



Martin Bros. FOOD MARKET

408 Viking Road (in the Industrial Park), Cedar Falls
319-277-7641 | martinbrosfoodmarket.com

▶ COOKIE OF THE MONTH ◀



MONSTER COOKIE DOUGH



WAS 8⁹⁹

NOW 7⁹⁹

993841 | 20 CT

NEW!



WILD CAUGHT

SOCKEYE SALMON FILLETS - 8 OZ



WAS 14⁹⁹

NOW 12⁹⁹

321159 | 2 CT

NEW!



WILD CAUGHT

MAHI MAHI FILLETS - 8 OZ



WAS 12⁹⁹

NOW 10⁹⁹

902911 | 2 CT

NEW!



WILD CAUGHT

ALASKA POLLOCK FILLETS - 5.7 OZ



WAS 7⁹⁹

NOW 6⁹⁹

958241 | 4 CT

NEW!



WILD CAUGHT

LEMON HERB GLAZED POLLOCK - 5 OZ



WAS 7⁹⁹

NOW 6⁹⁹

955001 | 4 CT

NEW!



WILD CAUGHT

BUTTER CRUMB BREADED POLLOCK - 4 OZ



WAS 9⁹⁹

NOW 8⁹⁹

958231 | 8 CT

NEW!



WILD CAUGHT

CHEDDAR CRUMB ENCRUSTED POLLOCK - 5 OZ



WAS 7⁹⁹

NOW 6⁹⁹

938081 | 4 CT



WILD CAUGHT

ALASKA POLLOCK BURGERS



WAS 9⁹⁹

NOW 7⁹⁹

928291 | 8 CT



WILD CAUGHT

BONELESS/SKINLESS COD FILLETS

HIGH LINER FOODS WAS 34⁹⁹

NOW 32⁹⁹

922541 | 5 LB

▶ Prices valid through 3/31/19.



OPEN TO THE PUBLIC. NEVER A MEMBERSHIP FEE.

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ASIAN TACOS with GINGER SLAW

These Asian-style tacos are the perfect lunch or dinner entrée when you need something quick. Simple prep, dynamic flavor — a sure crowd pleaser!

Ingredients

- ▶ 2 Tablespoon Mayonnaise
- ▶ 2 Tablespoon Seasoned Rice Vinegar
- ▶ 1 Tablespoon Fresh Ginger (Grated)
- ▶ 1 Small Avocado (peeled, pitted & sliced)
- ▶ 10 oz Coleslaw mix, finely shredded
- ▶ 8 Small Corn tortillas, warmed
- ▶ 4 Alaska Pollock Burgers (928291)

Directions

In a large bowl, combine the mayonnaise, vinegar and ginger. Add the coleslaw and toss to mix. Season with salt and pepper.

- ▶ Set aside.

Cook the Alaskan Whitefish Burgers according to package directions and cut into halves.

Top each tortilla with coleslaw mix, one burger half, and avocado.

- ▶ Serve with hot sauce.

