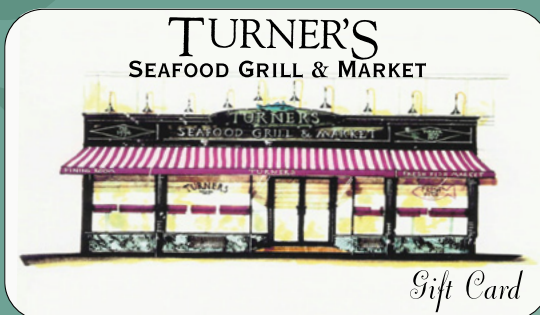




506 Main Street | Melrose, MA 02176

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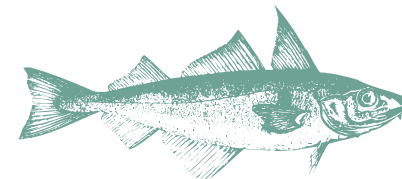


TURNER'S GIFT CARD & CERTIFICATES

What a great way to say happy birthday, thank you, and I love you. Give the gift of a Turner's Seafood experience with an On-Line Gift Certificate to ship seafood from Turner's "Dock to Door" on-line store, or a Gift Card that can be used for purchases on location at Turner's Seafood Grill & Market in Melrose.

TURNERS-SEAFOOD.COM

TURNER'S



DOCK TO DOOR

.....
New England's Best Seafood Since 1954

CATALOG

with cooking and handling tips

"Anything fresher still swims"

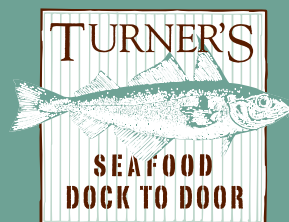


TURNERS-SEAFOOD.COM



THE TURNER'S STORY

In 1920, 20-year-old James F. Turner emigrated from St. John's Newfoundland to begin his career on the Boston Fish Pier. Hard work and a relentless passion for quality distinguished Jim as a leader in the booming seafood industry. In 1954, he opened Turner Fisheries, a wholesale company committed to supplying only the freshest New England seafood. During the 1960s, Turner Fisheries earned its distinction as "the nation's leading quality seafood house" when it pioneered flying fresh seafood across the country. In 1989, Jim's son John established **J. Turner Seafoods**, a wholesale company specifically designed to accommodate stricter government fishing regulations. In 1994, John's four sons opened **Turner's Seafood Grill & Market**, bringing to life the family vision of a truly authentic New England seafood restaurant. Turner's expanded its retail operation in 2006, opening **Turner's Seafood Market** out of its processing facility in historic Gloucester. Now, Turner's is available to people everywhere through its **Dock-to-Door** online market.



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*For more than 75 years,
the Turner family has served
New England's finest seafood
to the country's most
discerning customers.*

FOR PRICING & ORDERS
TURNERS-SEAFOOD.COM
888.803.3060

IF YOU'RE EVER IN THE NEIGHBORHOOD

Looking for New England's most authentic seafood experience? Please drop in and see us.

TURNER'S SEAFOOD GRILL & MARKET

506 Main Street | Melrose, MA
781.662.0700

A longtime local favorite, featuring a full service restaurant, turn of the century raw bar, open kitchen and fresh seafood market. Located in the heart of historic downtown Melrose, approximately 8 miles north of Boston.

