

Special Orders for Special People

Weekend of Price List 5-8 & 9-2020

The products below are stored at our dealer on Topsail Island where we load most of our products.

We need your order by Wednesday NOON each week.

FROZEN:

Clams, sliced or chopped, NE chowder clams for frying strips or chopped for chowder, \$13.00/PINT

Alligator Tail Meat: \$20.95/LB

Squid: (Calamari) 2.5# pack Asian \$18.95/Pack. Tubes only. **First-class, Good stuff.**

Caribbean Conch cleaned: 1-pound containers \$13.95/LB

New Zealand Green-lipped Mussels: 2# Box Frozen \$17.50/Box

Octopus coils, Spanish: 3-4 pounds \$8.95/LB

IN-SHELL FRESH OYSTERS

Rappahannock Oysters, 100 CT \$117.00

Oyster Knives \$7.00 Each

Lobsters from New England.

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

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

1.5 LB@ \$16.95/LB

2.0--2.5 LB @ \$20.95/LB

FROZEN: Order by Thursday 4 PM

SMOKED ITEMS

Kendall Brook Smoked Salmon. Sides weighing around 2.5-3 LBS each for \$29.95/LB. Good stuff.

Smoked Salmon from Ducktrap River, Belfast, Maine Nova trim. 1# bag, \$14.50/LB.

Smoked Mussels from Ducktrap River, Belfast, Maine. 1# Frozen container. \$20.95/LB.

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

Smoked Shrimp from Ducktrap River, Belfast, Maine 1# Frozen. \$26.95/LB

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

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 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.