



Retail Product Offering





Retail Product Offerings



Deluxe Jumbo Lump Crabcakes

Packaging: 48/3 oz. per case
24/6 oz. per case

Our jumbo lump crabcakes are made on premises using fresh crabmeat and blended with mild seasonings. They are vacuumed sealed and blast frozen. Simple cooking instructions for preparation is listed, sauté to get it crisp and finish in the oven for that restaurant quality touch.



Seafood Kabobs

Shrimp and Scallops
w/red and green peppers

Shrimp and Salmon
w/red peppers and lime

Salmon and Scallops
w/red peppers

Packaging: 24/7 oz. per case

P&D Black Tiger shrimp with large pieces of fresh seafood and vegetables on a flat handled wood skewer. Ready for the grill or broiler, just season with a dry rub or favorite seafood sauce. Takes minutes to cook, serve with a wild rice or brown rice to complete the meal.



Clams Casino

Packaging: 10/12 ct. per case

Fresh Middle Neck Clams from the coastal waters of New Jersey is where we start with our clam casino. Clams are whole in the shell, they are cleaned of any grit and then stuffed with a mild breading and seasoning mixture, then topped with parmesan cheese. Cooking is a snap, just place the clams in the natural shell on a baking pan, spray with light vegetable oil and bake. Locally produced Wild Caught with all natural ingredients.



Whole Cooked White Clams

Whole Cooked White Clams
(No seasoning)

Whole Cooked White Clams
w/Garlic Butter Sauce

Packaging: 10/1 lb. per case
10/2 lb. per case

Whole white cooked clam in the shell, ready to eat from the package. These clams are guaranteed to be clean and free of grit and sand. Clams are seeded in beds and grown organically, harvested, cleaned and cooked within 24 hours. Thaw and serve, can be heated and served over pasta dishes or with other seafood offerings.



Seasoned Salmon Portions on Cedar Plank

Packaging: 24/6 oz. IVP on Cedar per case
8/6 oz. portions on Cedar per case

Fresh salmon portion cut from whole salmon in our Egg Harbor processing facility to exact weight of 6 oz. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room seasonings are added to enhance the excellent flavor of our salmon. Salmon can be cut from whole Canadian Atlantic Salmon or our Faro Island Scottish Atlantic Salmon. Cooking is a breeze, place the board in the oven and bake for the time allotted. The wood plank flavor transfer enhances the salmon flavor and allows the meat to cook evenly.



Seasoned Salmon Portions IVP

Packaging: 1/6 oz. IVP
4/6 oz. portions

Fresh salmon portion cut from whole salmon in our Egg Harbor processing facility to exact weight of 6 oz. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room seasonings are added to enhance the excellent flavor of our salmon. Salmon can be cut from whole Canadian Atlantic Salmon or our Faro Island Scottish Atlantic Salmon. Seasonings are dry rub blends such as 6 Pepper Spice Blend, Citrus and Pepper Blend and Chipotle Spice Blend. All natural ingredients, no preservatives added.



Butterflied Salmon Portions IVP

Packaging: 24/6 oz. portions per case

Fresh salmon portion cut from whole salmon in our Egg Harbor processing facility to exact weight of 6 oz. Butterflied so it can be featured and sold as a **Boneless Salmon Steak**. Unique cut presents very well gives great plate coverage and is easy to sauté, bake or grill. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room seasonings are added to enhance the excellent flavor of our salmon. Salmon can be cut from whole Canadian Atlantic Salmon or our Faro Island Scottish Atlantic Salmon.



Deluxe Salmon Burger

Packaging: 48/3 oz. per case

24/6 oz. per case

Our deluxe salmon burgers are made with all natural fresh ingredients starting with our fresh salmon trimmings that are sprayed with ozone water to maintain freshness, then chopped and blended with all natural ingredients to create a salmon burger that is moist in texture with a mild rich salmon flavor that seafood lovers crave. Our salmon burgers are made daily and blast frozen to ensure all the natural flavors are ready when you are!



Parmesan Crusted Cod Portions

Packaging: 24/6 oz. portions per case

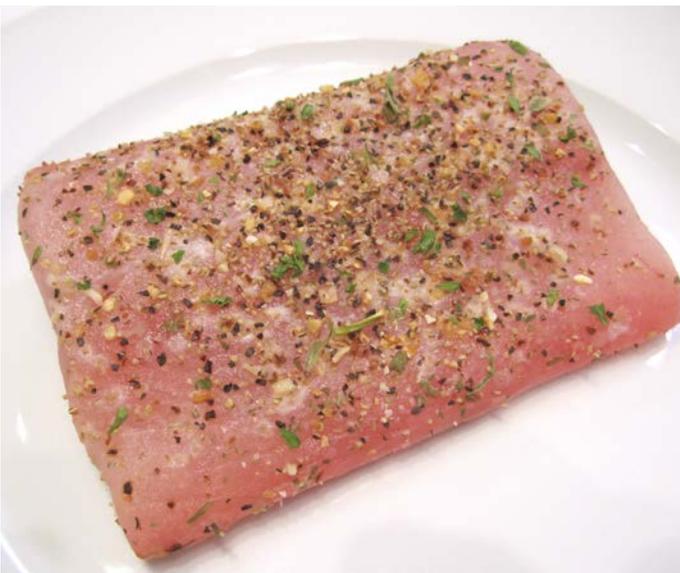
Wild caught Icelandic Cod fillets cut from whole H&G fish in our Egg Harbor processing facility to exact weight. All natural ingredients are used for our parmesan and seasoning to enhance the natural cod flavor. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room and vacuum sealed. Consistent quality produced locally gives this product repeat order opportunities. Rastelli Seafood products are **NEVER** pre-soaked to enhance moisture content or natural fillet color.



