



FISH TALES™

MARCH 2025 | A SAMUELS SEAFOOD MAGAZINE

WEST COAST EDITION



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

**MARCH
SPECIALS**
Get a Taste
of Spring

HONEY SALT
Elevated Comfort in
the Heart of Las Vegas

Samuels Spotlight

Honey Salt:

Elevated Comfort in the Heart of Las Vegas

By Lily Cope

In the vibrant Boca Park neighborhood of Summerlin, Las Vegas, Honey Salt stands as a culinary gem offering elevated comfort food with a personal touch. Executive Chef Warren Bernardino jokingly describes the restaurant as a reflection of its founders, Chef Kim and Elizabeth, with Elizabeth bringing the sweet and Kim adding the salty—hence the name, Honey Salt. This balance of flavors, combined with a warm, home-like ambiance, creates an inviting dining experience that keeps guests coming back for more.

Honey Salt's menu features a diverse range of dishes, with seafood playing a starring role. "Some of our best-selling menu items are seafood-centric," notes Chef Warren. Among these favorites is the Shrimp Scampi, a dish loved by both guests and the chef himself. Additionally, the Atlantic Salmon, sourced from Samuels Seafood, remains a consistent top-seller despite seasonal menu changes. Other seafood offerings include Branzino, shrimp, crab, and lobster meat, all supplied by Samuels.

With 23 years of experience in the culinary industry, Chef Warren brings a wealth of expertise to Honey Salt's kitchen. Originally from California, he honed his craft under renowned chefs such as Wolfgang Puck, Joachim Splichal, Evan Funke, and Sam Marvin. His advice for aspiring chefs? "Stay hungry, literally and figuratively. Ask all the questions you can. Food and cooking are always evolving, and no one can ever say that they know everything about it."

What sets Honey Salt apart from other restaurants in Las Vegas is its longevity and neighborhood feel. "We recently celebrated our 12th anniversary," says Chef Warren. "Nowadays, there aren't a lot of operations that can say they've made it that far. But we didn't come this far



just to come this far. We want to continue to grow and evolve." This commitment to growth is evident in their ongoing culinary events, including Farm Table dinners that offer themed dining experiences. Guests can look forward to a Mardi Gras-themed dinner during the first week of March, with more events announced regularly on Honey Salt's website and social media pages.

Reservations are recommended to secure a table at this beloved neighborhood spot. And as Chef Warren humorously reflects, "I've never been in love, but I imagine it's similar to the feeling you get when you see your

server arriving with your food." At Honey Salt, that feeling is just a reservation away.

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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.

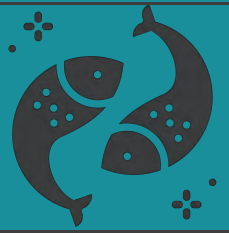
For U.S. seafood lovers, AOKPC's prawns are available through Samuels Seafood Company, which

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.





March Specials



FRESH DOVER SOLE

Whole Fish
Farm-raised
\$17.95 lb
CF0205



FRESH SWORDFISH

Skin-on Loins
Wild-caught
\$13.13 lb
SWDL0IN



FRESH BAY SCALLOPS

60/80 Count
4 lb Units
\$42.25 lb
BPR4



FRESH RAINBOW TROUT

7-9 oz Fillet
Farm-raised
\$10.68 lb
CCTRT8



FRESH AMERICAN RED SNAPPER

Skin-on Fillets
Wild-caught
\$26.40 lb
RSAF



FRESH PACIFICO STRIPED BASS

Skin-on Fillets
Farm-raised
\$14.60 lb
MXPCF



FROZEN GREEN TOBIKO

1.1 lb Units
From Japan
\$19.99 ea
RRG



FROZEN SALMON POKE

1.5 cm Cubes
10 lb Case
\$9.95 lb
SAL101



FROZEN SHELL-ON SHRIMP

26/30 Count
40 lb Case
\$4.70 lb
2630CTC



FROZEN ORANGE ROUGHY

4-6 oz Fillets
22 lb Case
\$100.00 cs
46ORZ



FROZEN BABY CLAMS

1 lb Packs
10 lb Case
\$7.99 lb
CMZ



FROZEN BAY SCALLOPS

On the Half Shell
144 per Case
\$135.30 cs
S12Z

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

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