

Finfish

WHOLE

FILLET

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Amberjack _____

Barjack _____

Black Drum
 Small _____
 Medium _____
 Large _____

Catfish
 Farmed _____
 River _____
 Imported _____
 Channel Cat _____
 Imported BASA _____

Cobia (Lemonfish) _____

Croaker _____

Escolar (Oilfish) _____

Flounder
 Small _____
 Large _____
 Deboned (pocket cut) _____

Garfish (Dressed) _____

Grouper
 Black _____
 Yellowedge _____
 Scamp _____
 Other _____

Hake _____

Halibut _____

Mahi Mahi _____

Pompano
 Small _____
 Large _____

Rainbow Trout
 Butterfly Gourmet _____
 Head Off _____

Redfish
 Farmed _____
 Wild _____

Salmon
 Farmed _____
 Wild _____
 King _____
 Copper River _____

Shark
 Blacktip _____
 Mako _____

Sheepshead _____

Snapper
 American Red _____
 Lane _____
 Other _____

Speckled Trout _____

Swordfish
 50-99 _____
 Marker _____

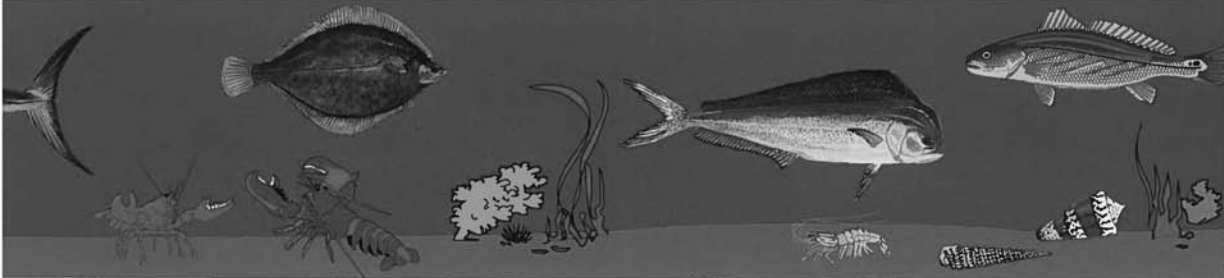
Talapia _____

Triggerfish _____

Tuna
 Yellowfin #1 _____
 Yellowfin #2 _____
 Bluefin _____
 Blackfin _____

Wahoo _____

Your Seafood Needs Processed and Packaged to

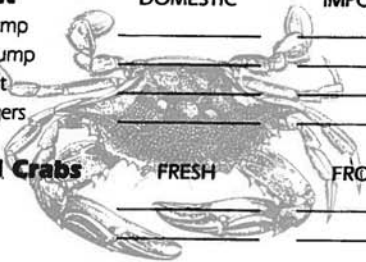


Catch of the Day

_____	_____
_____	_____
_____	_____

Shellfish

Crabmeat	DOMESTIC	IMPORTED
Jumbo Lump	_____	_____
Regular Lump	_____	_____
Claw Meat	_____	_____
Claw Fingers	_____	_____



Softshell Crabs	FRESH	FROZEN
Whales	_____	_____
Jumbos	_____	_____
Medium	_____	_____

Crawfish	FRESH	FROZEN
Live	_____	_____
Meat	_____	_____
Meat (Imported)	_____	_____
Softshell	_____	_____

Oyster	FRESH	FROZEN
Gallon	_____	_____
100 Count Sack/Box	_____	_____

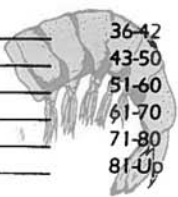
Scallops	FRESH	FROZEN
Sea U-10	_____	_____
Sea 10-20	_____	_____
Sea 20-30	_____	_____
Bay Scallops	_____	_____

Cut Shop

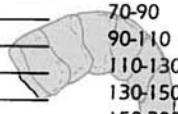
Fish Bits:	FRESH	FROZEN
Amberjack	_____	_____
Mahi Mahi	_____	_____
Redfish	_____	_____
Salmon	_____	_____
Sheepshead Nuggets	_____	_____
Tuna	_____	_____
Misc.	_____	_____

Shrimp

Headless		
U-12	_____	36-42
10-15	_____	43-50
16-20	_____	51-60
21-25	_____	61-70
26-30	_____	71-80
31-35	_____	81-Up

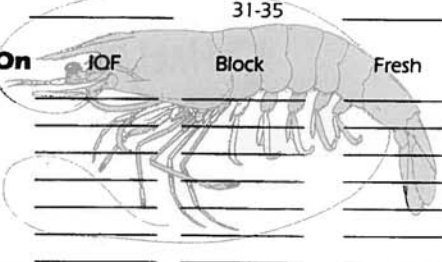


Peeled		
16-20	_____	60-70
21-25	_____	70-90
26-30	_____	90-110
31-35	_____	110-130
36-40	_____	130-150
40-50	_____	150-200
50-60	_____	150-Up



Peeled & Deveined Tail On		
16-20	_____	26-30
21-25	_____	31-35

Head On	JOF	Block	Fresh
U-12	_____	_____	_____
10-15	_____	_____	_____
16-20	_____	_____	_____
21-25	_____	_____	_____
26-30	_____	_____	_____
31-35	_____	_____	_____
36-40	_____	_____	_____



your Specifications. (Portion Cuts Available)



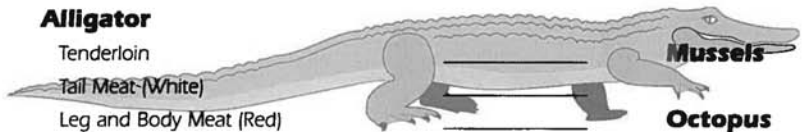
Specialty

Andouille

Tasso

Alligator

- Tenderloin
- Tail Meat (White)
- Leg and Body Meat (Red)
- Sausage



Lobster

- Live (Pre-Order)
- Tail Meat
- Claw and Knuckle Meat

Mussels

Octopus

Smoked Salmon

Cavair

- Beluga
- Sevruga
- Ossetra
- Choupique

Squid

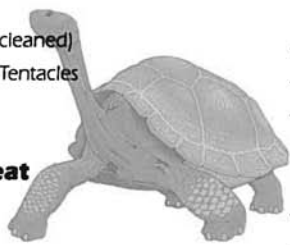
- Whole (Uncleaned)
- Tubes and Tentacles
- Cut Rings

Clams

Frog Legs

Turtle Meat

- Boneless
- Bone In



Anything not listed... Please inquire