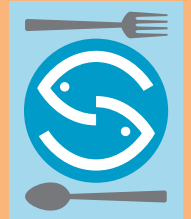


Sourcing Seafood

*A Professional's Guide to Procuring
Ocean-friendly Fish and Shellfish*

SECOND EDITION



seafood
choices
ALLIANCE



Sourcing Seafood

**A Professional's Guide to Procuring
Ocean-friendly Fish and Shellfish**

Second Edition, 2007

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SECOND EDITION

INTRODUCTION	3
KEY TO SYMBOLS	7
SEASONALITY	9
THE FISH & SHELLFISH GUIDE	11
Abalone (farmed).....	12
Arctic Char	14
Black Sea Bass	16
Bluefish	18
Catfish (farmed U.S.)	20
Caviars (farmed).....	22
Clams	24
Cod, Pacific.....	26
Crab, Blue	28
Crab, Dungeness.....	30
Crab, Jonah & Rock	32
Crab, King (Alaska)	34
Crab, Snow.....	36
Crab, Stone	38
Crawfish (farmed U.S.)	40
Croaker.....	42
Haddock (hook-and-line)	44
Halibut, Pacific	46
Herring, Atlantic.....	48
Lingcod	50
Lobster, American.....	52
Lobster, Spiny	54
Mackerel.....	56
Mahimahi (Dolphinfish).....	58
Mussels (farmed).....	60
Oysters (farmed)	62
Pollock (Alaska)	64
Sablefish (wild Alaska & British Columbia).....	66
Salmon, Chinook (wild Alaska & British Columbia).....	68
Salmon, Chum (wild Pacific)	70
Salmon, Coho (wild Alaska)	72
Salmon, Pink (wild Alaska)	74
Salmon, Sockeye (wild Pacific)	76
Sanddab	78
Sardines, Pacific.....	80
Scallops, Bay & Sea	82
Shrimp (farmed U.S.).....	84
Shrimp, Northern.....	86
Shrimp, Oregon Pink.....	88
Shrimp, Spot (trap-caught)	90
Sole, Pacific	92
Squid	94
Striped Bass.....	96
Sturgeon, White (farmed)	98
Tilapia (farmed).....	100
Trout, Rainbow (farmed)	102
Tuna, Albacore	104
Tuna, Yellowfin	106
Wahoo	108
Weakfish	110
White Sea Bass	112
Wreckfish.....	114
SUPPLIER DIRECTORY (BY SPECIES AND ALPHABETICAL)	117
GLOSSARY & REFERENCES.....	183

Seafood Choices Alliance is pleased to present this second edition of *Sourcing Seafood, A Professional's Guide to Procuring Ocean-Friendly Fish and Shellfish*. This updated edition of our sourcebook contains over 400 suppliers of sustainable seafood as well as valuable information on more than 50 seafood species, 14 of which are included for the first time.

By identifying better practices and the sources for these products, Seafood Choices Alliance is supporting differentiation in the marketplace. It is our hope that *Sourcing Seafood* encourages the promotion of ocean-friendly fishing and aquaculture methods and continues to facilitate connections between those seeking such product and those selling it.

There was a time not so long ago when many thought the ocean was so vast that it could absorb whatever was put into it and replenish whatever was taken from it. Today, we know how wrong those assumptions were. Many fisheries have reached maximum capacity, and some historically important ones have collapsed. Simultaneously, aquaculture, now responsible for producing 43 percent of all food fish worldwide, is expanding rapidly in a regulatory vacuum, in some cases to the detriment of the coastal environment.

At the same time, demand for seafood continues to grow, along with the planet's human population. It is ever more apparent that the health of individuals and societies alike is inextricably linked to the health of food sources, including the ocean. Consumers are beginning to demand food that not only tastes good but is better for the environment.

As the trade association for sustainable seafood, **Seafood Choices Alliance**—comprised of more than 60 conservation and education institutions and more than 3,000 individuals from the seafood, retail and foodservice sectors—promotes consumption of seafood while preserving this precious natural resource for future generations of seafood lovers. By working together, conservationists and individuals from the seafood sector can protect the future of our ocean resources and, by extension, the seafood industry itself. Environmentalists are often criticized for crusading in support of the so-called perfect; while industry often pleads that the perfect should never be the enemy of the good. When it comes to seafood, Seafood Choices Alliance is the place where these two groups come together to pursue the shared goals of a healthy ocean and an abundant seafood supply.

The seafood choices movement has come a long way from its beginnings just a few years ago. Once on the fringes of industry, today the movement is at its very core. Large retailers, restaurant chains, and major seafood distributors are now paying attention to these issues, taking action, and incorporating sustainable seafood purchasing policies into their long term business operations.

"...there has been significant media coverage on global overfishing, which has helped to raise the...overall awareness of the condition of global fisheries. The message is our oceans are in danger and we need to take immediate action to protect them."

—John McCain,
U.S. senator (June 2003)

HOW TO USE SOURCING SEAFOOD

Where does croaker come from and how is it sold? When are fresh sardines available? What kinds of farm-raised seafood are environmentally responsible choices? Are there suppliers or producers of wild or farmed striped bass in my area? *Sourcing Seafood* helps busy professionals answer these and other important questions.

Sourcing Seafood is divided into two parts. The first section contains background information on many ocean-friendly seafood items, from farmed abalone to wild salmon. The second part is a directory of suppliers of the seafood items profiled in the first section. Browse the species pages in the first section to learn more about a particular seafood item's seasonality, buying tips, product forms, conservation notes, health information, and interesting facts. If you're confused about the fish lingo, you can flip to the glossary for definitions of commonly used terms and explanations of fishing gear and farming practices. Then turn to the second part of the book and look up suppliers for your favorite seafood items. The directory is arranged alphabetically by species to facilitate buying. *Sourcing Seafood* provides full contact information for each supplier listed.

A NOTE TO USERS

Sourcing Seafood represents a snapshot of the ocean-friendly supply. The profiles of both species and suppliers will be updated periodically to take advantage of new information as it becomes available. Seafood Choices Alliance welcomes suggestions on ocean-friendly suppliers that should be included in subsequent editions and that may not have made it into this second edition. Suppliers offering one or more of these species may also sign up online—at www.seafoodchoices.org—to become a member of the Alliance and be included in our online directory.

The information regarding the status of a species and how it is fished or farmed reflects the most current research available from conservation, government, academic, scientific, and industry sources. *Sourcing Seafood* only covers those species that are better environmental choices in seafood—those that are fished or farmed in a way that involves little or no impact on the environment and whose numbers are considered to be ample. There are many species available in the national marketplace that are not found in *Sourcing Seafood*, and some species included in the first edition that have not been included in this new edition. In most cases, species from wild fisheries that were excluded are currently undergoing overfishing or populations are too low to support additional fishing pressure. In the case of farmed species, species farmed in ways that are harmful to the environment—either through direct impact or depletion of associated resources such as wild fish populations—were not included. As populations recover and aquaculture techniques improve, *Sourcing Seafood* will be updated to include additional ocean-friendly seafood choices.

Many of the suppliers listed are primary suppliers—processors that buy from fishing boats, individual fishermen who market directly, and fish and shellfish farmers. In some cases, cooperatives and associations have been included as well to aid in identifying additional sources. While not every supplier may sell directly to individual restaurants or small buyers, the original handler of your seafood is the best source for information on fishing methods, availability, and distribution of product. Suppliers listed in *Sourcing Seafood* sell at least one of the highlighted ocean-friendly species and are either members of Seafood Choices Alliance or were identified through research and discussions with those in both the conservation community and seafood industry. The Alliance does not, however, endorse or certify these businesses. This directory merely seeks to highlight those businesses offering better environmental choices in seafood. We strongly encourage you to visit supplier web sites, engage in conversations with these fishermen or farmers, and ask questions about their operations. In the end, it is up to you to determine your own level of comfort with your food sources.

As anyone who handles seafood knows, fisheries and farming operations are complex in their management. This edition of the sourcebook is a product of the information available at the time of its development; regular updates to the website and updated printed editions will ensure continued accuracy. Finally, there may be disagreement between conservationists and industry insiders about the level of sustainability of certain farming or fishing practices and the effectiveness of current management systems. *Sourcing Seafood* recognizes the complexity of those issues. Users should view this resource as one more tool enabling the buyer to make the best purchasing decisions possible.

The online and future printed editions of this guide will benefit from suggestions and input from all interested parties, including fisheries groups, aquaculture organizations, suppliers, and buyers. The seafood business is changing constantly, particularly as more individuals recognize the importance of sustainability and better practices. As this occurs, more of the suppliers in *Sourcing Seafood* will become “preferred” (see Key to Symbols) suppliers and the overall number of suppliers included in this resource will continue to grow. As with the expanded list of species in the online edition, in the future we hope to include additional species that may not be considered ocean-friendly today but that, through improvements in fishing and farming methods or management schemes, might be tomorrow.

ACKNOWLEDGEMENTS

Sourcing Seafood would not have been possible without the support of many organizations and individuals. Seafood Choices Alliance wishes to thank The David and Lucile Packard Foundation for its generous support. A special thank you to seafood industry veterans Howard Johnson and Peter Redmayne, as well as Carrie Brownstein

“It is a curious situation that the sea, from which life first arose, should now be threatened by the activities of one form of that life. But the sea, though changed in a sinister way, will continue to exist: the threat is rather to life itself.”

—Rachel Carson, scientist, biologist, and author of *Silent Spring* (1962)

and Brendan O’Neill, for their writing and research of ocean-friendly seafood and suppliers. We would also like to express our appreciation to SeaWeb, especially Dawn Martin and Hollis Hope for their leadership and over-arching vision, without whom the Seafood Choices Alliance would not exist. We wish to acknowledge Lisa Dropkin of Edge Research for her contribution to a greater understanding of the seafood marketplace. We are most grateful to Janin/Cliff Design, Inc. for its expertise and patience. All fish and shellfish illustrations are the artistry of B. Guild/ChartingNature, www.chartingnature.com.

Conservation partners whose research and expertise provided invaluable information on the status of the species covered in this book include Blue Ocean Institute, Caviar Emptor, Environmental Defense, and Monterey Bay Aquarium. Further thanks to Environmental Defense for also providing the health advisory information contained in the book and on the website. We thank these organizations and all Alliance NGO members for their significant contributions.

We would also like to thank the many individuals and businesses in the seafood industry that offer the ocean-friendly seafood items featured on the following pages, thereby supporting a lasting and diverse supply of seafood for generations to come. We dedicate *Sourcing Seafood* to you.

HEALTH ADVISORY

All health advisories found in *Sourcing Seafood* regarding contaminants in seafood are provided by Environmental Defense. Environmental Defense's Oceans Program works to find constructive solutions to the most critical problems facing the world's marine environments. Health advisories are based on data from over 80 government databases and scientific studies on seafood contaminants. The resulting consumption advice for men, women and children is based on the U.S. Environmental Protection Agency's (EPA) guidance for assessing chemical contaminants in fish. Consumption advisories for specific fish and shellfish, as well as more information about Environmental Defense's Oceans Program, can be found at www.oceansalive.org.

KIDSAFE SEAFOOD

KidSafe Seafood identifies safer seafood options for young children based on testing for both mercury and PCBs. Throughout *Sourcing Seafood*, species marked with the KidSafe Seafood logo are those for which government and peer-reviewed data indicate average contaminant concentrations at or lower than the limits recommended by the U.S. Environmental Protection Agency (EPA) for weekly consumption by young children (age three and above). For more information, visit KidSafeSeafood.org.

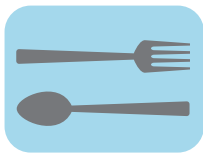
MARINE STEWARDSHIP COUNCIL (MSC)

One of the simplest ways to get the message of sustainable seafood across is the Marine Stewardship Council's bold blue eco-label. Established in 1997, the MSC's non-profit program is designed to reward fisheries that embrace responsible practices, and provide retailers and restaurants—plus their customers—with the assurance they need that seafood comes from a sustainable source. Independent expert teams gather the latest scientific information to assess fisheries against the MSC's three core principles—thriving fish stocks, a healthy marine eco-system and effective management controls. The process is open to all fisheries, whatever their size, type and location, and includes consultation with stakeholders such as environmental groups, fishing community representatives and local agencies. If a fishery is found to meet the MSC standard, it can then apply to use the MSC label on the fish it sells to retailers and restaurants.

The MSC label gives consumers confidence that the sustainability claims on packaging and menus have been independently verified. To ensure that all fish sold with the eco-label comes from a certified fishery, the MSC has established a traceability program called Chain of Custody certification, which every processor, retailer or restaurant in the supply chain must comply with if they are trading MSC fish and wish to use the MSC label. At its simplest, Chain of Custody ensures MSC fish will



not be mixed with non-MSC fish and ensures there are records that show how much MSC fish a company is buying and selling. To help businesses prepare for the Chain of Custody audit, the MSC has developed a handbook called “myMSC”, which can be downloaded free from the MSC’s website (www.msc.org). Seafood buyers can easily identify where they can find certified fish—every company that is certified for Chain of Custody is listed on the supplier side of the website. All retailers and restaurants using the MSC label are listed on the MSC’s consumer website, which features a consumer-friendly “where to buy” page, supported by recipe ideas and information. The MSC also works co-operatively with businesses and non-profit organizations to promote the MSC label and increase public awareness of the best environmental choice in seafood.



PREFERRED

Sourcing Seafood identifies those distributors or primary producers who offer ocean-friendly species. The “preferred” designation highlights those suppliers that do not sell or distribute any species that appear in the “red/avoid” list (indicating significant ecological impact associated with its catch or production) of any one of the following organizations: Blue Ocean Institute, Environmental Defense, and Monterey Bay Aquarium’s Seafood Watch program.

Seasonality

Fish	Spring (Mar–May)	Summer (Jun–Aug)	Fall (Sep–Nov)	Winter (Dec–Feb)
Arctic Char	■	■	■	■
Black Sea Bass	■	■	■	■
Bluefish	■	■	■	■
Catfish (farmed U.S.)	■	■	■	■
Cod, Pacific	■	■	■	■
Croaker	■	■	■	■
Haddock (hook-and-line)	■	■	■	■
Halibut, Pacific	■	■	■	■
Herring, Atlantic	■	■	■	■
Lingcod	■	■	■	■
Mackerel	■	■	■	■
Mahimahi	■	■	■	■
Pollock (Alaska)	■	■	■	■
Sablefish (AK & BC)	■	■	■	■
Salmon, Chinook (wild AK & BC)	■	■	■	■
Salmon, Chum (wild Pacific)	■	■	■	■
Salmon, Coho (wild Alaska)	■	■	■	■
Salmon, Pink (wild Alaska)	■	■	■	■
Salmon, Sockeye (wild Pacific)	■	■	■	■
Sanddab	■	■	■	■
Sardines, Pacific	■	■	■	■
Sole, Pacific	■	■	■	■
Striped Bass	■	■	■	■
Sturgeon, White (farmed)	■	■	■	■
Tilapia (farmed)	■	■	■	■
Trout, Rainbow (farmed)	■	■	■	■
Tuna, Albacore	■	■	■	■
Tuna, Yellowfin	■	■	■	■
Wahoo	■	■	■	■
Weakfish	■	■	■	■
White Sea Bass	■	■	■	■
Wreckfish	■	■	■	■
Shellfish & Other Products	Spring (Mar–May)	Summer (Jun–Aug)	Fall (Sep–Nov)	Winter (Dec–Feb)
Abalone (farmed)	■	■	■	■
Caviars (farmed)	■	■	■	■
Clams	■	■	■	■
Crab, Blue	■	■	■	■
Crab, Dungeness	■	■	■	■
Crab, Jonah & Rock	■	■	■	■
Crab, King (Alaska)	■	■	■	■
Crab, Snow	■	■	■	■
Crab, Stone	■	■	■	■
Crawfish (farmed U.S.)	■	■	■	■
Lobster, American	■	■	■	■
Lobster, Spiny (U.S., Australia)	■	■	■	■
Mussels (farmed)	■	■	■	■
Oysters (farmed)	■	■	■	■
Scallops, Bay & Sea	■	■	■	■
Shrimp (farmed U.S.)	■	■	■	■
Shrimp, Northern	■	■	■	■
Shrimp, Oregon Pink	■	■	■	■
Shrimp, Spot (trap-caught)	■	■	■	■
Squid	■	■	■	■

Fish and Shellfish Guide



The Fish and Shellfish Guide

Abalone (farmed).....	12	Sablefish (wild Alaska & British Columbia).....	66
Arctic Char	14	Salmon, Chinook (wild Alaska & British Columbia).....	68
Black Sea Bass	16	Salmon, Chum (wild Pacific)	70
Bluefish	18	Salmon, Coho (wild Alaska)	72
Catfish (farmed U.S.)	20	Salmon, Pink (wild Alaska).....	74
Caviars (farmed).....	22	Salmon, Sockeye (wild Pacific)	76
Clams	24	Sanddab	78
Cod, Pacific.....	26	Sardines, Pacific.....	80
Crab, Blue	28	Scallops, Bay & Sea	82
Crab, Dungeness.....	30	Shrimp (farmed U.S.).....	84
Crab, Jonah & Rock	32	Shrimp, Northern.....	86
Crab, King (Alaska)	34	Shrimp, Oregon Pink.....	88
Crab, Snow.....	36	Shrimp, Spot (trap-caught).....	90
Crab, Stone	38	Sole, Pacific.....	92
Crawfish (farmed U.S.)	40	Squid	94
Croaker.....	42	Striped Bass.....	96
Haddock (hook-and-line)	44	Sturgeon, White (farmed).....	98
Halibut, Pacific	46	Tilapia (farmed).....	100
Herring, Atlantic.....	48	Trout, Rainbow (farmed)	102
Lingcod	50	Tuna, Albacore.....	104
Lobster, American.....	52	Tuna, Yellowfin	106
Lobster, Spiny	54	Wahoo	108
Mackerel.....	56	Weakfish	110
Mahimahi (Dolphinfish).....	58	White Sea Bass	112
Mussels (farmed).....	60	Wreckfish.....	114
Oysters (farmed)	62		
Pollock (Alaska)	64		

Abalone (farmed)

Haliotis spp.

COMMON NAMES

- Black abalone
- Blacklip abalone
- Disk abalone
- Green abalone
- Greenlip abalone
- Pink abalone
- Pinto abalone
- Red abalone
- Roe's abalone

Who knew that a marine gastropod with a Latin name that sounds like bad breath could taste so good? A single-shell mollusk in the genus *Haliotis*, abalone belongs to an order that includes snails, whelks, and sea slugs. Worldwide there are over one hundred species of abalone, over 15 of which are farmed commercially.

The California coastline is ideal abalone habitat. In the 1950s and '60s, the state's commercial catch was almost 5,000 MT (11 million pounds) of red, black, and pink abalone. However, flawed management strategies and a devastating disease have decimated California's abalone populations. Although a small sport fishery for red abalone still occurs in northern California, the state has had no commercial abalone fishery since 1997 and the U.S. has banned commercial catch of wild abalone nationwide. Worldwide, the commercial catch of abalone has decreased by 50–95 percent in the past twenty-five years. Australia remains the only country with a viable commercial fishery for abalone (blacklip, greenlip, and Roe's abalone).

To meet demand for this prized delicacy, abalone farming has grown substantially in the past decade, with world supply now over 18,000 MT (40 million pounds). In 2004 China alone produced 83 percent of the world's farmed abalone. All U.S.-raised abalone are from California, which produced over 200 MT (440,000 pounds) in 2004, representing just over one percent of world supply. U.S. production is expected to increase gradually over the next decade, and Canada is looking to start farmed

CONSERVATION NOTES

In the 1990s, illegal catch of abalone exploded as Asian demand grew. Today, worldwide populations are a fraction of what they once were, and some experts estimate that one-third of the abalone traded in the world today is caught illegally.

