

SEAFOOD SALE

DECEMBER 1 - 7



Sustainably Farmed

FRESH ATLANTIC SALMON STEAK

Farm Raised Canada

\$7.99 LB.

OFF THE HOOK DEAL!
SAVE \$9 lb.



FRESH ASIAGO CHEESE & SPINACH STUFFED SALMON PINWHEELS \$9.99 LB.



FREEZER SECTION

Coastal Seafood

41/50 CT. COOKED SHRIMP

12 oz. - Peeled & Deveined
Farm Raised - Vietnam

\$9.99 | BOGO



Coastal Seafood

13/15 CT. RAW BLACK TIGER SHRIMP

Extra Large - Peeled & Deveined - Farm Raised India

\$11.99 LB.

Coastal Seafood

16/20 CT. COOKED SHRIMP

2 lb. Bag - Peeled & Deveined
Chem Free - Farm Raised Vietnam

\$19.99

OFF THE HOOK DEAL!
SAVE \$10



FREEZER SECTION



Wild Caught

WHOLE COOKED LOBSTERS

Previously Frozen Canada

\$10.99 LB.



Wild Caught

16/20 CT. ARGENTINIAN RED SHRIMP

Peeled & Deveined
Previously Frozen - Argentina

\$8.99 LB.

Wild Caught

COLD WATER LOBSTER TAILS

4 oz. - Previously Frozen Canada

2/\$15

OFF THE HOOK DEAL!
SAVE \$6.98



Wild Caught

SNOW CRAB CLUSTERS

Previously Frozen Canada

\$12.99 LB.



Wild Caught

HOKKAIDO SEA SCALLOPS

Previously Frozen - Japan

\$19.99 LB.

SAVOR THE SEASON IN STYLE WITH HOKKAIDO SEA SCALLOPS

Harvested from the cold, pristine waters off Japan's northernmost island, Hokkaido Sea Scallops are prized for their exceptional sweetness, buttery texture, and delicate ocean flavor. Each scallop is wild caught and hand-selected to ensure only the finest quality reaches your table. Their firm yet tender bite makes them a standout centerpiece or an elegant complement to any seafood spread.

Renowned by chefs around the world, Hokkaido scallops bring gourmet sophistication to every dish whether seared to perfection, served atop pasta, or featured in a holiday appetizer.



DID YOU KNOW YOU CAN SPECIAL ORDER SEAFOOD AT BUSCH'S?

This ensures the highest quality and freshness, with more variety than what's in the case making it easy to plan the perfect meal with confidence! Visit the Seafood counter to place your order today.



SEAFOOD CHARCUTERIE BOARD

PREP TIME	COOK TIME	TOTAL TIME	SERVES
25 MINUTES	20 MINUTES	45 MINUTES	12

INGREDIENTS:

- Fresh parsley sprigs for garnish (optional)
- 4 wild caught cold water lobster tails (4 oz. each), thawed if necessary
- ½ cup plus 2 tbsp Our Family unsalted butter, melted
- 6 wild caught snow crab clusters (about 2 lbs.), thawed if necessary
- 3 lemons, 1 sliced crosswise, 2 quartered into wedges
- 1 lb. 16/20 ct. cooked shrimp peeled and deveined, thawed if necessary
- 1 container (7 oz.) lobster and crab dip, seafood and crab dip, or seafood and jalapeño crab dip
- 1 package (4 oz.) cold smoked salmon
- ½ (14 oz.) container of baguette slices
- 1 ½ cups whole wheat crackers
- ½ cup cocktail sauce
- ¼ cup drained and rinsed capers
- ¼ cup finely chopped red onion
- ¼ cup prepared horseradish
- 2 tsbps chopped fresh dill

NUTRITION:

Approximate nutritional values per serving (1/12 board):

378 calories, 19g fat (9g saturated), 203mg cholesterol, 1229mg sodium, 21g carbs, 1g fiber, 30g protein



SCAN FOR
INSTRUCTIONS

