Complete Seafood Offerings from Metropolitan Seafood & Gourmet

Anchovies Artic Char Barramundi

Black cod Sablefish

Bluefish

Blue nose Snapper

Butter fish Blowfish

Branzini/Branzino

Bream/Sea Bream/Durato

Carp Catfish Cod

> Market Cod Steak Cod Scrod Cod

Corvina Dogfish Drum

Red Drum Red Fish

Eels Flounder Fluke Grouper Haddock Hake

Halibut Herring Kingfish

Jack Crevalle John Dory Lingcod

Spanish Mackerel Boston Mackerel

Mahi Mahi Monkfish Moonfish/ Opah

Mullet

Orange Roughy ** only

when fresh

Opah

Hawaiian Moon Fish Patagonian tooth fish

Chilean Sea Bass

Pike
Pollock
Pompano
Porgies (Scup)
Red Mullet (Rouget)
Red Snapper
Pink Snapper
Sablefish

Sardines
Portuguese Sardines
Greek Sardines

Salmon

Organic Farmed raised from either Scotland or Ireland

Salmon

Wild depending on the time of the year King(Chinook) Salmon Copper River Salmon Yukon River Salmon Rainforest Salmon Ivory (White Salmon) Sockeye Salmon Coho Salmon Sea bass (Black) Shad and Shad Roe

Sheephead

Skate Bay Snapper

Shark Usually Mako

Smelts

Grey Sole (domestic) Dover Sole (Holland)

Striped Bass (Farmed only allowed in NJ)

Sturgeon Swordfish Spearing Tilapia

Golden Tilefish Grey Tilefish Tautog /Blackfish Trout Rainbow Trigger fish

Tuna (Sushi Grade) Yellow fin tuna Big eye tuna Blue fin Tuna

Turbot Wahoo Whitefish Whiting

Roe

Caviar (sturgeon roe) Ikura (salmon roe) Kazunoko (herring roe) Lumpfish roe Masago (Capelin roe) Shad roe Tobiko (Flying-fish roe)

Shellfish

Crustacean

Crabs

Dungeness crab King crab Snow crab

Blue Claw Crabs

Crab Meat

Fresh Special

Lump

Jumbo Lump Colossal

Florida Stone Crab

Crab Claws

Crawfish live or steamed

Crab Claws

Blue Crab Cocktail Claw

Jonah Crab Claws (Empress Crab)

Jonah Crab Live Langostino

Live Lobsters from 1 ¼ to 5 lbs. plus Lobster Tails from Brazil, New Zealand

and South Africa

Shrimp Wild Hopper Pink always Crisp

Soft Shell Crabs

Mollusks

Abalone

Clams

Little Neck Clams Cherrystones Top Necks Chowder Clams

Clams: Fresh Chopped Clam Meat Clams: Steamers or Whole Belly Clams

Razor Clams

Cockles Conch Frozen Fresh

Canned Meat (Scungilli)

Cuttlefish/ Sepia Geoduck Giant Clam

Manila Clams Mussels

Prince Edward Island

New Zealand

Octopus: Spanish Baby Octopus as well

as larger varieties

Oysters: to0 numerous to mention Shucked Oyster for Stew and Frying

Periwinkles

Snails Squid

Bay scallops Sea scallops

Taylor Bay Scallops in the shell

Misc

Sea cucumber Frogs Legs

Uni (sea urchin "roe")

Baccala Salt Cod BBO eels for Sushi