Phone: 727-868-4044 Toll Free: 800-414-6223 Fax: 727-862-8283 U.S. Highway 19 North

Hudson, FL 34667

Welcome to Whitney and Son Seafoods.



The Whitney family began selling seafood in Chicago in 1929. Forty-three years later, the family and business moved to Hudson Florida where they have been carrying on the family tradition of selling only the finest quality seafood ever since.

Whitney's carries a complete line of fresh and frozen seafood, including live lobster, and delivers to the Greater Tampa Bay area extending north to Gainesville, east to Orlando, and south to Venice. Deliveries with our refrigerated fleet are made Mon – Sat.

Thank you for choosing our company for all of your seafood needs.

Sincerely,

Corbin Whitney - President Whitney and Son Seafoods WD #930	www.whitneyandsonseafoods.com								
Prepared For: Primary Contact:									
Phone: Ext Fax Number:	Terms Required:								
Order Days: M T W T F S Deliv	ery Days: M T W T F S								
Hours of Operation: OPEN CLOSE	Delivery Window / Between and								
<u>OYSTERS</u>									
PRODUCT PACK PRICE EAST COAST OYSTERS	PRODUCT PACK PRICE WEST COAST OYSTERS								
Canadian Cape Breton Island Conway Royale Fox Island Malpeque Raspberry Rose Bay Salutation Cove Tatamagouche Long Island CT Bluepoints Maine Cranberry Ledge \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	British Columbia Fanny Bay Kusshis Nootka Royal Miyagis California/Oregon Kumamoto Washington Deer Creek Gold Creek Otter Cove Penn Cove Selects Quilcene Bay \$ S S S S S								
Tauton Báy \$\$ Westport Island \$\$	LIVE LOBSTER.								
Massachusetts Onset \$ Taylor Bay \$ Wellfleet \$ \$	SIZE PRICE SIZE PRICE 1 lb. \$ 2 lb. \$ 11/4 lb. \$ 3 lb. \$ 11/2 lb. \$ 5 lb. \$								
Mid-Atlantic Chincoteague Salts Delaware Bay James River \$	STONE CRAB SIZES Approximate Average MEDIUM 6-8 per pound 2.25 - 2.50 oz. ea. LARGE 4-6 per pound 3.25 - 3.75 oz. ea.								
Rhode Island Ninigret Cup \$\$ Fresh Gulf Oysters from FL, LA, TX	LARGE 4-6 per pound 3.25 - 3.75 oz. ea. LRG/JMB MIX Consists of 15% • 30% Jumbo with the balance Large JUMBO 3-4 per pound 4.00-4.50 oz. ea. COLOSSAL 2·3 per pound 6.00 • UP oz. ea.								

	SHRIMP									
SIZE	COLOR	ORIGIN	PACK	SHELL ON	SHELL OFF		PND TAIL OFF	PUD TAIL OFF	OUR PACK	CKD / RAW
U-8				\$	\$	\$	\$	\$ `	\$	\$
U-10				\$	\$	\$	\$	\$	\$	\$
U-12				\$	\$	\$	\$	\$	\$	\$
1-2				\$	\$	\$	\$	\$	\$	\$
4-6			•	\$	\$	\$	\$	\$	\$	\$
6-8			*	\$	\$	\$	\$.	\$	\$	\$
8-12				\$	\$	\$	\$	\$	\$	\$ ` `
10-15				\$	\$	\$	\$	\$	\$	\$
13-15				\$	\$	\$	\$	\$	\$	\$
16-20				\$	\$	\$	\$	\$	\$	\$
21-25				\$	\$	\$	\$	\$	\$	\$
26-30				\$	\$	\$	\$	\$	\$ -	\$
31-35				\$	\$	\$	\$.	\$	\$	\$
31-40				\$	\$	\$	\$	\$	\$	\$
36-40				\$	\$	\$	\$	\$	\$	\$
40-50				\$	\$	\$	\$	\$	\$	\$
50-60			-	\$	\$	\$	\$	\$	\$	\$
60-70				\$	\$	\$	\$	\$	\$	\$
70-90				\$	\$	\$	\$	\$	\$	\$
70-110				\$	\$	\$	\$	\$	\$	\$
90-110				\$	\$	\$	\$	\$	\$	\$
100-120				\$	\$	\$	\$	\$	\$	\$
130-150				\$	\$	\$	\$	\$	\$	\$
150-200				\$	\$	\$	\$	\$	\$	\$
150-Up				\$	\$	\$	\$	\$	\$	\$
250-350				\$	\$	\$	\$	\$	\$	\$
Med Brk				\$	\$	\$.	\$	\$	\$	\$
Sml Brk	,			\$	\$	\$.	\$	\$	\$	\$
Butterfly	•			\$	\$	\$	\$	\$	\$	\$
Breaded				\$	\$	\$	\$	\$	\$	\$
Coconut				\$	\$	\$	\$	\$	\$	\$
Popcorn				\$	\$	\$	\$	\$	\$	\$
Skewers				\$	\$	\$	\$	\$	\$	\$
					CRAB					
SIZE 5-8 ct	ORIGIN	\$	KING LEGS	\$	NGENESS	SNOV	<u>y </u>	COCKTAIL CLAW	<u>\$0</u> \$	FTSHELL
6-9 ct		<u>v</u> \$		\$		\$ \$	<u>Ф</u>		\$	
6-12 ct		\$		\$		¢	<u>v</u>		\$	
8-Up ct		\$ \$		¥ \$		\$ \$	Ψ \$			
9-12 ct		¥ \$				\$			\$	
10-Up ct		<u> </u>		\$	-	\$	¢	,	\$ \$	
10-up ct 12-15 ct		У		<u>*</u>		\$	φ 		& \$	
12-15 ct		· · · · · · · · · · · · · · · · · · ·		\$		\$	ζ 	***************************************	\$	
12-16 Ct 16-20 ct		····································		—— «		\$ \$	· · · · · · · · · · · · · · · · · · ·		<u> </u>	
20-24 ct		Ψ ς		¥ \$	······································	\$			\$	
1		¥		<u>*</u>		\$	¢		<u> </u>	
20-Up ct		ę		<u>Ψ</u>		\$	<u>Ψ</u>		\$	
Colassal		Ψ ©		¢	•	\$	Φ		\$	
Jumbo		V		¢		\$ `	τ 		\$	
Medium		<u>φ</u>		- ¢		∑ P	<u> </u>		\$,
Prime		<u>p</u>		&			<u>\$</u> \$			
Whale		<u> </u>		\$	······································	\$	<u> </u>		\$\$	

