



**HILL'S QUALITY SEAFOOD MARKETS**

**Weekly Specials**  
**5/13 - 5/19**

**Fresh**

**Arctic Char**

**\$16.98 / lb. (\$3 off)**

**Homemade Lobster**

**Pasta Salad**

**\$12.98 / lb. (\$3 off)**

**View the rest of menu below! ↓**



\*Prices & availability subject to change. Additional items may be available, ask your local market for details. (Updated 05/13)

## Hill's Weekly Menu

### Fresh Fish Market

Norwegian Salmon  
Wild King Salmon  
Wild Sockeye Salmon  
Ōra King Salmon  
**\*Arctic Char**  
Steelhead Trout  
Yellowfin Tuna Steaks  
Mahi-Mahi  
Monkfish  
Striped Bass  
Orange Roughy  
Cod Loins  
Haddock  
Swordfish Steaks  
Halibut  
Red Snapper  
Grouper  
Baby Flounder  
Jumbo Fluke  
Costa Rican Tilapia  
Butterflied Rainbow Trout  
Whole Bronzini

### Frozen Items

Lobster Claws – Scored  
Cooked Lobster Meat  
Sushi-Grade Ahi Tuna  
Bacon Wrapped Scallops  
Large Raw Shrimp  
Jumbo Raw Shrimp  
Breaded Oysters  
Chilean Sea Bass  
King Crab Legs  
King Crab Claws  
King Crab Pieces  
Snow Crab Clusters  
Snow Crab Pieces  
Baby Octopus  
Baccala  
Breaded Shrimp  
Breaded Calamari  
Breaded Clam Strips  
Calamari  
Chopped Clams

### Frozen Items Continued

New Zealand –  
Greenshell Mussels  
Escargot  
Fish Sticks  
Housemade Fish Stock  
Frog Legs  
Poached Octopus –  
Tentacles  
Shrimp Rolls  
Smelts

### Shellfish

Raspberry Point Oysters  
Beau Soleil Oysters  
East Point Oysters  
PEI Mussels  
Littleneck Clams  
Topneck Clams  
Cherrystone Clams  
Stewing Oysters  
Frying Oysters

**\*Weekly Specials**

## **Lobster**

Lobster Arancini

Live Maine Lobsters

Maine Lobster Tails -  
(frozen)

South African

4-5oz. Lobster Tails  
(frozen)

Lobster Claws

Lobster Mac & Cheese

## **Shrimp & Scallops**

Jumbo Raw, Cleaned

Large Raw, Cleaned

Jumbo Raw, Shell-On

Large Raw, Shell-On

Jumbo Cooked & Cleaned

Large Cooked & Cleaned

Dry-Packed Sea Scallops

Bay Scallops

Bacon Wrapped Scallops

## **Smoked Fish**

Nova 4 oz.

Nova 8 oz.

Wild Nova 4 oz.

Hickory Smoked -

Rainbow Trout

Hungarian Smoked Salmon

## **Oven & Grill Ready Favorites**

Lobster Arancini

Salmon Burgers

Shrimp Taco Kits

Jumbo Lump Crab Cakes

Gluten-Free Crab Cakes

Chesapeake Crab Cakes

Cod Fish Cakes

Crab Imperial Appetizer

Deviled Clams

Seafood Strudel

Seafood Pot Pies

Crab-Stuffed Salmon

Crab-Stuffed Flounder

Tortilla-Crusted Tilapia

Potato-Crusted Cod

Mediterranean-Crusted Salmon

## **Seachest Crabmeat**

Colossal

Jumbo Lump

Super Lump

Backfin Lump

Claw Meat

## **Dips & Sauces**

Bang-Bang Sauce

Cucumber Dill

Garlic Lime Aioli

Cocktail Sauce

Tartar Sauce

Spicy Sriracha

Horseradish

Crab Dip

Smoked Trout Dip

Smoked Whitefish Salad

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(Updated 05/13)

**\*Weekly Specials**



## Soups, Salads, & Sides

Shrimp Salad

\*Lobster Pasta Salad

Cole Slaw

Broccoli Salad

Potato Salad

Neptune Salad

Seaweed Salad

Lobster Bisque

Clam Chowder

Snapper Soup

Crab Dip

## Produce

Lemons & Limes

Asparagus

Broccoli

Baby Spinach

Baking Potatoes

## Liscio's Bread

Torpedo Rolls

Round Rolls

Long Loaves

Bocci Loaves

## Grocery

We partner with premium local brands such as Kelchner's, Sugartown Smoked Specialties, Hank Sauce and Liscio's Bakery, to name a few, to provide our customers with grocery, produce, bread and specialty foods that pair perfectly with our fish and seafood.

- Grocery Items: herbs, spices, dry rubs, smoked fish and dips
- Produce: seasonal and local items such as lemons, corn, asparagus, potatoes
- Condiments: sauces, marinades and dips to complement your favorite seafood
- Bread & Crackers: loaves, buns, rolls, oyster crackers, breadcrumbs

## Seafood Tools

Oyster Knives

Clam Knives

Lobster Crackers

Crab Mallets

Steaming Bags

Thermal Tote Bags

## Services

- Gift Cards – each card up to \$500, good at all locations
- Shucking: \$6.00 / dozen (clams & oysters, on half shell or in juice)
- Lobster Steaming (hot or chilled)
- Oven-Ready Lobster Tails: \$2.00 / tail  
Cracked Lobsters: \$3.00 / lobster (to cook, crack, clean)
- Cleaned Crabs: \$15.00 / dozen (seasonal)
- Custom Catering Trays: \$20.00 / tray + cost of seafood by weight
- Poached Salmon: \$25.00 to poach/clean + \$25.00 to garnish (optional) + cost of fish by weight



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