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THE PIERLESS ADVANTAGE

Founded in 1999 and acquired by Baldor in 2020, Pierless Fish has proudly supplied New York City's top chefs and restaurants with the highest quality fish and shellfish for over 20 years. From the beginning, our focus has been on excellence in sourcing, handling, butchering and delivery. We get the best and freshest fish from the dock to your door.

THE BEST FISH

We pride ourselves on our relationships with the best local fisherfolk. We specifically seek out partners who have ethical and responsible harvesting practices.



EXCEPTIONAL BUTCHERY

Our butchering team has over 100 collective years of experience cutting seafood, and precision is our middle name.



DELIVERED FRESH

We know freshness is paramount, which is why your fish is processed and delivered to you within 12 hours of ordering and delivered on ice.



MEET OUR TOP 10

Chefs love these menu MVPs:



SFSALS014 | 100 CT
Salmon
Sushi Slices



SFSAL32 | 6 OZ
Wild Caught
Skin On Scottish Salmon



SFTUN4 | 10 AVG
Wild Caught
Bigeye Tuna Loin



SFSHR6 | 5 LB
Peeled & Deveined
Wild Shrimp



SFSCA3 | 1 LB
Wild Caught
Sea Scallops U10



SFSBA21 | 6 OZ
Farm Raised
Skin Off Black Sea Bass



SFFLU3 | 4-6 LB
Wild Caught
Skin On Pinbone In
Long Island Fluke Filet



SFHAL24 | 12 OZ
Wild Caught
Atlantic Halibut Portion



SFART4 | 4-6 LB
Farm Raised
Skin On Pinbone Out
Artic Char Filet

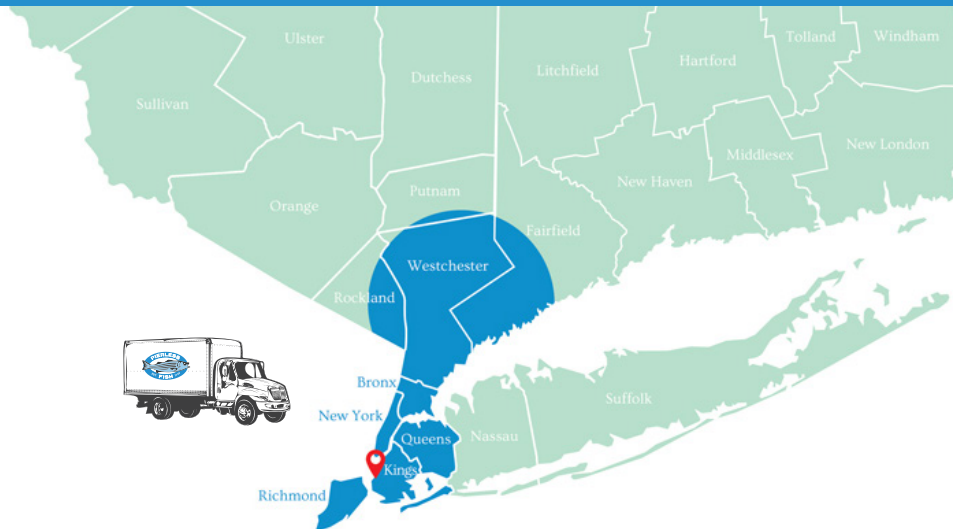


SFSW015 | 4-6 LB
Line-Caught Wild
Swordfish Loin

See the full catch—hundreds of other items and cuts—at www.baldorfood.com/farms/pierless-fish



WHERE PIERLESS DELIVERS



ORDER TODAY FOR TOMORROW

Pierless offers next day delivery for orders placed before 10:00 PM. Delivery hours are:

Metropolitan NYC: 7:00 am to 4:00 pm, Monday – Saturday

Upper NY and CT: 7:00 am to 4:00 pm, Tuesday, Thursday, Saturday.

HOW TO REACH US

You can contact our service team Monday to Saturday, 7:00 am to 4:00 pm, at 718-222-4441 or at PierlessFishSales@baldorfood.com.