The good news is that abalone farmers have made great strides in farming abalone in a sustainable manner. In China, the largest abalone farms grow their own kelp to feed abalone, while in other areas farmers use wild kelp. While taking kelp from the wild is usually a process entailing minimal to no impacts, some scientists are concerned that removing kelp disrupts food, habitat and vital nursery areas for numerous other species.

IN SEASON

- Limited supply available year-round



PRODUCT FORM

- Live
- Processed, tenderized meats (fresh, frozen, and canned)

abalone production in British Columbia. Abalone farms are also found in Mexico, South Africa, Australia, Japan, Ireland and Iceland.

BUYING TIPS

- In the market, farmed abalone ranges from two to four inches. If abalone is larger than four inches, it's likely to be imported wild abalone (or poached from California).
- When tenderized and cooked, abalone has a mild, slightly sweet flavor similar to both lobster and calamari, with a firm but tender texture.
- Tenderized cuttlefish steaks are sometimes passed off as "abalone steaks." If you're not sure of your product's origin, check for needle marks—the telltale sign that a meat tenderizer has been used, and evidence that the product is not abalone.

A DECORATIVE DELICACY

Abalone is best known as the source of mother-of-pearl used in furniture and jewelry making. While most people know abalone in this decorative sense, it's popularity as a delicacy is increasing, especially since the entire flesh of the abalone is edible. In the U.S. the muscle of the abalone is trimmed to produce abalone steaks and the trimmings can be found canned or in abalone burgers.

See page 117 for the list of Abalone suppliers.

Arctic Char

Salvelinus alpinus

COMMON NAMES

- Alpine char
- Arctic char
- Char
- Charr
- Hudson Bay salmon
- Salt-water trout
- Sea trout

Arctic char is a member of the *Salmonid* family. It resembles a salmon in appearance but is genetically more closely linked to trout. While some populations of Arctic char migrate to the ocean and return to freshwater to spawn, others spend their entire life in freshwater. Unlike Pacific salmon, Arctic char do not die after spawning.

In the wild, these fish enter saltwater in the spring and spend the summer gorging themselves on fish like capelin and Arctic cod. In the fall, they return to freshwater lakes and rivers, weighing 30 to 50 percent more than when they left. In many cases, char does not feed during winter months; it lives off the fat accumulated the previous summer.

Although Arctic char has been farmed for well over a decade and farmed product represents the majority of the U.S. market for char, production remains quite small. Arctic char is currently farmed in Canada, Iceland, Norway and the U.S., with the majority of U.S. supply originating in Canada and Iceland. Farmers have had consid-

CONSERVATION NOTES

Land-based, closed-cycle systems used to farm Arctic char are considered to be among the most environmentally responsible fish farming designs, as they do not significantly pollute surrounding waters or affect nearby wild populations through escape or disease transmission.

Similar to the feed of other farmed carnivorous fish, farmed Arctic char feed contains fish meal, fish oil, and varying levels of a synthetic version of natural carotenoid pigments (used to give the flesh a pinkish hue). Continued use of wild fish for feed is unsustainable; however, diets using a larger proportion of grain are being developed.

In northern Canada, local Inuits of Nunavut participate in a closely monitored commercial Arctic char fishery with only 100 MT (220,000 pounds) of commercial production. Commercial catches only take place after the community's food requirements have been met, and fishermen use passive gear such as shore-set surface gill nets, fish weirs and traps.

IN SEASON

- **Farmed:** Available year-round, but sometimes difficult to find in the market
- **Wild:** Fall (limited to 1–2 months)



PRODUCT FORM

FRESH: (uncommon)

- Whole
- Dressed (head-on)
- Fillets

FROZEN:

- Whole
- Dressed (head-on)
- Fillets

erable difficulty selecting char that consistently perform well because of its complex genetic makeup, which is one reason supply of Arctic char remains relatively limited.

BUYING TIPS

- Char is relatively expensive and is not available from many seafood distributors.
- Quality of Arctic char is relatively consistent.
- Flesh color (wild and farmed) varies from a pale orange-pink to a bright red, depending on the region and amount of pigment in feed (farmed).
- Arctic char is an ocean-friendly substitute for farmed Atlantic salmon.

RULES FOR WILD CHAR

- Char caught in late summer or fall is fattier and more flavorful.
- As a rule, larger char have more oil and, hence, more flavor.
- Processing in remote coastal areas is challenging, and quality can be inconsistent.

THE HIGH-END ALTERNATIVE

Research into the farming of Arctic char began in the 1970s. As the Canadian Arctic char industry grew, the fish became an alternative to rainbow trout and appealed to unique high-end consumer markets. With a high fat content, Arctic char handles well on the grill or under the broiler; it is also a great substitute for salmon when looking for a smoked fish.

See page 117 for the list of Arctic Char suppliers.

Black Sea Bass

Centropristis striata

COMMON NAMES

- Atlantic sea bass
- Black bass
- Blackfish
- Black-harry
- Black perch
- Blackwill
- Chub
- Green Seabass
- Pinbass
- Rock bass
- Sea bass

With their delicate flavor and tender yet firm texture, black sea bass's popularity is well recognized in the U.S. Black sea bass are in especially high demand among ethnic markets in the U.S. and Canada, to which they are usually shipped live.

C. striata is a structure-loving species and rocky outcrops, pilings, wrecks and jetties all suffice as suitable habitat for this temperate reef fish. Its range extends from Maine to the Florida Keys in the Western Atlantic and in the eastern Gulf of Mexico.

Both recreational and commercial fishermen target black sea bass, with each sector catching about the same amount of the annual quota. In 2004, U.S. commercial fisheries landed 1,700 MT (3.8 million pounds) of black sea bass, worth over seven million dollars. Landings were highest in North Carolina (22%), followed by New Jersey (17%), Virginia (13%), and to a lesser extent Massachusetts, Rhode Island, Maryland, and five other states. Most commercial fishermen use traps (pots) and otter trawls. Other gears used include hand lines and lobster pots. To minimize damage to the

CONSERVATION NOTES

North of Cape Hatteras, where most black sea bass is caught, there is no full assessment of the population. However, studies indicate that abundance has increased substantially since the late 1990s when scientists and fishery managers classified the population as overfished. Regulatory safeguards currently in place include controls on gear, quotas, trip limits and permits, and minimum size restrictions. By raising the minimum size for black sea bass and requiring escape vents for pot gear, managers are helping to ensure that undersize fish can exit traps.

Prior to 2002, the fishery had major problems with fishermen racing to catch their quotas and exceeding catch limits. A new management system grants each state a share of the coast-wide quota and allows individual states to decide how to regulate their catches. With states using innovative methods such as individual transferable quotas (ITQ) the "race to fish" is over; exceeding quotas, however, remains a problem.

IN SEASON

- Available year-round with a peak from October through April



PRODUCT FORM

FRESH:

- Live
- Whole
- Headed and gutted
- Fillets
- Dressed (head-on)

FROZEN:

- Whole
- Headed and gutted
- Fillets
- Dressed (head-on)

seafloor, many states now restrict trawling in select estuaries, which are important habitat for black sea bass and other marine species.

BUYING TIPS

- Black sea bass can be bought year round, but prices are better in the summer, when the market may become flooded.
- Fresh flesh should be translucent and sparkling white, never opaque.
- Whole fish should have bright bulging eyes and red gills. Flesh should be firm to the touch, with no tears or rips.
- Hooked and trap-caught fish offer the best quality.
- Black sea bass is an ocean-friendly substitute for red snapper and grouper.

BE WARY OF THE GIANT

Buyers should be careful not to confuse black sea bass with the giant sea bass, *Stereolepis gigas*, which is also often referred to as black sea bass due to its tendency to look black in low light conditions. Only found off the Pacific coast, the giant sea bass experienced a serious population decline and became a protected species in 1982, and is still listed as critically endangered.



Environmental Defense has issued a consumption advisory for children under six years of age due to elevated mercury levels.

See page 117 for the list of Black Sea Bass suppliers.

Bluefish

Pomatomus saltatrix

COMMON NAMES

- Blue
- Chopper
- Elf
- Fatback
- Horse mackerel
- Rock Salmon
- Skipjack
- Slammer
- Snapper
- Taylor

Bluefish's strong fight makes this species a top choice for anglers. In fact, over 65 percent of the total allowable catch off the U.S. Atlantic coast is allocated to the recreational sector. Bluefish can reach 39 inches in length and weigh as much as 30 pounds, although normal market size is about three to five pounds.

With the exception of the eastern Pacific Ocean, bluefish is found in temperate and semi-tropical waters throughout the world. In the western Atlantic, bluefish is found from Nova Scotia to Florida. In 2004, commercial fisheries landed over 3,700 MT (eight million pounds) of bluefish. The majority of landings are taken in North Carolina (46%), New York (21%), and New Jersey (13%). Off the U.S. Atlantic coast, most commercial fishermen use gillnets (about 83%), although bluefish is also caught with otter trawls and handlines. No bluefish is imported into the U.S.

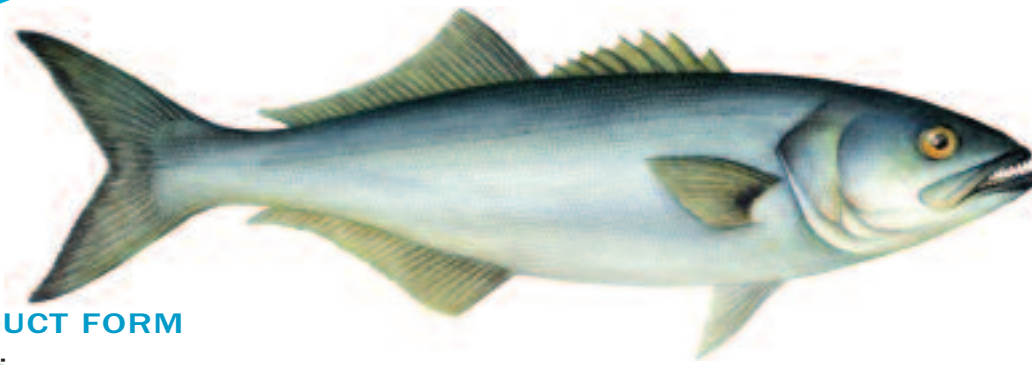
Bluefish is sometimes unfairly accused of tasting "fishy." Like all fish, when it's fresh it should not have a foul or fishy smell. Bluefish does not hold up to freezing, which is why it is rarely found for sale far from the coast.

CONSERVATION NOTES

In 2000, bluefish was classified as overfished in the U.S. Atlantic; however, as of 2005, bluefish is no longer considered overfished and overfishing is not occurring. Fishery managers at the Mid-Atlantic Fishery Management Council (MAFMC) and the Atlantic States Marine Fisheries Commission (ASMFC) are using management tools such as quotas and catch limits, minimum sizes, mesh size restrictions and seasonal closures to regulate both the commercial and recreational fisheries for bluefish. In addition, a rebuilding plan is in place to restore the population by gradually reducing fishing mortality. The rebuilding plan appears to be demonstrating some success; following years of decline in the 1980's and mid-1990s, abundance has been increasing in recent years.

IN SEASON

- Available year-round



PRODUCT FORM

FRESH:

- Whole
- Dressed
- Fillets, skin-on

BUYING TIPS

- Look for flesh that has a deep color. Flesh color lightens and is less tasty once the fish has been filleted and drained.
- Meat should be firm.
- To protect the flesh from bruising, store bluefish in salt water.

A 'FISHY' REPUTATION

Bluefish has a very high oil content, and strong digestive enzymes cause quick spoilage. Fishermen can minimize spoilage by gutting, bleeding and icing fish immediately after they're caught. If these precautions are taken and the fish is fresh, it definitely will not be 'fishy' and the oils will keep the flesh moist.



There are numerous state and local advisories cautioning adults and children about consumption of bluefish due to PCBs. Environmental Defense has issued consumption advisories for adults and children due to elevated PCB, mercury and pesticide levels.

See page 118 for the list of Bluefish suppliers.

Catfish (farmed U.S.)

Ictalurus punctatus

COMMON NAMES

- Catfish
- Channel catfish

Hundreds of catfish species are found in warm and temperate regions throughout the world, but none is more beloved by U.S. consumers than the channel catfish, farmed mostly in the Mississippi Delta region. Catfish seems to have gone from regional favorite to national food trend almost overnight. In 1970, U.S. catfish production barely reached 2,200 MT (five million pounds). Today, U.S. farm-raised catfish is the fifth leading seafood consumed in the U.S., with sales exceeding 285,000 MT (630 million pounds) in 2004.

Now the backbone of the U.S. aquaculture industry, U.S. farm-raised catfish gets high marks from conservation groups for its reputation as a sustainably farmed fish. In the U.S., channel catfish is raised in large freshwater ponds with little waste discharge, and escape of fish is controlled.

In the market, you'll find two additional catfish species, both farmed in Vietnam's Mekong Delta region and marketed as *basa* or *tra*. Many Vietnamese catfish farmers use float cages in rivers, which may lead to discharge of wastes and escape of fish into local waterways.

CONSERVATION NOTES

Unlike carnivorous fish, which require fishmeal and oil for feed, U.S. farm-raised catfish is fed a 90 percent grain-based feed, with soybeans as the primary ingredient (although feed formulas may contain some fishmeal). Catfish farmers generally follow best management practices, which include reusing the water in ponds for several production cycles, greatly reducing the amount of pollution that is discharged.

One conservation concern with catfish farms is that they are a lure for predatory birds, such as cormorants, herons, egrets, kingfishers, and pelicans. To protect their stock, producers are known to kill many of these birds, both legally and illegally.

IN SEASON

- Available year-round



PRODUCT FORM

FRESH:

- Whole, gutted
- Fillets or strips (usually include belly flap or “nugget”), “shank” fillets have flap removed
- Dressed fish, steaks and nuggets (a by-product in the production of shank fillets)

FROZEN:

- Whole, gutted
- Fillets
- Value-added, marinated or breaded

BUYING TIPS

- Most catfish processors test catfish before they gather them to ensure algae have not caused an “off” or muddy flavor.
- Processing cooperatives or private companies usually provide the finished product (purchased directly from catfish farmers).
- When buying fillets, look for white flesh and avoid any that have browning or are turning gray.
- Catfish is an ocean-friendly substitute for grouper and ocean perch.

PREFERENCE FOR FARMED

In aquaculture, catfish are caught in a relatively painless manner whereas the capture of wild catfish often involves the use of controversial trapping methods. Catfish traps can be baited with any of a number of baits. Once the fish enters, a door closes, and the fish is trapped in a tight space for up to 24 hours. The size of the trap does not provide the fish with an adequate amount of space for aerobic respiration, thus causing suffocation in some cases. This practice has received criticism from animal rights activists who are hoping for reform in legislation to require larger traps.

ASSOCIATIONS

The Catfish Institute

P.O. Box 924, Indianola, MS 38751, Phone: 662-887-2988, Website: www.catfishinstitute.com • The Catfish Institute, formed in 1985 to promote farmed U.S. catfish, offers recipes and promotional material.

See page 118 for the list of Catfish suppliers.

Caviars (farmed)

The term caviar can only be applied to the eggs of sturgeon and paddlefish. Roe from other fish, such as salmon or trout, is technically not caviar and must be identified with the species name, such as trout caviar, to avoid any misrepresentation.

Caviar enjoys a strong following among high-end consumers in search of a gourmet experience. Historically, osetra, sevruga and beluga sturgeon from the Caspian Sea region of Russia and Iran have been the major source of caviar sold in the U.S. However, Caspian caviar's expensive price tag has resulted in overfishing and illegal trading, placing ancient species like beluga sturgeon in danger of extinction. In fact, the U.S. Fish & Wildlife Service banned imports of beluga caviar from the Black and Caspian Seas in Autumn 2005 after those nations failed to submit plans to improve conservation of the beluga sturgeon. In Spring 2006, CITES (Convention on International Trade in Endangered Species) banned international trade of most wild sturgeon caviar.

In recent years, producers in America and Europe have offered alternatives to Caspian caviar that have found favor with caviar lovers. Many chefs say caviar varieties produced from sturgeon and paddlefish farmed in the United States and France are of

CONSERVATION NOTES

Caviars from farmed white sturgeon and Siberian sturgeon provide the most environmentally friendly alternatives to caviar from threatened wild sturgeon populations. White sturgeon farms in California, are closed-system tank operations that have minimal environmental impact. France is currently the world's largest producer of farmed caviar; its Siberian (or baerii) sturgeon caviar is becoming increasingly available in the U.S. Among other varieties of caviar, the roe of wild salmon is also available from wild salmon fisheries certified to the Marine Stewardship Council (MSC) Standard, and trout caviar is available from eco-friendly fish farms in the U.S.

Some entrepreneurs are experimenting with farm-raising beluga. Serious concerns remain with such operations—chiefly, the capturing of severely depleted wild beluga sturgeon from the Caspian to serve as a breeding population.

IN SEASON

- Farmed caviar (trout, sturgeon, and paddlefish): available year-round, with some variability in quantity of supply; peak availability leading up to the holiday season
- Salmon caviar: May through November during wild salmon season
- Whitefish caviar: produced October through December, but sold year-round



PRODUCT FORM

- By the ounce, usually in jars and tins
- Salmon caviar is also available in plastic tubs

the highest quality; they are environmentally sustainable, too: a win-win situation for culinary professionals and consumers. Roes from farmed trout, whitefish and wild Alaska salmon are also turning heads, and these great-tasting roes are less expensive.

BUYING TIPS

- **Siberian sturgeon (*Acipenser baerii*):** Native to Russia, *baerii* caviar is favorably compared to osetra caviar from the Caspian Sea. Siberian sturgeon is a natural choice for farming, as it matures earlier than most sturgeon, around 8–10 years of age.
- **White Sturgeon (*Acipenser transmontanus*):** Native to the West Coast, White sturgeon is raised until large enough to use both the eggs and the meat.
- **Paddlefish (*Polyodon spathula*):** Native to North America, Paddlefish is considered an endangered species, making it illegal to remove it from the wild. One U.S. company has the necessary permit to trade in farmed paddlefish products, including caviar.
- **Salmon:** Sold in Japan as *ikura* (eggs) or *sujiko* (roe skeins), salmon caviar is now widely available in the U.S. Roe from chum salmon is considered the most desirable, due to its thin membrane, tender texture, and attractive orange color.
- **Trout:** Mostly farmed, brook and rainbow trout roe is orange and smaller than salmon caviar. In some cases, rainbow trout roe can also be sticky.
- **Whitefish (*Coregonus clupeaformis*):** Hand-fished under strict quotas from the lakes of Northwest Montana, whitefish roe has a rich apricot hue and a mild flavor.

BUYER BEWARE

CITES has estimated that illegal fishing is three to five times higher than the legal catch of Caspian sturgeon. Seafood professionals and consumers should beware of caviar without CITES permit labels and caviar not offered through trusted supply channels.

See page 119 for the list of Caviar suppliers.

Clams

A NOTE ABOUT RED TIDE

Red tide is a naturally occurring phenomenon that is the result of a “bloom” of a species of microscopic plankton that produce toxins. Shellfish such as oysters, clams and mussels that feed by filtering seawater can accumulate the toxins as they feed.

Although the toxins do not kill the shellfish, contaminated shellfish are unsafe for human consumption and can cause a variety of health problems, including paralytic shellfish poisoning (PSP). Local and state government agencies are responsible for routine testing of shellfish beds and promptly close contaminated areas until the shellfish are safe for human consumption.

There are dozens of species of clams throughout the world, including several that are commonly found in the U.S. market.