TURNER'S SEAFOOD MARKET

4 Smith Street | Gloucester, MA
978.281.7172

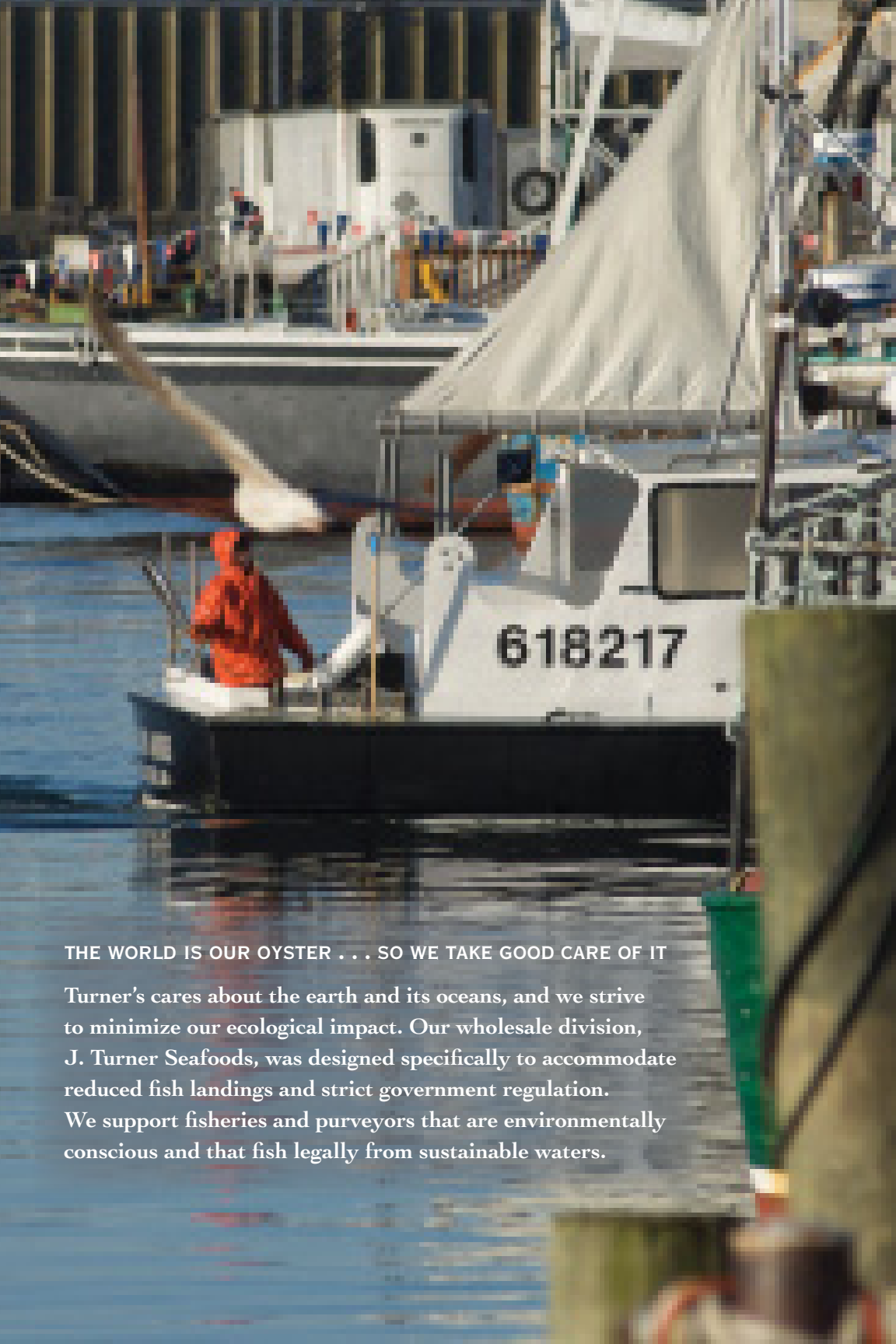
Located within the same facility as our wholesale plant, the Gloucester site offers visitors and mail order customers the freshest fish right off the plant's cutting line. Additionally, the Market features freshly prepared items from our Melrose restaurant.

TURNER'S SEAFOOD SALEM AT LYCEUM HALL

43 Church Street | Salem, MA
978.745.7665

Turner's Seafood at Lyceum Hall expands our culinary footprint. Here we present four generations of our family's experience and passion for all things seafood in this hub of the North Shore.





THE WORLD IS OUR OYSTER . . . SO WE TAKE GOOD CARE OF IT

Turner's cares about the earth and its oceans, and we strive to minimize our ecological impact. Our wholesale division, J. Turner Seafoods, was designed specifically to accommodate reduced fish landings and strict government regulation. We support fisheries and purveyors that are environmentally conscious and that fish legally from sustainable waters.



*Turner's Mission:
To serve you the freshest, best
tasting seafood you've ever eaten.*

.....
GREETINGS FROM THE DOCKS OF NEW ENGLAND!



John Jr., Chris, John Sr., Jim and Joe Turner

Sourcing the finest seafood for over 75 years has earned the Turner family its distinction as the most trusted name in New England seafood.

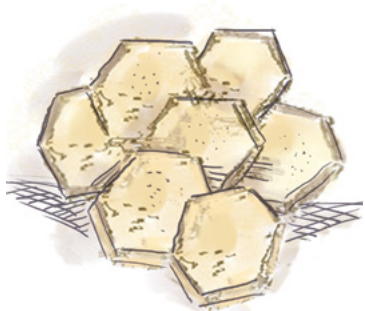
With **Turner's Dock-to-Door**, we are pleased to deliver our fresh seafood directly to you, your friends and your family both near and far.

Like our grandfather and father before us, we're passionate about sourcing, processing, preparing and serving the highest quality seafood New England has to offer – from the dock to your plate and now, right to your door. Enjoy!