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SIZE WARM	LOBSTERS	SLIPPER	WHOLE	ADDITIONAL PRODUCT	FROZEN PRODL	ICTS PRICE
U-1 oz \$	\$\$		\$	Catfish		\$.
1/2-1 oz \$	\$ \$		\$	Clam Strips Brd		\$
1-1 1/4# \$	\$ \$		\$	Clam Strips Unbrd		\$
1 1/4-1 1/2# \$	_ \$ \$_		\$	Clams Chopped Clams Stuffed		\$
1 1/2-1 3/4# \$	\$ <u>\$</u> \$		<u>\$</u> \$	Clams Ckd		\$
1 3/4-2# \$ 1-2 oz \$	_ γ		<u>φ</u>	Clams on Half Shell		\$
2-3 oz \$	\$ \$	ζ	\$	Clam Juice Cod Loins Layer Pack		\$
3 oz \$	\$ \$		\$	Cod Loins IQF	,	\$
3-4 oz \$	_ \$ \$_		\$	Cod Salted	· •	\$
4 oz \$	\$ \$_ \$		\$	Conch 100% Cln Conch Ground		\$
4-5 oz \$ 5 oz \$	\$. \$		\$	Conch Fritter Batter	·	\$
5-6 oz \$	- \$ \$		\$	Crawfish Whl Ckd Layer Pack		\$
6 oz \$	\$ \$		\$	Crawfish WhI Ckd IQF . Crawfish WhI Tray		\$
6-7 oz \$ ·	\$ \$		\$	Crawlish Whi Hay Crawfish Tail Meat		\$
7 oz \$	_ \$ \$_		\$	Cuttlefish		\$
7-8 oz \$	\$ \$_ \$ \$		\$ \$	Dover Sole		\$
8 oz <u>\$</u> 8-10 oz \$	- \$ \$		\$ \$	Eel Escargot	\	\$
10-12 oz \$	<u> </u>		\$	Flounder Fil		\$
12-14 oz \$	\$ \$	1	\$	Frog Legs		<u>\$</u>
14-15 oz \$			\$	Gator Meat • · · · · · · · · · · · · · · · · · ·		\$ \$
20-24 oz \$	\$\$ \$		\$	Gatór Sausage		\$
24-Up oz \$ D \$	- \$ - \$ \$		\$ \$	Grouper Fil		\$
G \$	- \$ <u>\$</u>		\$	Grouper Portions Grouper Brd Fingers		\$
H \$	\$ \$		\$	Grouper Bru Filigers Gumbo Frozen Tomato Base		\$
KZ \$	\$ \$		\$	Haddock	``	\$
Bodies \$	_ \$ \$_		\$	Halibut Steaks		\$
Whole Ckd \$	\$ \$_		\$	Holland Sole Fil Hush Puppies Regular		<u>\$</u>
				Mahi Coconut Encrusted Nuggets		\$
OTHER	<u>SIZE </u>	E SIZE	PRICE	Mahi Fil Skin On		\$
Langostino Meat			\$	Mahi Fil Sushi Skin On Mahi Portions S/L B/L B/O	•	\$
Lobster Bisque	<u>\$</u>		<u>\$</u>	Mussels Kiwi		\$
Lobster Meat Head/Body Lobster Meat Knuckle/Claw	\$\$	····	\$ \$	Mussels Black		\$
Lobster Meat Regular	\$		\$	Octopus Orange Roughy Filet		ę
Lobster Meat Slipper	\$		\$	Ovange Roughy Fliet Oysters Blue Point		\$
Lobster Meat Tail	\$		\$	Oysters Brd Premium		\$
Lobster Nuggets	\$		<u> </u>	Oysters on Half Shell		\$
-		,		Oysters Pillow Pack Extra Select Oysters Pillow Pack Select		<u>3</u> \$
	SCALLOPS			Oysters Pillow Pack Standard		\$
<u>SIZE</u> ·	<u>iqf</u> <u>dry</u> w	ET BLOCH	DRY WEI	Perch Fil Great Lakes		<u>\$</u>
U-10 ct	\$	\$		Perch Fil Ocean Pollock Filet		<u>\$</u> \$
10-20 ct	<u>\$</u>	\$		Pollock Filet Alaskan		\$
20-30 ct	\$	<u> </u>		Salmon Fil S/L B/L		\$
30-40 ct 40-60 ct	<u>\$</u>	- \$ \$		Salmon Smk Nova Lox Salmon Smk Presl Nordic		\$ \$
60-80 ct	\$	— · \$		Salmon Smk Presl Atlantique		\$
80-100 ct	\$	\$		Salmon Smk Unsl Grav Lox		<u>\$</u>
80-120 ct	\$	\$		Salmon Smk Unsl Norwegian Salmon Smk Unsl Sides		<u>4</u>
<u>OTHER</u>	SIZE		PRICE	Scungilli		\$
Scallops In Half Shell	\$	\$		Seaweed		\$
Pieces	\$	\$		Smelt Snapper Fil		\$ \$
	•			Snapper Fil Snapper Sushi Fil		\$
	ds a n m m m =			Surimi	:	\$
	CALAMARI	•		Swai	-	<u>5</u>
C17E	TUBÍ			Tilapia Sushi Fil Trout Whl Rainbow	· · · · · · · · · · · · · · · · · · ·	9. \$
<u>SIZE</u>	RINGS TENT	<u>is</u> <u>tents</u>	TUBES	Tuna Saku Sushi		\$
3-5 oz	\$ \$	<u> </u>	\$	Tuna Loin		\$
5-8 oz 8-12 oz	\$\$ \$ \$	\$. \$	\$ \$	Tuna Loin Sushi		<u>\$</u>
0-14 UZ	¥		Ψ	 Tuna Steak Tuna Steak Sushi 	· · · · · · · · · · · · · · · · · · ·	\$
<u>OTHER</u>	SIZE		PRICE	Turbot Fil 🕟		\$
Squid Steaks	\$	\$	- ·	Walleye Filet	***************************************	\$
Squid Whole	\$	\$		Whiting Filet		2
1		-		,		

