



**WARM WATER
LOBSTER TAILS**
2 oz Each
10 lb Case
\$19.75 lb



**CRAWFISH
MEAT**
From the Mediterranean
10 lb Case
\$7.50 lb



**WHITBAIT
HEAD-ON**
Frozen
200 Gram Pack
\$7.50 ea



**FREMANTLE
OCTOPUS HANDS**
From Australia
11.1 lb Case
\$17.50 lb



**BREADED
CLAM STRIPS**
4 oz Units
24 per Case
\$32.50 cs



**WARM WATER
LOBSTER TAILS**
10-12 oz
10 lb Case
\$19.95 lb



**NATURAL
SHRIMP**
16/20 Count
20 lb Case
\$6.75 lb



**COOKED TAIL
ON SHRIMP**
31/40 Count
10 lb Case
\$4.75 lb



**SPECIAL
CRABMEAT**
Wild Caught
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Frozen at Sea | Fresh
22 lb Case | 11 lb Case
\$1.75 lb | \$7.75 lb



FROZEN WHOLE DOVER SOLE
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\$12.75 lb



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Boneless
From New Zealand
\$5.00 lb



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Skinless Loins
From Australia
\$10.00 lb



FROZEN HAMACHI
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\$10.00 lb



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DUTCH FLOUNDER
3-5 oz Fillet
10 lb Case
\$2.50 lb



AHI TUNA STEAKS
10 oz Each
10 lb Case
\$6.50 lb



COD LOINS
10 oz Each
10 lb Case
\$7.50 lb



MAHI MAHI PORTIONS
10 oz Each
10 lb Case
\$6.50 lb



CURED BLUEFIN TUNA HEARTS
Tuna 'Bottarga'
Weights are Variable
\$25.00 ea



BLUEFIN TUNA TRIPE
Uncle Tony's
Tomato with Tuna Stomach
\$25.00 gal



MEDITERRANEAN SEAFOOD SALAD
Aunt Connie's Famous
5 lb Unit
\$50.00 ea



BLUEFIN TUNA BONE MARROW
Ultra Frozen
From Spain
\$25.00 lb



**JAIL ISLAND
ATLANTIC SALMON**
Skin-on, PBO Fillets
3-4 lb Each
\$9.75 lb



**NAKED SALT
OYSTER**
From Cape May, NJ
100 Count
\$0.75 ea
Local



**JUMBO LUMP
CRABMEAT**
Wild Caught
24 lb Case, Frozen
\$10.75 lb
Blue Crab



**CLEANED
SEPIA**
Individually Frozen
22 lb Case
\$7.75 lb
Cuttlefish



**PADDFISH
CAVIAR**
Memphis Gold
1 lb Unit
\$275.00 ea
USA



**YUZU
JUICE**
From Japan
30 oz Unit
\$39.00 ea



**JAPANESE
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Nippon Shokken
60 oz Unit
\$19.00 ea



**CALIFORNIA
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Aunt Connie's Famous
1 Gallon Unit
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**LOBSTER MEAT
CLAW/KNUCKLE/BROKEN**
2 lb Pack
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**EXTRA VIRGIN
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500 mL Bottle
12 Bottles per Case
\$75.00 cs



**FRESH
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No Preservatives
1 Gallon Unit
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OLIVE OIL**
115 Gram Tin
50 per Case
\$95.00 cs

Samuels' Premium Meat Collection



THICK CUT BACON
Center Cut
15 lb Case
\$7.75 lb



DUCK LEG WITH THIGH
6 per 5 lb Pack
30 lb Case
\$7.75 lb



WHOLE FRESH CHICKEN
3-4 lb Each
10 per Case
\$3.75 lb



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STRIP LOIN
2 Pieces per Case
25 lb Case
\$15.75 lb

il porcellino salumi



'NDUJA SALAMI
5 oz Each
8 per Case
\$52.00 cs



BLACK TRUFFLE SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



GREEN CHILE TEQUILA SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



CALABRESE SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



DIABLO SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



SPANISH CHORIZO SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



ORANGE FENNEL SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



SPICED JUNIPER SALAMI
4.5 oz Each
8 per Case
\$52.00 cs



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