



Live lobster prices in ct

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Why Are Lobster Prices So High? Winter weather and wind allows for lower lobster harvesting. Lobster prices are always based on supply and demand. We are sorry that our valued customers who love lobster are faced with higher prices this time of year, but we hope that by early Spring prices will be lower.

You can order the best live Maine lobsters from our huge seafood counter or enjoy freshly cooked lobster in one of our hot or cold lobster rolls. Then relax with your favorite beverage, beer, or wine in our dining room at our location in Wethersfield, CT.

What's better than New England lobster? Enjoy live lobster delivered straight to your door, from Connecticut's largest full-service fresh fish market. 22 CHESTERFIELD ROAD. EAST LYME, CT 06333.

We have our own lobster dock served by 40 boats; our own oyster farm on the Muscongus Bay. We have a staff of professional pickers and processors. We buy from 100 clammers and mussel farmers.

Live Lobsters & Frozen Lobster Meat. Give us a call for our most updated pricing as this changes weekly! \$25 minimum for pick up orders | 24 hour notice.

Maine lobsters come from the cold waters of the North Atlantic. They are America's favorite crustaceans because of the tender meat in their claws and knuckles along with the juicy, sweet meat in their tail.

You can order the best live Maine lobsters from our huge seafood counter or enjoy freshly cooked lobster in one of our hot or cold lobster rolls. Then relax with your favorite beverage, beer, or wine in our dining room at our location in Wethersfield, CT. If you can't stop by our destination, you can indulge in delicious Maine or Canadian lobster from City Fish Market at one of your local restaurants! Our fleet of signature yellow and black refrigerated trucks deliver our North Atlantic lobsters to many of the finest eateries in Connecticut, Western Rhode Island, and Western Massachusetts.

Maine Lobster Quarters weigh between 1.25 and 1.49 pounds. They hit the spot when paired with one or two other sides. If you're having a lobster bake or making surf 'n turf, quarters are a great choice.

Maine Lobster Halves or 1/2s are the most popular lobsters weighing between 1.5 to 1.99 pounds. These lobsters are the star of a dinner plate and the ideal size for a sumptuous main course.

Select Grade Maine Lobsters are beautifully plump weighing between 2 to 3 pounds. These steakhouse-sized lobsters are ideal for special occasions, high-end restaurants, and your favorite Baked Stuff Lobster recipe. Each one can have as much as a 1/2 pound of delectable meat inside!



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Jumbo Lobsters (Canadian) weigh more than 3 pounds! These large lobsters are an impressive centerpiece at any party. They're also fantastic gifts for business associates and seafood fanatics.

When you're planning a lobster entree that doesn't include a bib and shell cracker, you can save money and time by ordering freshly cooked lobster. We hand-select a number of our best lobsters to be cooked exactly how our customers want, shucked, and delivered ready-to-eat. Whether you're planning to make your famous lobster rolls or savory homemade lobster mac 'n cheese, we can shorten your prep time and provide you with succulent cooked lobster meat for your recipe.

Contact us for free full report

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