



HILL'S QUALITY SEAFOOD MARKETS

Weekly Specials

5/06 - 5/12

**Wild-Caught
Fresh Halibut**

\$22.98 / lb. (\$4 off)

**Homemade
Crab Dip**

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

**4-5 oz. Cold Water
Lobster Tails**

\$12.98 / ea. (\$2 off)

View the rest of menu below! ↓



*Prices & availability subject to change. Additional items may be available, ask your local market for details. (Updated 05/06)

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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***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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