Surf clam (*Spisula solidissima*) and ocean quahog (*Arctica islandica*): These two large offshore clams support the largest clam fishery in the U.S, with over 45,000 MT (100 million pounds) of meat processed into a variety of value-added products each year. Landings of these clams have been stable in recent years at very high levels. The clams are collected by big vessels that tow large hydraulic dredges. Small ocean quahogs, collected inshore, are marketed as mahogany clams or golden necks.

Hard-shell clam (*Mercenaria mercenaria*): Depending on size, hard-shell clams may be sold as Little Necks, cherrystones, topnecks, quahogs, or chowders. On the U.S. East Coast, hard clams are farmed and collected at the Little Neck-size grade or smaller. In the wild, fishermen collect hard clams using hand dredges, tongs, or rakes. U.S. production of hard-shell clam meat is about 4,500 MT (10 million pounds) a year.

Manila clam (*Venerupis philippinarum*): Manila clams were introduced initially by accident to the west coast of the U.S. from Japan in the 1930s. Most Manila clams in the market come from cultured beds in Washington State. In British Columbia, Manilas are cultured and collected from wild beds. Almost always sold live, Manilas are considered to be very tender and sweet (although they are rarely eaten raw). They

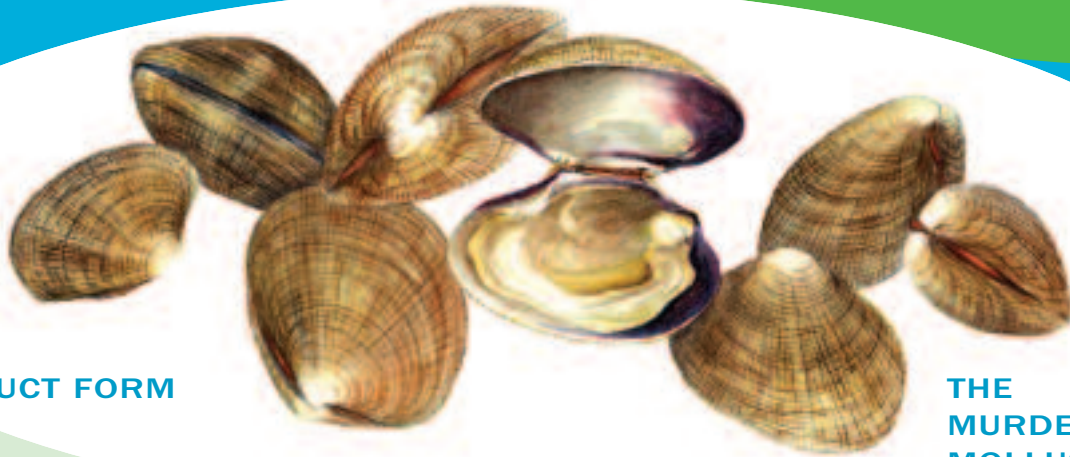
CONSERVATION NOTES

All clams feed by filtering water and nutrients from their surrounding environment, and require clean, unpolluted water. At the same time the clams’ filtering can actually improve the quality of the water in which they grow.

Clam farmers use the bottom of bays and estuaries where “seed” clams are spread and grown to market size. Many species are collected with tongs, rakes, and handheld dredges. These methods have significantly less impact on the seafloor than the large hydraulic dredges used to collect surf clams and ocean quahogs; such dredges are dragged along the seafloor and, on an industrial scale, a single boat can tow up to 10 dredges side by side.

IN SEASON

- Available year-round



PRODUCT FORM

FRESH:

- Live
- Shucked meat

FROZEN:

- On the half shell
- Shucked meat

are gathered by hand rake, and production in the U.S. is about one million pounds of meat per year.

Soft-shell clam (*Mya arenia*): Also referred to as a steamer or belly clam, the soft shell is dug by hand in New England and the Chesapeake Bay. Attempts to farm soft-shells have not been successful. Catches of wild soft-shells are relatively stable at about two to three million pounds of meat per year.

Pacific Geoduck (*Panopea abrupta*): A Pacific species, the geoduck (pronounced “gooey-duck”) siphon can grow up to four feet. Divers collect geoducks with few to no environmental impacts.

BUYING TIPS

- You can buy clams by the piece, pound, or bushel (volume weight), though be aware that the definition of a bushel can vary among suppliers.
- You can find the best shelf life and meat yield in the winter, which is often when prices are lowest due to reduced demand from coastal resorts.
- Shelf life declines considerably in the summer after the clam spawns.

ASSOCIATIONS

BC Shellfish Growers Association

1623 Whitesville Road, Toms River, NJ 08755, Phone: 250-714-0804, Web Site: www.bcsqa.ca, Executive Director: Pamela Parker • Represents scallop, clam, and oyster growers in British Columbia.

East Coast Shellfish Growers Association

1623 Whitesville Road, Toms River, NJ 08755, Phone: 732-349-1152, Web Site: www.ecsqa.org • Organization representing shellfish growers in New England and the Mid-Atlantic states.

Pacific Coast Shellfish Growers Association

120 State Ave. NE, PMB #142, Olympia, WA 98501, Phone: 360-754-2744, Web Site: www.pcsqa.org, Executive Director: Robin Downey • PCSGA represents local, state, and federal interests of oyster, clam, mussel, scallop and geoduck growers from Alaska, British Columbia, Washington State, Oregon, California, Mexico, and Hawaii.

THE MURDEROUS MOLLUSK

Eating raw clams and other mollusks is fairly common and tends to be considered a somewhat romantic experience. A very unromantic side to clams is their nature to carry a dangerous bacterium, *Vibrio vulnificus*. The bacterium is destroyed with cooking, but when ingested from raw clams can cause serious damage. The Centers for Disease Control and Prevention reported 75 deaths attributed to raw clam consumption between 1989 and 1996.



Paralytic shellfish poisoning (PSP) is caused by eating bivalve shellfish that is contaminated with algae containing harmful toxins. The toxin that causes PSP cannot be destroyed by cooking or freezing.

See page 119 for the list of Clam suppliers.



Gadus macrocephalus

COMMON NAMES

- Alaska cod
- Cod
- Grey cod
- Pacific cod
- True cod

Pacific cod is very similar to Atlantic cod (*Gadus morhua*). While the two species are used interchangeably in the marketplace, Pacific cod has a slightly higher moisture content and softer texture than Atlantic cod. Pacific cod is a long-lived species, but matures early and is highly fecund. Although Pacific cod is found from California to Alaska and from northern Japan to Russia, the vast majority of the catch comes from Alaskan waters. There are also small trawl fisheries in Washington State and British Columbia.

Nearly 80 percent of Alaska's Pacific cod is caught in the Bering Sea and Aleutian Islands (BSAI), with the remaining caught in the Gulf of Alaska. In 2004, U.S. fishermen landed 266,000 MT (590 million pounds) of Pacific cod, valued at about \$148 million. Cod are primarily caught using bottom longlines (45%), trawls (37%), and pots (16%). Trawlers dominate Japanese and Russian Pacific cod fisheries, although there is also a longline fishery in Russian waters.

While they can weigh more than 50 pounds, most commercially caught Pacific cod are between five and 15 pounds. When cooked, Pacific cod meat is white and flaky with a mild taste.

CONSERVATION NOTES

Pacific cod, managed by the North Pacific Fishery Management Council (NPFMC), is considered well managed, aided by the implementation of measures such as permits, limited entry, quotas, gear restrictions and seasonal and area closures. Managers closely monitor bycatch, shutting down the fishery if excessive levels of non-target species (such as halibut or the endangered short-tailed albatross) are caught.

In 2006, the U.S. longline freezer sector of the BSAI Pacific cod fishery was certified as sustainable to the Marine Stewardship Council (MSC) standard. The longline freezer sector, along with longline and pot catcher vessels, represents just over 50 percent of the total allowable catch for the BSAI fishery. The majority of certified product is destined for European and Japanese markets, with approximately 20 percent sold to U.S. and Chinese markets.

IN SEASON

- Available year-round



PRODUCT FORM

FRESH: (limited quantity)

- Fillets
- Dressed
- Steaks

FROZEN:

- Headed and gutted
- Fillets (both from shore-based facilities and frozen-at-sea)

BUYING TIPS

- The quality of this fish can vary substantially depending on how well it was handled at sea.
- The highest quality is produced by freezer longliners, which process fish on board shortly after capture.
- Factory trawlers can produce a high-quality product as well, if tows are short and fish is processed promptly.
- Most Alaskan trawlers delivering to shore-based processing plants hold their fish in refrigerated seawater tanks, and since the fish is not bled, its meat is normally not as white.
- Pacific cod is an ocean-friendly substitute for Atlantic cod and many other groundfish.

“TRUE COD”

Over the years, Pacific cod has earned the nickname “true cod.” Despite this recognition, Pacific and Atlantic cod continue to be sold side-by-side, indistinguishable from one another and labeled simply as cod. The two species look nearly identical, but a keen palate will detect the higher moisture content in the flesh of the Pacific variety, which gives it a considerably softer and flakier texture than its Atlantic counterpart.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org Email: info@alaskaseafood.org • The Institute promotes Alaska cod in addition to other Alaskan seafood products. Its web site contains a variety of useful information; including recipes, promotional materials, and a directory of Alaska cod suppliers.

Pacific Seafood Processors Association

1900 W. Emerson St., #205, Seattle, WA 98119, Phone: 206-281-1667, Web Site: www.pspafish.net, Email: info@pspafish.net • Represents the interests of floating and shore-based processors operating from Oregon to the North Pacific.

See page 121 for the list of Pacific Cod suppliers.

Crab, Blue

Callinectes sapidus

COMMON NAMES

- Blue crab
- Blueys
- Blue swimming crab
- Hardshell crab

This species' scientific name, *Callinectes sapides*, means “savory beautiful swimmer.” An apt name—“savory” because blue crab has a rich, sweet, buttery and succulent taste, and “beautiful swimmer” because a blue crab swims with their back legs, which makes the meat on these legs larger and firmer than on other legs.

Blue crabs have a wide distribution, but are most abundant from Massachusetts to Texas along the coast of North America. The Chesapeake Bay once supplied the majority of blue crab, but habitat loss, pollution and overfishing led to declines in catches. In 2004, domestic fisheries landed over 77,000 MT (170 million pounds) of blue crab, primarily from Chesapeake Bay, Southeast Atlantic coast, and the Gulf of Mexico. In recent years, imports of other species of crab from Asia have hit the U.S. market, with over 1,300 MT (three million pounds) of meat imported in 2004. These imports are believed to have identical taste to domestic blues, but are sold at a lower price. Among imports, the majority comes from Indonesia, Thailand, China, the Philippines, and Mexico. Southeast Asian crab fisheries are largely unregulated.

CONSERVATION NOTES

Most fisheries catch hard crabs with baited wire crab pots, but some crabs are taken with trotlines, dredges, and trawls. Softshell and peeler crabs are caught incidentally by pots targeting hard crabs, and also with scrapes, peeler pots, bank traps, and trawls. In an effort to reduce bycatch of sub-legal size crabs, many states now require that crab pots have escape rings. While escape rings are reducing bycatch of blue crabs, bycatch of blue crabs remains a major problem in Gulf of Mexico shrimp trawl fisheries.

While crab abundance fluctuates cyclically, conservationists are concerned that catches and abundance of blue crabs are well below the long-term averages in the Chesapeake Bay and some areas of the Gulf of Mexico. A number of factors are believed to be the cause, including habitat loss, predation, pollution, overfishing, and environmental factors. In addition, in both the Gulf of Mexico and the Chesapeake Bay, low oxygen conditions during the summer have killed off large numbers of crabs.

IN SEASON

- Available April through November
- Pasteurized meat is available year-round



PRODUCT FORM

FRESH:

- Live, hardshell or softshell
- Whole cooks
- Picked meat

FROZEN:

- Whole cooks
- Claws
- Picked meat

Crabs grow by molting or shedding their shell. Crabs caught right before molting are “peeler crabs”; those caught right after molting are “softshells.” “Backfin” crabmeat comes from the chunky meat on back swimming legs.

BUYING TIPS

- Crabs can be purchased live or frozen, and live crabs should be stored in a moist environment at 50°F.
- Just after molting blue crabs are light, full of water and low in meat content. Ask for “fat” or “heavy” crabs to ensure highest meat content.
- Crabmeat may be pasteurized, but pasteurized meat should not be frozen or flavor and texture degrade. Pasteurized meat will be both darker in color and firmer than fresh crabmeat.
- For soft shells, some crabbers will catch hard shell crabs and force them to molt in tanks. It’s more likely to see these “forced” crabs early in the season.

ASSOCIATIONS

Maryland Watermen’s Association

1805A Virginia St., Annapolis, MD 21401, Phone: 410-268-7722, Fax: 410-269-6635, Web Site: www.marylandwatermen.com, Email: info@marylandwatermen.com • *The Maryland Watermen’s Association is dedicated to the interests of all who derive beauty & benefit from Maryland’s Chesapeake Bay waters.*

THE BLUE CRAB LANGUAGE

Purchasing blue crabs can be a challenging experience. To begin, “Jimmies” are males and are larger than “Sooks,” the females. “Fat” crabs are nearing the end of their molt cycles and will have the most meat, while crabs with stark white bellies have recently molted and are likely be light, hollow, and full of water. A bushel of “Number One Jimmies” will give you 60 to 70 of the largest males, a bushel of “Number Two Jimmies” will yield 70 to 85 males, and a bushel of “Number Threes” will yield 90 to 100 small crabs, mixed, female and male.



Environmental Defense has issued consumption advisories for adults and children due to elevated mercury and PCB levels.

See page 122 for the list of Blue Crab suppliers.

Crab, Dungeness

Cancer magister

COMMON NAMES

- Dungeness
- Market crab
- San Francisco crab

The most popular crab on the West Coast, Dungeness crab is fished from Alaska to northern California. Named after a fishing town on a spit of land on Washington's Strait of Juan de Fuca, Dungeness crab can weigh over four pounds, though in heavily fished areas weights average closer to two pounds. Dungeness also has a relatively high meat yield at 25 percent. Its attractive size and sweet meat have made Dungeness increasingly popular in recent years. In 2004 the U.S. exported over 360 MT (800,000 pounds) of fresh and frozen Dungeness—double what was exported in 2003.

Dungeness crab fishermen have experienced high catch levels in recent years, although U.S. landings in 2004 were approximately 15 percent lower than in 2003, at 32,700 MT (72 million pounds). Much like sardine populations, Dungeness crab populations experience seasonal fluctuations due to changes in ocean conditions. Overall, in terms of U.S. crab fishery landings, the Dungeness fishery is second only to blue crab. In the U.S., Oregon became the leader in catches of Dungeness in 2004 with 38 percent of the total catch, followed by California (34%), Washington State (21%), and Alaska (7%).

CONSERVATION NOTES

In most areas, there is no set quota on Dungeness crab. Instead, the fishery is managed through permitting systems, pot limits, and time and area closures. Fishermen are only allowed to land male crabs over a certain size; in California, Oregon, and Washington State, the minimum size carapace is 6 1/4 inches. To catch Dungeness crab, fishermen use baited steel traps, or pots, which have escape openings that allow undersize crabs to escape. This catch method has little to no bycatch and, in general, has few impacts on surrounding habitat.

The California and Oregon Dungeness crab fisheries are currently undergoing assessment for certification to the Marine Stewardship Council (MSC) standard.

IN SEASON

- Caught almost year-round; peak production is in December and January on the West Coast
- Supply is also ample in June and July, when fisheries off southeast Alaska and British Columbia are in full swing



PRODUCT FORM

FRESH:

- Live
- Whole cooks
- Sections or clusters
- Picked meat

FROZEN:

- Whole cooks
- Sections or clusters
- Picked meat

Dungeness crab has a flavor similar to American lobster, with meat that is sweet, tender and flaky. Dungeness is most often steamed or boiled and can be enjoyed either warm or cold.

BUYING TIPS

- When buying live Dungeness, allow for some dead loss. Typically, processors want a five percent allowance, so take that into account when negotiating price.
- A large portion of Dungeness labeled as fresh crabmeat is actually picked from meat that was frozen in December and January, when production peaks and prices are at their lowest.
- Like many species of crab, if Dungeness is caught too early in the season they may not have filled out completely after molting. To ensure high meat yields, look for “heavy” crabs.

ASSOCIATIONS

Oregon Dungeness Crab Commission

P.O. Box 1160, Coos Bay, OR 97420, Phone: 541-267-5810, Fax: 541-267-5771, Web Site: www.oregondungeness.org, Email: info@oregondungeness.org • *The Commission promotes Dungeness crab caught by vessels fishing from Oregon ports.*

Pacific Coast Federation of Fishermen's Associations (PCFFA)

P.O. Box 29370, San Francisco, CA 94129, Phone: 415-561-5080, Fax: 415-561-5464, Web Site: www.pcffa.org, Email: fishlifr@aol.com

Puget Sound Crab Association

P.O. Box 151, Anacortes, WA 98221, Phone: 360-510-2296 • *The Puget Sound Crab Association represents the commercial Dungeness crab fishery in Puget Sound.*

THE CRAB POT

The crab pot is the most common trap used by crabbers in the Pacific Northwest. Each pot has two or three tunnels, which lead crabs toward the bait housed inside. While most pots are checked daily, it is possible to leave pots for several days thus leading to new regulations that require biodegradable escape hatches, allowing caught crabs to be released after a brief period of capture.



Environmental Defense has issued a consumption advisory for children under six years of age due to elevated mercury levels.

The “crab butter” and internal organs of this species may contain a natural toxin that, when ingested, can result in paralytic shellfish poisoning (PSP). The toxin that causes PSP cannot be destroyed by cooking or freezing.

See page 122 for the list of Dungeness Crab suppliers.

Crab, Jonah & Rock

Cancer borealis and *C. irroratus*

COMMON NAMES

C. borealis:

- Atlantic Dungeness crab
- Jonah crab
- White crab

C. irroratus:

- Atlantic rock crab
- Peekytoe
- Purple crab
- Red rock crab
- Rock crab
- Sand crab

Once considered bait-robbing pests by lobster fishermen (who routinely found them in their lobster pots and then killed them before tossing them back), Atlantic rock and Jonah crab are now a valuable bycatch of the lobster fishery, and also have their own small, directed commercial fisheries in the U.S. and Canada.

Atlantic rock crab and Jonah crab are two common crabs found on the East Coast from Labrador to South Carolina, frequently found co-habiting with American lobster. Rock crab, the smaller of the two species, is caught mainly in the summer by inshore fishermen, while Jonah is caught year-round by inshore and offshore lobster boats. In the U.S., the Atlantic rock and Jonah crab fishery is managed as a mixed fishery. Landings of Jonah in 2004 amounted to 2,000 MT (4.4 million pounds). In Canada, there continues to be a limited-entry offshore fishery for Jonah crab, during the closed season for lobster.

CONSERVATION NOTES

Little is known about the size of rock and Jonah crab populations since the fisheries are relatively limited and, thus, have not attracted the attention of fisheries scientists. There is no set quota for these crabs; instead, these fisheries are managed by a minimum size limit and only males may be caught.

Catches of both species fluctuate widely. In the case of rock crab, reported catches in New England plummeted from 1800 MT (4 million pounds) in 2000 to just 270 MT (600,000 pounds) the following year, probably a result of a short lobster-fishing season. In general, rock and Jonah catches are lower during a shorter lobster fishing season, as these shellfish are mostly a bycatch of the lobster fishery.

Bycatch is another concern in both the lobster and crab fisheries. While the pots themselves are highly selective, entanglement in gear lines is a cause of mortality for both humpback whales and critically endangered North Atlantic right whales. The industry is actively engaged with the conservation community and is taking steps to address this issue [see **American Lobster** for more information].

