

## SPECIAL ORDER PRODUCTS

Price List 10-15 & 16-2021

**Order by Thursday 4 PM**

**Products from Inland Seafood**

**Order by Thursday 4 PM for Friday pickup.**

**STUMP SOUND CULTURED, 25 CT/\$30.00 or \$1.50 EACH**

Oyster Knives \$7.00 Each

Sandy Ridge Road and Summerfield. Please place orders by Thursday 4 PM to be picked up Friday by 5 PM.

Mooresville/Lake Norman. Please place orders by Thursday 4 PM to be picked up on Friday by 5 PM.

**Lobsters from New England.**

**1.5 LB@ \$25.95/LB**

**2.0 LB @ \$29.95/LB**

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**FROZEN: Order by Thursday 4 PM**

**Octopus coils, Spanish: 3-4 pounds \$13.95/LB**

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

**\$20.50/LB x 5=\$102.50/5-pound box frozen + 2% NC sales tax=\$104.55**

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 it 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 it 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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