



J.J. McDONNELL

Excellence in Seafood

JJ McDonnell Product Portfolio

2020



NATIONAL
FISHERIES
INSTITUTE



Marine Stewardship Council (MSC) Certified

Anchovy (Southwest Atlantic)
Bass – Sea (Chilean)
Clams – Cockle (Barrant Sea)
Cod (Icelandic)
Cod (Atlantic)
Cod – Black/Sable (Alaska)
Cod (Pacific Alaska)
Cod – Norwegian Skrie
Crab – Atlantic Red
Crab – Blue (Louisiana)
Crab – Dungeness (Oregon)
Crab – Snow (Gulf of St. Lawrence)

Dogfish – Spiny (US Atlantic)
Freemantle Octopus (In Process)
Haddock – Iceland (Barrant Sea)
Hake (South Africa)
Halibut (East Coast Canada)
Halibut (Pacific)
Hoki (Southwest Pacific, NZ)
Lobster (Maine)
Monk (Atlantic)
Pollock (Alaska)
Salmon – Coho, Pink, King (Alaska)
Salmon – Chum, Pink, Sockeye (BC)

Scallops – Sea (Canada)
Scallops – US Atlantic
Shrimp (Canada)
Shrimp – Brown (Australia)
Shrimp – Northern Prawn (Canada)
Shrimp – Pink (Oregon)
Sole (Alaska)
Swordfish – Harpoon (Canada)
Swordfish – Handline (Florida)
Swordfish – Long Line (Eastern US)
Tuna – Albacore H&L (New Zealand)

Finfish

Amberjack
Barramundi
Bass – Black Sea (Wild & Farmed)
Bass – Chilean Sea
Bass – Stone
Bass – Striped (Wild & Farmed)
Bass – White
Blowfish Tails
Bluefish
Buffalo Fish
Butterfish – Black (South Africa)
Carp
Catfish – Blue (Invasive Local Species)
Catfish – Farmed
Char – Arctic
Cobia (Wild & Farmed)
Cod – Atlantic
Cod – Breaded
Cod – Cheeks
Cod – Pacific
Cod – Skrei
Corvina
Croaker
Cuttlefish
Doctor Fish
Dorade Royal (Seabream)
Drum – Black
Drum – Red (Wild & Farmed)
Escolar
Flounder
Founder – Icelandic/Plaice
Grouper – Black
Grouper – Gag
Grouper – Red
Grouper – Snowy
Grouper – Strawberry
Grouper – Yellow Edge
Grunt
Haddock
Hake
Halibut (East Coast Wild)
Halibut (Farmed)
Halibut (West Coast Wild)
Herbi (Spear Fish)
Herring in Cream
Herring in Wine

Hiramasa
John Dory
Lion Fish
Loupe de Mer
Mackerel – Boston
Mackerel – King
Mackerel – Spanish
Mahi Mahi
Marlin
Meagre (Mediterranean Stone Bass)
Monchong
Monk
Mullet
Opah (Moonfish)
Orange Roughy
Parrot Fish
Perch – Ocean
Perch – White (Lake)
Perch – White (Chesapeake)
Pollock – Atlantic
Pollock – Pacific
Pompano (Wild & Farmed)
Porgy
Ray – Chesapeake
Redfish – Gulf of Main
Robalo/Snook
Salmon – King (Wild & Farmed)
Salmon – Atlantic (Canadian Farmed)
Salmon – Atlantic (Chilean Farmed)
Salmon – Chum
Salmon – Coho
Salmon – European (Ireland/Norway)
Salmon – Ivory King
Salmon – Ora King
Salmon – Land Raised RAS (sustainable)
Salmon – Loch Duart
Salmon – Organic
Salmon – Sockeye
Salmon – Tasmanian
Sardines
Shad
Shad – Roe
Shark – Cape (Dogfish)
Shark – Mako
Sheepshead
Skate

