



# FISH TALES<sup>®</sup>

JULY 2025 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

From the Cold  
Waters of Maine  
Mussels Reimagined  
by Greenhead Lobster



**Il Bellagio**  
A Classic Taste of Italy  
in the Heart of  
West Palm Beach

**Reel in the Flavor**  
**This July**  
Catch the Savings  
All Month Long

# Samuels Spotlight

## Il Bellagio:

A Classic Taste of Italy in the Heart of West Palm Beach

By *Blake Montalto*

**L**ocated in the heart of West Palm Beach's vibrant Rosemary Square, Il Bellagio has long been a local favorite for authentic, elevated Italian dining, celebrated for its use of fresh, premium ingredients and a menu that artfully balances tradition with timeless elegance.

From the moment you walk through the doors, Il Bellagio's old-world charm meets modern sophistication. The warm, inviting interior—with white tablecloths, soft lighting, and rich wood finishes—creates an atmosphere perfect for everything from romantic evenings to business dinners. Outside, guests can enjoy al fresco dining on the picturesque patio, ideal for soaking in the vibrant South Florida surroundings with a glass of wine in hand.

At the heart of Il Bellagio's success is its menu—rooted in classic Italian technique and crafted with care. Fresh seafood takes center stage in many of their most celebrated dishes, including the Frutti di Mare, a medley of shrimp, calamari, mussels, and clams served over linguine in a delicate tomato broth. The Linguini alle Vongole, made with fresh clams and your choice of white wine garlic sauce or zesty tomato base, is another favorite for seafood lovers.



A long-standing signature, the Salmone Luna Maria, features grilled salmon topped with sautéed shrimp in a rich lobster brandy cream sauce—a dish that's been winning over guests for over two decades. Other standout entrées include Cioppino Mediterraneo, a fisherman's stew of the freshest catch in a garlic tomato broth, and Zuppa di Pesce, brimming with clams, mussels, shrimp, and calamari.

Beyond seafood, Il Bellagio offers a full spectrum of Italian classics: hearty pasta dishes like Fettuccine Bolognese, Penne alla Vodka, and handmade Ravioli di Ricotta e Spinaci; flavorful meat and poultry entrées such as Vitello Parmigiana and Pollo Marsala; and an impressive antipasti selection including Carpaccio di Manzo and Calamari Fritti.

For a sweet finish, the house-made Tiramisu, Cannoli, and Panna Cotta are guest favorites, while the espresso bar ensures a proper Italian ending to the meal. Their extensive wine list features both Italian and international varietals, and the cocktail program puts a fresh, Mediterranean twist on classic favorites.

In a city known for culinary variety, Il Bellagio continues to stand out for its unwavering commitment to quality, hospitality, and authentic Italian cuisine. We're proud to supply them with the premium seafood that helps bring their menu to life.

Next time you're in West Palm Beach, treat yourself to the Il Bellagio experience—where every meal feels like a special occasion.



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# From the Cold Waters of Maine:

## Mussels Reimagined by Greenhead Lobster



### Greenhead Lobster – The Way Lobster Should Be

Since 1997, Greenhead Lobster has bought the daily catch off local boats in Stonington, Maine. Starting with a just a few, Greenhead Lobster now buys from over one hundred independent lobstermen & women, making them the largest independently owned lobster buyer in the state.

### HPP Processing

In an effort to diversify, Greenhead Lobster built a state-of-the-art High-Pressure Processing (HPP) facility in 2019, located just 40 minutes from their buying docks. Greenhead Lobster produces a full line of both raw and ready-to-eat products, fresh and frozen.

High Pressure Processing allows Greenhead Lobster to shuck raw meat from the shell, giving chefs total flexibility in cooking methods, while also avoiding double cooking. HPP processing helps to preserve flavor and texture, in addition to extending shelf-life.