IN SEASON

- **Rock crab:** catch is highest in summer, during peak lobster fishing periods
- **Jonah crab:** usually available year-round, depending on weather conditions



PRODUCT FORM

ROCK CRAB:

- Fresh or frozen, almost always cooked; packs of leg, body, or combination meat

JONAH CRAB:

- Fresh or frozen, almost always cooked; packs of leg, body, or combination meat; whole claws available either fresh or frozen, sold separately

Both species are consumed exclusively in the U.S., with no exports. The claw and leg meat from rock crab is pink with a sweet, delicate flavor, quite similar to Dungeness crab. Jonah meat is more uniformly white with a less sweet taste (although this is the species often known as Atlantic Dungeness).

BUYING TIPS

- With only a handful of processors specializing in this fishery, the quality of Jonah and rock crabmeat is very consistent.
- Jonah claws are relatively large and can be an inexpensive substitute for stone crab claws.

TAKE A PEEK AT ROCK CRAB

Crab connoisseurs may not be very familiar with the rock crab, but they are sure to recognize the name of the peekytoe crab, even though rock and peekytoe are one and the same. As was the case for Patagonian toothfish (now marketed as Chilean seabass), a simple change in its market name transformed the rock crab from an unlikely (and pesky) menu item to a highly sought after seafood. Good news if you're a lobster fisherman, but not if you're a rock (aka peekytoe) crab.

See page 123 for the list of Rock & Jonah Crab suppliers.

Crab, King (Alaska)

Paralithodes camtschaticus

COMMON NAMES

- Alaska king crab
- King crab

King crabs are found throughout the world's colder waters, but the name is synonymous with Alaska, where a fishery for king crabs began in the 1950s. Three species of king crab have traditionally been fished in Alaska; red king crab (*Paralithodes camtschaticus*), the largest and most common species, can reach 20 pounds. Red king accounts for about 75 percent of the Alaska king crab catch, and about half of the red king catch is typically caught in Bristol Bay.

The remote waters of the Aleutian Islands contain a significant fishery for golden king crab (*Lithodes aequispinus*), the smallest of the Alaska king crabs. The blue king crab (*Paralithodes platypus*) fishery once yielded catches of 63,500 MT (140 million

CONSERVATION NOTES

Populations and catches of king crab can fluctuate wildly. In Alaska, for example, king crab catches have declined from a record 63,500 MT (140 million pounds) in 1980 to less than 9,000 MT (20 million pounds) in recent years. Some scientists theorize that fish predation and a warmer ocean may be responsible for the crash, though overfishing may have also played a role. Since 1981, the U.S. government has closed large areas off Alaska to king crab fishing in the hope that populations in these areas will rebound. Strict quotas have been set in areas that remain open.

The same three species of king crab are fished in Russia's North Pacific waters. The Russian (North Pacific) king crab fishery is not as well managed; illegal fishing is widespread and populations are in decline. A large percentage of king crab sold in the U.S. is imported from Russia, which is why conservation groups only recommend king crab from Alaska, where the fishery is strictly controlled and populations appear to be recovering.

Both Russia and Norway also have a commercial fishery for red king crab in the North Atlantic, where the Russian government introduced the species in the 1960's. However, in the late 1990s, North Atlantic king crab populations increased so dramatically that some biologists are now concerned that this non-native population is too big and may have an adverse impact on the local environment. In fact, to stop growth, Norway is considering an unrestricted fishery in which both male and female crabs can be fished.

IN SEASON

- New management should result in availability year-round, although quantity may be limited



PRODUCT FORM

- Almost all crab is cooked immediately after landing
- Frozen clusters
- King crab is sold by number of legs per 10 pounds
- Frozen legs and claws

pounds) a year, but the fishery has been closed since 1999 due to low numbers of juveniles surviving to reproductive maturity.

BUYING TIPS

- Shore-based plants have greater supplies of fresh water, so they generally produce a less salty product than floating processors.
- Expect packers include up to ten percent broken legs and/or shoulders in a shipment.
- Check the glaze: acceptable glaze is three percent or less for king crab. Perform periodic net weight tests to ensure you're not paying for water instead of meat.

TRULY THE 'KING' OF CRABS

The largest of the king crabs can reach lengths much longer than the height of even the tallest kings in history. King Henry VIII of England, for example, is said to have been six feet tall. While he most likely outweighed any king crab ever caught, his height pales in comparison to the largest of the red king crabs, which can reach up to eight feet in length! This size element makes the legs of a king crab most impressive at the dinner table.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org • *The Institute promotes all major Alaska seafood, including king crab. The web site contains a variety of useful information, including recipes, promotional materials, and a directory of Alaskan crab suppliers.*

See page 124 for the list of King Crab suppliers.

Crab, Snow

Chionoecetes opilio

COMMON NAMES

- Opilio
- Queen crab
- Snow Crab
- Spider crab
- Tanner (baridi) crab

As connoisseurs are well aware, snow crabs are highly popular and prized for their sweet taste and delicate texture as well as for their affordability compared to other crab species such as king crab.

A number of species of snow crabs are fished commercially in both the North Atlantic and North Pacific, yet the one most closely identified with the snow crab name, and the largest fishery by far, is *C. opilio*. Snow crab is fished commercially off Atlantic Canada (where it is also called Queen crab), Alaska, Russia, and Greenland.

Snow crab populations off Alaska began to decline in the late 1990s and have not yet recovered. Currently, a majority of U.S. imports are from the Canadian snow crab fishery. Catches off Atlantic Canada have exceeded 90,700 MT (200 million pounds) a year since 1999. In September 2004, however, scientists reported a 98 percent decline in snow crabs in at least one area around Newfoundland, and while there is much speculation about the reasons for this decline, some scientists point to over-

CONSERVATION NOTES

Canadian snow crab populations have been at very high levels for more than a decade, which some scientists attribute to the collapse of cod stocks in the region (cod is a major predator of snow crab). As stated above, however, the Canadian snow crab fishery is experiencing major declines in catch compared to this recent high. Despite these declines, the fishery is considered well-managed with a system of individual fishing quotas, and the population is regarded as the healthiest of all snow crab populations.

Since 1991, snow crab catches off Alaska have collapsed from about 150,000 MT (330 million pounds) to just 11,000 MT (25 million pounds). The U.S. Atlantic snow crab population is starting to make a recovery, thanks to a newly implemented management plan. U.S. Atlantic snow crab is considered a good option if Canadian snow crab cannot be sourced. Snow crab from the U.S. and Canada are better choices than Russian snow crab as fishing quotas for the Russian fishery are not adhered to and the fishery is poorly managed.

Because it is fished by pot, the snow crab fishery has very limited environmental impact and minimal bycatch.

IN SEASON

- Canadian supply is most plentiful from April until August



PRODUCT FORM

FRESH:

- Clusters (not readily available)

FROZEN:

- Clusters (sections)
- Picked frozen meat

fishing. There is concern that too many mature males are being caught, which does not leave enough sexually mature males in the water to sustain the population. The fisheries council has been asked to draft a long-term conservation plan for snow crabs, which is likely to include quota reductions.

Snow crabs typically average about two pounds and yield sections (clusters) mostly between five and eight ounces each.

BUYING TIPS

- Best-quality, high-price snow crab comes from the Gulf of St. Lawrence, where some Canadian processors use cryogenic freezers that produce a superior product, but most of this crab goes to the Japanese market.
- Snow crab should be checked for excess glaze and broken pieces—the industry standard for broken pieces is 10 percent.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org • *The Institute promotes all major Alaska seafoods, including snow crab. Its web site contains a variety of useful information, including recipes, promotional materials, and a directory of Alaskan snow crab suppliers.*

Pacific Seafood Processors Association

1900 W. Emerson St. #205, Seattle, WA 98119, Phone: 206-281-1667, Web Site: www.pspafish.net, Email: info@pspafish.net, • *The Pacific Seafood Processors Association represents the interests of floating and shore-based processors operating from Oregon to the North Pacific.*

A DANGEROUS PROFESSION GETTING SAFER

Snow crab fishermen have historically had one of the most dangerous jobs in the world. An extremely short season along with gale force winds and freezing water temperatures have made this a treacherous occupation. Fortunately, the government announced in 2005 a plan to “rationalize” management of the snow crab fishery, ending the dangerous derby-style practices. Fishermen will now have several months to catch a specified amount of crab, rather than a short two weeks, allowing fishermen to improve safety as well as supply product to the market year-round.

See page 125 for the list of Snow Crab suppliers.

Crab, Stone

Menippe adina and M. mercenaria

COMMON NAMES

- Florida stone crab
- Gulf stone crab
- Stone crab

Talk about a renewable resource. In the stone crab fishery, fishermen haul up their pots, pluck a stone crab out, tear off its claw, and toss it back to grow another claw. If the claw has a length of at least two inches, one or both may be removed from a male or non-egg-bearing female.

Several species of stone crab are found from North Carolina to Mexico's Yucatan Peninsula, but more than 90 percent of the catch is the common stone crab, which is fished in Florida waters from October to May. Although stone crab is fished along much of Florida's coast, most landings occur off the southern half of Florida's west coast.

In about one year, a larger stone crab can regenerate a claw that's about two-thirds its original size. A smaller crab can take three years to grow a claw that just meets the legal market size. Surveys of crab buyers indicate that about 20 percent of the claws purchased from fishermen are from crabs that had already been declawed once.

CONSERVATION NOTES

Stone crabs have quite astonishing reproductive rates, spawning up to 13 times a year. Minimum claw size regulations make it possible for female stone crabs to go through one or two breeding seasons before they are caught.

While the stone crab population is generally believed to be in good condition, recent landings of Florida stone crab have been below historical levels, about 2,700 MT (six million pounds). Due to insufficient data, biologists are uncertain why landing numbers are down, although the decrease is believed to be caused by more fishing by both recreational and commercial fishermen. To combat the problem, Florida fishery managers are adopting measures to reduce fishing effort by decreasing the number of pots currently being used.

In the U.S. fishery, only one claw at a time may be removed from the crab—a system unique to the stone crab fishery and created by the fishermen to keep the population sustainable. Some scientists expressed concern over the high mortality of stone crabs following declawing, but regulations were changed to increase survival rate.

IN SEASON

- Florida: mid-October through mid-May



PRODUCT FORM

- Always cooked, either fresh or frozen

BUYING TIPS

- Timing is everything: claws should be cooked shortly after removal from the crab to prevent the meat from sticking to its shell.
- Fresh stone crab claws have a shelf life of only three to four days, so it can be difficult to ship them out of state.
- Frozen claws that are intact can be stored up to six months.
- Beware of imposters. Chilean and Mexican rock crab, for example, is occasionally sold as stone crab. Compared side by side, the rock crab has similar black-tipped claws, but the Florida stone crab is larger, smoother, and more orange in color.

COOK 'EM QUICK

Stone crab can be a tricky type of seafood. It is nearly always cooked quickly after being caught (within the first few hours). The meat is sold cooked because if frozen or iced, the claw meat will begin to stick to the inside of the shell, not lending itself easily to clean consumption. If you do happen to come across some raw claws, store them around 40°F. Do not put them on ice.

See page 126 for the list of Stone Crab suppliers.

Crawfish (farmed U.S.)

COMMON NAMES

- Crawdad
- Crawfish
- Crayfish
- Freshwater lobster
- Mud bug

Whether you call them crayfish, crawfish, crawdads, or mud bugs, these little crustaceans look and taste a bit like lobster. In Cajun country, where crawfish is a cause for celebration, the locals “pinch the tails and suck the heads” with legendary gusto.

Believe it or not, there is a good chance the crawfish you’re eating is farmed. The U.S. currently produces over 33,000 MT (73 million pounds) of crawfish (mostly *Procambarus clarkii* or red swamp), 90 percent of which is farmed in Louisiana. A small fishery also exists, which landed 3,600 MT (eight million pounds) of wild crawfish in 2004, caught in traps and pots.

Red swamp crawfish is also farmed in China, which exported about 6,300 MT (14 million pounds) of this crustacean to the U.S. in 2004. This species is not native to China but has nonetheless been introduced into the wild.

CONSERVATION NOTES

While there have been no formal stock assessments, populations of wild crawfish appear to be healthy, and catch is largely a function of weather. In dry years, for example, crawfish catches decline sharply. Wild crawfish is caught in shallow-water pots, so the fishery has minimal impact on the environment.

Crawfish farmers primarily use a polyculture system, growing semi-aquatic plants (e.g. rice) in ponds, which they also use to farm the crawfish. No feed is added for the crawfish, which instead feed on naturally occurring plant material in the ponds. There is very little known about the effects of discharging water from crawfish farms, but contamination is thought to be minor, as most ponds do not discharge directly into fresh water sources.

One of the primary concerns of conservation organizations regarding farming of red swamp crawfish is the risk of escapes. Crawfish are able to burrow and crawl out of ponds into adjacent areas and establish new populations. While this is not a big concern in their native Louisiana, it is a threat in all areas where they are not native. This is especially true in China, where red swamp crawfish have had negative impacts on wild fish populations and food webs.

IN SEASON

- Louisiana: November through June; peak supply March until May
- Pacific Northwest: Limited supply in the summer months



KidSafe Seafood recommends U.S. farmed crawfish for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH: (U.S. farmed or wild)

- Live
- Whole cooked
- Cooked tail meat

FROZEN: (majority from China)

- Cooked tail meat

There is a small quantity of wild crawfish on the market—both red swamp and white river (*P. acutus*). This is collected from swamps, rivers, lakes, or flooded rice fields in the Southeast. There is also a small commercial crawfish fishery in the Pacific Northwest for signal crawfish (*Pacifasticus leniusculus*), a larger species that has also been introduced to, and farmed in, Europe.

BUYING TIPS

- Best buys are in early spring when supplies are plentiful and quality is highest.
- In May or June the prices are better, but shells are thicker in late spring, making the crawfish harder to peel. Hot, stagnant water can produce crawfish with a muddy taste.
- When buying live crawfish, don't accept more than five percent dead loss.
- All live crawfish found in the U.S. are farmed in Louisiana.
- Crawfish are an ocean-friendly substitute for imported shrimp and can be an inexpensive substitute for American or spiny lobster.

ASSOCIATIONS

Louisiana Seafood Promotion and Marketing Board

1600 Canal St., Ste. 210, New Orleans, LA 70112, Phone: 504-568-5693, Fax: 504-568-5668, Web Site: www.louisianaseafood.com, Email: tracy@louisianaseafood.com • The Board promotes Louisiana seafoods. Its web site provides recipes, promotion ideas and links to suppliers.

WEATHERING THE STORM

Crawfish producers in Louisiana are not expecting a good crop in 2006. This is partly due to drought conditions that affected many farming areas and also the string of devastating hurricanes in 2005. Hurricane Rita was particularly destructive as it flooded many farms, taking areas out of production. There is concern that crawfish supply from Louisiana could be affected for years to come if the conditions in 2005 negatively impacted broodstock supplies.



The "crab butter" and internal organs of this species may contain a natural toxin that, when ingested, can result in paralytic shellfish poisoning (PSP). The toxin that causes PSP cannot be destroyed by cooking or freezing.

See page 126 for the list of Crawfish suppliers.

Croaker

Micropogonias undulates

COMMON NAMES

- Bull croaker
- Corvina
- Croaker
- Crocus
- Drum
- Hardhead
- Pinhead
- Slimer

This relative of red drum, spot, and weakfish makes its home in coastal waters from the Gulf of Maine to Florida, with the majority concentrated in the Chesapeake Bay and to the south. Croaker dwells along muddy bottoms where it searches for worms, crustaceans, mollusks and fish. Croaker gets its name from the croaking sound it makes when its swim bladder and muscles vibrate. Croaker matures relatively quickly (one to two years), is fecund, and can live to be 13 years old.

From New York to North Carolina, Atlantic croaker is valuable to recreational and commercial fisheries that catch the fish for food as well as bait. Commercial landings are cyclical, likely due to variability in environmental conditions, such as winter water temperatures, which may affect the survival of young croaker. In some years, landings have been as low as two million pounds, while in other years they have reached 13,600 MT (30 million pounds). From 1997 to 2004, croaker landings have been at the high end of historical data with coast-wide numbers between 11,000 MT and 13,000 MT (25–29 million pounds).

Over the last several decades, the vast majority of commercial catches have been landed in North Carolina (47%) and Virginia (37%), with smaller amounts caught in

CONSERVATION NOTES

Croaker populations off the coast of North Carolina and areas to the north are considered healthy; the fishery is not overfished, nor is overfishing occurring. Not enough research has been conducted to determine the status of croaker from South Carolina to Florida; thus, those populations are classified as “unknown.”

The Atlantic States Marine Fisheries Commission created its first fishery management plan for Atlantic croaker in 1987. The plan makes recommendations to states for managing their croaker fisheries, but it does not contain mandatory regulations. Some states have implemented regulations such as size and bag limits, but the regulations are minimal. A primary concern is that trawlers, which have a risk of damaging habitat on the seafloor, catch a large proportion of croaker.

IN SEASON

- Available March through October



PRODUCT FORM

FRESH OR FROZEN:

- Whole, headed
- Fillets
- Steaks

New Jersey and Maryland. The majority of croaker is caught by otter trawls and haul seines, followed by gillnets and pound nets.

BUYING TIPS

- Look for croaker that is not bruised, with bright red gills.
- Although the vast majority of croaker is sold fresh, it should not be eaten raw as the flesh may contain harmful parasites (trematode). Cooking the meat to at least 140 degrees Fahrenheit kills parasites.
- Croaker is a great substitute for overfished species like grouper and monkfish.

A CROAK OR A DRUM?

The croaker receives its name from the drumming noise that resonates from its swim bladder as the strong muscles surrounding its midsection vibrate against it. Despite the species' strength and drumming abilities, a mature adult will average only four or five pounds with a species average of less than two pounds. Only the largest adults will be sold as fillets, while the majority of the catch is sold whole.



Environmental Defense has issued consumption advisories for adults and children due to elevated PCB levels.

See page 127 for the list of Croaker suppliers.

Haddock (hook-and-line)

Melanogrammus aeglefinus

COMMON NAMES

- Haddock
- Offshore hake
- Scrod
- Scrod haddock

This relative of cod is valued for its delicate, flaky lean meat. Haddock is prized for fish and chips in Northern Europe and in Scotland for finnan haddie—a cold smoked delicacy. New Englanders also love haddock and prepare it similarly to cod.

As bottom dwellers, haddock spend much of their time over pebbles, sand, and gravel 80 to 200 meters below the sea surface. They are found on both sides of the North Atlantic and are fished most intensively off the U.S., Canada, Norway, and Iceland. “Haddock” is the most common market name, but when sold gutted and head-on, it may also be marketed as “scrod.”

The majority of Western Atlantic haddock are found in the Gulf of Maine and on Georges Bank, where the species is fished by both the U.S. and Canada and managed jointly by both countries. In 2004, U.S. fishermen landed 8,210 MT (18 million pounds) of haddock, a dramatic increase since the severe declines of the late 1980s and early 1990s. In the U.S., most haddock is landed in Massachusetts (84%) and Maine (12%), with smaller amounts caught in Rhode Island, New York and New Jersey. Over 1,800 MT (four million pounds) of haddock were imported into the U.S. in 2004, with the majority of imports coming from Norway, Iceland, and Canada.