Smelts
Snakehead (Local Invasive)
Snapper – Bliner
Snapper – Crimson
Snapper – Hog Nosed
Snapper – Lane
Snapper – Onaga
Snapper – Pink
Snapper – Red
Snapper – Scarlette
Snapper – Silk
Snapper – Yellow Eyed
Snapper – Yellow Tail
Sole – Dover
Sole – Grey
Spots
Steelhead – Fjord
Steelhead – Loch Etive
Sturgeon
Squid – Fresh Domestic
Swai/Basa (Pangasius)
Tilapia (Domestic Wild)
Tilapia (Imported)
Tilefish (Golden)
Tilfish (Grey)
Trigger
Trout – Ocean
Trout – Oyster
Trout – Rainbow
Trout – Red
Trout – Sea
Trout – Steelhead
Tuna – Albacore
Tuna – Bigeye
Tuna – Bluefin
Tuna – Saku
Tuna – Steak
Tuna – Tombo (Hawaiian Albacore)
Tuna – Yellowfin
Turbot
Wahoo
Walleye
Whitefish
Whiting

Clams

½ Shell Clams
Blood Clams
Cherrystone Clams
Chopped Cape Cod Clams
Chowder Clams
Cockles
Ipswich Clams
Littlenecks (Wild)
Littleneck (Farmed)

Seaside
Manila
Manno/Steamer
Middleneck (Farmed)
Middleneck (Wild)
Minched Clam Meat
Petite Whole
Geoduck Clams
Quahog

Razor Clams
Shucked Gallons
Strips (Breaded)
Strips (Fresh)
Stuffed Gourmet Clams
Topneck (Farmed)
Topneck (Wild)
Conch

Crab

Live Dungeness Crab
Fresh Chesapeake Bay Crab Meat
Fresh North Carolina Crab Meat
Fresh Gulf of Mexico Crab Meat
Fresh Columbian Crab Meat
Fresh Mexican Crab Meat
Fresh Venezuelan Crab Meat
Pasteurized Domestic Crab Meat
Pasteurized Premium Imported Crab Meat
Pasteurized Chinese Crab Meat

Pasteurized Columbia Crab Meat
Pasteurized Mexican Crab Meat
Peeky Toe Meat
Red Crab – Leg Meat
Blue Crab Soup Crabs
Snow Crab Clusters
Soft Crab
Steamed Blue Crab
Stone Crab Claws
Soup Crabs

Dungeness Clusters
Dungeness Meat
Dungeness Whole
Crab Eggs/Roe
Imitation Meat
Jonah Claws
King Legs
King Legs Splits
Blue Crab

Lobster

Live Lobsters
Lobster Meat (Frozen)
Lobster Meat (Fresh)
Lobster Meat (Slipper/Frozen)

Lobster Bodies
Lobster (Whole Cooked)

Lobster Tail (Domestic)
Lobster Tail (South Africa)
Lobster Tail (Warm Water)
Lobster Tail (Canada)
Lobster Tail (Australia)

Oysters

Beau Soliel (Miramichi Bay, New Brunswick)
Belon (Damariscotta, River ME)
Blackberry Point (Little Wicomico River, VA)
Blue Point (Long Island Sound, CT)
Broadwater Salts (Hog Island Sound, VA)
Chincoteague (Chincoteague, VA)
Choptank Sweet (Choptank River, MD)
Delaware Bay (Delaware Bay, NJ)
Duxbury (Duxbury Bay, MA)
Harris (Chesapeake Bay, MD)
Huckleberry (St. Jerome's Creek, MD)
Irish Point (PEI, Canada)
James River (James River, VA)

Katama Bay (Martha's Vineyard, MA)
Kumamoto (California/ Washington)
Kusshi (Deep Bay, British Columbia, Canada)
Local Wilds (Chesapeake Bay, MD/VA)
Madhouse (Hoopers Island, MD)
Malpeque (Malpeque Bay, PEI)
Misty Point (Seaside, VA)
Moonstone (Pt. Judith Pond, RI)
Nandua Selects (Nandua Creek, VA)
Orchard Points (Chester River, MD)
Pemaquid (Damariscotta River, ME)
Pickle Point (PEI, Canada)
Raspberry Point (PEI, Canada)
Salt Grass Point (Malpeque Bay, PEI)

Salt Shakers (Chincoteague Bay, MD)
Sewansecotts (Hog Island, VA)
Shooting Points (Hog Island, VA)
Skinny Dipper (St. Jerome's Creek, MD)
Standish Shores (Duxbury, MA)
Stella Mar (Long Island Sound, CT)
Sweet Necks (Martha's Vineyard, MA)
Tangier Island (Tangier Island, VA)
Twin Hooks (Bradford Bay, VA)
Watch House Point (Eastern Shore, VA)
Wellfleet (Wellfleet Harbor, Cape Cod, MA)
White Stones (White Stone, VA)
Wianno (Cape Cod, MA)

