



# FISH TALES™

APRIL 2025 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION



**Blue Ocean**  
MARICULTURE

**APRIL  
SPECIALS**  
Fresh Flavors and  
Great Deals for Spring

**REVOLUTIONIZING  
SUSTAINABLE SEAFOOD:**  
Blue Ocean Mariculture's  
Hawaiian Kanpachi Leads the Way

**OYSTERCATCHERS**  
A Fresh Take on a  
Tampa Bay Classic

# Samuels Spotlight

## Oystercatchers Reimagined: A Fresh Take on a Tampa Bay Classic

By Donna D'Angelo

**L**ocated along the edge of a beautiful, lush mangrove preserve on Tampa Bay's upper shore, Oystercatchers is a stunning waterfront restaurant with a coastal menu to match. A part of the Grand Hyatt Tampa Bay, Oystercatchers has been attracting both locals and travelers since 1986. The bright and airy dining area features floor-to-ceiling bay-view windows, offering diners a chance to spot dolphins breaching the surface of Old Tampa Bay. The open-concept kitchen includes a classic ice bar showcasing freshly shucked seafood, which Chef de Cuisine Shellby Farrell says adds a vibrant energy to the space. The restaurant's menu has evolved over the years, and Farrell was brought on late last year to revamp the fare, bringing the restaurant back to its Southern roots.

Farrell has been with Hyatt for over a decade, most recently opening Four Flamingos, another seafood-forward restaurant at the Hyatt Regency Grand Cypress Resort in Orlando. She grew up in Biloxi, Mississippi, learning to cook from her first-generation Italian American grandmother while also gaining experience in her uncle's high-end steak and seafood restaurant. This fusion of Italian and Southern coastal cuisine continues to inspire her cooking, along with a commitment to sourcing local ingredients and minimizing waste. When Farrell was tasked with reimagining the menu at Oystercatchers, she looked out at the breathtaking waterfront view from her kitchen and knew she wanted to pay homage to the local environment.

With fresh, local seafood at the forefront, guests can expect to find fan favorites like stone crab, Gulf brown shrimp, domestic yellowfin tuna, and snapper. Triple tail—an “unsung fish,” according to Farrell—and sheepshead are also featured on the menu. The wood-fire grill selection includes black grouper and hog snapper,



*Spiny Lobster Pasta Nero*

oak-grilled and served with trout roe beurre blanc, burnt citrus, and locally sourced greens. True to its namesake, Oystercatchers boasts a robust oyster selection. Advances in aquaculture over the past 15 years have expanded the availability of high-quality Southern oysters, allowing chefs to feature more local varieties without compromising on quality. Farrell and her seafood supplier, Samuels, have collaborated to curate a diverse selection of oysters, spanning the southeastern coast from Maryland to Alabama. The second phase of the menu rollout will incorporate additional seafood cuts, such as cheeks and collars, as well as more non-seafood options.

The revamp also pays tribute to the loyal locals who have been frequenting Oystercatchers for years. Guests can look forward to the return of the restaurant's beloved weekend brunch buffet and à la carte menu. Currently, brunch is offered once a month, including special occasions like Easter, Mother's Day, and Father's Day, with plans to expand to a weekly Sunday brunch by summer. Guests



*Wood Grilled Hog Snapper*

rave about the killer shrimp and grits—BBQ New Orleans-style—featuring Congaree & Penn Jacksonville grits and Gulf brown shrimp from Samuels.

Reservations are recommended, especially for brunch, but not required. Oystercatchers is open for dinner seven days a week and serves lunch every day except Sunday. The restaurant is also connected to the public pool complex, which offers a pool-friendly version of the menu.

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Contact [marketing@SamuelsSeafood.com](mailto:marketing@SamuelsSeafood.com) to sponsor Fish Tales or for any other inquiries.

# Revolutionizing Sustainable Seafood: Blue Ocean Mariculture's Hawaiian Kanpachi Leads the Way

**B**lue Ocean Mariculture is proud to partner with Samuels Seafood Co. to bring premium, sustainable Hawaiian Kanpachi to chefs and restaurants across the country. As the only open-ocean fish farm in the U.S., we provide a consistent, high-quality seafood option that meets the growing demand for sustainability without compromising on taste or texture.

Hawaiian Kanpachi (*Seriola rivoliana*) is prized by chefs for its rich, buttery flavor, firm texture, and versatility. Whether served raw in sushi and crudo, lightly seared, or incorporated into signature seafood dishes, this premium fish enhances menus with its exceptional quality and clean, ocean-fresh taste.

At Blue Ocean Mariculture, sustainability is at the core of everything we do. We raise our fish in the pristine waters off the Kona coast, in the open ocean, allowing them to thrive in their natural environment with minimal impact on marine ecosystems.

Our responsible aquaculture practices have earned us the prestigious ASC (Aquaculture Stewardship Council) certification, ensuring that every fish we produce meets the highest standards for environmental stewardship and ethical farming. For chefs and restaurants looking to offer their guests a premium, sustainable seafood option, Hawaiian Kanpachi is an ideal choice.

Our fish are raised with no antibiotics or added hormones, providing a pure and natural product that aligns with consumers' growing commitment to responsibly raised seafood and environmental stewardship. Additionally, our vertical



integration ensures full traceability and consistent quality from hatchery to harvest, giving culinary professionals confidence in every order.

With seafood demand increasing, responsible aquaculture is key to maintaining a stable, sustainable supply. By choosing Hawaiian Kanpachi from Blue Ocean Mariculture

and Samuels Seafood, chefs and restaurants can elevate their seafood offerings while supporting environmentally responsible sourcing. If you're looking to enhance your menu with a premium, sustainable seafood option, contact Samuels Seafood to place an order. Together, we're shaping the future of responsible seafood—one exceptional dish at a time.





# April Specials



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JUL801



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**WARM WATER LOBSTER TAILS**  
6 oz Each  
10 lb Case  
**\$26.99 lb**  
6B



**AUSTRALIAN KING PRAWNS**  
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68AUS



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5 lb Unit  
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MUS300



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U15NAT



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Sale Dates: April 1 - 30, 2025

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