



NORTH COAST

-SEAFOOD WITH INTEGRITY-

NORTH COAST SEAFOODS

"to share the joy of extraordinary seafood"





Who We Are and What We Do

“sharing the joy of extraordinary Seafood”

- Family-owned company – 65+ years experience
- Vertical Integration – Complete control of process & quality
 - First Receiver – Local and International sourcing
 - Direct Importer/Processor – Removes the middle-man
 - Direct Distributor – Our own fleet of trucks
- We have created our own minimum quality standards
- Consistent Supply of clean, sustainable finfish & shellfish
- Our own facilities in Boston, New Bedford, and Chatham
- Deliver 7 days a week on our own trucks & Overnight Program

Value Added Products

Hand-made, Chef-curated, clean-label Seafood with serious flavor.

- Culinary department driven by our in-house chefs
- High quality, healthy, innovative, trending seafood items
- Ready-to-Cook, restaurant quality
- Created specifically for our customer's ease of preparation
- Expansive variety of fresh and frozen options, including, but not limited to:
 - Stuffed items
 - Breaded items
 - Burgers
 - Marinades
 - Ready to Bake dinners



KELP IS THE NEW KALE.

Super Salmon Ocean Burger



Sea Veggie Kelp Burgers



Why KELP?

Good for fishermen. Good for the planet. Good for you.

- Proudly made with *Atlantic Sea Farms'* kelp – grown by independent family farmers in the clean, cold waters of Maine
- Sugar Kelp is sustainable, responsible, healthy, & delicious
- Fights climate change by removing carbon from the ocean
- Known as one of the most nutrient dense foods on the planet
- Demand for alternative proteins has never been higher
- Kelp is TRENDING across the country

CLEAN & GREEN – KELP IS ON THE WAY.