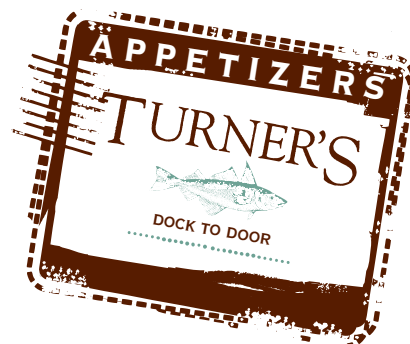
— *The Turner Family*



Westminster Oyster Crackers



*Sometimes little things
make a huge difference.
That's why Turner's
serves all natural
Westminster oyster
crackers with our
clam chowder and
lobster bisque.*



LOBSTER BISQUE

Rich lobster stock simmered with sherry, cream and spices. Served with Westminster oyster crackers. Sold by the quart, which provides 2-3 servings. Suggestion: For a hearty meal, ladle our bisque over fresh, cooked lobster meat as pictured here; (lobster meat sold separately, see page 8).

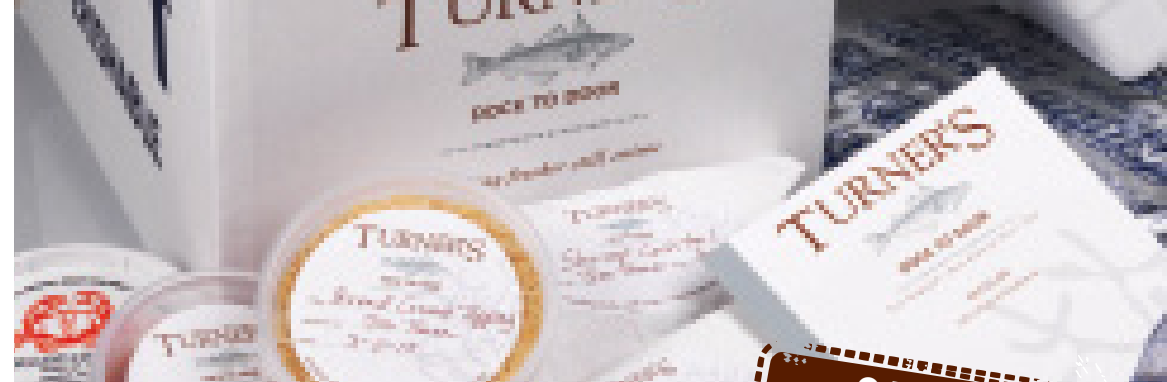
Preparation: Place bag into rapidly boiling water and heat for 20 minutes. Microwave: Heat in a microwave safe container for 5-6 minutes. Stir after 3 minutes. Serve in warm bowls with our Westminster oyster crackers. Also delicious with fresh crusty bread.

OYSTERS "ROCKAFELLA"

(pictured on page 11)

The Turner's variation on a New Orleans classic. We top fresh, shucked oysters with sautéed spinach, bacon, Gruyère cheese, shallots and bread crumbs. Delicious. Served on the half shell. We suggest 2-3 per person as an appetizer, or a half dozen as an entrée. Sold by the dozen or half dozen.

Preparation: Preheat oven to 375°. Place oysters in a single layer in a baking dish and bake for 12-15 minutes until spinach mixture is bubbling. Broil the last 2-3 minutes to get desired golden brown color. Handle oysters carefully as topping and shells will remain very hot. Serve with fresh lemon.



*Shipping fresh seafood is both an art and a science.
A few things to consider:*

HOW TO ORDER. Visit WWW.TURNERS-SEAFOOD.COM to place an order online anytime, or call us at 888.803.3060 from 9 a.m. – 6 p.m. Monday – Friday. We accept American Express, Master Card and Visa.

PRICING. Because Turner's Seafood sources and serves the absolute freshest catch every day, prices fluctuate based on what is available at any given time. Updated pricing is available on our website, WWW.TURNERS-SEAFOOD.COM, or by phone when you call to inquire and place an order.

EVERY PRODUCT IN THIS CATALOG IS SHIPPED FRESH, NOT FROZEN.

The seafood in your order is ready for preparation. The sooner used the better! If you're not quite ready to feast, you may refrigerate the items for up to two days. Exceptions: *Live lobsters should be cooked the day they arrive.*

EVERYTHING IS SHIPPED OVERNIGHT. Our fresh prepared and raw seafoods are expertly packed in a durable cooler with cold packs to ensure all arrives in quality condition.

TWO DAYS' NOTICE IS IDEAL. We strive to ship your order within one day of receiving it. Therefore, be sure to get your order in (and any changes to it) at least two business days prior to delivery.

WE TAKE ORDERS MONDAY - FRIDAY FOR DELIVERY TUESDAY - SATURDAY. Keep in mind that Saturday deliveries cost more and are not available to all locations.

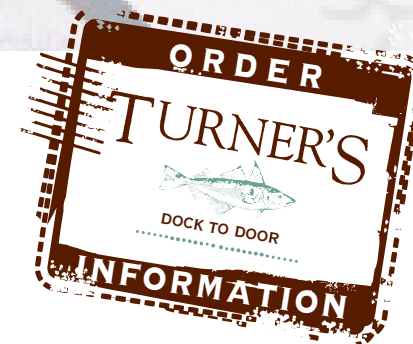
IT'S BEST IF SOMEONE IS AVAILABLE TO RECEIVE THE ORDER IMMEDIATELY.

