



FISH TALES[®]

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FLORIDA EDITION

TEXAS GOLD
WILD-CAUGHT GULF SHRIMP



Striking Gold
in the Gulf
How Texas Gold
is Redefining
an Industry

MIKA
A Mediterranean
Escape in the
Heart of
Coral Gables

**SEAS the
Flavor**
Ocean-Inspired
Specials for June



Samuels Spotlight

MIKA:

A Mediterranean Escape in the Heart of Coral Gables

By Lily Cope

In the newly opened Plaza Coral Gables, near the historic Biltmore Hotel, MIKA is quickly becoming a standout, despite being only six months old. Since opening in December 2024, the restaurant has earned buzz for its refined Mediterranean menu, elevated ambiance, and dedication to top-tier ingredients.

Led by Executive Chef Paul Keyser—a ‘Jersey Shore’ native with experience at Atlantis in the Bahamas and the Fontainebleau in Miami—MIKA is the result of a collaboration with acclaimed chef Michael White and the Mocca Group. And while they might make it sound like somewhere you’d only go for a special occasion, “it’s a neighborhood restaurant where we really know our guests,” says Keyser. “People come to relax and experience food made with care.”

Designed by Mocca Group, MIKA’s interior features travertine stone, natural wood, warm lighting, and olive branches—creating a calming, transportive atmosphere. A curated art collection and 12-seat bar add to



the space’s understated sophistication.

MIKA’s menu blends northern Italian and southern French influences, with a strong focus on seafood. “It’s ingredient-driven cooking,” says Keyser. “Letting each element shine.” Partnering with Samuels Seafood Co., Keyser sources items like G1 langoustines from Australia, Dutch Dover Sole, wild Mexican grouper, and New Caledonian blue prawns.

Signature dishes include:

- Tuna tartare with Japanese milk bread and Osetra caviar
- Sashimi-grade tuna carpaccio
- Whole bronzino with Salmoriglio vinaigrette and toasted breadcrumbs



- Seasonal standouts like Hiramasa, flown in fresh

MIKA offers both indulgence and accessibility. The bar balances high-end options with budget-friendly wines and cocktails. This summer’s Miami Spice prix fixe menu (\$65) invites locals to enjoy a taste of MIKA at an unbeatable price.

What makes MIKA truly special is its clean, thoughtful cooking and commitment to quality sourcing. “Every ingredient has intention,” says Keyser.

Whether you’re in for a quick bite or a long, leisurely dinner, MIKA offers a refreshing escape in the heart of Coral Gables.



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Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

Striking Gold in the Gulf:

How Texas Gold Wild-Caught Gulf Shrimp is Redefining an Industry

Along the shores of Brownsville and Port Isabel, shrimping isn't just a business — it's a way of life. For decades, the Gulf of Mexico has been a cradle of hard work, innovation, and craftsmanship. Few embody that spirit as distinctly as Texas Gold Shrimp.

Founded on the legacy of Marine Mart in 1952, Texas Gold's roots run deep. Walter Zimmerman, a determined engineer with a vision for something better, built his first shrimp boat in 1961. By 1999, he had constructed over 300 vessels — shaping not just a company, but an entire industry's approach to shrimping. Today, Texas Gold remains a family-run operation, carrying forward a tradition that values precision, resilience, and pride in every catch.

But tradition alone doesn't keep a fleet thriving in modern waters. Texas Gold has reimagined Gulf shrimping by investing in fuel-efficient vessels, achieving a remarkable 20% reduction in fuel consumption — a quiet revolution in an industry often slow to change. Their commitment to innovation marries environmental stewardship with operational excellence, setting a new standard for what responsible fishing can look like.

Their shrimp, famed for their

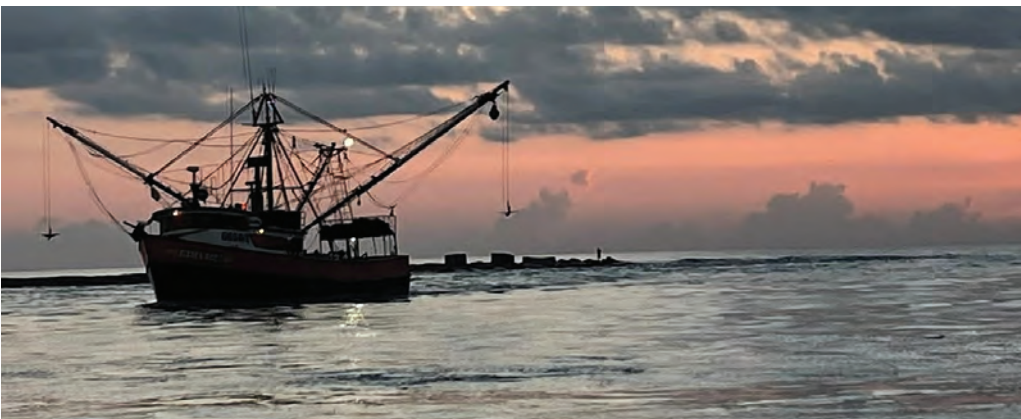


robust, sweet flavor, tell the story best. Each catch is carefully headed immediately on the boat and flash-frozen in rigid, plastic baskets — an old-school dedication to freshness, paired with modern techniques that preserve the delicate texture Gulf shrimp are known for. The results are unmistakable: shrimp that taste as if they were caught just hours ago, no matter where they're enjoyed.

Every detail — from the maintenance of the boats to the meticu-

lous processing at a single, tightly-run facility — speaks to Texas Gold's philosophy: consistency, quality, and care at every step. Available year-round in an array of sizes, Texas Gold Shrimp is not just another product of the Gulf — it's a symbol of what happens when heritage meets forward-thinking innovation.

In a world where food often feels disconnected from its source, Texas Gold offers something increasingly rare: a product that reflects the hands, history, and heart of the place it comes from.





June Specials



**COLD WATER
LOBSTER TAILS**
4-4.5 oz Each
10 lb Case
\$36.99 lb
J100



**SHELL-ON
TIGER SHRIMP**
4/6 Count
24 lb Case
\$23.95 lb
46BTB



**NEW ZEALAND
ORANGE ROUGHY**
8 oz & Up Fillet
22 lb Case
\$169.00 cs
812ORZ



**ALLIGATOR
MEAT**
1 lb Retail Packs
12 Packs per Case
\$14.99 lb
RGATOR



**NORWEGIAN-STYLE
SMOKED SALMON**
#1 Grade
Pre-sliced
\$14.99 lb
SMKPSNOR



**HUSH
PUPIES**
240 Count Case
10 lb Case
\$45.99 cs
HUSH



**GREEN
TOBIKKO**
Flying Fish Roe
1.1 lb Each
\$26.99 ea
RRG



**PEELED & DEVEINED
ROCK SHRIMP**
71/90 Count
5 lb Unit
\$12.49 lb
ROCK7190



**GREEN WILD
LOBSTER ROE**
From Canada
1 lb Unit
\$30.50 ea
CAVLOBR



**MARGRA LAMB
"DENVER RIBS"**
AKA Spare Ribs
10 lb Case
\$10.99 lb
PM3400



**MARGRA LAMB RACK
CAP-ON, FRENCHED**
4 Racks per Case
12-15 lb Case
\$22.99 lb
PM3200



**ICON WAGYU
TOMAHAWK STEAK**
6/7 Marble Score
4 per Case
\$29.50 lb
PM5088

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Sale Dates: June 1 - 30, 2025

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