



RAWSEAFOODS

*Grillini  
& Chillin'*

SUMMER 2023





# Grill-Worthy Seafood

ALL-NATURAL  
OCEAN-FRESH

## STRIPED BASS

A white and flaky fish with a buttery mouth feel, due to just the right fat content. This fish has a slightly fishy taste, but it is evident that it is also sweet and briny.

<b>FILETS</b>	<b>#EFFBAS1020</b>
<b>WHOLE</b>	<b>#EFFBAS1000</b>
<b>WHOLE-GUTTED</b>	<b>#EFFBAS1010</b>

## GOLDEN TILE FISH

This fish has an elegant sweet flavor that is closely similar to crab or lobster meat.

<b>WHOLE-GUTTED</b>	<b>#EFFGOL1000</b>
<b>FILLET</b>	<b>#EFFGOL1010</b>

## MONKFISH

Monkfish has flesh that is known to be meaty and white, and is often compared to lobster meat. It is similar to lobster meat in texture as well as taste.

<b>SMALL TAILS</b>	<b>#EFFMON1005</b>
<b>LARGE TAILS</b>	<b>#EFFMON1010</b>
<b>SMALL FILLETS</b>	<b>#EFFMON1015</b>
<b>LARGE FILLETS</b>	<b>#EFFMON1020</b>

## MAHI-MAHI

Mahi-Mahi is somewhat mild with an ocean-kissed sweetness. The flesh is dense but flaky and can be compared to the likeness of swordfish or halibut.

<b>HEADED &amp; GUTTED</b>	<b>#EFFMAH1000</b>
<b>HEAD ON</b>	<b>#EFFMAH1005</b>
<b>SKIN-ON FILLETS</b>	<b>#EFFMAH1010</b>

## MAHI-MAHI

Grilled to perfection flaky mahi-mahi presented over fragrant white jasmine rice and a light corn salsa provide both a savory and refreshing palate experience.



RAW SEAFOODS | 481 CURRANT ROAD FALL RIVER MA 02720  
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## SWORDFISH

Very dense and meaty, this white-fleshed fish is mild in taste without any overbearing fishy flavor.

<b>LOIN</b>	<b>#EFFSWO1020</b>
<b>CHEF CUT</b>	<b>#EFFSWO1030</b>
<b>LOIN HALF MOON</b>	<b>#EFFSWO1040</b>
<b>LOIN QUARTER MOON</b>	<b>#EFFSWO1050</b>
<b>KABOB</b>	<b>#EFFSWO2000</b>
<b>CHOP</b>	<b>#EZZSWO2000</b>

## BLUEFISH

Bluefish offers a moist meat with a robust fish-forward flavor.

<b>WHOLE</b>	<b>#EFFBLU1000</b>
<b>WHOLE-GUTTED</b>	<b>#EFFBLU1010</b>
<b>FILLETS</b>	<b>#EFFBLU1020</b>

## COD

This is a mild, sweet, and delicate fish with flaky, moist, and firm flesh.

<b>SKINLESS LOIN</b>	<b>#EFFCOD1110</b>
<b>SKINLESS FILLET</b>	<b>#EFFCOD1120</b>

## SWORDFISH

Meaty grilled swordfish steak, sprinkled with coarse sea salt, presented with aromatic herbaceous thyme and a squeeze of fresh lemon juice deliver a rightfully so twist of salty, citrusy, and herbaceous flavor.



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## **FAROE SALMON**

Faroe salmon has a firm texture, a high-fat content, and an intense flavor that is complimented by ocean-fresh notes. The high fat content adds rich and buttery flavor notes.

**4-5 LB PBO D-TRIM**

**#EFFSAL1040**

**4-5 LB PBO E-TRIM**

**#EFFSAL1050**

## **CANADIAN SALMON**

This salmon is clean tasting, mildly rich, and has a semi-firm texture.

**3-4 LB PBO D-TRIM**

**#EFFSAL1210**

**3-4 LB PBO E-TRIM**

**#EFFSAL1220**

**6 OZ E-TRIM PORTION**

**#EFFSAL1280**

## **SOCKEYE SALMON**

Celebrated for its iconic bright red flesh, bold scent, firm meaty texture, and strong flavor, sockeye salmon is considered the most flavor-forward of all salmon.

**PBO C-TRIM**

**#EFFSAL2020**

**PBO D-TRIM**

**#EFFSAL2030**

## **COHO SALMON**

Coho is a mild flavor salmon with a firm texture. It is known as a good gateway fish, due to its dialed back flavor.

