



E. Frank Hopkins Seafood Features for the Week of 6/3/13



#012123 PASTURIZED BLUE CRAB COCKTAIL CLAWS

This Under/30ct. per 12oz. can is a product of Mexico. What a way to finish off a creative seafood dish than with a few of these cocktail claws as a garnish! How about an appetizer to start off you seafood dinner! Catering? What an item to offer to seafood lovers! NO labor, NO loss, and know exactly what your cost is! Again NO LABOR (well you have to open the can) TRY THIS IN YOUR PASTA SAUCE! YOU WILL LOVE THE FLAVOR!



#095055 FRESH LIVE MAINE LOBSTERS 2 LB. Major producers of East Coast Lobsters are Atlantic Canada, Maine and Massachusetts, in that order. Lobster meat is mild and sweet in flavor. The texture is firm and somewhat fibrous; tail meat is firmer than that in the claw. When cooked the lobster shell turns bright red and the meat is white with red tinges. When storing live lobsters, keep refrigerated with moist wet news papers, seaweed, or wet paper towels. All our lobsters are **HARD SHELL LOBSTERS!** NOT NEW SHELL LOBSTERS! (**A SOFT SHELL LOBSTER**)



#011355 FRESH YELLOWFIN TUNA LOIN Tuna has a Mild, Meaty Flavor. The meat is RED in it's raw state but, when cooked, turns brown to grayish-tan, firm and moist, with large flakes. TUNA is also served raw as sashimi and in sushi. Tuna is excellent raw, but for grilling and broiling, cut steaks 1 ½ inches thick. The Tuna needs very little seasoning; just brush with olive oil and sprinkle with seasoning. Tuna can also marinate for several hours without becoming "cooked." Try a marinade of white wine a little oil and some brown sugar for an hour or two before grilling.



#095081 FROZEN BAY SCALLOPS ON HALF SHELL - Farm

Raised in Peru this frozen bay scallop on half shell can be used on a raw bar, edible garnish, or appetizer. Be as creative as you like with this product. A small cousin to the sea scallop Mild and Sweet, Bay Scallops are considered the best -tasting of the scallop species. Raw, the lean, cork-shaped meat is translucent. The texture should be firm and moist. Cooked meat is opaque white and firm. Packed 12 Sheets with 12 with 12 scallops per sheet.

WEEKLY FEATURES



Seafood June 3rd to June 7th



From the famed Copper River...

Alaskan Sockeye Salmon Fillets. PBO Highly regarded for its firm red flesh and rich nutty flavor. One taste and you will understand why chefs from all parts of the country make such a fuss for the three or four weeks each year that this fish is available fresh. The fillets will average approximately 1–2 pounds each. Much of the fat is stored under the skin and is best cooked skin on to preserve its natural goodness.

(095148)



Hawaiian Monchong Fillet. Boneless/Skinless: Monchong is a somewhat exotic fish that is also known as big-scale Pomfret. The flesh is pink and firm and cooks white and flakey with a very clean flavor. Suitable cooking methods include grilling, sauté, poaching and steaming. These fish are being caught by hook and line.

(095117)



Large Domestic Hook & Line Mahi. Boneless/Skinless: These fish average 20 pounds and up in size and have consistently been the highest quality of any Mahi we have seen. The fish will yield thick brilliant color fillets that are full of fat and will portion well. The large thick fillets are suitable for any cooking application such as grilling, pan searing or broiling.

(095712)



Fresh Orange Roughy Fillets. Boneless/Skinless: The fillets will average 8 ounces and up. This is a very delicate fish that has a much better flavor and texture than the frozen Roughy. Supplies are limited due to the logistics of transportation to the United States. ***Tuesday through Friday only.***

(095753)