

**Weekend of 2-1 & 2-2019**

**SPECIAL ORDER PRODUCTS**

**Order by Thursday 4 PM**

**Products from Inland Seafood**

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

**FRESH OYSTERS**

**In-shell Blue Points, Blue Point, NY \$110.00/100 CT/BAG  
Malpeque, Prince Edward Island, Canada 112.00/100 CT/BAG  
In-shell James River, Virginia \$87.50/100 CT/BAG  
Gulf \$87.50 30# case  
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 @ \$20.50/LB  
2.0--2.5 LB @ \$28.95/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.

