

WEEKLYDEALS

*OCT 22ND - OCT 28TH, 2020



USDA CHOICE

BLACK ANGUS T-BONE STEAKS

> FLAVORFUL & TENDER!

\$799

WILD CAUGHT
GULF OF MEXICO
GROUPER
FILLETS



FROZEN 4-6 OZ CRYOVAC WHOLE FILLETS

\$899 LB

WE'VE GOT EVERYTHING YOU NEED FOR A STEAK DINNER! -

FRESH PICKED

GREEN ASPARAGUS BUNCHES

255



GREAT DEAL!
IDAHO
BAKING
POTATOES

USDA

CHOICE

BLACK ANGUS



OLD FASHIONED BUTCHER SHOP





FRESH NATURAL
BONELESS SKINLESS
CHICKEN THIGHS

HORMONE & ANTIBIOTIC FREE!

99¢



ANGUS BEEF BACK

\$399 LR

RIBS



BLACK ANGUS
BOTTOM ROUND
ROAST

\$399 LB

FRESH SEAFOOD SHOP



SHRIMP & SMOKED SAUSAGE BOIL

- 1/2 CUP BADIA SEAFOOD CREOLE BLEND SEASONING
- 2 TBSP SALT
- · 4 QT WATER
 - 1/4 CUP WHITE WINE VINEGAR
- 8 RED POTATOES, QUARTERED
- 2 VIDALIA ONIONS, WEDGED
- 2 LBS SMOKED SAUSAGE, CUT IN 2" PIECES
- 4 EARS CORN ON THE COB, HALVED
- 4 LBS RAW XL EZ PEEL ARGENTINE SHRIMP

- IN AN 8 QT STOCK POT, BRING SEASONING, SALT, WATER, & VINEGAR TO A BOIL.
- BOIL FOR 8 MINUTES.

 3. ADD SAUSAGE, BOIL FOR

ADD POTATOES & ONIONS,

- 5 MINUTES.
- 4. ADD CORN, BOIL FOR 7 MINUTES.
- 5. ADD SHRIMP, BOIL FOR 4 MINUTES.
- 6. DRAIN COOKING LIQUID, POUR CONTENTS INTO A LARGE SHALLOW BOWL, PAILS, OR ON NEWSPAPER OR BUTCHER PAPER RIGHT ON THE TABLE!
- 7. SPRINKLE WITH OLD BAY, ENJOY WITH YOUR FAVORITE SHRIMP COMPLIMENTS! WE RECOMMEND LEMON, MELTED BUTTER, & COCKTAIL SAUCE!



WASHINGTON STATE COHO SALMON STEAKS

EASY TO BAKE OR GRILL!

\$699 LB

FRESH PICKED PRODUCE



PICK UP A HALF GALLON TODAY!





OUR GOAL IS TO BE THE FRIENDLIEST DELI YOU'VE EVER VISITED!



Florida













SAVE BIG ON GROCERY!







RMHOUSE STYLE BAKERY











FRESH FOR LESS! OCT 22ND - OCT 28TH, 2020 FOR LOCATIONS VISIT DETWILERMARKET.COM