### Keeping the Lights On

Although lobstering is a year-round fishery in Maine, most boats are considered 'day boats,' selling their landings daily. This means that most boats are too small for rough winter weather and Maine sees a decrease in landings in February through April. During these periods of slim



lobster landings, Greenhead Lobster looks to other local species to keep the lights on in their Bucksport, Maine processing facility, including sea scallops, Jonah crab, and most recently: mussels.

### HPP Maine Blue & Gold Mussels

Greenhead Lobster has partnered with Blue Hill Bay Mussels & Marshall Cove Mussels, two mussel farms located on either side of Deer Isle (where Greenhead is headquartered). Greenhead Lobster is very excited to add a new species to their processed product line! Utilizing the High-Pressure Processor allows the raw mussels to be shucked from their shells. Mussels are then weighed into 2lb bags and are nitrogen frozen.

"Blue Mussels" are farmed from the wild-caught blue mussel spat that a mussel farmer collects each year. "Gold Mussels" are farmed from spat created at Downeast Institute from mussels selectively chosen by Evan Young, of Blue Hill Bay Mussels. This 'selective breeding' process led to the branding of "Gold Mussels" which originated from the same wild-caught blue mussel spat, but through years of selecting mussels



with certain physical attributes (fast growth being the original target), "Gold Mussels" are another option, which have a very large yield. More information on "blue & gold" mussels can be read here: <https://greenheadlobster.com/hpp-raw-shucked-mussels/>

### Processed at Peak Season

These raw, HPP shucked, mussels are very high in yield and the meat is consistent. This is due to harvesting/processing specifically at the end of winter/early spring, when the ocean is still very cold. Mussels store nutrients and grow to be very plump through winter, ahead of their spring spawn. By harvesting/processing at the end of winter, the mussels are all at their peak yield and flavor.

### A New Mussel

Because raw, HPP shucked, frozen mussels are a new product, different cooking methods are available. Try fried, smoked, marinated, tossed in a seafood pasta, paella, or fritters. Being processed raw offers flexibility in cooking method, the convenience of being frozen, an economical price, and seasonal consistency.

# ☆☆☆ July Specials ☆☆☆



TL100

**FRESH TUNA LOINS**  
MSC-Certified  
From Hawaii  
**\$15.00 lb**



4M

**COLD WATER LOBSTER TAILS**  
4 oz Each  
10 lb Case  
**\$21.99 lb**



ZSSW

**SOFT SHELL CRABS**  
Whales  
4.5 Dozen per Case  
**\$32.00 dz**



LANG2

**WILD-CAUGHT LANGOSTINOS**  
From New Zealand  
7/11 Count  
**\$31.00 lb**

## Summer Shrimp Specials



2125GN

**PEELED & DEVEINED TAIL-ON SHRIMP**  
21/25 Count  
10 lb Case  
**\$5.99 lb**



1620COBRD

**BREADED COCONUT SHRIMP**  
16/20 Count  
10 lb Case  
**\$55.00 cs**



24BTB

**GIANT PRAWNS**  
Shell-On  
2/4 Count  
**\$25.00 lb**



1620TDO

**ARGENTINE RED SHRIMP**  
16/20 Count  
10 lb Case  
**\$8.50 lb**



CONGBAT

**CONCH FRITTER BATTER**  
Ready-To-Fry  
4 lb Unit  
**\$9.49 lb**



SABA

**SHIME SABA FILLET**  
Marinated Mackerel  
5 oz Tray  
**\$2.75 ea**



TOS100

**JAPANESE AKA TOSAKA**  
Red Seaweed  
500 Gram Unit  
**\$20.00 ea**



ZSALPC

**FROZEN SALMON FILLETS**  
Skin-On  
3-4 lb Each  
**\$7.99 lb**

Call Your South Coast Sales Agent Today!  
Sale Dates: July 1 - 31, 2025

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Special pricing is reserved for current Florida/South Coast account holders only. Price and availability are subject to change. Additional freight charges may apply. Please consult with your Samuels Sales Agent for more information.