



FISH TALES™

MARCH 2025 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION



**SUSTAINABLE EXCELLENCE
IN PRAWN FISHING:**
The Story of Australian Ocean
King Prawn Company



**MARCH
SPECIALS**
SHRIMP
the Best

**SUMMER HOUSE
ON THE LAKE**
A Coastal Retreat in the
Heart of Disney Springs

Samuels Spotlight

Summer House on the Lake: A Coastal Retreat in the Heart of Disney Springs

By Lily Cope

Located in Lake Buena Vista, Florida, just minutes from Walt Disney World's world-class attractions, Summer House on the Lake brings a touch of coastal California to Disney Springs while embracing Florida's vibrant waterfront culture. With its airy design, natural tones, and relaxed yet refined ambiance, the restaurant offers a welcoming escape reminiscent of sun-drenched shores.

A part of the acclaimed Summer House brand—originally from Chicago, with additional locations in North Bethesda and Las Vegas—this Disney Springs outpost has quickly become a favorite dining destination since opening 14 months ago.

A Menu Inspired by Global Flavors

Under the leadership of Executive Chef Josh Williams, Summer House on the Lake features a dynamic, seasonally driven menu that blends coastal influences with global inspirations. Guests can expect expertly crafted dishes spanning from oak-fired grilled entrées to house-made pastas and pizzas, all prepared with high-quality ingredients.

A highlight of the menu is the “Florida Fish of the Moment,” a collaboration with Samuels Seafood Co. that showcases the freshest local catches, such as golden tile, red ling and triggerfish. These selections are thoughtfully prepared with bold flavors, grilled with a garlic citrus mojo served over corn hash with a



velvety corn velouté. Other standout dishes include the Faroe Island salmon poke nachos, topped with spicy poke dressing and served atop crispy wonton chips.

The restaurant sources all of its seafood from Samuels, including red grouper from Madeira Beach, warm water spiny lobster tails, and premium blue crabmeat for its signature crab cakes. Guests can also enjoy gluten-free fish and chips or indulge in the rich, flavorful lobster enchilada.

An Elevated Dining Experience

With over two decades of culinary expertise, Chef Josh Williams describes Summer House on the Lake as one of the most exciting and rewarding ventures of his career. The creative freedom granted by leadership ensures that the menu remains innovative while staying true to the restaurant's high standards.

Beyond the cuisine, the inviting atmosphere sets Summer House apart. White-washed wood, natural accents, and a bright, sunlit space create a setting that feels both laid-back and sophisticated. Whether enjoying a leisurely lunch, an elegant dinner, or a celebratory weekend brunch, guests appreciate the warm hospitality and diverse menu offerings.

More Than Just a Meal

Open daily, Summer House on the Lake offers an enticing weekend brunch starting at 9 AM, along with a vibrant three-bar setup featuring craft cocktails, wines, and refreshing beverages.

For those looking for great happy hour specials, “Martini Hour” is a standout, offering \$10 martinis and \$5 wines on weekdays at the bar—one of the best deals in Disney Springs. Seasonal promotions, such as the upcoming St. Patrick's Day brunch on March 15 (where guests who wear green receive a \$25 gift card), add to the



lively atmosphere.

A Taste of Summer, All Year Long

By combining fresh, thoughtfully sourced ingredients with a relaxed yet elevated dining experience, Summer House on the Lake has become a beloved addition to the Disney Springs dining scene. Whether savoring fresh Florida seafood, sipping a handcrafted martini, or simply enjoying the breezy ambiance, every visit captures the essence of a perfect summer day.

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Trademark 2024, all rights reserved, by Samuels Seafood Company. To be published 12 times in 2024: January, February, March, April, May, June, July, August, September, October, November, and December. The editors reserve the right to select and edit all material submitted for publication.

Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

Australian Ocean King Prawn Company: Sustainable Excellence in Prawn Fishing

Based in Hervey Bay, Queensland, the Australian Ocean King Prawn Company (AOKPC) exemplifies family dedication and sustainable fishing. Founded by Barry and Valeria Murphy in 1987, AOKPC has grown into a leader in Australia's seafood industry.

Starting with a single trawler, the Murphys now operate 11 state-of-the-art vessels, including four named after their grandchildren. Their commitment to quality led to the 2004 launch of Hervey Bay Cold Stores, a 600-pallet freezer facility, and the 2014 addition of Murphy Ship Lifts for fleet maintenance.

In response to increasing demand for verified sustainable seafood, AOKPC pursued Marine Stewardship Council (MSC) Certification, achieving it in 2020. This ensures compliance with top environmental standards, meeting supermarket and export client expectations while protecting marine ecosystems.

To address by-catch and habitat concerns, AOKPC invested in

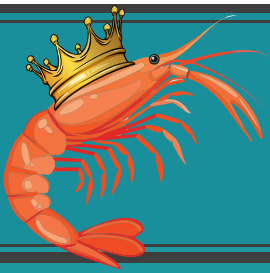


onboard cameras and seabed imaging, enabling real-time monitoring and ecosystem research. They specialize in MSC-certified king prawns, harvested year-round from deep waters off Gladstone.

For U.S. seafood lovers, AOKPC's prawns are available through Samuels Seafood Company, which

prioritizes high-quality, sustainable seafood. This partnership reflects AOKPC's commitment to responsible fishing and global expansion. AOKPC's success showcases how innovation, sustainability, and family values can drive a thriving seafood business while preserving Australia's marine resources for future generations.





SHRIMP THE BEST SPECIALS



WHITE SHRIMP
16/20 Count
5 lb Box
\$6.29 lb
1620W



EASY PEEL SHRIMP
16/20 Count
10 lb Case
\$5.85 lb
1620QP



BREADED COCONUT SHRIMP
16/20 Count
10 lb Case
\$74.00 cs
1620COBRD



RUBY RED SHRIMP
16/20 Count
20 lb Case
\$5.99 lb
1620SA



QUICK PEEL SHRIMP
4/6 Count
20 lb Case
\$23.95 lb
46EZ



HEAD-ON SHRIMP
U/4 Count
4 lb Unit
\$23.95 lb
U4HO



TIGER SHRIMP
6/8 Count
4 lb Unit, 6 per Case
\$21.99 lb
U8BTB



EASY PEEL WHITE SHRIMP
U/12 Count
20 lb Case
\$13.99 lb
U12NAT



COOKED SHRIMP
U/15 Count
10 lb Case
\$9.99 lb
1315CK



HEAD-ON SHRIMP
10/20 Count
4 lb Unit, 10 per Case
\$7.99 lb
1020HO



PEELED & DEVEINED ROCK SHRIMP
61/70 Count
5 lb Unit
\$12.99 lb
ROCK6170



HEAD-ON SHRIMP
36/40 Count
5 lb Unit, 6 per Case
\$3.99 lb
3640EW

Call Your South Coast
Sales Agent Today!
Sale Dates: March 1 - 31, 2025

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