

CAVIAR



American Osetra Imperial

Dark to amber brown with a pronounced "nutty" taste appreciated by the caviar novice and aficionado alike. **\$119** 1oz

American Siberian Amber

Chocolate brown to dark color with a delicate buttery, lightly salted flavor that smoothly melts in your mouth. **\$99** 1oz

Imported Israeli Osetra

Dark blonde to Amber large-grain pearls that are uniquely nutty, leaving a creamy clean finish on the palate. **\$109** 1oz

Imported Black Sea Sevruga

Traditional caviar perfect for any occasion with a pronounced flavor that is smooth and buttery. Sleek gray color with small to medium pearls. **\$99** 1oz

Pacific White Sturgeon

Nearly black in color, this caviar has a fresh, creamy flavor with a distinctly nutty taste that is smooth and robust. **\$99** 1oz

American Hackleback Sturgeon

Beautiful, glistening pearls that have a savory & aromatic flavor. **\$59** 1oz

American Paddlefish

Often called the "first-timers" caviar for its bold and earthy flavor that tenderly melts in your mouth. **\$39** 1oz

American Bowfin

This caviar is an integral part of traditional Cajun cuisine with an intense, mildly tangy flavor. **\$35** 2oz

Golden Whitefish

This crisp and clean tasting caviar is best known for its bright golden color and crunchy texture. **\$30** 2oz

Salmon Roe

Perfect treat for sushi lovers. Large, firm orange berries burst with incredibly salty flavor from the sea. **\$35** 2oz

Washington Wild Smoked Steelhead Trout Roe

Wild-caught in the cold waters of Puget Sound, this caviar has a uniquely mild flavor and snappy finish. **\$35** 2oz

Orders are gladly accepted at our seafood counter. To ensure peak freshness and quality, please allow 24 hour notice.