



# FISH TALES<sup>®</sup>

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FLORIDA EDITION



Wild, Natural & Sustainable<sup>®</sup>

**The Next Big Catch**  
How Alaska Seafood is  
Reshaping Dining Trends

**Casa Cami**  
A Taste of Modern Mexico  
Above Tampa Bay

**Beat the Heat  
This August**  
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All Month Long!



# Samuels Spotlight

## Casa Cami:

A Taste of Modern Mexico Above Tampa Bay

By Blake Montalto

**P**erched on the 10th floor of The CURRENT Hotel, Autograph Collection in Tampa, Florida, Casa Cami is more than just a restaurant — it's a full sensory experience. With sweeping views of Tampa Bay, this stylish destination blends modern Mexican cuisine with bold design and an inviting atmosphere that keeps guests coming back.

The restaurant offers both indoor and outdoor seating, allowing diners to take in panoramic vistas while enjoying inventive dishes. Whether you're watching the sun dip below the horizon or soaking up the vibrant energy indoors, the setting perfectly complements the menu. Colorful, contemporary art surrounds the bar and dining area, reflecting Casa Cami's creative spirit and cultural roots.

The food at Casa Cami brings a fresh, playful twist to traditional Mexican fare. The signature **salsa trio** is a standout: a bright and herbaceous **salsa verde** with a hint of citrus; a smoky, roasted **salsa tatemada** (a nod to the charred flavor technique common in Mexican cooking); and a bold **salsa roja** with just the right amount of heat. These vibrant flavors set the tone for a layered, well-balanced meal.

Among the popular starters is the **Hamachi ceviche** — a refreshing combination of yellowtail, cucumber, red onion, tangy leche de tigre, and smoky ancho oil. The **tuna tostada** is



another must-try, featuring cured yellowfin tuna, avocado, salsa roja, pepita crunch, and a bright cilantro slaw for a dish that's as textured as it is flavorful. The **quesadilla** gets an upgrade too, filled with Manchego and Oaxaca cheeses, roasted cipollini onions, and piquillo peppers, served alongside the smoky salsa tatemada.

For entrées, the **Snapper a La Plancha** is a standout. Perfectly seared red snapper is paired with a rich **pepita mole**, roasted tomato, and shaved fennel — a dish that beautifully balances nutty, savory, and fresh elements. It's a prime example of Casa Cami's ability to merge traditional flavors with refined technique.

The drink menu is just as thoughtfully curated. From classic and inventive margaritas to a wide array of wines, beers, and zero-proof cocktails, there's something for every guest. Whether you're sipping a tequila-forward cocktail or a refreshing non-alcoholic option, the bar delivers both

variety and quality.

Due to its popularity and intimate size, reservations are recommended. With exceptional food, a captivating ambiance, and one of the best views in Tampa, Casa Cami is quickly earning its place among the city's top dining destinations. Whether you're a local or a visitor, it's a taste of Mexico reimagined — with a view that's hard to beat.

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# The Next Big Catch:

## How Alaska Seafood is Reshaping Dining Trends



**Wild, Natural & Sustainable®**

The foodservice industry is facing a quiet revolution—one driven by a new generation of diners hungry for change. As health, sustainability, and global flavors take center stage, seafood is emerging not just as an option, but as a defining feature of the future menu. At the heart of this shift is wild-caught, sustainable seafood from Alaska.

Younger consumers, especially millennials and Gen Z, are leading this change. According to new research from Technomic and the Alaska Seafood Marketing Institute, 31% of millennials and 29% of Gen Z say they're eating more seafood than they were two years ago—far more than older generations. These consumers are looking for freshness, nutrition, and eco-conscious choices, and seafood delivers on all three.

Even more promising: younger diners see seafood as accessible. While older customers often perceive it as expensive, millennials and Gen Z—having grown up in a world of price swings—view seafood as comparable or even more affordable than red meat. That mindset opens doors for foodservice operators, particularly in limited-service environments, to innovate with seafood in new and unexpected ways.

Take breakfast, for example. More than half of millennials say they're likely to order seafood in the morning—think salmon toast, crab omelets, or fish breakfast tacos. It's a striking shift in expectations,



and a chance to make seafood part of everyday dining.

As consumers increasingly reduce red meat intake for health and environmental reasons, seafood becomes the top alternative. In fact, more people say they'd rather replace meat with seafood than with vegetables or plant-based proteins. And for those diners, wild Alaska seafood offers something more: lean protein, omega-3s, and vital nutrients—with a story of sustainability to match.

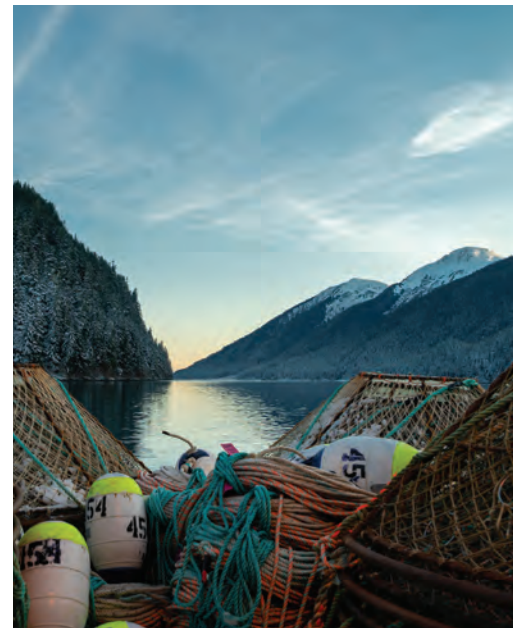
That story matters. Technomic's research shows that 74% of consumers are more likely to order seafood when it's labeled "Alaska." For millennials, that number jumps to 79%. "Alaska salmon" and "Alaska rockfish" consistently outscore other regional labels in appeal. The word "Alaska" signals wild, sustainable, and high quality—and operators who use it benefit from that halo.

Alaska backs up its name with action. It's the only state with sustainability written into its constitution, and its fisheries are managed with science-based methods that adapt to ecosystem changes. For operators, partnering with

groups like the Alaska Seafood Marketing Institute provides tools, certification, and marketing support that enhance credibility—without adding cost.

In a crowded marketplace filled with fleeting trends, seafood from Alaska offers lasting value. It aligns with consumer values, supports healthy communities, and brings bold, clean flavor to the plate.

For foodservice operators ready to adapt, seafood isn't just a trend. It's a 500-year opportunity—one that starts with a single word: Alaska.





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