If no one is there to receive the order, the delivery company **will leave the package.** Turner's can not be held responsible for stolen or spoiled food when the delivery has been made within the guidelines established by Fed Ex.

WHERE WE GO. We deliver everywhere in the U.S. except Alaska, Hawaii and Puerto Rico.

CUSTOMER SERVICE AND RETURNS. Questions? Something not quite right? Please contact our customer service department right away – within 24 hours of order deliver at 888.803.3060.

SHIPPING & HANDLING. We will confirm specific shipping and handling fees when you order.



THE SOONER THE BETTER!
 Enjoy your seafood the day it arrives and you'll experience seafood as it's meant to be – absolutely fresh and delicious! If you are not able to prepare your items right away, be sure to follow these guidelines:

SAFE HANDLING GUIDELINES		
SEAFOOD	REFRIGERATE	FREEZE*
Live Lobsters	Prepare day of arrival! Refrigerate up to 4 hours NO ICE	Do Not Freeze
Live Clams, Mussels & Oysters	1-2 days NO ICE	Do Not Freeze
Fresh Fish & Scallops	2 days	30 days
Clam Chowder & Lobster Bisque	3 days	30 days
Oysters "Rockafella"	2 days	30 days
Nana Turner's Cod Cakes	2 days	30 days
Stuffed Clams	2 days	30 days
Jumbo Shrimp Cocktail	2 days	30 days
Crab Cakes	2 days	30 days
Scallops Wrapped in Bacon	2 days	30 days
Baked Stuffed Shrimp	2 days	30 days
Newfoundland Finnan Haddie	2 days	30 days
Chorizo Sausage	2 days	30 days
Sauces	2 days	n/a
* Thaw frozen items in the refrigerator 24 hours prior to preparation. Once defrosted, cook immediately.		



CLAM CHOWDER ▲
 Our classic award winning New England chowder — full of fresh clams, red bliss potatoes, and a perfect blend of cream and herbs. Served with Westminster oyster crackers. Sold by the quart, which provides 2-3 servings.

***Preparation:** Place bag into rapidly boiling water and heat for 20 minutes. Microwave: Heat in a microwave safe container for 5-6 minutes. Stir after 5 minutes. Serve in warm bowls with our Westminster oyster crackers. Also delicious with fresh crusty bread.*



NANA TURNER'S COD CAKES ▲
 Our grandmother's original Newfoundland recipe with salt cod, Yukon potatoes, butter, onions and seasonings. Our cakes are approximately 4 oz. each. We suggest 1 per person as an appetizer, or 2 per person as an entrée. Sold by the dozen or half dozen, and served with Nana's fresh Piccalilli. Suggestion: Serve with B&M Boston Baked Beans (sold separately, see page 18).

***Preparation:** Preheat oven to 375°. Place fish cakes single layer in a baking dish and bake for 12-15 minutes until heated through. Heat the Boston baked beans through in a saucepan over medium heat. Serve with chilled Piccalilli.*

.....

STUFFED CLAMS
 We combine some of New England's best shellfish for this signature dish. Local clams and succulent sea scallops are chopped and mixed with bacon, bread crumbs, lobster cream and fresh herbs. Served on the half shell. We suggest 2-3 per person as an appetizer, or a half dozen per person as an entrée. Sold by the dozen or half dozen.

***Preparation:** Preheat oven to 375°. Place clams single layer in a baking dish and bake for 15-18 minutes. Broil the last 2-3 minutes to get desired golden brown color. Handle clams carefully as shells will remain very hot. Serve with fresh lemon and Tabasco.*



*We source all
of our products
from boats and
companies that
we know
and trust.*

WE ARE THE SOURCE

Because we own and operate our own wholesale seafood company – J. Turner Seafoods – you can be assured of unsurpassed dock-to-plate and dock-to-door quality. We are proud of the fact that we have partnered with many of our suppliers — all of whom we know personally — for more than 50 years.

PREMIUM WILD JUMBO SHRIMP COCKTAIL

Our shrimp will change your expectations of what great shrimp cocktail should be. We cook these shrimp shell-on in a recipe of seasoned water and shock them in ice water to retain their natural flavor and texture. Turner's own zesty cocktail sauce completes the experience. Sold by the pound; about 20 per pound.

Preparation: *Serve chilled with our zesty homemade cocktail sauce and a squeeze of lemon.*

CRAB CAKES (pictured on page 11)

Every Turner's crab cake is made with fresh local Jonah crab meat, red bell peppers, scallions and fresh tarragon. Our crab cakes are just the right combination of sweet, savory and succulent. Served with our creamy homemade remoulade flavored with lemon, fresh tarragon and capers. Crab cakes are approximately 2.5 oz. each. We suggest 1-2 per person as an appetizer, or 3-4 per person as an entrée. Sold by the half dozen or dozen.

