



Our traditional butcher supplies us with the highest quality fresh cuts of Meat and our dockside reps inspect and choose from the freshest catch in season

USDA FRESH PRIME CUTS

Steaks: Prime Aged Rib Eyes, Prime Aged New York Strips

Prime Aged Cowboy Steaks, Prime Aged Porterhouse

Prime Fillet Mignon, Prime Skirt Steaks, Prime Tri Tips

Prime Roasts, Beef for Stews

and our exceptional Ground Prime Angus Sirloin/Chuck 80/20

USDA All-Natural LAMB & PORK

Lamb Chops--single or double cut, Leg of Lamb, Rack of Lamb (frenched),

Center cut Pork Chops thick cut--bone-in or boneless

Center Cut Pork Roasts--bone-in or boneless, Baby Back Ribs

Ground Lamb and Pork and Lamb for Stew

Fresh Poultry

All natural, whole Air-Chilled Chickens

Misty Knoll, Breasts Bone in or Boneless

Misty Knoll Thighs--bone in, Misty Knoll Wings, Misty Knoll Ground Turkey

Fresh Sausage

Italian Sweet or Hot, Lamb with Garlic & Rosemary, Lamb Merguez

Fish & Seafood Selections

Bay of Fundy Salmon, portions or sides, skin on or off

Arctic Char, Whole Bronzini, Block Island Swordfish, Sushi Grade Tuna, Rock Shrimp,

Panama Bay Wild Caught Shrimp, Little Neck Clams, Calamari, Chilean Sea Bass

Halibut, Cod, Dry Sea Scallops, Jonah Leg Crab Meat, Red Salmon Roe

All prices are at prevailing market rates and determined when your order is weighed and fulfilled. Please call (518.828.6923) for more information.