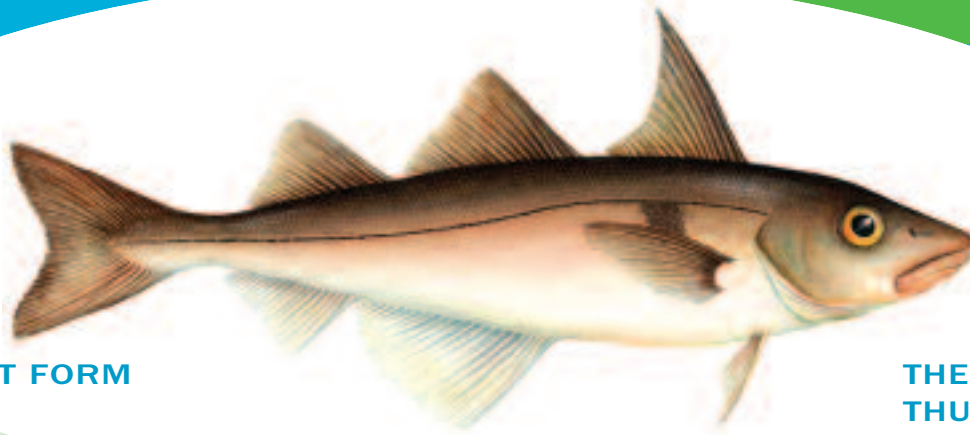
Otter trawls catch most haddock, but the hook-and-line (also known as longline) fishery is seeing demand increase for their higher quality product. In addition, the

CONSERVATION NOTES

Haddock mature relatively early (by age three) and are prolific breeders. However, after decades of heavy fishing pressure, haddock now mature earlier than they did a half-century ago, which may be compromising their reproductive potential. Today, the haddock populations in the Gulf of Maine and Georges Bank are largely comprised of juvenile fish and abundance is at half of the target levels set by fishery managers. Consequently, haddock remain classified as overfished. Fortunately, fishery regulations designed to curb overfishing have helped haddock in the U.S. and elsewhere; in many areas throughout their range, populations of haddock are increasing. Successful rebuilding of the population, however, will require continuous strong management.

IN SEASON

- Available year-round
- Fresh “hooked” New England haddock available April through mid-July and October through January



PRODUCT FORM

FRESH:

- Dressed, head-on
- Headed and gutted
- Fillets (skin-on)
- Loins

FROZEN:

- Headed and gutted
- Fillets (skin-on)
- Blocks

hook-and-line method of catching haddock avoids the high bycatch associated with trawl fisheries. Because of these better practices, hook-and-line fishermen are allowed to fish in areas closed to other gears.

BUYING TIPS

- It can be difficult to distinguish haddock from cod. Look for the thin layer of tissue covering the flesh, which cod does not have. In addition, whole haddock will have a visible black lateral line.
- Haddock flesh should be bright white, firm, and should not show signs of drying or browning.
- Hook-and-line haddock is an ocean-friendly substitute for monkfish, Atlantic cod and Chilean sea bass.

THE DEVIL'S THUMBPRINT

Haddock is a popular food fish, much like pollock, thanks to the mild flavor and flaky texture of its meat. The untrained buyer, in fact, often confuses these two species. While pollock will have a white lateral line running along its black body, haddock have a distinct black line running the length of its white side. If this inverted color scheme is too hard to remember, then refer to the dark blotch, or “devil’s thumbprint,” located above the pectoral fins of all haddock.

ASSOCIATIONS

Cape Cod Commercial Hook Fishermen’s Association

210 E-Orleans Road, North Chatham, MA 02650, Phone: 508-945-2432, Website: www.ccchfa.org • CCCHFA is working to build sustainable fisheries for the future and represent the traditional communities that rely on the fisheries of Cape Cod.

See page 127 for the list of Haddock suppliers.



Hippoglossus stenolepis

COMMON NAMES

- Halibut
- Pacific Halibut

Halibut is the largest of the flatfish, averaging 10–60 pounds, and known to weigh as much as 500 pounds. Two species are fished commercially: Pacific halibut and Atlantic halibut. Of the two species, Pacific halibut is far more abundant. Pacific halibut is found primarily along the west coast of North America, from southern California to Alaska, with the commercial fishery occurring primarily in Alaska and British Columbia. In 2004, Pacific halibut landings totaled almost 36,000 MT (79 million pounds), an amount valued at about \$177 million. The price of halibut reflects its popularity in the market over the past few years with an increase from \$3.00 per pound in 2002 to \$5.00 per pound in 2005; a 60 percent increase in just three years!

There is also a smaller fishery for Pacific halibut in the western North Pacific off northern Japan and Russia. Total imports to the U.S. from all sources were almost 6,000 MT (13 million pounds), with a large portion of the total coming from China where Japanese- and Russian-caught halibut are processed.

Atlantic halibut was once common in U.S. waters, but it is now very rare due to overfishing. In the 1950s, Atlantic halibut landings peaked at over 11,000 MT (25 million pounds); in 1999 landings were approximately 11 MT (25,000 pounds). The

CONSERVATION NOTES

Pacific halibut is considered to be abundant, and is regulated by the International Pacific Halibut Commission (IPHC), a joint United States-Canada organization. Each year the IPHC determines the status of the halibut population and establishes a quota for the fishing season. Pacific halibut are caught using bottom longlines. Bottom longlines are associated with some habitat degradation and some bycatch, although the bycatch consists primarily of other species of groundfish. Trawls and gillnets are also used in the southern California halibut fishery. These fishing methods are generally associated with higher levels of bycatch than bottom longlines.

In 2006 the Pacific halibut fishery (Alaska, Washington State, and Oregon) was certified to the Marine Stewardship Council (MSC) standard.

IN SEASON

- Early March through mid-November, with product available year-round



PRODUCT FORM

FRESH:

- Whole, fresh, gutted fish sold as boneless fletches or steaks
- There are about four fletches per fish, weighing up to 20 pounds or more each, with fletches from larger fish usually cut into smaller pieces
- Smaller “chicken” halibut (10-20 pounds) is sometimes sold whole

FROZEN:

- Usually sold headed and gutted and as steaks or fletches
- Frozen fletches normally run eight to 12 pounds
- Steaks typically are offered in four to ten ounces
- Halibut cheeks, ranging from three ounces to more than a pound

commercial Atlantic halibut fishery is currently closed in the U.S., though the species is caught incidentally in other fisheries and is fished recreationally.

BUYING TIPS

- When fresh is not available, distributors thaw headed and gutted halibut, and then fillet or steak it—a process known as “refreshing.”
- Previously frozen halibut cooks about 30 percent faster than fresh, which is why frozen halibut has a reputation for being dry.
- Pacific halibut is an ocean-friendly substitute for Atlantic halibut.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org Email: info@alaskaseafood.org • The Institute promotes the Pacific halibut fishery in addition to other Alaskan seafood products.

International Pacific Halibut Commission

P.O. Box 95009, Seattle, WA 98145, Phone: 206-634-1838, Fax: 206-632-2983, Web Site: www.iphc.washington.edu, Email: info@iphc.washington.edu • The IPHC web site has information on the regulatory aspects of the halibut fishery, including quotas and fishing dates.

THE “CHEEKIEST” OF FISH

Just behind the eye of the halibut lies a delicacy that has been known to fishermen for centuries, and is now increasingly popular with chefs—the halibut cheek. The size of a large scallop, this culinary delight is prized for its sweet flavor and tenderness. Often retained by fishermen, halibut cheeks are primarily bought by restaurants but are also occasionally available at the retail level.



HEALTH ADVISORY
Environmental Defense has issued a consumption advisory for children under 12 years of age due to elevated mercury levels.

See page 127 for the list of Pacific Halibut suppliers.

Herring, Atlantic

Clupea harengus

COMMON NAMES

- Atlantic herring
- Bank herring
- Herring
- Labrador herring
- Mesh herring
- Norwegian herring
- Shore herring
- Split
- Yawling

Many people love eating herring, even though they may not know that they are eating it. Herring are often canned and labeled as “sardines,” but other small oceanic fish are also canned as sardines and there is no requirement to name the species in the can.

This small oceanic fish lives on both sides of the North Atlantic Ocean. In the eastern North Atlantic, herring’s range extends from the Baltic Sea to the Northern Bay of Biscay, and around Iceland. Western North Atlantic herring range from Greenland and Labrador to South Carolina. Atlantic herring appears to have recovered after years of overfishing. Average annual landings in the U.S. are now between 79 and 125,000 MT (174–275 million pounds); landings in 2004 were about 82,000 MT (180 million pounds).

CONSERVATION NOTES

Fishery managers state that the herring population in the Northwest Atlantic appears robust, although there has not been a full assessment since 1998. Some scientists are concerned, however, about the ability of some spawning stocks to sustain current or increased fishing pressure; there is also concern about the pressure that mid-water trawls are exerting on the herring population.

While traditional herring purse seine fisheries have low bycatch, mid-water trawl fisheries may catch both seabirds and marine mammals. No such bycatch, however, has been observed in this fishery. Herring are also an important prey item for seabirds, predatory fishes, and marine mammals. Some research suggests that fishing quotas may be set too high if managers don’t explicitly consider consumption by other predators when assessing the size of the herring population.

A number of herring fisheries have been certified to the Marine Stewardship Council (MSC) standard, although very little certified herring is available in the U.S. Certified fisheries include the North Sea fishery, Thames Blackwater drift net fishery, and the Hastings Fleet pelagic fishery.

IN SEASON

- Fresh herring available June through September, with frozen product available year-round



PRODUCT FORM

FRESH AND FROZEN:

- Whole
- Fillets

Some herring is imported into the U.S., but it is almost entirely in the form of specialty products like pickled and canned herring. These products come primarily from Canada and Norway. Pickled herring is imported from Europe, where herring are smaller and have a flavor more conducive to pickling. When cured, herring takes on the taste of the curing flavors and has a firm texture. Fresh herring has softer texture than the cured or pickled products.

BUYING TIPS

- Herring are delicate fish that bruise easily; check carefully before you buy.
- If you're looking to maximize omega-3 fatty acid content when buying canned herring, look for fish packed in their own oil rather than other oils or water.

A FISH WITH A HISTORY

In the late 19th century, the U.S. east coast fishery developed with the opening of the sardine canning industry and the lobster fishery, which used herring for bait. When mid-water trawl technology reached the herring fishery in the 1940s and 50s, the capacity to catch herring grew tremendously. Coupled with the entry of foreign fishermen into East Coast waters, landings reached 800 million pounds in the late 1960s. With such intense pressure, the fishery crashed in a short time. Fortunately the fishery has since recovered, following years of limited fishing.

See page 129 for the list of Herring suppliers.

Ophiodon elongatus

COMMON NAMES

- Blue cod
- Buffalo cod
- Cultus cod
- Green cod
- Leopard cod
- Lingcod

The roots of this species' name—the Greek *ophis* for snake, *odons* for tooth, and the Latin word *elongatus*, or elongate—provides a fitting description for this odd looking, large-mouthed, toothy fish. The name, lingcod, can be deceiving as lingcod are in the greenling family—not even a relative of “true” cod.

Lingcod support important commercial and recreational fisheries along the Pacific coast of North America, with 178 MT (390,000 pounds) landed commercially in 2004. Since the late 1990s, the popularity of lingcod among anglers in the U.S. has soared and recreational catches have outpaced commercial landings; recreational fishermen landed 290 MT (640,000 pounds) in 2004. Regulations to help rebuild

CONSERVATION NOTES

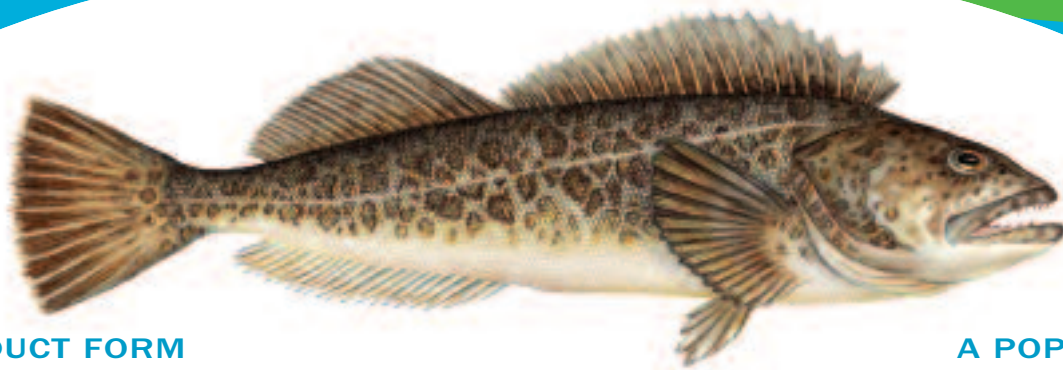
Some lingcod fishermen use bottom longlines—a more habitat-friendly method than trawling, which can damage the sea floor. Protecting habitat is critical for lingcod because they require rocky or reef areas and may live their entire lives in only a few locations. Canadian fishermen mostly use bottom trawls, while the Alaskan fishery only allows bottom longlining (and variations on that technique). Lingcod landings in Washington state, Oregon, and California are largely incidental catch in multi-species fisheries primarily targeting flatfish, sablefish, and rockfish.

Along the U.S. west coast, fishery managers have implemented a number of measures to protect against damage to habitat from trawling. For example, managers have closed large areas that serve as critical habitat for both rockfish and lingcod, and they require fishing gear modifications or prohibitions to keep trawls out of rocky reef habitats. Other management measures on the U.S. west coast include catch limits, limited entry in some sectors of the fishery, trip limits, closed seasons, closed areas to reduce bycatch of overfished species such as rockfish, gear restrictions, and minimum sizes.

A major concern associated with Pacific groundfish fisheries, including the lingcod fishery, is bycatch of rockfish. Many rockfish species are overfished and recovery is a long process given their low reproductive rate and long lifespan. Large catches from recreational fisheries are also a major concern.

IN SEASON

- Available March through November



PRODUCT FORM

FRESH AND FROZEN:

- Headed and gutted
- Fillets
- Steaks

lingcod on the U.S. west coast have reduced commercial fishing in this region. Currently, the majority of lingcod sold in the U.S. market comes from British Columbia.

Lingcod's range extends from Kodiak Island in the Gulf of Alaska to Baja California, Mexico. Lingcod are large, territorial fish, weighing up to 60 pounds. Mature male lingcod display especially sedentary behavior as they guard their territory; it's typical to find males spending their entire life around a single rock or reef.

BUYING TIPS

- The quality of lingcod from bottom longline and hook-and-line vessels is believed to be superior to trawl-caught lingcod.
- The best time to buy lingcod is during the summer and fall, when fishermen in Alaska and British Columbia are targeting lingcod, rather than catching it as bycatch.
- Flesh should be white or green, with many connoisseurs preferring the green flesh.
- It's best to buy lingcod headed and gutted, to best maintain the fish's form. The shelf life of lingcod is shortened once a fillet is taken off the bone.
- Lingcod make a great substitute for halibut, pollock, and any other white fish. The cheeks of lingcod are a delicacy, rivaling those of halibut.

A POPULATION REBUILDING

The U.S. west coast population of lingcod was declared overfished coast-wide in 1999. Fishery managers adopted rebuilding measures in 2000 and a formal plan for rebuilding the population in 2003. The population along the northern portion of the coast has rebuilt to sustainable levels and the southern population appears to be on track for rebuilding. Formal assessments of the status of lingcod in Canadian and Alaskan waters are unavailable, although lingcod in both regions have suffered from long-term declines. Some indicators of improvement exist in these areas in recent years.



Environmental Defense has issued a consumption advisory for children under 12 years of age due to elevated mercury levels.

See page 129 for the list of Lingcod suppliers.

Lobster, American

Homarus americanus

COMMON NAMES

- American lobster
- Canadian lobster
- Maine lobster

The American lobster is not only one of the most popular seafoods in the U.S., but it also comprises one of the most valuable fisheries, generating dockside revenues of \$300 million yearly. This combination of value and popularity is a cause for concern regarding the sustainability of the fishery.

American lobster is a bottom-dwelling marine crustacean that is distributed widely over the continental shelf from the mid-Atlantic to Labrador. It takes five to eight years for American lobster to reach sexual maturity and it can live almost 100 years. In both Canada and the U.S., American lobster is caught in traps. A smaller quantity is caught as bycatch by trawlers.

Nearly all American lobsters are caught shortly after they mature. Since the species grows slowly and matures late, it may be quite vulnerable to unfavorable environmental conditions and overfishing. Catches have been at record highs recently, even

CONSERVATION NOTES

The Atlantic States Marine Fisheries Commission (ASMFC) in the U.S. and the Department of Fisheries and Oceans (DFO) in Canada regulate the fisheries for American lobster. A number of regulatory safeguards are in place to maintain sustainability of the lobster fishery in the U.S. and Canada, including catch limitations on size (carapace length) and sex (“berried” females with extruded eggs must be returned), trap design requirements (e.g., escape ports), and limits on the number of traps used in the fishery.

Concerns about the long-term sustainability of the resource remain. Recently, a majority of landed lobster had barely reached maturity with lobsters generally weighing just over one pound. In addition, it appears that larger male lobsters are becoming scarce. And, of serious concern is a disease that has decimated lobster numbers off Long Island and appears to be moving northward.

Bycatch is another concern of the lobster fishery. While the pots themselves are highly selective, entanglement in gear lines is a cause of mortality for both humpback whales and endangered North Atlantic right whales. The industry is actively engaged with the conservation community and is currently taking steps to address this issue.

IN SEASON

- U.S.: year-round, peaking in the summer and early fall
- Canada: landings peak in May and June and again in December



PRODUCT FORM

FRESH:

- Live

FROZEN:

- Whole cooked
- Raw tails
- Cooked meat
- Cooked claws

though the fishery is considered overfished, with overfishing occurring. In 2004, the American lobster catch in the U.S. was in excess of 34,000 MT (75 million pounds), with the vast majority landed in Maine.

BUYING TIPS

- If you're looking for a deal, the best time to buy is in May, when the Canadian Gulf of St. Lawrence season opens and summer demand has not yet started. After Labor Day is also good because catches in Maine are still decent, and demand from the summer coastal resorts drops off dramatically.
- If you're buying lobsters from Maine in the early summer, be prepared to encounter soft-shell lobsters (also known as shedders), which can have poor meat fill.

WHALE-FRIENDLY LOBSTER GEAR

In an effort to prevent whale mortality while maintaining their livelihood, lobstermen are taking the initiative to work with government and conservation organizations to develop whale-friendly lobster gear. Whales get entangled in, or injured by, the lines between traps that float up to 20 feet above the ocean floor. New technology will keep those lines closer to the bottom where whales are less likely to travel or feed.

ASSOCIATIONS

Maine Lobster Promotion Council

382 Harlow Street, Bangor, ME 04401, Phone: 207-947-2966, Fax: 207-947-3191, Web Site: www.LobsterFromMaine.com, Email: info@LobsterFromMaine.com, Executive Director: Kristen Millar • A state agency, the Maine Lobster Promotion Council is responsible for market development of Maine lobster through promotional and educational activities. The Council is involved in a variety of training programs for foodservice and retail, including proper handling, preparation, and serving of lobster.



Environmental Defense has issued a consumption advisory for children under 12 years of age due to elevated mercury levels.

See page 150 for the list of American Lobster suppliers.

Lobster, Spiny

Panulirus spp.

COMMON NAMES

- Red lobster
- Rock lobster
- Spiny lobster

The terms “rock” and “spiny” lobster are sometimes used interchangeably. Spiny lobster, comprising several species, does not have the characteristic large front claws of the American lobster; it has a spiny, hard shell for protection (hence its name). It may be marketed as warmwater tails (mostly from Caribbean nations, California, or the coasts of Central and South America) or coldwater tails (from Australia, New Zealand, or South Africa). Some populations of these lobsters are overfished while others are very well managed.

Caribbean Spiny Lobster (*Panulirus argus*): The largest fishery for spiny lobster, Caribbean sources comprise about 65 percent of the U.S. spiny lobster market. Almost all U.S. commercial catch comes from the Florida Keys, where levels appear to be steady and management has been effective in maintaining the population. Many populations of Caribbean spiny lobster, however, are heavily fished, especially off the coast of Brazil, and there are significant concerns regarding widespread illegal catch and catch of undersized and egg-bearing lobsters.

West Australian Rock Lobster (*Panulirus cygnus*): The second largest spiny lobster fishery, this lobster comprises about seven percent of the U.S. spiny lobster market.

