



# FISH TALES™

JANUARY 2025 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION



**HEALTHY, DELICIOUS,  
SUSTAINABLE:**  
Why Open Blue Cobia  
Stands Out



**DOUG'S SEAFOOD**  
A Taste Of Maine  
In Southwest Florida

**JANUARY  
SPECIALS**  
New Year, New Savings

# Samuels Spotlight

## Doug's Seafood

A Taste of Maine in Southwest Florida

By Lily Cope

**N**estled in the sunny streets of Bonita Springs, just a stone's throw from the beach, is a gem of a restaurant bringing a slice of New England charm to the Gulf Coast. Doug's, a beloved local spot, has been delighting patrons for 11 years with its authentic Maine-style seafood and welcoming atmosphere. Five months ago, Tamika and Darrel Peters took the helm, carrying on the tradition and adding their own flair to this iconic eatery.

The story of Doug's began with its original owner, Doug, who hailed from Maine. His dream was to introduce the classic flavors of his home state to southwest Florida. Starting at a farmer's market, Doug's grew into a rented space and eventually expanded into a full-fledged restaurant known for its lobster rolls, New England clam chowder, lobster bisque, and hand-cut onion rings. Today, Tamika oversees day-to-day operations, while Darrel works behind the scenes to ensure everything runs smoothly.

Doug's menu is a testament to its Maine roots. Guests can indulge in seafood baskets featuring snapper, grouper, haddock, cod, whole belly clams, and clam strips, prepared fried, grilled, or blackened. The lobster roll remains the undisputed star, but the homemade soups and nearly every item made from scratch are what make Doug's stand out. "It's easy to forget how much effort goes into our dishes because we're fast-casual," Tamika shares with a smile. "But everything is made with care."

The ambiance of Doug's strikes a balance between a hint of nautical charm, a splash of sophistication, and a dash of hometown warmth. It's a space that invites locals and visitors alike to relax, enjoy, and savor the flavors of the sea. "What customers love most about Doug's is the menu



selection," Tamika notes. "It's distinctly Maine-style, and it sets us apart from other restaurants in the area."

Seafood plays a starring role at Doug's, with 90% of their ingredients sourced from Samuels. From cod and haddock to live lobsters and scallops, the restaurant's fresh seafood arrives promptly, ensuring top-notch quality in every dish. For those looking for a unique experience, Doug's also hosts guest chefs twice a year to introduce special creations and elevate the dining experience.

While relatively new to the restaurant industry, Tamika's background in business consulting has provided a solid foundation for success. "We didn't realize how involved it would be," she admits, "but it's been incredibly rewarding." The restaurant also boasts a seafood market alongside its dining space, utilizing a 4,600-square-foot facility for storage and operations.

For those considering a visit, Doug's is open Tuesday through Sunday from

10:30 a.m. to 8:00 p.m. Whether you're craving a classic lobster roll, a bowl of hearty clam chowder, or some fresh salmon bites, Doug's promises a dining experience that's both memorable and delicious.

If there's one thing Tamika wants people to know about Doug's, it's this: "We're all about bringing authentic Maine flavors to Florida, with a home-made touch that keeps customers coming back for more."

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# Healthy, Delicious, Sustainable

## Why Open Blue Cobia Stands Out

**I**f you are seeking a healthy and versatile white fish that is available fresh year-round with consistent quality and stable pricing, Open Blue Cobia excels. Perfect for raw or cooked dishes, this premium fish offers endless culinary possibilities—as an appetizer, a featured special, or the centerpiece of your meal.

Now available at Samuels as fresh H&G and fillets, Open Blue Cobia arrives fresh twice weekly, ready to elevate your seafood experience. You may not have heard of Cobia before, but once you try it, it will forever change how you think about seafood.

Cobia has a pure, mild flavor and firm, white flesh, and pairs beautifully with a variety of sauces and cooking methods. Its naturally high, healthy fat content ensures the fish stays tender and moist, even with extended cooking times—perfect for grilling, baking, or pan-searing.

Packed with protein and low in calories, a single 4oz serving of Open Blue Cobia provides the recommended weekly intake of Omega-3s; making it ideal for health-conscious consumers looking to eat well and maintain a balanced lifestyle.

Committed to best practices, Open Blue Cobia is the only Cobia certified by the Aquaculture Stewardship Council (ASC), Best Aquaculture Practices (BAP) Four Star, certified Kosher, and is recommended by the American Heart Association (AHA) for its heart healthy benefits.

With full traceability into the life of each fish and a natural, non-GMO diet, the dedicated team of experi-



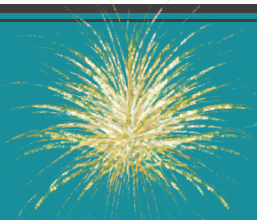
enced fish farmers at Open Blue are pioneering a new and responsible approach to meet a growing demand for high quality sustainable seafood. Open Blue has come a long way since its humble beginnings as a young, innovative seafood startup. Over the past few years, the company has focused on investing in its infrastructure processes to become the leader in open ocean farming of Cobia. These investments have led to a robust operation with added redundancy to reliably maintain the year-round supply of fresh Cobia to

the US market.

Open Blue is a company with a clear, unwavering purpose: providing the healthiest, most delicious fish to responsibly and sustainably nourish current and future generations in harmony with the oceans. At every step of the cycle, Open Blue acts with deep reverence for the planet, committed to taking care of the delicate ecosystem of fish, ocean, and people.

To learn more about Open Blue Cobia visit: [www.openblue.com](http://www.openblue.com)





# January Specials



**COLD WATER  
LOBSTER TAILS**  
3-4 oz Each  
10 lb Case  
**\$24.50 lb**  
34M



**COLD WATER  
LOBSTER TAILS**  
4-4.5 oz Each  
10 lb Case  
**\$43.95 lb**  
J100



**LOBSTER  
BODIES**  
Raw  
25 lb Case  
**\$135.00 cs**  
LBODRAW



**WARM WATER  
LOBSTER TAILS**  
5 oz Each  
10 lb Case  
**\$22.99 lb**  
5B



**WILD-CAUGHT  
PINK SHRIMP**  
41/50 Count  
20 lb Case  
**\$4.99 lb**  
4150BG



**ALL-NATURAL  
WHITE SHRIMP**  
U/12 Count  
20 lb Case  
**\$10.99 lb**  
U12NAT



**ALL-NATURAL  
BLUE SHRIMP**  
U/15 Count  
5 lb Box  
**\$9.95 lb**  
U15DB1



**PEELED & DEVEINED  
TAIL-OFF SHRIMP**  
31/40 Count  
10 lb Case  
**\$5.99 lb**  
3135PDOFF



**CLAW  
CRABMEAT**  
Pasteurized  
1 lb Unit  
**\$8.95 lb**  
PC107



**SNOW CRAB  
COCKTAIL CLAWS**  
21/24 Count  
18 lb Case  
**\$29.99 lb**  
2124CC



**JONAH CRAB  
COCKTAIL CLAW**  
12/16 Count  
20 lb Unit  
**\$19.99 lb**  
JON1216



**IMITATION  
CRAB STICK**  
Kanikama  
1.1 lb Unit, 20 per Case  
**\$70.00 cs**  
KANIK33

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Sales Agent Today!  
Sale Dates: January 1 - 31

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Additional freight charges may apply.