Preparation: *Preheat oven to 350°. Place crab cakes single layer in a baking dish and bake for 12-15 minutes until heated through. Serve with fresh lemon and our remoulade sauce.*

SCALLOPS WRAPPED IN BACON

Large, tender, 100% natural North Atlantic sea scallops are wrapped in the highest quality bacon. Our honey soy dipping sauce is included as the perfect accompaniment. We suggest 2-4 pieces per person as an appetizer, or a half dozen per person as an entrée. Sold by the half dozen or dozen.

Preparation: *Preheat oven to 350°. Place scallops single layer in a baking dish and bake for about 20 minutes until bacon is golden brown. Serve with fresh lemon.*



REMOULADE ▲
A just right classic.



While all of our fresh seafood is delicious on its own, Turner's chefs have created a number of specialty sauces and sides that complement our seafoods and bring out their best. Several items in this catalogue include a perfectly paired accompaniment. You can order extras or try them all. All accompaniments are sold by the half cup - except B&M Boston Baked Beans, sold simply by the can.

LOBSTER BASIL CREAM

A delectable creamy sauce flavored with lobster, butter and fresh herbs.

MUSTARD BASIL BUTTER

Dijon mustard with butter, lemon juice and fresh basil. Delicious on fresh grilled fish.

REMOULADE

Creamy, homemade and flavored with lemon, fresh tarragon and capers.

COCKTAIL SAUCE

A zesty combination of tomato sauce, celery salt, Heinz chili and fresh horseradish.

HONEY SOY DIPPING SAUCE

A sweet and savory combination that goes great with our bacon wrapped scallops.

BUTTERED BREAD CRUMB TOPPING

The perfect topping for baked and broiled fresh fish.

TURNER'S PICCALILLI

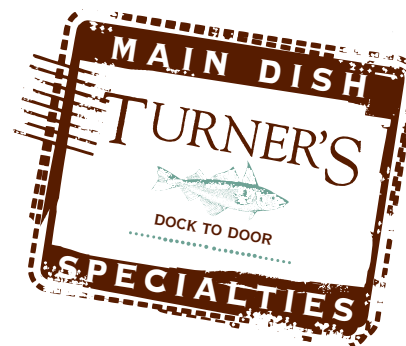
Our homemade relish of peppers and pearl onions, this goes perfectly with Nana Turner's Cod Cakes.

B&M BOSTON BAKED BEANS

This classic side dish is tasty with just about everything.

FALLEN CHOCOLATE CAKE

Nothing completes a great meal more than the perfect dessert. At Turner's, we hand make our desserts and change the selections seasonally to include current local ingredients. One dessert that never changes, never comes off the menu, and is by far our most popular is the Fallen Chocolate Cake. This rich brownie-like cake with its oozing molten center can be served plain, with whip cream or alamode. It's simple to prepare: just 45 seconds in the microwave. Best of all? It's big enough for sharing.



BAKED STUFFED SHRIMP

Premium wild jumbo shrimp with our legendary seafood vegetable stuffing and Turner's famous lobster basil cream sauce makes for a perfect dinner. We suggest 2 shrimp per person as an appetizer or 4-5 per person as an entrée.

***Preparation:** Preheat oven to 350°. Place stuffed shrimp single layer in a lightly buttered baking dish and bake for 12-15 minutes until heated through. Warm lobster basil cream sauce in a saucepan over medium heat and spoon over cooked shrimp. Serve with fresh lemon.*



NEWFOUNDLAND FINNAN HADDIE

Turner's is one of the only places you'll find this old time New England favorite of smoked Atlantic haddock with pearl onions, served au gratin. Sold to serve 2.

***Preparation:** Preheat oven to 350°. Bake the Finnan Haddie in its container, uncovered, for 15 – 18 minutes and serve immediately.*





Quality begins and ends with uncompromising standards. Skillful selection and handling, masterful hand filleting and skinning, conscientious packing and shipping. At Turner's, our passion for excellence means you'll always enjoy the highest quality fresh fish and shellfish.

Dock-to-Plate, Dock-to-Door

We meticulously inspect our seafood every step of the way to ensure unparalleled quality.

HADDOCK

Turner's sells only the freshest, long-line haddock, a flaky white fish that is mild in flavor. Less recognizable than its more famous cousin the cod, haddock is the preferred species among most New Englanders.

SOLE

Caught right off the shores of New England, our genuine grey sole fillets are delicate in texture and flavor. Long prized as the finest of all flat fish, our sole is unsurpassed due to its freshness, skillful filleting, and our unique skinning process.

COD

Like haddock, cod is a moist, mild white fish with a light texture. Cod is known as the fish that changed the world. Generations of early American settlers could not have survived without it.