*Many more options are available
With a 36 hour notice.*

Shucked Oysters

East Coast Standard Pint/Gallon
East Coast Select Pint/Gallon
East Coast Count Gallon

West Coast Pint
West Coast Count Gallon

Frozen ½ Shell Oysters

Scallop

Live Sea Scallops
Chemical Free Sea Scallops
Dry Sea Scallops
Processed Sea Scallop

Live Bay Scallops
Calico Bay Chemical Free Scallop
Nantucket Bay Chemical Free Scallop
Dry Bay Scallop

Processed Bay Scallop
Scallop Pieces
Roe On Scallop
Scallop Shells

Squid

Whole Fresh Uncleaned Squid
Frozen Breaded Squid
Frozen Domestic Rings & Tentacles
Frozen Domestic Rings Only
Frozen Domestic Tentacles Only
Frozen Domestic Tubes & Tentacles
Frozen Imported Rings & Tentacles

Frozen Imported Rings
Frozen Imported Steaks
Frozen Imported Tubes
Frozen Imported Tubes & Tentacles
Frozen Whole Uncleaned Squid
Squid Ink

Refresh Domestic Tubes
Refresh Domestic Tubes & Tentacles
Refresh Domestic Rings & Tentacles 90/100
Refresh Imported Tube & Tentacle
Refresh Imported Tubes & Tentacles 75/25
Refresh Imported Tubes & Tentacles 90/100
Refresh Imported Tubes & Tentacles 70/30

Smoked

Smoked Black Cod
Smoked Peppered Bluefish
Smoked Eel
Smoked Haddock
Smoked Kipperd Herring
Smoked Peppered Mackerel
Smoked Mussels
Smoked Bluefish

Smoked Pastrami Salmon (Sides)
Smoked Salmon (Sides)
Smoked Norwegian Salmon (Sides)
Smoked Roasted Peppered Salmon
Smoked Roasted Salmon
Smoked Scotch Cured Salmon
Smoked Wild Sockeye Salmon

Smoked Tea & Ginger Salmon
Smoked Scallops
Smoked Shrimp
Smoked Trout
Smoked Peppered Trout
Smoked Whitefish
Smoked Maple Trout

Additional Shellfish

Langostine Meat
Langostine Whole
Scampi
Prawns
Live Urchin (Maine)
Live Periwinkles

Baby Octopus
Marinated Octopus
Mediterranean Octopus
Whole Octopus
Australian Octopus

Mussels

Hollander/ Dekoning Mussels
Mussels (Maine Wild)
Mussels (PEI)
½ Shell Greenlip Mussels

Other

Alligator Meat
Anchovy
Baader Meat
Conch Meat
Whole Cooked Crawfish
Live Crawfish
Crawfish Tailmeat
Eel
Frog Legs
Masago (Orange)
Seafood Medley
Pacu Ribs
Roe Shad
Shad Roe

Seaweed
Seaweed Salad
Edamame
Maine Kelp
JO Spice
Unagi (BBQ)
Main Uni
California Uni
Wasabi

Caviar

Hackleback Caviar
Oestra Caviar
Paddlefish Caviar
Siberian Caviar
White Sturgeon Caviar
Trout Roe
Tobikko (Black)
Tobikko (Orange)
Tobikko (Red)
Tobikko (Wasabi)
Bowfin Roe
Keta Salmon Roe

Shrimp

Sizes Available

4-6 count
6-8 count
Under 10 count
Under 12 count
10-15 count
13-15 count
16-20 count
21-25 count
26-30 count
31-35 count
36-40 count
40-50 count
50-60 count
60-70 count
70-90 count
90-110 count
110-130 count
150/up count



Regions

Domestic (United States)
Ecuador
Nicaragua
Mexico
New Zealand
Australia
Vietnam
China
Indonesia
India
Bangladesh
Canada

Types

EZ Peel
Peeled & Deveined
Peeled & Undeined
Cooked, Peeled & Deveined
Shell on
Individually Quick Frozen
Breaded
Coconut
Tempura

Species Available

Whites (Farmed)
Whites (Wild)
Browns
Pinks
Black Tigers (Farmed)
Black Tigers (Wild)
Scampi