**PBO C-TRIM**

**#EFFSAL3020**

**PBO D-TRIM**

**#EFFSAL3030**

## **KING SALMON**

King salmon is dense with a rich, fatty consistency that imparts a distinct full fresh fish flavor that is buttery and silky.

**PBO C-TRIM**

**#EFFSAL402**

## **FAROE SALMON**

Flaky, delicate, and delicious, this Faroe salmon is encrusted in a super-savory mix of sea salt, cracked peppercorn, and dry herbs that come together for an exquisite plate presentation, straight off the grill.



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# Slammin Salmon Burgers

NO ARTIFICIAL INGREDIENTS  
COLD WATER WILD SALMON  
FAMILY RECIPE

### LIGHTLY SEASONED SALMON BURGER

Cold water wild salmon is dusted with a pinch of our in-house specialty burger seasoning for a light seasoned taste that compliments the rich, high-flavor of wild salmon.

#V1023410 (EZZSAL3000) **28/6 OZ BURGERS**

### FIRE ROASTED TOMATO SALMON BURGER

Subtly sweet and smoky fire roasted tomatoes and their accomplice sharp, bold Parmesan cheese are infused throughout this taste bud tantalizing salmon burger. To top it off, we add our in-house specialty burger seasoning to amp up the flavor for a next-level salmon burger experience.

#V1023910 (EZZSAL3010) **28/6 OZ BURGERS**

### SPINACH & FETA SALMON BURGER

The salty, rich, and tangy flavors of feta shine in unison with the mild, sweet taste of spinach and herbaceous-like notes of parsley, onion, and garlic in this delicious salmon burger ensemble.

#V1024810 (EZZSAL3005) **28/6 OZ BURGERS**

### TERIYAKI SALMON BURGER

Our crazy-delicious Far East-inspired salmon burger is big in flavor, thanks to the inclusion of teriyaki sauce, tamari, ginger, and rice vinegar. If that wasn't enough to excite your palate, we take the flavor a step further by adding sesame, crystallized lemon, and garlic for an altogether extraordinary taste profile.

#V1025510 (EZZSAL3015) **28/6 OZ BURGERS**

## FIRE ROASTED TOMATO SALMON BURGER

An audaciously flavorful salmon burger experience bursting with sharp, bold, and sweet flavor notes, complimented by fresh baby spinach, red onion, and house made lemon dill sauce.



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# New England Seafood Essentials

**RAW SEAFOODS SEA SCALLOPS**  
ALL-NATURAL | WILD-CAUGHT  
HAND SHUCKED | HAND-GRADED  
THE VERY FINEST CHEF-GRADE SEA SCALLOPS

**SEXLUXE SEA SCALLOPS**  
USA WILD-CAUGHT | HAND-GRADED  
PHOSPHATE-FREE | CULINARY-GRADE

**LOBSTER MEAT**  
ALL-NATURAL | SMALL BATCH BOILED  
WILD-CAUGHT NORTHERN ATLANTIC LOBSTER  
HIGH-YIELD

**WILD VANNAMEI WHITE SHRIMP**  
ALL-NATURAL | FRESH-FROZEN | WILD-CAUGHT  
SUPERIOR FLAVOR & TEXTURE  
SUSTAINABLE | TURTLE SAFE

**RAW SEAFOODS  
ALL-NATURAL SEA SCALLOPS**

Wild-caught in the USA, these hand shucked all-natural sea scallops are of the very finest chef-grade wild sea scallops available.

U/10		
#EFFSCA1045	10 LB	
U/12		
#EFFSCA1065	10 LB	
10/20		
#EFFSCA1105	10 LB	

**SEALUXE  
SEA SCALLOPS**

These USA wild-caught culinary-grade sea scallops are hand-graded and phosphate-free.

U/8		
#EFFSCA3023	8 LB	
U/10w		
#EFFSCA3043	8 LB	
U/12		
#EFFSCA3063	8 LB	
10/20		
#EFFSCA3103	8 LB	

**FROZEN LOBSTER MEAT**

Wild-caught cold water Atlantic lobster meat, luxurious in taste, in a high-yield ready to eat format.

**LOBSTER CLAW & KNUCKLE**  
#EZZLOB1050 6/2 LB

**LOBSTER CLAW, KNUCKLE, & LEG**  
#EZZLOB1150 6/2 LB

**LOBSTER TAIL, CLAW, & KNUCKLE**  
#EZZLOB1200 6/2 LB

**HEADLESS & SHELL-ON  
WILD VANNAMEI WHITE SHRIMP**

Mild in flavor with a nice natural hint of sweetness, these all-natural shrimp have superior texture and are free from additives.