FLOUNDER

Our flounder is one of four closely related species of flat fish. Like the sole, flounder is mild and delicate in texture, but is sourced from more areas and is often more readily available.

CANADIAN SALMON ▲

Universally regarded as one of the world's healthiest food sources, due to its high content of Omega 3 fatty acids.

Our fresh North Atlantic salmon fillets are harvested in the Bay of Fundy, where dramatic tide changes and pristine waters provide optimum conditions for raising the highest quality salmon.

SWORDFISH

Our premium fresh swordfish steaks are responsibly harvested from all over the world and then flown overnight to Boston to be inspected and purchased the following day. The absolute best swordfish is caught off New England waters in June and July when the fish are ravenously feeding ahead of winter, giving them their highest fat content and most desirable flavor and texture.

TUNA

Like our swordfish, our yellowfin tuna is sourced from all around the world and flown to Boston where it's inspected and graded for freshness, color and fat content. We pick only the best. Our tuna is clear cut (no blood line or skin), to ensure high quality, great taste and your convenience.

BELGIAN STYLE MUSSELS

Years ago, Turner's chef took a European tour with his wife. Upon return, he raved about the mussels they had enjoyed in Belgium. Inspired, he created a recipe for our nightly blackboard special. The dish was so popular, it became a menu mainstay.



*2 pounds mussels
1 tablespoon butter
2 cloves garlic, minced
2 shallots, minced
2 tablespoons whole grain mustard
2 leeks, cleaned and thinly sliced
12 oz beer, a Belgium or any full flavored ale
1 cup heavy cream*

Preparation:

*Set a heavy bottom 6 quart pot over medium heat.
Add butter to melt along with garlic and shallots. Sweat until soft.
Turn heat to high and add mustard, leeks and beer and bring to a boil.
Boil for 2 minutes and add cream.
When sauce returns to boil, add mussels and stir to coat.
Cook uncovered 3-4 minutes until all mussels open.
Discard any unopened mussels.
With a slotted spoon, scoop mussels onto individual plates or one large platter.
Allow sauce to boil a minute or 2 longer so it reduces and thickens slightly.
Pour sauce over mussels and serve with crusty bread and cold beer.*



We hope you'll enjoy trying out a few of our favorite family recipes.

PAN FRIED HADDOCK

We believe haddock is quite simply the finest fish in the ocean, which is why it's on our company logo. Growing up in a seafood family meant that Friday night was fish night. Here is our family's favorite fish dinner.



1 pound haddock fillets, skinned and cut to dinner sized portions
2 tablespoons margarine or butter
3-4 tablespoons vegetable oil
1 tablespoon mayonnaise (Hellman's or Best Food's)
Turner's buttered bread crumb topping

Preparation:

- Preheat a large frying pan to medium high heat.
- Add two tablespoons margarine or butter and enough vegetable oil to comfortably cover the bottom of the pan.
- Lightly paint one side of each fillet with mayonnaise and then cover and gently press this side with Turner's bread crumb topping.
- Once the pan is hot enough that bread crumbs will sizzle and not stick, place fish portions in the pan, breaded side down.
- Cook 2 - 4 minutes until brown.
- Flip fillets to finish cooking through. Mom suggests turning the heat down to low before flipping, and finishing the dish with a squeeze of lemon and some parmesan cheese.

SEA SCALLOPS

Our classic New England sea scallops are firm, succulent and delicious. Dry packed with no water or preservatives added.

STEAMERS

Perfectly purged of any sand, these native New England soft shell clams are clean and ready to steam.

OYSTERS ▶

No matter what time of year, Turner's sources and serves New England's freshest, best tasting, deep cup oysters.

MUSSELS

Turner's mussels come from the pristine waters off Maine's Acadia National Park. Grown by a small company that uses revered European techniques, these mussels are larger with a higher meat content than the more common PEI rope grown mussels, with little to no grit. Because we work directly with the farm, Turner's mussels don't come out of the water until we order them.



WILD RAW SHRIMP

Our premium wild shell-on jumbo shrimp come approximately 15 per pound.

COOKED LOBSTER MEAT

Our cooked lobster meat makes delectable lobster rolls, lobster pie, or the ultimate addition to our lobster bisque.

FRESH SEAFOOD PREPARATION GUIDELINES							
SEAFOOD	PAN SEAR	BROIL	GRILL	BAKE	FRY	STEAM	COOK TIME
Haddock	•	•		•	•	•	10 min per inch
Sole	•	•		•	•	•	10 min per inch
Cod	•	•		•	•	•	10 min per inch
Canadian Salmon	•	•		•	•	•	10 min per inch
Sword-Fish	•	•	•	•			10 min per inch
Sea Scallops	•	•	•	•	•		10 min per inch
Steamers						•	3-4 min
Wild Shrimp	•	•	•	•	•	•	3-4 min

Tender, sweet and plump, our hard shell lobsters come from the cold, clean North

Atlantic waters of Massachusetts, Maine and Canada. Whether for a party or a special gift, these lobsters are perfect for a truly memorable occasion.