CONSERVATION NOTES

Spiny lobsters are caught both with traps and by hand. While bycatch is generally not severe, there can be significant mortality of lobsters that are handled poorly or discarded because they are not legal size.

The spiny lobster fishery in Brazil is overfished and poorly managed, and also permits the use of gillnets, which indiscriminately catch other species. Brazil also permits “tail only” landings, which decreases the quality and value of the product, whereas all other fisheries insist on live landings. Both the Western Australian rock lobster fishery and Mexican Baja California red rock lobster fishery are certified as sustainable to the Marine Stewardship Council (MSC) standard. Those sources, along with U.S. rock lobster from Florida are the best options when available.

IN SEASON

- The bulk of the catch is converted to frozen tails so there is a good supply year-round



PRODUCT FORM

FRESH:

- Live

FROZEN:

- Whole (blanched or fully cooked)
- Raw tails and meat

The fishery that supplies this highly sought-after species is certified as sustainable to the Marine Stewardship Council (MSC) standard.

California Spiny Lobster (*Panulirus interruptus*): These lobsters are mostly found between Point Conception, California and Baja California, Mexico, where the population is most dense. There are enough of these lobsters to support a small, well-managed fishery in southern California (U.S.). The Mexican fishery for spiny lobster is certified to the Marine Stewardship Council (MSC) standard.

BUYING TIPS

- With such a pricey product, some less scrupulous suppliers have made fortunes selling excess glaze or meat that has been injected with water.
- Coldwater tails sell for a substantial premium over warmwater tails, so suppliers occasionally try to pass the warmwater tails off as coldwater. Warmwater tails are smooth with a greenish-colored shell with spots, while coldwater tails have a rough shell, with a deep reddish-purple color.
- Large numbers of Caribbean spiny lobsters are caught by divers who separate the tails and hold them on ice. If the boats stay out too long, the result is a mushy textured, inferior product.

THE CLAWLESS CRUSTACEAN

Although missing the claws of their American cousin, connoisseurs barely notice their absence. There are over 40 species of spiny lobster, all of which supply the world with large succulent tails. These species vary considerably in physical appearance but are all considered more social than their clawed relatives, sometimes even sharing dens.

See page 131 for the list of Spiny Lobster suppliers.

Mackerel

COMMON NAMES

Scomber scombrus

- Atlantic mackerel
- Mackerel

Scomberomorus cavalla

- Kingfish
- King mackerel

Scomberomorus maculatus

- Spanish mackerel

Scomber japonicus

- Big-eyed mackerel
- Blue mackerel
- Chub mackerel
- Common mackerel
- Greenback mackerel
- Japan mackerel

Several important members of the Scombridae family swim the waters off the U.S. and are fished commercially: Atlantic mackerel (*Scomber scombrus*), king mackerel (*Scomberomorus cavalla*), Spanish mackerel (*Scomberomorus maculatus*), and chub mackerel (*Scomber japonicus*).

The largest U.S. mackerel fishery, with over 53,000 MT (118 million pounds) landed in 2004, is Atlantic mackerel, which is found in large schools on both sides of the North Atlantic. Caught off the U.S. coast from New Jersey to Maine, mackerel averages one to two pounds. The fishery for Spanish mackerel is much smaller by comparison: Florida fishermen catch over 2,000 MT (five million pounds) in a typical year, with individual fish averaging two to three pounds. Florida also accounts for most of the king mackerel supply in the U.S., with over 2,000 MT (five million

CONSERVATION NOTES

U.S. mackerel fisheries appear to be well managed and sustainable at current catch levels. In the case of Atlantic mackerel, market conditions, rather than size of the resource, usually dictate catch levels.

Mackerel is targeted in a variety of ways: mid-water trawls, gillnets, cast nets, and hook-and-line. Bycatch has not been a major issue in these fisheries because mackerel are pelagic schooling fish caught in the upper level of the water column. Up to 15 percent of Atlantic mackerel are incidentally caught in bottom trawls targeting groundfish; however, this bycatch is landed and accounted for when catch limits are set for the whole fishery. There is also a high bycatch of juvenile mackerel in shrimp fisheries, and this bycatch is discarded. Some estimates equate this bycatch to the total catch for targeted mackerel. Despite this, mackerel populations appear healthy and not overfished.

Before 1995 there was a significant gill net fishery for Spanish and king mackerel in Florida waters. Since that time, a ban on gillnets in this state has resulted in a switch to cast net and hook-and-line fishing gear thereby decreasing catch levels in Florida. The king mackerel fishery in Florida is almost 90 percent hook-and-line fishing.

IN SEASON

- Year-round, although fish caught in the summer and fall have higher oil content



PRODUCT FORM

FRESH AND FROZEN:

- Whole
- Fillets
- Headed and gutted

pounds) landed in 2004. Kings are substantially larger and can grow to 70 pounds, but most of the commercial catch averages five to 20 pounds.

While king and Spanish mackerel account for less than 15 percent of the total U.S. mackerel landings, they are the most commonly caught species off the Southeast coast.

BUYING TIPS

- In the U.S., where most mackerel is landed in high-volume fisheries, the focus is more on quantity than quality, although it is possible to find higher-quality fish from smaller-volume fisheries.
- The best Atlantic mackerel is landed in the fall in trap fisheries off New England. After a summer of heavy feeding, this fish has high oil content and is excellent grilled.
- Like many tuna, if mackerel is handled poorly (lack of ice or refrigeration), histamines can result, leading to a higher risk of scomboid poisoning.

MERCURY IN MACKEREL

Mercury levels in mackerel vary drastically by species. The U.S. Food and Drug Administration (FDA) has issued a joint statement with the U.S. Environmental Protection Agency (EPA) warning women and children (0–12) not to consume any king mackerel due to elevated mercury levels. However, there is no mercury advisory for Atlantic mackerel, a species with one of the highest levels of beneficial omega-3 fatty acids.

HOLY MACKEREL?

Everyone is familiar with the clichéd phrase, “holy mackerel,” made famous by the late Harry Carry during his baseball commentary career. The term, however, predates American baseball as we know it and can be traced back nearly 300 years. The term is a reference to Catholics who, in accordance with their religious guidelines, eat fish rather than red or white meats on Fridays. Mackerel’s cheap market prices led to insults like “mackerel snatcher” toward those who stole this affordable yet delicious seafood item.



Environmental Defense has issued Spanish and king mackerel consumption advisories for adults and children due to elevated mercury levels.

See page 131 for the list of Mackerel suppliers.

Mahimahi (Dolphinfish)

Coryphaena hippurus

COMMON NAMES

- Dolphin
- Dolphinfish
- Dorado
- Mahi
- Mahimahi

Hawai'ian for "strong-strong" (in reference to its great strength as a swimmer), mahimahi often goes by other names, such as dorado in Latin America and dolphin or dolphinfish in the southeastern U.S. But don't be fooled by its Hawai'ian roots; mahi is found globally in tropical and subtropical waters and is available fresh from many sources, within and outside the U.S.

One of the largest fisheries for mahi is off Ecuador, with small-boat, hand-line fishermen landing over 11,000 MT (25 million pounds) in a good year. The U.S. has a relatively small mahi fishery, landing over 1,400 MT (three million pounds) in 2004, two-thirds of which is caught by Hawai'ian fishermen.

The best—and most expensive—mahi comes from the Hawai'ian troll fishery, which has less environmental impact than mahi longline fisheries. While most of

CONSERVATION NOTES

Mahi populations are believed to be stable and healthy due to their fast growth rate, high reproductive capacity, and reproductive maturity beginning at six months. During spawning, female mahi can produce a quarter-million eggs or more.

Mahi is caught off the mainland U.S. coast by pole/troll conducted by small boats in directed fisheries, or in recreational fisheries that have minimal bycatch. The Hawai'ian mahi fishery is split between pole/troll caught and longline (mostly directed at swordfish). The Hawai'ian fleet has low bycatch of sea turtles and seabirds and requires landing of non-target fish species, a requirement that improves monitoring of bycatch.

Significant amounts of mahi are also caught in international waters as bycatch in tuna and swordfish longline fisheries, as well as in tuna purse seine fisheries. These fisheries are responsible for high levels of bycatch of many non-target species.

Mahi appears to be able to withstand a fair amount of fishing pressure; however, mahi is highly migratory and there are no current, long-term stock assessments for the species. With the exception of the U.S. South Atlantic fishery, where a plan has been developed, there are no fishery management plans for mahi anywhere in the world, suggesting that overfishing could be a problem in the future.

IN SEASON

- Available year-round
- Caribbean and Gulf of Mexico supply is most plentiful from April through August
- Central and South American fisheries run November through March
- The Hawai'ian troll fishery runs from March through May and September through November



PRODUCT FORM

FRESH:

- Whole
- Fillets
- Headed and gutted

FROZEN:

- Fillets

these fish are sold to high-end restaurants in Hawai'i, a limited amount is "exported" to the mainland.

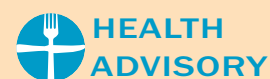
Mahi is a mild, sweet-tasting fish that is very popular in restaurants throughout the U.S.

BUYING TIPS

- Look for brightly colored skin when buying mahi; if color has faded to a dull gray, the fish is past its prime. If you're buying fillets, high-quality meat will still have a pinkish hue.
- When buying fresh mahi, it's best to buy headed and gutted fish for maximum shelf life.
- The best deals on mahi are available in the late fall and early winter when catches off Ecuador and Costa Rica are at their peak.
- Mahi can be a tasty substitute for overfished species such as snapper and grouper.

BIG FISH, VORACIOUS EATER

Mahi gains an average of ten percent of its body weight per day, and in favorable conditions it can grow to three feet or more in its first year—making it one of the fastest-growing fish in the sea. Mahi feed aggressively in pairs, small packs and schools on flying fish, squid and whatever else is most abundant.



Environmental Defense has issued a consumption advisory for children under 12 years of age due to elevated mercury levels.

See page 132 for the list of Mahimahi suppliers.

Mussels (farmed)

COMMON NAMES

Mytilus edulis

- Bay mussel
- Blue mussel

Mytilus galloprovincialis

- Bay mussel
- Mediterranean mussel

Perna canaliculus

- Greenshell
- Greenlip
- New Zealand green mussel

Mussels are cultured in approximately 40 countries around the world, with three species accounting for the bulk of world supply.

Blue Mussels (*Mytilus edulis*): These mussels have a moderate flavor and a firmer texture than clams. The farmed variety has a thinner, darker shell than wild blue mussels and is usually collected at a shell size of two to three inches. Although it is the most commonly farmed mussel species in the U.S., a large proportion of blue mussels are imported from Canada, where mussels are grown on suspended lines.

Mediterranean Mussels (*Mytilus galloprovincialis*): Long a European favorite, these mussels are now grown on the west coast of the U.S. They are usually collected at 2.5–3.5 inches, but can be found in larger sizes. Mediterranean mussels tend to yield about 50 percent meat, significantly more meat than blue mussels. These mussels are all grown on suspended lines.

New Zealand Greenshell Mussels (*Perna canaliculus*): This mussel is about 30 percent larger than a blue mussel. It is usually exported individually frozen (after steaming) on the half shell or as frozen meats, smoked, or other products. All greenshell mussels exported from New Zealand are grown on rope systems.

CONSERVATION NOTES

Farmed mussels receive high rankings from conservation organizations. Individual mussels filter approximately 10–15 gallons of seawater daily to extract plankton for nutrients and, as a result, contribute to improved water quality in coastal areas. No feed or chemicals are used as with other forms of aquaculture. Mussel farmers depend on a clean and healthy environment, as these filter feeders only thrive in top-quality water. Closures of mussel farming areas can occur if testing indicates the presence of harmful algal toxins.

Culturing mussels on suspended ropes in the water column generally has little environmental impact. In some instances, mussels are farmed on the sea bottom and collected by dredging, a method that can cause significant damage to seafloor habitat.

IN SEASON

- Blue mussels: Available year-round
- Mediterranean mussels: Spring through fall
- NZ Greenshell mussels: Available year-round



KidSafe Seafood recommends farmed blue mussels for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

BLUE MUSSELS:

- Live and frozen, both as meats and cooked in the shell; precooked, vacuum-packed are becoming available

MEDITERRANEAN MUSSELS:

- Live and frozen, both as meats and cooked in the shell

NZ GREENSHELL MUSSELS:

- Individually frozen (after steaming) on the half shell, as frozen meats, smoked, or other products; live greenshells are also available in small quantities

BUYING TIPS

- Spawning mussels aren't the best for eating in terms of texture (mushy) and meat yield, and after a mussel spawns its shelf life is greatly reduced.
- Depending on species, time of year, and culture method, a mussel's meat-to-shell ratio ranges from 20 percent in bottom-cultured blue mussels to 50 percent in rope-grown greenshell mussels. Rope-grown mussels tend to have a higher meat-to-shell ratio.
- A mussel isn't necessarily dead if its shell is gaping. To check, immerse the mussel in fresh water; if the shell closes, it is still alive.
- The most important steps in processing mussels are purging to remove sand or grit and sorting to eliminate dead mussels. Some producers also hold mussels in tanks of water that are treated with ultraviolet light, which destroys harmful bacteria, a process known as "depuration."

ASSOCIATIONS

Pacific Coast Shellfish Growers Association (PCSGA)

120 State Ave. NE, PMB #142, Olympia, WA 98501, Phone: 360-754-2744, Web Site: www.pcsga.org, Executive Director: Robin Downey • *The largest shellfish association in North America representing the interests of shellfish growers from British Columbia, Alaska, Washington State, Oregon, California, Mexico, and Hawaii.*

PEI Aquaculture Alliance

101 Longworth Ave., 2nd Floor, Charlottetown, PEI, C1A 5A9, Canada, Phone: 902-368-2757, Web Site: www.aquaculturepei.com

Greenshell.com

Blenheim, New Zealand, Web Site: www.greenshell.com • *Greenshell.com is the promotional arm of the New Zealand Mussel Industry Council, Ltd., and is responsible for promoting New Zealand greenshell mussels.*

A NOTE ABOUT RED TIDE

Red tide is naturally occurring; the result of a "bloom" of a species of microscopic plankton that produce toxins. Shellfish such as oysters, clams and mussels that feed by filtering seawater can accumulate the toxins as they feed. Although the toxins do not kill the shellfish, contaminated shellfish are unsafe for human consumption and can cause a variety of health problems, including paralytic shellfish poisoning (PSP). Local and state government agencies are responsible for routine testing of shellfish beds and promptly close contaminated areas until the shellfish are safe for human consumption.



Paralytic shellfish poisoning (PSP) is caused by eating shellfish contaminated with algae containing harmful toxins. The toxin that causes PSP cannot be destroyed by cooking or freezing.

See page 133 for the list of Mussels suppliers.

Oysters (farmed)

A NOTE ABOUT RED TIDE

Red tide is a naturally occurring phenomenon that is the result of a “bloom” of a species of microscopic plankton that produce toxins. Shellfish such as oysters, clams and mussels that feed by filtering seawater can accumulate the toxins as they feed. Although the toxins do not kill the shellfish, contaminated shellfish are unsafe for human consumption and can cause a variety of health problems, including paralytic shellfish poisoning (PSP). Local and state government agencies are responsible for routine testing of shellfish beds and promptly close contaminated areas until the shellfish are safe for human consumption.

Two species of oyster dominate the U.S. supply: Eastern oysters and Pacific oysters. The taste of oysters is strongly influenced by the characteristics of local waters, and species tend to be marketed by origin. Other species commonly found include the Olympia oyster, the Japanese Kumamoto oyster, and the European flat oyster. Oysters are the most commonly farmed shellfish in the world.

Eastern oyster (*Crassostrea virginica*): Fished and farmed from Atlantic Canada to the Gulf of Mexico, the Eastern represents about 80 percent of U.S. oyster production. Most are collected from the wild, but overfishing, habitat degradation, and disease have driven wild catch levels in some areas to record lows. Farmed Eastern oysters are considered a good environmental choice.

European (flat) oyster (*Ostrea edulis*): This species is sometimes called the Belon oyster, in reference to a once-major production area in France. Disease and pollution have decimated populations, and European production is a small fraction of what it once was. Small farming operations have introduced flat oysters to New England, California, and Washington State.

Kumamoto oyster (*Crassostrea sikamea*): Native to Kumamoto Bay, Japan, this small oyster was introduced to the west coast of North America after World War II. Today, they are farmed from British Columbia to northern California and are relatively expensive due to labor-intensive farming practices.

CONSERVATION NOTES

Oysters are usually farmed in nets, trays, or racks suspended in the water column and are considered good environmental choices. Although farms may use non-native species and there are risks of introducing diseases, many of the environmental issues encountered with other forms of aquaculture are not problems with oyster farming. The oyster is a filter feeder—it filters plankton and may improve local water quality conditions. Farmed oysters do not require supplemental feed, and oyster farming requires little or no chemical use. The collection of oysters by dredging the ocean bottom may be detrimental to seafloor habitat and associated organisms.

IN SEASON

- Available year-round; periodic closure of some oyster beds may occur due to local water conditions



PRODUCT FORM

FRESH:

- Live
- Meat

FROZEN:

- Meat
- Half shell

Olympia oyster (*Ostrea lurida*): The Olympia is found from Alaska to Baja California. Overfishing and pollution have reduced catches to less than one percent of former levels. A few growers in Washington State have had some success farming Olympias, but production remains limited.

Pacific oyster (*Crassostrea gigas*): The Pacific comprises 98 percent of world farmed oyster production. The Pacific oyster is now farmed extensively in Washington State, British Columbia, Europe, and the Pacific Rim. Most growers raise the oysters on the ocean bottom or on trays or ropes suspended in the water column.

BUYING TIPS

- If stored at 36–40° F in a moist environment, oysters can be kept up to two weeks after they are collected. However, shelf life is shorter after spawning in the summer.
- As a rule, Olympia oysters command the highest price, followed by European oysters, Kumamotos, Pacific oysters, and Eastern oysters.
- By law, a live-oyster shipment must include identification of the oysters' origin and collection date; it is illegal to discard this tag sooner than 90 days after delivery.

ASSOCIATIONS

Pacific Coast Shellfish Growers Association

120 State Ave. NE, PMB #142, Olympia, WA 98501, Phone: 360-754-2744, Web Site: www.pcsga.org, Executive Director: Robin Downey • *The largest shellfish association in North America representing the interests of shellfish growers from British Columbia, Alaska, Washington State, Oregon, California, Mexico, and Hawaii.*

British Columbia Shellfish Growers Association

350 (B) Robson Street, Nanaimo, BC V9R 2V5 Canada, Phone: 250-714-0804, Web Site: www.bcsqa.ca, Executive Director: Pamela Parker • *Represents scallop, clam, and oyster growers in the province.*

East Coast Shellfish Growers Association

1623 Whitesville Road, Toms River, NJ 08755, Phone: 732-349-1152, Web Site: www.ecsga.org • *A relatively small association representing oyster and mussel growers. Its web site provides links to a number of nongovernmental associations.*



Oysters may carry the *Vibrio vulnificus* bacterium, a naturally occurring bacterium that is in highest concentrations in summer months, which can be fatal when consumed by people with compromised immune systems. Health officials recommend cooking oysters thoroughly to eliminate any harmful bacteria. **Paralytic shellfish poisoning (PSP)** is caused by eating shellfish contaminated with algae containing harmful toxins. The toxin that causes PSP cannot be destroyed by cooking or freezing.

See page 134 for the list of Oyster suppliers.

Pollock (Alaska)

Theragra chalcogramma

COMMON NAMES

- Alaska pollock
- Pacific pollock
- Pollock
- Walleye pollock
- Whiting

The versatility of pollock is demonstrated in dishes from fish sticks to sushi. This adaptability to many flavors and preparations has made pollock the largest whitefish fishery in the world. Fisheries for Pacific pollock operate on both sides of the Bering Sea—in the Gulf of Alaska and in Russia’s Sea of Okhotsk—with U.S. landings totaling over 1.5 million MT (3.5 billion pounds) in 2004.