U/10		
#EZZSHR1951	2/5 LB	
U/12		
#EZZSHR1952	2/5 LB	

**LOBSTER MEAT**

Wild-caught lobster meat generously adorned atop a buttered roll and tossed in all the good stuff, presented in true New England lobster roll fashion.



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## LOCAL OYSTERS & MUSSELS

### BEAVERTAIL OYSTERS

Beavertail oysters are harvested from the East Passage of Rhode Island's Narragansett Bay. These oysters are known for being very clean and deeply cupped. The name Beavertail comes from the oyster's shape resembling a beaver's tail. They have an exquisite briny flavor with well-balanced hints of sweetness.

**Method:** Grown in deep cold water, suspended

**Size:** 3.5" - 4"

**#EFFOYS1071**

**25 CT**

### QUONSET POINT OYSTERS

Grown in the East Passage of Rhode Island's Narragansett Bay, Quonset Point oysters are grown in an environment with strong tides and nutrient-rich ocean water. The taste of a Quonset Point oyster is quick and salty upfront with a mellow mild finish.

**Method:** Tall floating tray sets

**Size:** 3" - 3.5"

**#EFFOYS1076**

**25 CT**

### CONNECTICUT BLUEPOINT OYSTERS

For hundreds of years Connecticut Blue Point oysters have been harvested from natural oyster beds along Long Island Sound. These world-renowned oysters grow in a wild environment without any cages. Shallow waters, fast-moving currents, and ideal sandy bottoms provide excellent conditions that develop the unique shape and color of Connecticut Blue Point oysters. As for palate experience, you can expect medium brininess, springy meat, and a soft mineral finish.

**Method:** Wild

**Size:** 3.5"

**#EFFOYS1072**

**50 CT**

### BOOMAMOTO OYSTERS

This unique golf ball-sized oyster is from Barnstable, Massachusetts. It is quite a meaty oyster, full of brine and ocean freshness. Although an authentic East Coast oyster, its name pays homage to Japanese-style West Coast oysters. This is a strong robust oyster with a potent upfront brine and an oh-so-sweet finish. Truly a fan favorite of shuckers because of how easy they are to open.

**Method:** Extra tumbled, sand-finished, natural growing

**Size:** Golf ball-size, 2.5" x 2.5"

**#EFFOYS1080**

**100 CT**

### GREAT WHITE OYSTERS

Great Whites begin their days as seedlings, feeding in the nutrient-rich waters of North Bay, on Cape Cod. From there, they are hand grown and hand-harvested in the premier merroir of Barnstable Harbor. The strong ebb and flow of ocean tides twice a day supply these deep-cup oysters with a diet rich in minerality and salinity, creating a distinctive ocean-in-a-shell flavor that can only come from the waters of Cape Cod.

**Method:** Closed cage system, tumbled, bottom finish

**Size:** 2" - 4"

**#EFFOYS1040**

**50 CT**

### MAINE MUSSELS

Cold water mussels freshly harvested off Maine's prized coastline.

**#EFFMUS1020**

**10/1 LB**

## GRILLED OYSTERS

Grilled oysters, perfectly smoky, perfectly briny, ready for a presentation paired with a house mignonette, horseradish sauce, or Kilpatrick sauce.

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**FROZEN NORTH ATLANTIC  
LOLIGO SQUID**  
FRESH-FROZEN | LOCALLY LANDED  
PHOSPHATE-FREE | HAND-CLEANED

**FRESH NORTH ATLANTIC  
LOLIGO SQUID**  
WILD-CAUGHT | LOCALLY LANDED  
HAND-CLEANED

## FROZEN NORTH ATLANTIC LOLIGO SQUID

<b>RINGS</b>	
#EZZSQU1000	2/5 LB
<b>RINGS &amp; TENTACLES</b>	
#EZZSQU1010	2/5 LB

## FRESH NORTH ATLANTIC LOLIGO SQUID

<b>TUBES 4-6"</b>	
#EFFSQU1000	10 LB
#EFFSQU1010	5 LB
<b>TUBES &amp; TENTACLES</b>	
#EFFSQU1100	10 LB
#EFFSQU1105	5 LB
<b>RINGS &amp; TENTACLES</b>	
#EFFSQU1110	10 LB
#EFFSQU1115	5 LB
<b>RINGS</b>	
#EFFSQU1120	10 LB
#EFFSQU1125	5 LB

### CALAMARI

Wild-caught, locally landed fresh squid rings fried to perfection with iconic texture and delectable flavor.



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