





Ipswich Shellfish Fish Market Pop-Up Schedule

 Thursday, September 24 & Friday, September 25, 11 am – 4 pm, Saturday, September 26, 10 am – 2 pm. 

Like our Facebook page and Instagram [@chrissicafe](#) for item availability, updates, new arrivals & more!

TAILGATE ITEMS!

 **Local Jonah Crab Claws** – \$7.49/lb.
Scored, cooked and ready to eat hot or cold.

 **Lobster Claws & Knuckles** – \$8.49/lb.
Cooked in shell, scored, ready to eat.

 **Cooked Shrimp**

 **Oysters in shell**

 **Swordfish, Tuna, & Mahi Steaks**


 **Steamers**


 **Littlenecks**


 **Chrissi's Grilled Shrimp**


 **Spare Ribs**

CRAB:

 **King Crab Legs** – Huge crab legs averaging 1 lb. each, full of meat. \$26.00 / lb.


 **Fresh Pasteurized Jumbo Lump Blue Crab Meat** –
Essential ingredient for true “Maryland Style” crab cakes.
Packed in 1 lb. tins. Keep refrigerated. \$24.00 / lb.


 **Fresh Pasteurized Super Lump Blue Crab Meat** –
\$15.99/lb. Sold by the 1 lb. tin. A blend of lump and body
meat hand-picked from blue crabs in Nicaragua.


 **Fresh Pasteurized Claw Crabmeat** – \$8.99 / Can
Packed in 1 lb. tins. Keep refrigerated.


 **Jumbo Snow Crab Leg Clusters** – \$14.99/ lb.
Atlantic Canada's finest, about ½ lb. each, sold by the lb.


SHELLFISH:


 **Chopped Sea Clams** – \$8.49 / pint
All natural, no additives, frozen. Perfect for chowders, clam
fritters, clam sauce and more!

 **Oyster of the Week: Norumbega, Local** – \$15.00 / doz.
Grown in the Damariscotta River, ME.


 **Local Littlenecks** – \$7.99 / doz.
Harvested in Chatham, MA. Perfect for pasta dishes, the
grill or on your raw bar.

 **Local Steamers** – \$28.50 / bag
Sold by the bag (5 lb.).

 **Local Sea Scallops** – \$27.00 / bag
Fresh, harvested locally in the North Atlantic, sold by the
bag (2 lb.) @ \$13.50 / lb.


 **Jumbo Sea Scallops, Local** – \$17.99 / lb.
Local New Bedford sea scallops, fresh, sweet and big.
Approx. 10-12 per lb.

From Chrissi's Kitchen:

 **Chrissi's Stuffed Clams** – \$5.99 each (sold in 4 pack)
Raw, ready to cook, frozen in packs of 4 clams. Sold in 4's
@ \$23.96 / box.

 **Chrissi's Grilled Shrimp**
 **Spare Ribs**


Fresh Fish:


 **Fresh Yellowfin Tuna Steaks** – \$17.90/lb.
Sushi grade, skinless, fresh.


 **Fresh Wild North Atlantic Halibut Fillets, Local** –
\$15.25 / lb.

Fresh, skin-on, Georges Bank halibut

 **Fresh Swordfish Steaks, Local** – \$14.95/lb.

Premium quality, hand-cut in house, North Atlantic Catch
 **Fresh Gulf of Maine Salmon Fillets, Local** – \$8.85 / lb.
Fresh, 2 - 3 lb. average fillet, skin-on, sustainably farmed in
Gulf of Maine, USA.

 **Fresh Large Haddock Fillets** – \$11.99/lb.
Product of Iceland. Flown in fresh. Skinless, boneless, large
thick fillets.

 **Fresh Cooked Lobster Meat, Local** – 8 oz. cup \$20.49
each.


LOCAL LIVE LOBSTERS:

Culls small (1-1.25 lb.) \$6.99 / lb.

Cxs, Quarters (1 – 1.45 lb.) \$7.49 / lb.



Halves (1.5 – 1.75 lb.) \$8.99 / lb.

Selects (2-6 lb.) \$12.99 / lb.

 **Lobster Tails** – 4-5 oz. \$8.00 each

[More items available on page 2 below.](#)

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SHRIMP:

Gulf of Mexico Wild Shrimp – \$9.95/ lb.

Wild-caught shrimp. Raw, peeled, deveined, tail off.
Harvested in Gulf of Mexico. 26/30 count. Sold in 2 lb. bag
@ \$19.90 / bag

Huge 6-8 / lb. Peeled Shrimp – \$19.99 / lb.

Premium shrimp great for grilling or massive shrimp
cocktail. Sold in 1 lb. bags.

Colossal Cooked Shrimp – \$15.99 / 1 lb. bag

Cooked shrimp 13/15 per lb. Cooked “In the Shell” then
peeled, packed & Individual Quick Frozen. *Monterey Bay
Aquarium Seafood Watch* “Green” rating for sustainable
farming practices. Packed in 1 lb. bags.

X-Jumbo Raw Peeled Shrimp – \$10.00 / lb.

Sold by the bag (2 lb.) @ \$20.00 / bag, frozen, NAP Brand,
16/20 count.

X-Large Raw Peeled Shrimp – \$7.50 / lb.

Sold by the bag (2 lb.) @ \$15.00 / bag, NAP Brand, peeled,
frozen, 26/30 count.

Jumbo Wild-Caught Shell-On Shrimp – \$8.00/lb.


Sold by the 5 lb. box @ \$40.00 / box, Premium wild-caught
shrimp from Gulf of Mexico, 21/25 count.

X-Large Cooked Shrimp – \$6.50 / lb.

Sold by the bag (2 lb.) @ \$13.00 / bag, NAP brand, cooked,
frozen, 26/30 count.

High-Quality Frozen Fish Portions:

*All frozen steaks are packed 100% boneless, individually
vacuum packed, frozen, perfect for the grill!*

 **Swordfish Steak Portions** – \$4.00 each
Approx. 8 oz. ea. Product of Costa Rica.

 **Mahi Mahi Fillet Portions** – \$4.00 each
Approx. 8 oz. ea. Product of Ecuador.


 **Ahi Tuna Steaks** – \$4.00 each
Approx. 8 oz. ea. Product of Costa Rica.


OTHER:


Haddock Chowder, Local – \$5.99 / container

Made by our partners at the Plenus Group in collaboration
with the Cape Cod Commercial Fishermen’s Alliance.
Creamy chowder with locally-sourced haddock that
supports local fisherman and Massachusetts food banks.
Please help us support this great cause!

 **Wild-Caught Calamari Rings & Tentacles, local** –
\$7.20 / lb. Local squid, precut and cleaned, then blast
frozen in 2 ½ lb. blocks. Perfect for squid salad, Calamari
Fra Diavolo, & Squid Pad Thai! Sold in 2 ½ lb. blocks
@\$ 18.00.

 **New England Clam Chowder, Local** – \$5.99/23.5 oz cup
Fresh, local, made in Lowell, MA with local sea clams.

 **Lobster Bisque, Local** – \$ 5.99 / 23.5 oz cup
Fresh, local, made in Lowell, MA with N. Atlantic lobster

 **Octopus** – \$7.99 / lb.
4-6 lb., Premium Mediterranean from Spain, frozen, raw.