Although Alaska pollock can grow to more than 20 pounds, most of the fish landed in the commercial fishery weigh less than three pounds. A member of the cod family, pollock has lean, white flesh that becomes opaque when cooked. A close relative, Atlantic pollock, is fished on both sides of the North Atlantic. Atlantic pollock is larger and has a higher oil content and grayer flesh than the Pacific species. Atlantic pollock is less numerous than its Pacific cousin, as it was previously overfished and

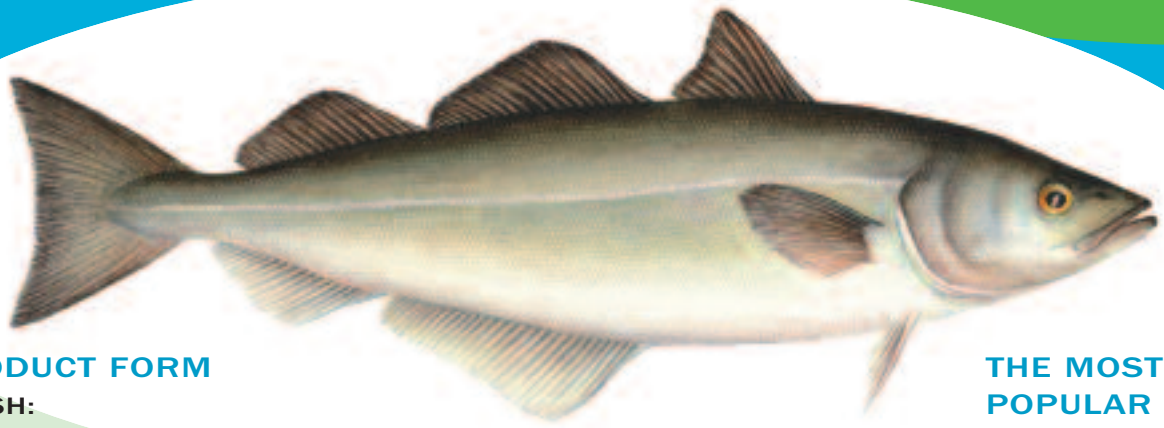
CONSERVATION NOTES

According to the National Marine Fisheries Service, the agency responsible for monitoring pollock populations, numbers of Alaska pollock in the eastern Bering Sea appear to be nearing record levels. Alaska pollock is caught by mid-water trawls, which have no impact on the sea floor. Although bycatch in this fishery is estimated to be around ten percent, all of this incidental catch is counted towards the catch limit. The practice of stripping pollock for roe and discarding the fish is prohibited in the Alaska pollock fishery.

In February 2005, the Bering Sea Aleutian Islands (BSAI) pollock fishery was certified as sustainable to the Marine Stewardship Council (MSC) standard. This fishery is responsible for 93 percent of the total U.S. landings for Alaska pollock. The smaller Gulf of Alaska (GOA) fishery was also certified to the MSC standard in April 2005. Although the primary fisheries are now certified as sustainable, several conservation organizations and scientists remain concerned that current fishing levels significantly reduce an important food source for the endangered Steller sea lion and the northern fur seal. To reduce competition for resources, large near-shore areas around the sea lion rookeries of the BSAI and the GOA are now off-limits to trawling.

IN SEASON

- Available sporadically, generally in early fall and late winter to spring



PRODUCT FORM

FRESH:

- Available, but not common

FROZEN:

- Mostly fillets
- Twice-frozen
- Single-frozen, deep-skinned, or with fat layer intact

often discarded as bycatch in the Atlantic cod fishery. Most Atlantic pollock sold in the U.S. is imported from Canada and Norway.

Most Alaska pollock is sold as either fillets or as surimi (imitation crab). It's also the fish most often used in retail breaded and battered fish items. A very mild-tasting fish, high-quality Alaska pollock produces an excellent, moist fillet comparable to sole.

Pollock in Russia's sector of the Bering Sea is overfished, with catches declining significantly over the past decade.

BUYING TIPS

- The highest-quality fillets are frozen at sea but are generally priced the same as fillets frozen by Alaska shore plants.
- Removing the fat layer results in a whiter fillet that more closely resembles cod. This also means a lower meat yield, so prices are generally higher for deep-skinned fillets.
- The quality of pollock-derived imitation seafood varies widely. Less expensive products may include cornstarch and have high water content, with correspondingly less fish content.

THE MOST POPULAR FISH

The Alaska pollock fishery accounts for the largest supply of consumable fish in the world with annual landings of over 2,721,000 MT (three billion pounds). While European markets tend to favor higher quality pollock (single-frozen whole blocks), American consumers have shown their preference for the lower priced double-frozen minced fish blocks. The fast food industry has also taken advantage of the low price, mild flavor, and wide appeal of pollock; most fried fish sandwiches in America are Pacific pollock.

ASSOCIATIONS

At-Sea Processors Association

4039 21st Avenue West, Suite 400, Seattle, WA 98199, Phone: 206-285-5139, Fax: 206-285-1841, Web Site: www.atsea.org, Email: apa@atsea.org • *The At-Sea Processors Association represents the interests of the large vessels that catch and process Alaska pollock. Its web site also contains useful information about Alaska pollock.*

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org • *The Institute promotes all major Alaska seafoods, including pollock.*



Environmental Defense has issued a consumption advisory for children under 12 years of age due to elevated PCB levels.

See page 135 for the list of Pollock suppliers.

Sablefish (wild Alaska & British Columbia)

Anoplopoma fimbria

COMMON NAMES

- Black Cod
- Butterfish
- Candlefish
- Coal cod
- Coalfish
- Sablefish

You might know sablefish by a few different names, but don't be fooled. Sablefish is not a member of the cod family, even though it is commonly referred to as black cod. It is also called butterfish—in reference to its smooth, rich texture—but it's not true butterfish either. Instead, sablefish belongs to the family, *Anoplopomatidae*, which includes only sablefish and skillfish.

Sablefish is found from central Baja California to the eastern Bering Sea, with about 75 percent of landings taken off Alaska. Japan is a major importer of sablefish (more than 50 percent of the U.S. catch is exported to Japan) and pays a premium price for this highly desirable fish. In recent years, however, more U.S. consumers have begun to appreciate its unique flavor. *Kasu cod*, or grilled sablefish marinated in

CONSERVATION NOTES

The Alaska sablefish fishery is managed by the North Pacific Fishery Management Council (NPFMC), which has established an annual individual fishing quota (IFQ) system to ensure that the sablefish fishery remains sustainable. Canada manages its sablefish fishery in a similar manner. The North Pacific population is also subject to regular stock assessments to assist in quota management.

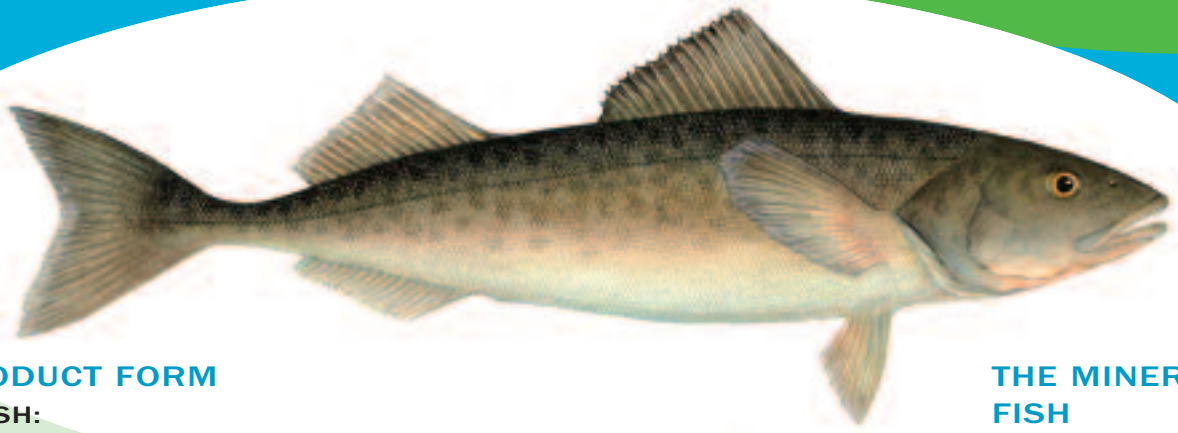
Sablefish from Alaska and British Columbia receive high marks from conservation organizations, since these fisheries are considered well managed and their populations appear healthy. In fact, the North Pacific sablefish fishery was certified as sustainable to the Marine Stewardship Council (MSC) standard in May 2006.

Other West Coast sablefish fisheries do not receive such high marks, due to management concerns and fishing overcapacity. In addition, many of these fisheries use trawl gear to catch sablefish, which is damaging to the seafloor. Fortunately, the majority of sablefish landed in the U.S. is caught in the well-managed Alaska fishery and other states are moving towards a quota system.

Sablefish is now also farmed in British Columbia. There are significant concerns over the environmental impacts of farming carnivorous fish species, such as sablefish and salmon, in coastal net pens.

IN SEASON

- February to mid-November



PRODUCT FORM

FRESH:

- Headed and gutted
- Steaks
- Fillets

FROZEN:

- Headed and gutted

VALUE ADDED:

- Vacuum-packed kasu cod fillets
- Cold-smoked fillets

sake and leeks, is making its way into U.S. restaurants. Cold-smoked sablefish has also become a popular delicacy.

Commercial sablefish fisheries in the U.S. and Canada use trawls, longlines, and traps, with 80 percent landed by longline fishermen.

BUYING TIPS

- Fish caught off Alaska tend to be much larger (average five to seven pounds) than those from the West Coast (average two to three pounds).
- Longliners bleed and freeze fish at sea, resulting in a high-quality, expensive product.
- Canadian trap-caught sablefish tends to be relatively large and very high quality.
- Sablefish from small trawlers is rarely bled and is prone to bruising, so it's priced lower.

ASSOCIATIONS

Canadian Sablefish Association

406-535 Howe Street, Vancouver, BC, Canada, V6C 2Z4, Phone: 604-915-9117, Fax: 604-638-0116, Web Site: www.canadiansablefish.com • An association of Canadian sablefish license holders, promoting wild sablefish.

Alaska Seafood Marketing Institute

311 N. Franklin St., Suite 200, Juneau, AK 99801-1147, Phone: 800-478-2903, Web Site: www.AlaskaSeafood.org, Email: info@AlaskaSeafood.org • Provides information, promotional materials and recipes, and a directory of Alaskan seafood suppliers, including sablefish suppliers.

Pacific Coast Federation of Fishermen's Associations (PCFFA)

P.O. Box 29370, San Francisco, CA 94129, Phone: 415-561-5080, Fax: 415-561-5464, Web Site: www.pcffa.org, Email: fishlifr@aol.com • A federation of port and fishermen's associations from San Diego to Alaska.

THE MINERAL FISH

Fishing for sablefish has been recorded back to the Makah Indians who fished for this Alaskan species with kelp lines and hemlock hooks. Sablefish provides an ample source of nutrition; highly polyunsaturated fats in sablefish make it a good choice for low cholesterol diets. Sablefish also provides a great source of calcium, copper, iodine, iron, magnesium and phosphorus.



Environmental Defense has issued a consumption advisory for children under six years of age due to elevated mercury levels.

See page 136 for the list of Sablefish suppliers.

Salmon, Chinook (wild Alaska & British Columbia)

Oncorhynchus tshawytscha

COMMON NAMES

- Chinook salmon
- King salmon
- Spring salmon

Chinook salmon, found from the Yukon River in Alaska to central California, is the largest of the five Pacific species. Also known as “king” salmon, this giant averages 11 to 18 pounds, though it can grow substantially larger.

Chinook commands the highest price of the five species, sought after for its high oil content (which varies by region). The amount of oil is directly related to the distance the salmon has to swim to spawn—the greater the distance, the greater its oil content. Yukon River king salmon, for example, may swim 2,000 miles in 60 days (over 33 miles per day!) to reach its spawning ground in Canada. When caught in the sea before entering the river, this salmon can have as much as 25 percent oil content, which makes for extremely rich meat.

Trollers (hook-and-line) catch the majority of chinook, but gill-netters also catch a significant amount.

CONSERVATION NOTES

Although a number of populations of chinook in California, Oregon and Washington State are threatened with extinction, others are in very good shape. Population declines in those states can be attributed to habitat loss, yearly shifts in weather conditions, and intense fishing pressure.

One of the biggest issues concerning salmon management is that, during their time at sea, various species and populations of salmon mix. Fishermen catching salmon at sea may inadvertently catch a species from a run considered threatened or endangered.

In Alaska, all chinook salmon runs are in good shape with healthy populations. All wild Alaska salmon has been certified as sustainable to the Marine Stewardship Council (MSC) standard. The king salmon fishery in California and wild salmon fisheries in British Columbia are currently undergoing assessment for certification to the MSC standard.

IN SEASON

- May through September
- Alaskan troll fishery is open through winter providing year-round availability



PRODUCT FORM

FRESH AND FROZEN:

- Whole, headed and gutted
- Steaks
- Fillets
- Smoked

BUYING TIPS

The most important thing to keep in mind when buying wild salmon is that no matter how well fishermen and processors handle their fish, there will still be major quality differences due to natural variability. The key is not to buy based solely on species (all chinook is not created equal), but to learn about specific runs and their characteristics so you can find the perfect salmon for your needs.

- King is graded under 7, 7-11, 11-18, and 18 up
- King salmon has skin color grades: 'brite', 'blush', or 'redskin'

RETURN OF THE [YUKON] KING

June 2005 saw the return of king salmon from the Yukon River to the U.S. domestic market, after thirty years of almost total export to Japan; however, only a small portion is destined for the fresh market. Yukon kings have about 10 percent more oil content than kings from the Copper River, making them a highly sought-after product.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org

BC (British Columbia) Salmon Marketing Council

1100-1200 West 73rd Avenue, Vancouver, BC Canada V6P 6G5, Phone: 604-267-3030, Fax: 604-266-3097, Web Site: www.bcsalmon.ca, Email: bcsmc@bcsalmon.ca

California Salmon Council

P.O. Box 2255, Folsom, CA 95763, Phone: 916-933-7050, Fax: 916-733-7055, Web Site: www.calkingsalmon.org, Email: info@calkingsalmon.org

See page 137 for the list of Wild Salmon suppliers.

Salmon, Chum (wild Pacific)

Oncorhynchus keta

COMMON NAMES

- Chum salmon
- Dog salmon
- Keta salmon

Chum salmon has the widest geographic range of all Pacific salmon, with runs in Japan, Russia, and along the Pacific coast of North America from Washington state to Kotzebue, Alaska (north of the Arctic Circle). Japan is home to the world's largest chum salmon fishery; annual catches can vary by 25 percent, but in a good year, Japan catches 136,000–227,000 MT (300–500 million pounds), all of which originate in hatcheries. The second-largest chum fishery—the Alaskan fishery—produces about 85 percent of the U.S. chum catch (the rest is caught in Washington State). In the U.S. chum is the third largest salmon fishery, with landings over 49,000 MT (110 million pounds) in 2004.

The challenge with chum salmon is not in finding it, but in getting what you pay for. The skin color, flesh color, and oil content of chum vary much more than other salmon species. This is because chum spawns close to the ocean, which means it does not build up a large quantity of oil, so the quality of its flesh can change dramatically in a short time. The highest-quality chum salmon is called “silver brite,” referring to its bright silver skin color (not to be confused with coho, which is often called “silver”).

The northern Japanese hatchery-based fishery is run by a cooperative that uses fish traps, which minimize handling and produce a very high-quality product.

CONSERVATION NOTES

Although many salmon stocks on the Pacific Coast are threatened with extinction, others are in very good shape. Some chum salmon runs in Oregon and Washington State are currently listed as threatened under the U.S. Endangered Species Act. Historically, chum were found as far south as northern California, yet habitat loss and degradation led to their extinction from California and parts of Oregon.

As with other species of salmon, better habitat conditions in Alaska support healthy populations. All wild Alaska salmon has been certified as sustainable to the Marine Stewardship Council (MSC) standard, and wild salmon fisheries in British Columbia are currently undergoing assessment for certification.

IN SEASON

- Late June through September



KidSafe Seafood

recommends wild chum salmon for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH AND FROZEN:

- Whole, headed and gutted
- Steaks
- Fillets
- Smoked
- Canned

Chum, also referred to as “dog” or “keta” salmon, averages about eight pounds and is caught mostly by gill nets or purse seines.

BUYING TIPS

The most important thing to keep in mind when buying wild salmon is that no matter how well fishermen and processors handle their fish, there will still be major quality differences due to natural variability. The key is not to buy based solely on species (all chum is not created equal), but to learn about specific runs and their characteristics so you can find the perfect salmon for your needs.

- Chum is graded 2–4, 4–6, 6–9, and 9 up.
- Chum skin color grades: ‘brite’, ‘semi-brite’, ‘dark’
- Flesh color can vary for chum salmon depending on capture location and age.
- Chum salmon have lower oil content than other species of Pacific salmon.

WHY CHOOSE CHUM?

Chum salmon can be the best value on the market, if you find it at just the right time when its skin is bright and meat is deep red. Most chum is sold in supermarkets, although frozen chum portions can be purchased wholesale. Chum has a mild taste and is perfectly suited for grilling on a barbecue.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org • *The Institute promotes all major Alaska seafoods, with a special emphasis on salmon.*

BC (British Columbia) Salmon Marketing Council

1100-1200 West 73rd Avenue, Vancouver, BC Canada V6P 6G5, Phone: 604-267-3030, Fax: 604-266-3097, Web Site: www.bcsalmon.ca, Email: bcsmc@bcsalmon.ca • *The BC Salmon Marketing Council provides information about and promotional materials for wild British Columbia salmon.*

California Salmon Council

P.O. Box 2255, Folsom, CA 95763, Phone: 916-933-7050, Fax: 916-733-7055, Web Site: www.calkingsalmon.org, Email: info@calkingsalmon.org • *The California Salmon Council promotes troll-caught wild king salmon.*

See page 137 for the list of Wild Salmon suppliers.

Salmon, Coho (wild Alaska)



Oncorhynchus kisutch

COMMON NAMES

- Coho salmon
- Medium Red
- Silver salmon

Also known as “silver” salmon, coho is caught from Oregon to Alaska, mostly by trollers and gill-netters. The coho supply is the second lowest of any wild salmon species, after chinook. In most years, coho accounts for less than 10 percent of U.S. wild salmon catches, with landings of 13,000–18,100 MT (30–40 million pounds) per year.

Coho salmon is less expensive than chinook or sockeye, but is still considered to be of quite high quality. Among the highest-quality coho in the market are troll-caught, frozen-at-sea fish. Good-quality coho should have bright, silvery skin and

CONSERVATION NOTES

Coho from central and northern California, southern Oregon and the Oregon coast are all listed as either “threatened” or “endangered” under the U.S. Endangered Species Act. In addition, a number of populations in Washington State are under consideration for listing as threatened species. The poor condition of these populations is largely due to severe habitat loss and degradation.

Coho salmon are particularly susceptible to the impacts of human activity, and have been the salmon species most vulnerable to external habitat pressure. Coho tend to spawn far upriver and prefer tributaries to main waterways, leaving them vulnerable to habitat loss due to dam construction and water diversion. Fortunately, about half of the natural range of coho is found in Alaska, where habitat is still in relatively good condition and capable of supporting healthy populations.

Although directed fisheries for coho no longer exist in the U.S. outside of Alaska, coho are still caught as bycatch in other fisheries. This incidental catch puts additional pressure on already endangered runs; fishery managers are working to implement measures to limit coho bycatch.

