

## SPECIAL ORDER PRODUCTS

### Price List 12-22 & 23-20

#### Order by Sunday 4 PM

##### Products from Inland Seafood

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

##### IN-SHELL FRESH OYSTERS

**Barcat Oysters, Chesapeake, Va, 25 CT \$30 BAG or \$1.50 EACH**

\*Very mild, but meaty. Salty start with a crisp, creamy, and a slightly sweet finish

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.

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

**1.5 LB@ \$23.50/LB  
2.0-2.5 LB@ \$25.95/LB N/A**

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#### **FROZEN: Order by Thursday 4 PM**

**Octopus coils, Spanish:** 3-4 pounds \$10.50/LB

##### SMOKED ITEMS

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

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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 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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