



MENU

PLEASE CALL IN ALL YOUR ORDERS
(727) 322-2460

STORE HOURS

TUESDAY - FRIDAY
10AM - 5PM

SATURDAY
9AM - 3PM

SUNDAY & MONDAY
CLOSED

LOCAL PICKUPS

For DAY OF PICK-UPS curbside or WALK-INS:

Please call in your Orders between the hours of 9am and 3pm for pickups prior to closing at 5pm. The earlier you call, the more likely you are to get the fish requested as all items are subject to change due to what is fresh, caught, etc. We can process all orders on the phone via credit card payment for contactless payment. We offer pick-up at our store, or curbside pickup with prepaid orders. For curbside pick-up, upon arrival please call us at the store and provide your info.

PACKAGES AVAILABLE

BULKSTER \$39

Includes: 2# Tilapia 5/7 oz, 2# Catfish 7/9oz, 2# PEI mussels, 2# 51/60 Peeled and deveined tail off shrimp.
(all frozen items)

FLORIDA \$49

Includes: 1# Key West Pink Peeled and deveined tail off shrimp, 2# Pine Island Clams, 1# fresh local snapper, 1# fresh local catch (varies by week)

FAMILY \$99

Includes: 2# fresh local snapper, 2# fresh salmon, 2# frozen cod 7/8oz portions, 2# White Shrimp peeled and deveined Tail off, 1# pasteurized Lumb Crab Meat, 1# frozen bay scallops

Packages can vary each week- call to find out what is NEW or updated on packages.



FRESH FISH

GROUPER

Black

Yellowedge

Red

SNAPPER

American Red

Yellowtail

Mangrove

Hog

LOCAL SPECIALTY FISH

Amberjack

Margate

Sheepshead

Grey Tilefish

Wahoo

DOMESTIC SPECIALTY FISH

Cod, MA (PF)

Flounder, NC

IMPORT SPECIALTY FISH

Chilean Sea Bass

Corvina

Golden Tilefish

Halibut

Mahi

Tripletail

TUNA

Yellofin #1

SALMON

Precut, Chile

60 South, Antarctica

Scottish

SHELLFISH

Oysters can change weekly on variety and location.

Oysters (MA, PEI, NS, CT)

Lobsters, ME

Fresh Mussels

Clams ...Littles

...Middles

Scallops U/ 10 Diver

10/20 Diver

60/80 Bay

Squid, Tubes & Tentacles 8-12"

Shrimp

51/60 Peeled deveined tail off (2#pk)

41/50 Domestic Key West Pink Peeled deveined tail off (2#pk)

26/30 White Peeled deveined tail off (2#pk)

26/30 White Peeled deveined tail on (2#pk)

21/25 Domestic White Shell on (by lb)

21/25 Domestic Key West Peeled and Deveined Tail Off

21/25 Peeled and Deveined Tail Off (2#pk)

21/25 Peeled and Deveined Tail On (2#pk)

21/25 Argentine Red Peeled deveined tail off (1#pk)

16/20 Argentine Red Peeled deveined tail off (2#pk)

U/ 15 Argentine Red EZ-Peel (2#pk)



PREPARED GOODS

Every week NEW ITEMS are added to HOUSE GOODS.

Crab Cakes

Cod Cakes

Scallops Cream Sauce 7oz

Kabobs-Scallops/Swordfish

Shrimp Salad 7oz

Lobster Roll Salad 4oz

SMOKED FISH

Honey Maple Salmon

Sockeye 3oz

Trout 3oz

Pastrami Salmon 3oz

Pepper Garlic Salmon

Lemon Pepper 3oz

Everything Bagel 3oz

Alaskan Black Cod 3oz

Bagel Cuts 12oz

Keta Salmon Candy 4oz

Sweet and Savory 8oz

Smoked Tuna Poké Bowl

SALADS

Seaweed Salad 7oz

Smoked Whitefish 7oz

Nachman's Smoked Mahi Fish Spread 8oz

Octopus 7oz

Seafood Medley 7oz

Anchovies in Oil 7oz

Sardines in Oil 7oz



FROZENS

Poké Cubes (1#)

Tuna Steak 6oz

Hog Snapper, 10/12oz

Cod 7oz

Flounder 8oz

Tilapia 5/7oz

Frog Legs 6/8ct

Octopus, baby (2#pk)

Octopus Leg cooked

Lobster tails 16/20oz warm water

Lobster tails 9oz warm water

Lobster tails 4oz cold water

King Crab Legs 14/17ct

Snow Crab Cluster 5/8oz

Soft Shell Crabs Primes

Soft Shell Crabs Whales

DRY GOODS & SPICES

Extra Wide Noodles 16oz

Old Florida Chips 12oz

Farm Dust 8oz

Old Bay 6oz

Cajun Seafood Breader 32 oz

Hush Puppy Mix 32oz

Crab Shrimp Boil 16oz

Key Lime Fish Fry 10oz

Fish n Chips Mix 10oz

Seafood Batter 9oz

Fried Green Tomato Mix 9oz

Etouffe Mix

Panko Breadcrumbs

Cuttlefish Ink

Truffle Salt

Coarse Sea Salt

Garlic Powder

RUBS

Blackened Seafood, Fin n Fish, Cinnamon Chipotle, Savory Salmon

OILS & SAUCES

SEMINOLE FOODS SAUCES 9oz

Fresh Horseradish, Tartar, Wasabi, Cocktail, Remoulade, Stone Crab Mustard

Sweet Soy Sauce

Ginger Teriyaki

Mirin

Fish Sauce

Sriracha Mayo

HOT SAUCES

Sunburn Orange, Key Lime, Habanera

BRASWELL SAUCES

*Tangerine Honey, Citrus Pineapple, Sweet Bourbon Glaze, Tangy Lemon Caper,
Creamy Cucumber Crab Cake Sauce*

OILS AND BUTTERS

Lobster Oil - France 3.4 oz

Avocado Oil - France 8.5oz

Black Truffle Oil 1.7oz

White Truffle Oil 1.7oz

Truffle Butter - Black 3oz

Extra Virgin Olive Oil

MUSTARDS

Dijon

Stone Crab

Chipotle

CAVIARS & FOIE GRAS

Foie Gras - changes weekly **MUST CALL LIMITED**

Hackelback 1oz

Trout Roe 1oz

Salmon Roe 2oz

Bottarga 4oz

Bottarga Salt 1.5oz

FOOD

Old Florida Chips 12oz

Breton Sesame Crackers

Mini Toasts

Mini Blinis

Fig Preserves 11 oz

Mango Salsa 9.5oz

Zesty Crab Salsa

Capers

Artichoke hearts

Patty's Peppers

Chopped Garlic

Black Sesame Seeds

Pickled Ginger

HARD GOODS

Sushi Mat and Paddle

Chop Sticks

Fish Scaler

Cedar Plank

Oyster Shucker

Shellfish Cracker

Shellfish Forks

Lemon/Lime Juicer

Scallop Shells

Cheese Slicer