HANDLING FRESH LOBSTERS PRIOR TO COOKING

Lobsters are delivered alive and should be prepared on the day of arrival. After cooking, a fresh and healthy lobster will have a bright red shell, a curled up tail, and firm meat. For best results, leave your lobsters in a cool location in the shipping container until cooking time. If desired, you may store lobsters in the refrigerator for up to 4 hours. Keep them moist by placing some seaweed or damp paper towels on top of them. Never submerge live lobsters in fresh water.

Cooking Fresh Lobsters

Turner's recommends two preparation methods:

Boil

Boiling is one of the simplest ways to cook a lobster. Be sure to select a pot big enough to hold enough water to cover the lobsters completely. Bring the water to a rolling boil and add 1 tablespoon salt per quart of water. Put the lobsters in one at a time, claws first (completely submerged), cover and begin timing from the moment the water comes back to a boil.

OR

Steam

Steaming also yields very good results. Place a steel rack in the bottom of a large pot. Add water so that it comes up the side about two inches. Add 1 – 2 tablespoons of salt and bring to a rolling boil. Put lobsters in one at a time, claws first (no more than two deep), cover and begin timing from the moment the water comes back to a boil.



Cooking Times

For the most tender and delicate lobster meat, do not overcook. Follow these guidelines:

LOBSTER SIZE	BOIL	STEAM
1 ¼ lbs	9 min	12 min
1 ½ - 1 ¾ lbs	12 min	12-15 min
2 lbs	15 min	18 min
3 lbs	25 min	25-30 min



Preparation:

Prepare a gas or charcoal grill to cook chorizo sausage. Preheat oven to 200°. Place a large (6-8 quart) heavy bottom pot over medium high heat. Add 1 stick of butter to melt. Add sliced onions and sauté for 5-7 minutes. Add garlic and sauté an additional 5 minutes. Add salt, beer, lemon juice and water. Cover and bring to boil.

Add potatoes and cook approx. 8-12 minutes or until they can be pierced easily with a knife. Once cooked, remove potatoes from pot and place in a very large roasting pan. Add 2 cups of broth to the pan, cover and place it in oven.

Next, cook corn in the broth for 8-10 minutes. Remove corn from pot and place in roasting pan in oven.

Have a friend cook the chorizo sausage on the prepared grill. When finished, add the sausage to roasting pan in oven. At this point, all the hard work is complete. Everything in the oven will hold well for 30-45 minutes.

Next, it's time to prepare the lobsters. It's best to cook them 2 at a time so the pot won't be overcrowded. Add 2 lobsters to the boiling broth and cook 12-15 minutes. Remove and add them to the roasting pan. Repeat with the remaining 2 lobsters.

Finally, add the steamers to the boiling broth and cook 5 minutes, then add them to the roasting pan.

Melt 1 stick of butter and divide it among small cups for dipping. Similarly, reserve broth and serve in bowls for your guest to dip their steamers and lobster in.

Now bring the roasting pan to the table, lift the lid and unveil the incredible steaming clambake for you guest to enjoy.

I enjoy serving this family style!

— Joe Turner

JOE TURNER'S CLAM BAKE

Clam bakes are a fun and exciting New England tradition that your guests will truly enjoy. Here are my instructions for a memorable off-the-beach clam bake. It can be prepared in any size kitchen, anywhere in the country. Read through these instructions completely to help get organized. The idea here is to create a flavorful broth in which to cook your food. Because most home kitchens don't have the space and equipment that you would see in a typical restaurant, the food here is cooked in stages and held in a moist, warm environment to maintain flavor and texture. Follow these instructions, and you'll have a clam bake that any chef would be proud to serve.

What you'll need:

2 sticks (4 oz. each) salted butter

1 medium yellow onion, sliced

5 cloves garlic, peeled and sliced

¼ cup coarse kosher or sea salt (not iodized salt)

