



Ipswich Shellfish Fish Market "This Weeks List"

Friday March 15th. 11 am – 4 pm and Saturday March 16th. 10 am – 2 pm

Whats up at the market?

Fresh Wild Caught Sardines – Lisbon Portugal

Something a little different for all you serious fish lovers. Whole Fresh Sardines direct from Lisbon....We suggest Charcoal Gileed with a little Olive Oil and herb vinigrette.

Local Wild Caught Flounder Fillets -New Bedford

Lots of Flounder species in the local waters, these are what us fishmongers refer to as "Black Backs". Perfect for Stuffing, Baking, Sautéing ...Think Flounder Plicata or Francese.. Its simple, type Flounder Francese into U-Tube, watch, and cook away.



Organic Chinook (King) Salmon Fillets – Vancouver, British Columbia, Canada. Wild Kings were not available this week so we have the next best thing: "organics." Pleasing red color, firm flesh, delicate texture, and big flavor. Full of protein and essential omega-3s. Grown out to full Organic Standards (Canadian)

Wild Caught White Anchovy Fillets – Italy

Silano Brand Marinated White Anchovy Fillets from Italy. Conveniently packed in 8 oz. trays. Mild white Anchovy Fillets marinated in Olive oil and vinegar and a perfect toping to Salads, Charcuterie Platters, Antipasto Platters.

Patagonian Wild Salmon Fillets-

Waiting for a confirmation but it looks like they are done for the year. I honestly don't know if its that they reached their Quota or other. We will confirm, In the meantime we will go back to Organic Kings from Creative Till the Alaska Season in early summer.

\$7.99 / lb. Limited Time Offer

Snow Crab Clusters – Gulf of St. Lawrence, Canada

Beautiful Snow Crab Legs from the beautiful Gulf of St. Lawrence in Canada. A simple, Delightful Valentines meal. Expect Clean, Fully meated legs and don't forget the butter.

Cooked Octopus Legs are Back

King Crab Legs – 9-12 ct \$39.50 / lb.

Expect big legs full of meat.

Fresh Fish (Never Frozen):



Fresh Wild Caught Sardines – Lisbon Portugal

Whole, Fresh and very good for you \$7.99/ lb.



Organic King Salmon Fillets – Vancouver \$20.50

Replaces Wild Kings during "off season"



Fresh Wild-Caught Fresh Halibut – \$21.45/lb.

Premium, sushi-quality, wild-caught, and cut-to-order.



Local Black Back Flounder Fillets – New Bedford, MA

Its what's fresh and local this week \$11.49



Fresh Wild-Caught Yellow Fin Tuna Steaks – \$21.45/lb.

Premium, sushi-quality, wild-caught, and cut-to-order.



Fresh Wild-Caught Swordfish Steaks – \$18.75/lb.

Premium quality, hand-cut in house.



Fresh Wild-Caught Haddock Fillets – \$12.99/lb.

Extra-large, skinless, boneless, verified sustainable by both Icelandic Responsible Harvest and Marine Stewardship hand cut Council (MSC). Product of Iceland.



Fresh Wild-Caught Icelandic Cod Loins – \$12.99/lb. "Captains

Cut." Verified sustainable, Nice Big Loins, No Tail Iceland.



Fresh Canadian Salmon Fillets= \$12.45/lb.

Fresh salmon from the same supplier as the Maine salmon fillets, we were carrying, but raised in the Bay of Fundy off the New Brunswick coast. Skin-on, BAP Certified.



Fresh Premium Norwegian Salmon – \$16.79/lb.

Fillets/portions hand-cut, in-house from 16-18 lb. whole sashimi-grade salmon. Expect thick portions. Antibiotic-free, hormone-free, all-natural. Aquaculture Stewardship Council (ASC) certified.

More From Chrissi's Kitchen



Seasonal Soups – Chrissi's Clam Chowder Beef Clili, Lobster Bisque, Chicken Avgolemono and various other options all of which change weekly.



Salads and Sides – a rotating selection of offerings that change weekly: salads, sides, and prepared entrées!



Chrissi's Stuffed Clams – \$24.50/box. Sold in 4 pack. Raw,



Chrissi's Lobster Stuffed Clams – \$6.99 each.



Chrissi's Lobster Pie – \$45.99 each.

Loaded with lobster meat, lobster sauce, sherry, and cracker crumbs. Frozen and ready to bake. Serves 2-4.



Chrissi's Lobster Mac & Cheese – \$14.95 each

Serves two. Mix of macaroni, cheese blend, and lobster meat, topped with panko breadcrumbs. Ready to bake.



Chrissi's Stuffed Shrimp – \$16.49/pack of 5.

Jumbo shrimped stuffed with crab meat stuffing. Five-count of shrimp. Frozen and ready to bake.




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LIVE LOBSTERS: Hardshell .

1.5 – 1.75 lbs. Canadian Maritimes. . . . \$ 19.99/lb.

2 –2 1/2 lbs. from Canadian Maritimes. \$24.99 /lb.

 **Fresh Cooked Wild Caught Lobster Meat** – Fresh cooked and picked at our state-of-the-art facility in Ipswich, MA.
Tail, knuckle, claw (TCK) mix – **\$32.00 /8 oz.**


 **Lobster Tails** – in shell, 4-5 oz-\$7.99 each


SHELLFISH:

 **Oysters of the Week:** \$15.99/doz.

Our "House Special" and Mikes Favorite


- Norumbega: Damariscotta River, ME

-  **Sea Scallops Dry Pack**, 10-20 count / lb. \$21.00/lb.
Digby, Nova Scotia (the good ones!!)

