

## Special Orders for Special People

Weekend of 7-27 & 28-18

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

**We need your order by Wednesday each week.**

### FROZEN:

**Clams**, sliced or chopped, NE chowder clams for frying strips or chopped for chowder, \$10.00/PINT

**Alligator Tail Meat:** \$20.95/LB

**Squid: (Calamari)** 2.5# pack Asian \$15.95/Pack. **First-class, Good stuff.**

**Conch, Sneads Ferry, NC** cleaned: 1-pound containers \$13.95/LB

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

**Octopus coils:** 2-4 pounds \$6.95/LB

**\*Sardines IQF:** 2# bags@\$7.00/LB=\$14.00/Bag Product of Portugal. Whole, head on. IQF= Individually Quick Frozen

### FRESH OYSTERS

#### Products from Inland Seafood

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

**In-shell Blue Points, Blue Point, NY \$110.00/100 CT/BAG**

**In-shell James River Va. \$89.00/100CT/BAG**

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 @ \$18.95/LB**

**2.0--2.5 LB @ \$22.75/LB**

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### 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**

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

\$18.50/LB x 5=\$92.50/5-pound box frozen + 2% NC sales tax=\$94.35

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.