



SLICK TIMES FOR SEAFOOD PROVIDERS

Thankfully, deep long-term relationships developed with our terrific seafood suppliers brought great comfort amidst the recent oil issues in the Gulf of Mexico. We have relied on them to steer us in the right direction purchasing safe, fresh seafood products. All of these companies are family owned and show a great deal of pride in the products they distribute, insuring that food safety and quality is always top priority.

Our ability to provide outstanding seafood starts with these reputable, dependable purveyors bringing freshness right to our back door, often just minutes before you arrive for your meal. Companies such as Samuels and Son Seafood from South Philadelphia, P & G Trading Company from Trenton, NJ, and others like Bagwell Enterprise that deliver our middle neck "Clams Direct" from their beds to your bowls (see sidebar for more on Bagwell), allowed us to sleep well during the turmoil caused by the oil well eruption. And it's Lynch Lobster in Massachusetts that often helps us get our bearings for the summer's "Lobster Daze" promotion. The relationships we've developed with these companies and their employees assure us of delivering the best and the freshest to your table.

*SO DESPITE THE
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Samuels & Son Seafood has a rich history of selling seafood dating back to 1929 and continues to be family-owned almost a century later. WOW, that's great experience and assures the highest quality standards for the purchasing, production and distribution. They have partnered with USDC HACCP, an independent, third party, government agency, to certify that their products and facility meet incredibly high standards and that Samuels maintains an uncompromising commitment to quality and client.

P & G Trading Company was established in 1990 by Paul Shive and Gary Davis, Paul has since retired, passing the torch to his son, Mike Shive. Over the years, the company experienced substantial growth which allowed for expansion and moved to its current modern facility in 1998. The new facility complies with all federal, state and local government health and safety standards. They were a step ahead of their competition in becoming HACCP certified in early 1997, well before it was made mandatory. P & G receives daily shipments from across the state, country and even the WORLD, with products coming from over 57 countries.

So despite the turbulent Gulf waters, we have kept our bearings with the help of our knowledgeable, dedicated seafood providers. We are happy to recognize the huge role they play in our excellent level of guest satisfaction.