

SPECIAL ORDER PRODUCTS

Price List Price List 7-31 & 8-1-2020

Order by Thursday 4 PM

Products from Inland Seafood

Order by Thursday 4 PM for Friday pickup.

IN-SHELL FRESH OYSTERS

Stump Sound, Cultured, Clean, 25 CT \$30 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 @ \$16.50/LB

2.0--2.5 LB @ \$20.95/LB

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

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.
