

**SPECIAL ORDER PRODUCTS FROM LOW COUNTRY SHELLFISH**

**Order by Friday 3 PM**

**Order by Friday 3 PM for Saturday Delivery**

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**In-shell, James River, Virginia \$84.00/100 CT/BAG**

**In-shell Blue Points, Blue Point, NY \$115.85/100 CT/BAG**

Oyster Knives \$7.00 Each

**Lobsters from New England. Not available**

**1.5 LB@ \$25.95/LB Not available**

**2.0--2.5 LB @ \$26.95/LB Not available**

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**FROZEN: Order by Friday 3 PM**

**SMOKED ITEMS**

**Kendall Brook Smoked Salmon.** Sides weighing around 2-2.5LBS each for \$27.95/LB. Good stuff.

**Smoked Salmon Pastrami-Style from Ducktrap River, Maine** weighing 2-2.5 LBS each \$25.95/LB

**Smoked Mussels from Ducktrap River, Belfast, Maine.** 1# Frozen container. \$19.95/LB.

**Smoked Scallops from Ducktrap River, Belfast, Maine** 1# Frozen. \$24.95/LB

**Smoked Shrimp from Ducktrap River, Belfast, Maine** 1# Frozen. \$29.95/LB

**Smoked Mountain Trout from Peace Valley, Sparta, NC:** \$22.95/LB

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**Shrimp, 10-15 CT/LB** Headless Colossal, Gulf, 5# box FROZEN SOLID

\$16.95/LB x 5=\$84.75/5-pound box frozen + 2% NC sales tax=\$86.45

Take advantage of our 5# blocks of frozen shrimp so you have shrimp in your freezer all the time. All you need to do to thaw a few is unwrap one end of the block and place into a colander. Run **cold** tap water over that end only until a chunk the size you want is ready to break loose. Re-wrap the remainder of the block and put back in your freezer. Allow the semi-thawed shrimp to thaw at room temperature or continue running cold water over them. Cook and enjoy.

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