 **Local Ipswich Steamer Clams** – \$13.98 / bag (\$ 6.99 /lb.)
Harvested locally in Ipswich/Essex, MA. Support our local clammers! Sold by the 2 lb. bag

 **Maine Mussels (Rope Grown)** – \$6.99/bag

"Dutch Style" Grown in Maine, Sold by the bag (2 lb.).

 **Local Wild-Caught Chopped Sea Clams** – \$10.49/pint
All natural, no additives, frozen. Perfect for chowders, clam fritters, clam sauce, and more!


 **Count neck Clams** – \$6.99/doz.

Small hard-shell clams. Perfect for linguine with clam sauce, steamed, or your favorite recipe.


High-Quality Frozen Fish Portions:

 **Wild Caught Ahi Tuna Poke Cubes** – \$10.99/lb.


New Item! AAA Grade Ahi Tuna that is pre cut into cubes and perfect for poke bowls or spicy tuna rolls. Packed in 1 lb. vacuum pouches.

 **Wild-Caught Ahi Tuna Saku Blocks** – \$7.49 each. New, larger size! Approx. 8 oz, intended for raw use, frozen, sashimi grade.
Perfect for poke, sushi or seared.


All frozen steaks are packed 100% boneless, individually vacuum packed, frozen, perfect for the grill!


 **Wild-Caught Swordfish Steak Portions** – \$5.29 \$4.99 each
Approx. 8 oz. ea. Product of Costa Rica.


 **Wild-Caught Mahi Mahi Fillet Portions** – \$5.99 each. Approx. 8 oz. ea. Product of Ecuador.

 **Wild-Caught Ahi Tuna Steaks** – ~~\$5.59~~ \$4.99 each
Approx. 8 oz. ea

CRAB:


 **Fresh Wild-Caught Pasteurized Jumbo Lump Blue Crab Meat** – \$36.95/lb. Perfect for true "Maryland Style" crab cakes. Big chunks, packed with flavor. Packed in 1 lb. tins. meat hand-picked of blue crabs in Nicaragua. Keep refrigerated.

 **Fresh Wild-Caught Pasteurized Super Lump Blue Crab Meat** – \$27.99/lb. Sold by the 1 lb. tin. Blend of lump & body meat hand-picked of blue crabs in Nicaragua. Keep refrigerated.


 **Fresh Wild-Caught Pasteurized Claw Crabmeat** – \$15.99/lb.
Packed in 1 lb. tins. Keep refrigerated.


SHRIMP:


Premium Cooked Shrimp:


 **Colossal Cooked Shrimp** try these mangrove-raised cooked shrimp. BAP Certified 13/15 shrimp per lb. @ \$16.99/lb. or \$32.00/2 lbs.

Raw, Peeled, and Deveined Shrimp:


 **Wild-Caught Gulf Shrimp** – Wild-caught from Gulf of Mexico. Raw, peeled, tail on. 16/20 count. Chemical and Phosphate Free.
Sold in 2 lb. bag @ \$34.00/bag.

 **X-Jumbo Raw Peeled Shrimp** – Our "House Shrimp" and best seller. Versatile, big, and great to have in your freezer. Peeled, tail on, frozen, BAP Certified. 16/20 count. Sold by the bag (2 lb.) @ ~~\$19.99/bag~~ **SALE \$16.99/bag SAVE \$3.00**

 **Huge 6-8/lb. Peeled Shrimp** – Premium shrimp great for grilling or shrimp cocktail. Peeled, tail-on, frozen, BAP Certified.
Sold in 2# bags. \$44.00/bag.

 **Wild Caught Gulf Shrimp Shell On**


Under 12 / lb. Wild Caught Shrimp, Product of Mexico and harvested in the Gulf. " Sold Block Frozen in 5 lb. Units or by the lb out of the case.


 **Raw Peeled Shrimp** – 70/90 count, Great item for Shrimp Taco's, Best Value in the case.

OTHER:


Would Caught Squid Tube & Tentacle \$15.99 ea.
Caught, Cleaned, and Processed in Argentina, Block frozen in 2 ½ lb. packages.

 **Crawfish Tail Meat**– \$13.99/lb.

 **Fish Stock** – \$6.95 ea. Made in house and frozen in pints.

 **Lobster Stock** Made in house and frozen in pints

 **Clam Juice All Natural** (Canned in USA)


 **Chrissi's Crumbs** – \$4.29 ea. Perfect for baked haddock, cod, shrimp and more.

Tinned / Preserved Seafood items (Wild Caught)

 **Bottega (Dried & Cured Mullet Roe)**

For the seafood aficionado's in the group

 **Wild North Atlantic Cod Livers**, Reykjavik Iceland

 **Wild Spanish Sardines** in Oil from the Bay of Biscay

 **High Quality Spanish Tuna** packed in Olive Oil (Jars)

 **Smoked Trout Fillets**


 **Snails in Brine** – Greece

 **Garfish in Olive Oil** – Cantabrian Sea (Northern Spain)

 **Sardines in Oil** – Bizkaia, Spain (Mediterranean)

 **Mussels in Escabeche** - Spain


 **Anchovies** in Glass- Ortiz brand Spain

 **Squignelli, Baby Sliced** – Packed in New Jersey

 **Wild Cockles** in Brine

 **Wild Mackerel** in Spanish Olive Oil

 **Wild Codfish** in Spanish Olive Oil

 **White Anchovies** Marinated in Oil & Vinegar - Italy