

## Special Orders for Special People

"Weekend" of 11-19 & 20-2021

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, this week.**

### FROZEN:

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 \$20.95/LB

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

Octopus coils, Spanish: 3-4 pounds \$13.95/LB

Sardines, Portugal: 2-pound Bag Frozen: \$15.95/Bag

Oyster Knives \$7.00 Each

**Live 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 @ \$21.50/LB**

**2.0 LB @ \$29.95/LB**

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**FROZEN: Order by Wednesday 4 PM**

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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

Please take advantage of our 5# blocks of frozen shrimp, so you have shrimp in your freezer all the time. To thaw a few, all you need to do is unwrap one end of the block and place it 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 it back in your freezer. Allow the semi-thawed shrimp to thaw at room temperature or continue running cold water over them. Cook and enjoy.