Mahi Mahi Seasoned Portions w/Citrus and Pepper Blend

Packaging: 24/6 oz. portions per case
(Also available on cedar plank.)

Wild caught Mahi Mahi fillets cut from fresh H&G domestic fish in our Egg Harbor processing facility to exact weight. All natural ingredients are used for our seasoning blend and it is made daily to ensure freshness. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room and vacuum sealed. Consistent quality produced locally gives this product repeat order opportunities. Rastelli Seafood products are **NEVER** pre-soaked to enhance moisture content or natural fillet color.





Stuffed Salmon Portions w/Crabmeat Stuffing

Packaging: 24/6 oz. portions per case
Fresh salmon portion cut from whole salmon in our Egg Harbor processing facility to exact weight split to create a pocket for our backfin crab stuffing mix. All natural ingredients are used for our stuffing mix and it is made daily to ensure freshness. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room and vacuum sealed to hold the excellent flavor of our salmon. Salmon portions can be cut from whole Canadian Atlantic Salmon or our Faro Island Scottish Atlantic Salmon.



Stuffed Flounder Portions w/Crabmeat Stuffing

Packaging: 24/6 oz. portions per case
Wild caught New Jersey Flounder fillets cut from whole flounder or fluke in our Egg Harbor processing facility to exact weight rolled with our backfin crab stuffing mix. All natural ingredients are used for our stuffing mix and it is made daily to ensure freshness. No need for weighing or pricing per pound. Exact weights means exact selling price. Frozen right from the cutting room and vacuum sealed. Consistent quality produced locally gives this product repeat order opportunities. Rastelli Seafood products are NEVER pre-soaked to enhance moisture content or natural fillet color.



Tilapia Cornucopia Portions w/Crabmeat Stuffing

Packaging: 24/3.5 oz. portion per case

Tilapia is one of the top selling white fish today and growing in popularity due to its mild fish flavor and flaky texture. We direct import this product from our BAP Certified processor in China, temper the fillets in our controlled refresh tanks. We then roll the tilapia with our backfin crab stuffing mix in a unique fashion to allow the crabmeat stuffing expand when cooking. All natural ingredients are used for our stuffing mix and it is made daily to ensure freshness. Consistent quality produced locally gives this product repeat order opportunities. Rastelli Seafood products are **NEVER** pre-soaked to enhance moisture content or natural fillet color.



Stuffed Swai Rings w/Crabmeat Stuffing w/Salmon Stuffing w/Spinach and Cheese Stuffing

Packaging: 24/6 oz. portions per case

Swai (Pangasius) continues to grow in popularity as a white fish today due to its mild fish flavor and flaky texture. We direct import this product from our BAP Certified processor in Vietnam. We designed this unique presentation to allow us to stuff the rings (once frozen) with our house stuffing mixes in a unique fashion. All natural ingredients are used for our stuffing mixes and it is made daily to ensure freshness. Rastelli Seafood products are **NEVER** pre-soaked to enhance moisture content or natural fillet color.



Seafood Lasagna

Packaging: 10/24 oz. portions per case

Seafood Lasagna is our special recipe that brings to the table an affordable seafood entrée with an Italian flare.

Our exclusive recipe uses shrimp, scallops, white fish (cod, flounder and fluke trimmings) and layers them with fresh made pasta and topped with ricotta and mozzarella cheese. Sauced to perfection, just heat and serve.

All natural ingredients are used for our lasagna using the freshest ingredients available. Rastelli Seafood products are **NEVER** pre-soaked to enhance moisture content or natural fillet color.



Seafood Entrees

- Minutes to prepared seafood entrée using boiling water.
- Restaurant size portions (6 oz. of protein) that is a complete meal for any appetite.
- No fishy smell.
- Easy clean up.
- 12/12 oz. entrees per case.



Salmon with Garlic Butter Sauce over Pasta and Fire Roasted Vegetables.



Salmon with Brown Sugar Glaze over Wild Rice Blend.



Tilapia with Jamaica Jerk Seasoning over Red Beans and rice topped with Orange Mango Sauce



Swai Fillet with Lemon Caper Sauce over Wild Rice Blend



Shrimp and Broccoli with Teriyaki Glaze over Brown Rice.



Cod with Pesto Sauce over Fire Roasted Vegetables.