



E. Frank Hopkins Seafood Features for the Week of 8/26/13



#095111 FRESH ESCOLAR FILLET (skin- off) (HAWAIIAN BUTTERFISH)
Escolar is almost exclusively a bycatch of tuna longline fisheries. Escolar is in a culinary class with Chilean seabass, Sablefish and other rich, highly prized fish. The meat is oil-rich and flavor-intensive. Raw flesh is a bright white to light-cream color and cooks up snow white. The oil-rich meat is great for grilling, and it's distinctive taste can stand up to strong accompaniments. Also try baking, broiling, poaching, or steaming. ASK SALES REP FOR MORE INFO IF NEEDED ABOUT THIS PRODUCT.



#095127 P.F.COD FILLET(Previously frozen) Atlantic Cod Fillets are lean meat and has a mild, clean flavor and large, tender flakes. Raw Atlantic Cod has white flesh. Cooked, it's an opaque white, tender-firm, lean and flaky, with a mild taste. Previously frozen cod is frozen on the boat head off and gutted, then sent back to a fish house be thawed and processed for the markets.



#004709 MIX EAST & WEST COAST OYSTER SAMPLER- 25ea. 4 different oysters (100ct.) / 25ea. 2 different types of East Coast Oysters (50ea.) / 25ea. 2 different types of west coast oysters (50ea.) NOW GET A VARIETY OF OYSTERS FOR YOUR CUSTOMER'S IN ONE BOX!! NO MORE BUYING MORE THAN YOU NEED! NO NEED TO BUY 4 BOXES OF 100ct. OYSTER 'S, (DO THE MATH THAT IS 400 OYSTERS) IN ORDER TO GIVE YOUR CUSTOMERS A VARIETY! **NOW AN OYSTER SAMPLER CAN GIVE YOU A VARIETY OF OYSTERS IN ONE BOX!**



#120869 FROZEN WILD ALASKIAN HALIBUT CHEEKS Cut from the actual cheeks of the fish. Halibut Cheeks are prized for their delicate flavor, snow-white color & firm texture. And thanks to the state of the art freezing technology which preserves the natural high quality, flavor & texture. Harvested from the pristine waters of Alaska, Halibut is America's favorite whitefish very high in protein and

low in fat. Chef's using your creative skills in the kitchen; you can take this dish to the next level of fine dining!

WEEKLY FEATURES



Seafood August 26th to August 30th



MSC Icelandic Cod Fillet, Boneless/Skinless: Hook and line caught cod. These cold water cod are very firm and full of fat. Fillets will average 12 to 20 ounces.

(016631)



MSC Chilean Sea Bass Fillet, Boneless/Skinless: Sourced from only certified sustainable fisheries. This wonderful fish is prized for its snow white flesh and buttery taste - it has become a very popular menu item. We are cutting 15 kilo and larger fish that will produce large thick fillets that yield very well for portioning.

(095719)



Sliced Smoked Jail Island Salmon: We start with fresh salmon sides, use a little brown sugar for a sweet cure, and then slow smoke over real wood chips to achieve a mild, buttery smoked salmon. Fully trimmed then sliced to perfection. Sides will average 2-3 pounds each.

(095067)



Misty Point Oysters: Misty Points are raised on exclusive grounds in the pristine seaside waters of Virginia. These top-shelf oysters are perfected through intense husbandry that creates their deep cups and great taste. Averaging 3 inches, these oysters have high salinity upfront that fades into bright sweet hints of celery and grass. Packed 100 count

(005488)