

We receive fish daily, so for the most accurate daily fish list please call that day!

Fish Possibilities

Wild Caught

- Grouper
- Triple Tail
- Flounder
- Mahi
- Sushi Grade Tuna
- Swordfish
- Halibut
- Stone Crab Claws
- Dry Diver Scallops

Faroe Island Farm Raised

- Atlantic Salmon

We get our Georgia White Shrimp from Sapelo Shrimp Company in Darien, Ga!

Shrimp

- in the shell
- peeled and deveined

If requested, we can boil shrimp in the shell!

Crab Meat Possibilities – ALL OF OUR CRABMEAT IS PASTEURIZED

- Claw
- Jumbo Lump
- Colossal

Oysters are available by request!

- Oysters in the shell can be ordered - smallest amount is usually a 100ct washbox
- Shucked oysters can be ordered, will come in a gallon container
- **Winter holiday weeks**, pints of oysters will be available.

Sapelo Sea Farms Littleneck clams are available by request!

- Clams come in bags of 50 or more

If you are feeding a large group of people, please feel free to give us a call and order ahead so we can make sure we have the freshest seafood available for you!

St Simons Seafood is a Seafood Market,

but we also have some ready to eat items as well as items to take home and finish

READY TO EAT

- **Cocktail Shrimp** – Boiled in an Old Bay spice blend, the shrimp are peeled and deveined leaving only the tails for dipping

- **Cocktail Sauce** – made in house with ketchup, lemon, a blend of spices, and horseradish. The horseradish is so fresh, we cry when we make it!

- **Stone Crab Claws - (seasonal)** Boiled in an Old Bay spice blend

- **House Smoked Salmon** – We have a small smoker outback!

- **BJ's Traditional Shrimp Salad** – cocktail shrimp with celery and onions in a mayonnaise-based dressing

- **Sea Island Marinated Shrimp Salad** – cocktail shrimp with lemons, onions, tomatoes, capers in a sugar, oil, and vinegar dressing

- **Crab Dip** – shredded claw meat is blended with cream cheese, mayo, horseradish, lemon juice, hot sauce, Worcestershire, and spices

- **Smoked Salmon Spread** – a blend of house smoked salmon, cream cheese, and horseradish

- **Tuna Spread** – a blend of house smoked tuna, cream cheese, sour cream, mayo, hot sauce, lemon and spices

- **Shrimp Dip** – cocktail shrimp, cream cheese, and an old bay spice mixture

Take and Pan Fry

- **Crab Cakes** – colossal crabmeat mixed with onions, eggs, Dijon, Worcestershire, spices, toasted breadcrumbs and parsley

THEY ARE NOT COOKED. We suggest that you use oil and butter to pan sauté the crab cakes at a medium high heat for about 4 mins on each side

IN THE FREEZER

Everything we keep in the freezer is made fresh in house, EXCEPT LOBSTER RAVIOLI, so there is a chance we will have soups, sauces, and casseroles in the case before they get to the freezer!

-Joseph's Gourmet Pasta Lobster Ravioli – Maine lobster blended with ricotta and mozzarella cheeses and leeks; wrapped in par cooked striped, black squid ink and egg pasta.

Homemade Soups – All soups are homemade, and they are sold in 16oz pint containers

Seafood Gumbo – Shrimp, crab meat, andouille sausage, okra, tomatoes,

Creamy Crab Stew – butter sauteed onions, heavy cream, and spices

New England Clam Chowder – cream-based clam chowder

Manhattan Clam Chowder – tomato-based clam chowder

Take and Bake

- Devel'd Crab – butter sauteed onions cooked in with heavy cream, Dijon, Worcestershire sauce, salt, cayenne and white peppers. We add claw meat and use toasted breadcrumbs to help form the crab. Sold in an aluminum crab shell; thaw and bake at 375 for 30 minutes

- Crab Quiche – in a 9-inch-deep dish pie crust, butter sauteed onions, heavy cream and spices are added to crab claw meat and eggs. Thaw quiche before baking at 375 for 30 mins

-Crab Au Gratin – after making a creamy rye, we fold in the crab meat. The au gratin will have a layer of shredded sharp and mild cheddar cheeses on the top and bottom of the casserole and then is topped off with toasted breadcrumbs. If frozen thaw Bake at 350 for 30 minutes

-Seafood Lasagna – Shrimp, Scallops, and crab meat in alfredo sauce are layered with spinach, lasagna noodles, and more alfredo. Topped with toasted breadcrumbs. If frozen, thaw and bake at 375. Cooking time with depend on the size of casserole.

-Emmeline & Hessie's Shrimp and Green Noodles – lightly sautéed shrimp and spinach fettucine noodles are tossed in a base of sour cream, mayo, cream of mushroom, Dijon and sherry. Topped with a mixture of shredded sharp and mild cheddar cheese, toasted bread crumbs, and parsley. Bake at 350

Platters and Casseroles

Our standard casserole dishes are:

-Shrimp and Green Noodles: small loaf pans and an 8x8 pan

-Crab Au Gratin: small loaf pans and an 8x8 pan

-Seafood Lasagna: 1lb loaf pan and 2lb loaf pans

We can put any of the casseroles in a dish you bring us!

We can also decorate your party platters!

Smoked Salmon Platter – House smoked salmon, red onion, egg, capers, and horseradish cream sauce.

Cocktail Shrimp Platter – Shrimp, lemon, and cocktail sauce

For any larger casserole or platter, please give us a heads up of at least 2 days.

During a holiday week, the sooner we know the better!

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