*1 bottle or can of beer
(Bud, Bass Ale or Sam Adams
lager work well)*

Juice from ½ lemon

2 quarts water

2 lbs small red bliss potatoes

4 ears of corn

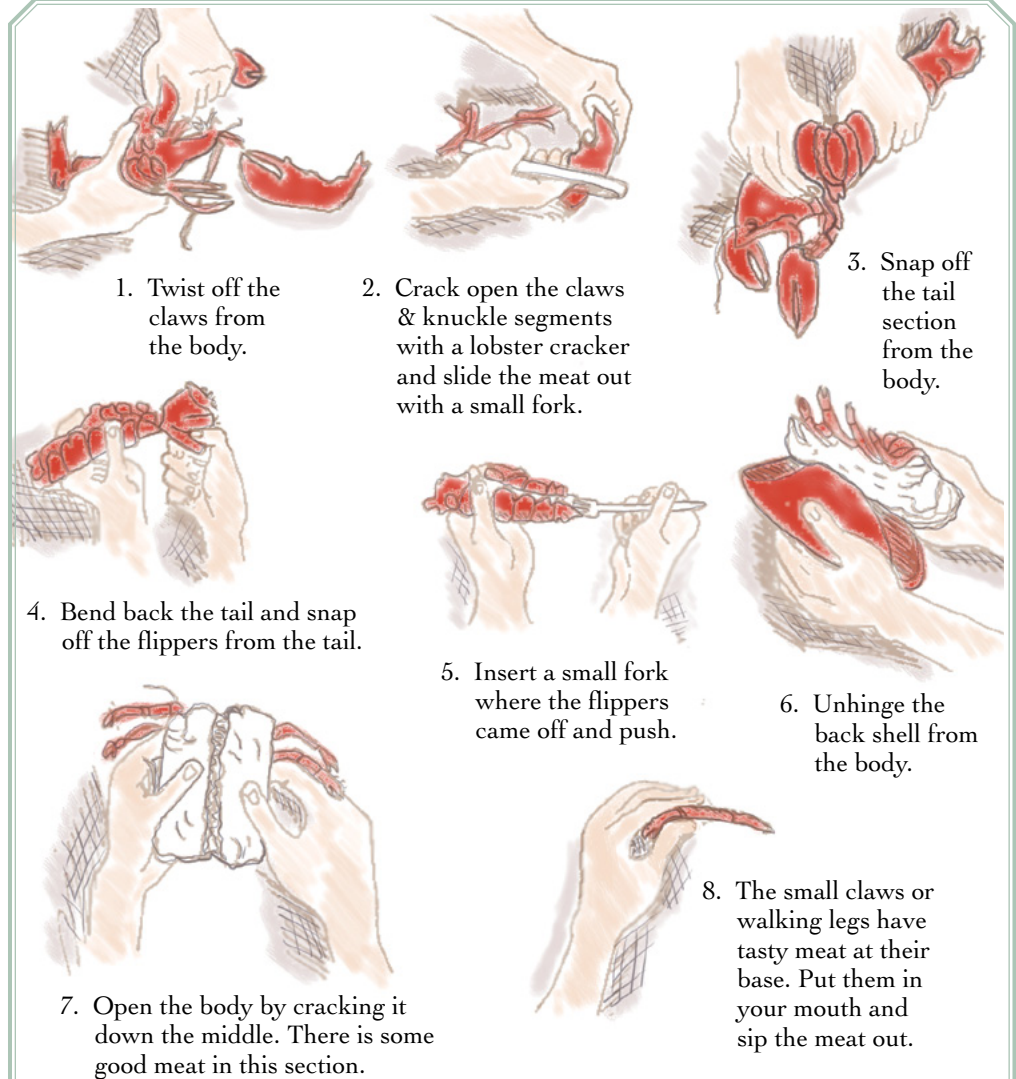
1 lb chorizo sausage (included)

4 live lobsters (included)

2 lbs fresh steamers (included)



HOW TO EAT LOBSTER



Serve lobsters with fresh lemons, melted butter, crackers and lots of napkins.

Separating the tail from the body exposes the tomalley, the lobster's liver (green in color), and sometimes the roe (red or orange in color). Although considered delicacies by some, if you'd rather not indulge, simply rinse them out prior to eating. On rare occasions the FDA issues recommendations concerning the consumption of tomalley.

MORE LOBSTER TIPS

***It Bears Repeating:** Live lobsters should be prepared and enjoyed the day they arrive.*

***Pungent scent?** Although highly unlikely, if you detect the scent of ammonia on one of your lobsters, it is dead and should not be prepared. Please call Turner's for help right away.*

***Lobster Tails:** Massachusetts state law prohibits the sale of raw lobster tails in the shell. Fresh cooked lobster meat is available for sale in this catalog on page 8.*



CRAB CAKES ▲



OYSTERS "ROCKAFELLA" ▲



COCKTAIL PARTY PACKAGE

This delectable combination of Turner's favorite appetizers will make for a delicious party, business meeting or gift.

*One Dozen Bacon Wrapped Scallops
with Honey Soy Dipping Sauce*

*One Dozen Crab Cakes with
Turner's Fresh Remoulade*

*One Pound Shrimp Cocktail
with Cocktail Sauce*

One Dozen Oysters "Rockafella"

CLASSIC NEW ENGLAND CLAM BAKE

With everything you need to enjoy the feast, including lobster crackers, cocktail forks and bibs. Packaged and sold to feed two or more on our web site.

*Clam Chowder with Westminster
Oyster Crackers*

*Atlantic Hard Shell
Live Lobsters*

New England Steamers

Chorizo Sausage

Lobster Crackers

Lobster Bibs

*For preparation
instructions, see next page.*