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FRESH PRODUCTS **PRODUCT** SIZE PRICE **PRODUCT** SIZE PRICE Lobsters Maine Amberjack Blue Crabs Lobsters Florida Mahi Blue Marlin Caviar Monk Mussels Cherrystones Mussel Meat Chilean Seabass Clams Fryer Mass Native Opah Clams Fryer, Mass Native Special Oysters Box Blue Point Oysters Box Boat Grade Clams Littleneck Oysters Box Prime Clams Middleneck Clams Steamer Oysters Extra Select Oysters Select Clams, Topneck Cobia Pompano Cod Salmon Farm Raised Crab Meat Backfin Salmon King-Crab Meat Claw Salmon Wild Scallops Sea Dry Crab Meat Cocktail Claw Crab Meat Jumbo Lump Scallops Sea Wet Crab Meat Lump Seaweed Crab Meat Special Snapper American Crab Meat Super Lump Snapper Beeliner Escolar Snapper Hog Fish Spread Snapper Yellowtail Flounder Stone Crab Claws Striped Bass Frog Legs Grouper Cheeks Sword Grouper Black Triggerfish Trout Red Grouper Red Grouper Scamp Trout Rainbow Trout White Grouper Yellow Edge Hailbut Tuna Herring in Cream Sauce Wahoo Herring in Wine Sauce Kingfish PACIFIC & HAWAIIAN PRODUCTS Alaskan Halibut 10/20 Manila Clams Alaskan True Cod Penn Cove Mussels Albacore Tuna Moon Fish/Opah Arctic Char Fillets Rainbow Trout Fillets Bone out Trout 8oz & 10oz Sablefish Fillets Skin On Columbia River King Salmon Sablefish Whole Fresh Alaskan Spot Prawns Swordfish Fillets Fresh Haddock U-10 Dry Pack Scallops Hawaiian Ahi Washington Coho Salmon Hawaiian Spearfish Whole Blue Fish Ling Cod Fillets skin off Wild Caught King Salmon Wild Columbia River Sturgeon