



Top Tier Products

Local Seafood

- Atlantic Pollock
- Acadian Redfish/Ocean Perch
- Monkfish
- Hake
- Bluefish
- Whiting
- Skate Wing
- Grey Sole
- Fluke
- Atlantic Mackerel
- Squid
- Lobster
- Jonah Crab

Finfish

- Cod & Haddock
- Salmon (*Canadian, Norwegian*)
- Steelhead
- Arctic Char
- Rainbow Trout
- Wild Alaskan Salmon
Sockeye, King, Coho, Keta
- Swordfish
- Yellowfin Tuna
- Sablefish
- Snapper
- Grouper
- Chilean Sea Bass
- Opah, Ono, Monchong
- Cobia
- Mahi Mahi
- Tilapia
- Catfish
- Bronzini
- Striped Bass

Shellfish

- Hardshell Clams
Littlenecks, Topnecks, Cherrystones, Quahogs, Minced, Strips, Jumbo Strips, Shucked Quahogs
- Sea Scallops
U-10, 10/20, 20/30, Native Bays
- Oysters
Live Varieties, Shucked Gallons
- PEI Mussels
Fresh Organic, Frozen Cooked
- Lobster
Live, Fresh & Frozen Meat, Shells/Bodies
- Pasteurized Crab Meat
All Sizes. XL King Crab legs, Soft Shell crabs, Jonah Crab, Imitation (Surimi)
- Naked Shrimp (Chemical Free)
All Sizes and Varieties

Seasonal Specialty Species

- Spanish Octopus (Raw & Cooked)
- Eels, Smelts
- White Anchovies
- Hamachi

North Coast Culinary



Our Value Added lineup includes chef-developed, high-quality seafood items that save time and money in the kitchen. Including our Signature Maine Kelp program.

617-345-4444

www.NorthCoastSeafoods.com