None of the populations of coho in Alaska are threatened with extinction. All wild Alaska salmon has been certified as sustainable to the Marine Stewardship Council (MSC) standard, and wild salmon fisheries in British Columbia are currently undergoing assessment for certification.

IN SEASON

- July through October



KidSafe Seafood

recommends wild coho salmon for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH AND FROZEN:

- Whole, headed and gutted
- Steaks
- Fillets

orange-red flesh, although the skin color of gill net-caught coho (especially from the West Coast) is more variable. Coho is slightly smaller than chum salmon, averaging about seven to eight pounds.

BUYING TIPS

The most important thing to keep in mind when buying wild salmon is that no matter how well fishermen and processors handle their fish, there will still be major quality differences due to natural variability. The key is not to buy based solely on species (all coho is not created equal), but to learn about specific runs and their characteristics so you can find the perfect salmon for your needs.

- Coho is graded 2-4, 4-6, 6-9, and 9 up.
- Coho skin color grades: 'brite', 'blush', 'redskin'
- Coho is very similar to king salmon in color and texture; the flesh of coho is more orange than red, and the flesh is a bit firmer than the flesh of king salmon.

A PERFECT SHADE OF RED

Coho that has just started to turn reddish is referred to as "blush" and may sell at a discount, although it can still be high quality (and quite red). Coho that is fully pigmented is referred to as "redskin" (not to be confused with red, or sockeye, salmon). Redskin sells at a discounted price because its skin turns a less-desirable, reddish hue as well.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site : www.alaskaseafood.org, Email: info@alaskaseafood.org

BC (British Columbia) Salmon Marketing Council

1100-1200 West 73rd Avenue, Vancouver, BC Canada V6P 6G5, Phone: 604-267-3030, Fax: 604-266-3097, Web Site : www.bcsalmon.ca, Email: bcsmc@bcsalmon.ca

Pacific Coast Federation of Fishermen's Associations (PCFFA)

P.O. Box 29370, San Francisco, CA 94129, Phone: 415-561-5080, Fax: 415-561-5464, Web Site: www.pcffa.org, Email: fishlifr@aol.com

See page 137 for the list of Wild Salmon suppliers.

Salmon, Pink (wild Alaska)



Oncorhynchus gorbuscha

COMMON NAMES

- Humpback salmon
- Pink salmon

Pink salmon are the smallest of the five wild Pacific species—averaging between two and six pounds—but they are the most abundant (found in Russia and Alaska). In a good year (pink salmon populations are usually higher in odd-number years), more than half of the U.S. commercial wild salmon catch is pink salmon, with landings at or above 136,000 MT (300 million pounds) per year. Because pinks return in very large volumes over a short period, most is processed quickly through canning or freezing. Only a limited volume is sold fresh.

Pink has a paler meat color than other species and a more delicate trout-like texture. As a rule, pink caught in Russian waters has redder flesh than North American pink.

Fresh or frozen pink salmon may be inexpensive, but its quality is often highly variable. Before spawning, pink salmon develops a pronounced “hump,” its skin turns dark, and its meat quality deteriorates.

CONSERVATION NOTES

Although many salmon stocks on the Pacific Coast are threatened with extinction, currently none of the pink salmon runs are listed as threatened or endangered, although fewer than half of the populations in Washington State are considered healthy.

Like sockeye and chum salmon, the majority of pink is found in Alaska, which has better habitat than the salmon runs in the lower 48 states. In addition, pink salmon spawn relatively close to shore; so upstream development and habitat loss have had little effect on their populations. All wild Alaska salmon has been certified as sustainable to the Marine Stewardship Council (MSC) standard, and wild salmon fisheries in British Columbia are currently undergoing assessment for certification.

IN SEASON

- July through August



KidSafe Seafood

recommends wild pink salmon for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH AND FROZEN:

- Whole, headed and gutted
- Whole sides
- Smoked
- Canned (majority)

BUYING TIPS

The most important thing to keep in mind when buying wild salmon is that no matter how well fishermen and processors handle their fish, there will still be major quality differences due to natural variability. The key is not to buy based solely on species, but to learn about specific runs and their characteristics so you can find the perfect salmon for your needs.

- Pink is graded 2–4, 4–6, 6–9, and 9 up.
- Pink skin color grades: 'brite', 'watermarked', 'dark'
- Pink salmon have a low to moderate oil content, higher than chum, but lower than other Pacific salmon species.
- Pink salmon can be identified by their rose-colored flesh, different from the reds and oranges of other species.

SEA LICE

Although sea lice are naturally occurring among wild salmon populations, they can be a major problem at salmon farms where they multiply rapidly. The placement of salmon farms in or near wild salmon runs creates an opportunity for lice from the farms to spread to wild populations. Lice are a threat to pink and chum salmon populations as these species are smaller than other salmon species when they go to sea, so even a single louse can spell disaster.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org • Promotes major Alaska seafoods, with an emphasis on salmon. The web site contains useful information, including recipes, promotional materials, and a directory of suppliers.

BC (British Columbia) Salmon Marketing Council

1100-1200 West 73rd Avenue, Vancouver, BC Canada V6P 6G5, Phone: 604-267-3030, Fax: 604-266-3097, Web Site: www.bcsalmon.ca, Email: bcsmc@bcsalmon.ca • Provides information and materials for wild British Columbia salmon.

See page 137 for the list of Wild Salmon suppliers.

Salmon, Sockeye (wild Pacific)



Oncorhynchus nerka

COMMON NAMES

- Blueback salmon
- Red salmon
- Sockeye salmon

The sockeye fishery is the second largest—and most valuable—wild salmon fishery in North America. While sockeye is caught commercially from Russia to the Columbia River, about 75 percent of the global catch comes from Alaskan waters, where it is caught by gill net and purse seine fishing boats. The Bristol Bay sockeye run in western Alaska, the largest single sockeye fishery in the world, produces more than half of Alaska's total catch in a few short weeks each July.

Sockeye is favored for its bright red meat color and high oil content. When purchasing sockeye, however, it is best to know its exact source (Bristol Bay, Frasier River, Copper River, Chignik, etc.) because salmon, like wine, varies greatly depending on region and production. In general, the farther away from its natal river the fish is caught, the better its quality will be (as oil content will be higher).

CONSERVATION NOTES

Although many salmon stocks along the Pacific Coast are threatened with extinction, others are in very good shape. Most sockeye populations are healthy, with only two runs listed as either threatened or endangered under the U.S. Endangered Species Act. The geographic range of sockeye populations does not extend as far south as other salmon species, where the majority of habitat degradation to spawning areas has occurred. In fact, over 95 percent of the sockeye catch in the U.S. comes from Alaska.

All wild Alaska salmon has been certified as sustainable to the Marine Stewardship Council (MSC) standard, and wild salmon fisheries in British Columbia are currently undergoing assessment for certification.

IN SEASON

- May through September, peaks in July



PRODUCT FORM

FRESH AND FROZEN:

- Whole, headed and gutted
- Steaks
- Fillets
- Canned
- Smoked

BUYING TIPS

The most important thing to keep in mind when buying wild salmon is that no matter how well fishermen and processors handle their fish, there will still be major quality differences due to natural variability. For example, a sockeye caught in Bristol Bay Alaska will be smaller and have less oil than a sockeye caught off Central Alaska's Copper River. The key is not to buy based solely on species, but to learn about specific runs and their characteristics so you can find the perfect salmon for your needs.

- Sockeye is graded 2-4, 4-6, 6-9, and 9 up.
- Sockeye skin color grades: 'brite', 'blush', 'redskin'

SEEING RED

Sockeye salmon has a very distinct bright red flesh that makes it ideal for sale in many forms. Sold fresh, the oil-rich sockeye can fetch high prices and is the preferred fresh salmon of many consumers. Its bold color also makes the fish good for canning as it retains its characteristic red hues better than other species.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org Email: info@alaskaseafood.org

BC (British Columbia) Salmon Marketing Council

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Pacific Coast Federation of Fishermen's Associations (PCFFA)

P.O. Box 29370, San Francisco, CA 94129, Phone: 415-561-5080, Fax: 415-561-5464, Web Site: www.pcffa.org, Email: fishlifr@aol.com

See page 137 for the list of Wild Salmon suppliers.

Sanddab

Citharichthys sordidus

COMMON NAMES

- Melgrim
- Mottled sanddab
- Soft flounder

Sanddab—along with flounder, sole, turbot, plaice, and halibut—is a type of flatfish found along the U.S. west coast. Of the four sanddab species in the Pacific, *C. sordidus* is the largest. They commonly grow to 25 cm long, although some may reach 40 cm. The species ranges from the eastern Gulf of Alaska to Baja California, Mexico. Compared to other flatfishes, Pacific sanddabs mature relatively quickly (2–3 years) and have a shorter lifespan (10–13 years). These lifecycle characteristics can be an asset in helping a population recover from, or protect against, fishing pressure and other factors.

Pacific sanddabs prefer sandy bottom habitats less than 150 meters deep, although they are known to inhabit waters as deep as 500 meters. Fishermen off the U.S. west coast target this species and also catch them as bycatch in the commercial bottom trawl fishery. Now that Washington State and California prohibit bottom trawling in state waters, Pacific sanddabs are caught either in state waters off Oregon or in federal waters off all three West Coast states. Overall, catches of flatfish in the West Coast trawl fishery are at their lowest levels since 1950 due to strict restrictions on the fishery to protect overfished rockfish.

CONSERVATION NOTES

Very little is known about the biology and status of Pacific sanddabs. Fishery biologists have not assessed the abundance of Pacific sanddabs, or the abundances of eight of the twelve other managed flatfish species in the West Coast flatfish fishery. With landings relatively stable, fishery managers have assumed that the fishery is operating at a sustainable level.

Incidental catch of rockfishes in the West Coast groundfish fisheries is a serious concern as rockfishes are severely depleted in that region. Because they mature late and are long lived, rockfish species are extremely slow to recover from overfishing. Consequently, fishery managers have reduced allowable catches of flatfish and many areas are now closed to bottom trawling.

IN SEASON

- Available year-round



PRODUCT FORM

FRESH:

- Whole
- Headed and gutted
- Dressed (head-on, boneless)

FROZEN:

- Headed and gutted
- Dressed (head-on, boneless)
- Skinless fillet

BUYING TIPS

- The quality of all flatfish, including sanddabs, varies greatly; the highest-quality fillets should have uniform color and no bruising.
- Sanddabs are an ocean-friendly alternative to Atlantic flounders.

BONY MESS OR TASTY TREAT?

The Pacific sanddab has an outstanding nutty flavor and moist texture, it is plentiful on the West Coast, and is easy to catch. Why, then, is this seemingly amazing fish not on the menu of every seafood-selling restaurant in the country? The slender body and low weight paints a bony and messy picture. However, if the feather bones (the sets of bones on both sides of the fish) are trimmed prior to cooking, the result is a fairly simple-to-eat flatfish. The only job left for the table is lifting the top fillet, removing the central set of bones and enjoying a boneless meal.

ASSOCIATIONS

Pacific Coast Federation of Fishermen's Associations (PCFFA)

P.O. Box 29370, San Francisco, CA 94129, Phone: 415-561-5080, Fax: 415-561-5464, Web Site: www.pcffa.org, Email: fishlifr@aol.com • A federation of port and fishermen's associations from San Diego to Alaska, assuring fishermen's rights and fighting for the survival of commercial fishing as a way of life.

See page 139 for the list of Sanddab suppliers.

Sardines, Pacific

Sardinops sagax

COMMON NAMES

- Blue pilchard
- Brisling
- Herring
- Pacific sardine
- Pilchard
- Sardine
- Smig
- Sprat

The Cannery Row of John Steinbeck may be gone, but sardines are back. In the 1950s, the Pacific sardine population collapsed after having supported the largest fishery in the western hemisphere. At the time, the collapse was believed to be a consequence of overfishing. However, recent research suggests that fishing only compounded the problem, and that the crash was primarily caused by a natural 50-year cycle in oceanic conditions whereby sardine populations give way to anchovies. Current management of the fishery ensures that the species will never be fished so heavily again.

The term “sardine” refers to a number of small fish that are part of the herring family, with over 20 species marketed worldwide. The Pacific sardine, which is fished from Mexico to British Columbia, is used for everything from fish bait and fishmeal to fresh or canned fish for human consumption. Close to 90,000 MT (200 million pounds) of Pacific sardines were landed in 2004, an increase of almost 25 percent over 2003. In California, fresh sardines are also finding favor with some gourmet chefs and consumers. This little fish matures quickly and spawns several times a year. Today, sardine populations on both U.S. coasts are healthy, although, strictly speaking, the “sardines” caught on the East Coast are in fact herring (*Clupea harengus*).

Sardines are rich in calcium, protein, iron, potassium, phosphorus, and omega-3 fatty acids. Canned sardines can be packed in a variety of oils, although they are

CONSERVATION NOTES

Populations of the small, plankton-feeding, sardine species are highly variable because they are dependent on ocean conditions. Recent ocean conditions have been perfect for sardines, and, as a result, populations in many regions along both U.S. coasts are high. Regulators consider the Pacific sardine population to be at “high abundance” with no overfishing. Sardines are caught by gill net, seine, and mid-water trawl fishing vessels. For Pacific sardines, there is a limited entry of mostly small vessels targeting the species.

The Gulf of California sardine fishery is currently undergoing assessment for certification to the Marine Stewardship Council (MSC) Standard.

IN SEASON

- Available year-round, but most are caught in the summer when oil content is highest



KidSafe Seafood

recommends sardines for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH:

- Whole

FROZEN:

- Whole
- Fillets

ALSO AVAILABLE:

- Canned
- Smoked

now rarely found packed in expensive fish oil; soybean, olive and vegetable oils are more common.

BUYING TIPS

- Fresh sardines can be tricky to buy, since the fish are very perishable and typically are not handled with the utmost care. However, if you can find them, fresh sardines are a sheer culinary delight.
- Steer clear of sardines with red eyes and reddening around their gill plate; both the eyes and the area around the gills should be clear.
- Oil content and flavor vary widely during the year—oil content of Pacific sardines can fluctuate between six and 20 percent. The fattest fish are usually found in August and September.

NOT ONLY IN A CAN

Most Americans have only been exposed to sardines in their canned form, yet cultures from around the world have long been appreciating the distinct flavors and health benefits of these fish when purchased fresh and whole. Pacific sardines can reach up to 14 inches in length and weigh one pound each, although their average size is 1/3 lb and about nine inches in length. Cooked whole, this fish lends itself well to grilling.

See page 139 for the list of Sardine suppliers.

Scallops, Bay & Sea

COMMON NAMES

Bay

- Bay scallop
- Cape scallop
- Cape Cod scallop
- China bay scallop

Sea

- Scallop
- Sea scallop

Usually labeled as either bay or sea scallops, there are actually a number of scallop species available on the U.S. market. True bay scallops (*Argopecten irradians*) from New England remain in very short supply; about eight MT (17,000 pounds) of wild bay scallop meat was landed in 2004, compared to landings (U.S. only) in excess of 29,000 MT (64 million pounds) for sea scallops.

Bay scallops: The vast majority of *A. irradians* consumed in the U.S. are farmed in China where the true bay scallop was introduced in the late 1980's. Smaller scallops are often marketed as bay scallops, a practice that allows producers to cash in on the cachet of the true bay scallop—a sweet, nutty-tasting scallop that is produced in very limited quantities in New England and is always sold fresh.

Sea scallops: Most sea scallops (*Placopecten magellanicus*) sold in the U.S. are wild-caught by boats that use dredges. The largest single fishery for sea scallops is in the northeast Atlantic from Canada to Virginia. Cultured sea scallops (*Argopecten purpuratus*) from Chile and Peru are also entering the U.S. market.

CONSERVATION NOTES

Wild sea scallops are dredged primarily off cobbled and sandy seafloors, leveling structural habitat and dragging up large amounts of other bottom-dwelling species such as monkfish and cod. The northeast U.S. and Canadian population is healthy and appears to be increasing; however, the mid-Atlantic population is overfished and scallops from this fishery should be avoided.

Atlantic calico scallops are currently overfished and are caught by dredges that damage fragile seabed habitats. Atlantic calicos are often sold as bay scallops; check the label to be sure they are indeed the more numerous bay scallops.

Scallops farmed on suspended lines have the least environmental impact. Scallops farmed on the seafloor, however, are often vacuum-dredged—a process that greatly disrupts the seabed and kills or injures associated bottom-dwelling organisms. In addition, the ecological impact of introducing non-native scallops, such as bay scallops farmed in China, has not been adequately studied.

IN SEASON

- Sea scallops: Available year-round, peaking from late spring to early fall
- Bay scallops: October through May, peaking in the fall



KidSafe Seafood

recommends bay scallops for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH:

- Whole adductor muscle

FROZEN:

- Whole adductor muscle
- Half shell with attached roe (coral)

Other available species: Off Alaska, fishermen dredge for the weathervane scallop (*Patinopecten caurinus*), a sea scallop with annual catches of about 2,200 to 4,500 MT (five to ten million pounds). The calico scallop (*Argopecten gibbus*), is caught in very limited quantities in the southeastern U.S. and is even smaller than the bay scallop. Calico scallop populations have almost collapsed from fishing pressure, and dredging for calicos has disrupted extensive amounts of seafloor habitat.

BUYING TIPS

- Judging by the number of menus offering diver scallops, one would think thousands of individuals catch sea scallops by hand, yet less than 45 MT (100,000 pounds live weight) of diver-caught scallops were caught in 2002.
- The term “diver scallop” is often used to identify a scallop that has not been treated with sodium tripolyphosphate (also referred to as dry scallop). Phosphate abuse has long been a characteristic of the scallop business, where even dry scallops may be given a quick wash in tripolyphosphate.
- Avoid buying sea scallops in late spring, after they have spawned. Spawning causes the adductor muscle to soften, become discolored, and easily shed moisture.

SKATE OR SCALLOP?

In the past, skate wings were sometimes sold as scallops, with cookie-cutter devices used to remove scallop-shaped pieces of flesh. Skates are frequent victims of bycatch in trawl fisheries, and like the practice of shark finning, wing removal ensures that the animal cannot be returned to the ocean in a survivable condition. Like sharks, skates live long and grow slowly, making them vulnerable to overfishing, so additional fishing pressure for imitation scallops should be avoided.



HEALTH ADVISORY

Paralytic shellfish poisoning (PSP) is caused by eating shellfish contaminated with algae containing harmful toxins. The toxin that causes PSP cannot be destroyed by cooking or freezing. Ask your supplier about routine testing of products.

See page 140 for the list of Scallop suppliers.

Shrimp (farmed U.S.)

Shrimp is the most consumed seafood in the U.S. In 2003, Americans consumed about four pounds of shrimp per capita, and in 2004, shrimp imports accounted for over 34 percent of the \$11.2 billion in U.S. seafood imports. To fill this burgeoning demand, U.S. shrimp buyers have had to rely in large measure on imported product, primarily from farming operations in Southeast Asia and Latin America.

A growing number of U.S. shrimp farmers are succeeding in developing better practices for shrimp culture. For example, some of these farmers use closed-system, inland operations rather than farming shrimp along sensitive coastal areas. These farms recycle much of their water and drastically cut back on impacts such as pollution, the spread of disease, and habitat destruction. Some farms have also received organic certification by meeting current U.S. organic standards for livestock, as there is no current organic standard for aquaculture. Shrimp farms in the U.S. may use saltwater, brackish water, or freshwater to raise Pacific white shrimp (*Penaeus vannamei*), black tiger shrimp (*Penaeus monodon*), and freshwater shrimp (*Macrobrachium rosenbergii*).

Driven by demand, shrimp farmers in Southeast Asia and Latin America now produce “certified organic shrimp” in increasing quantities. Although still a small percentage of overall production, the supply of organic farmed shrimp is expected to grow rapidly. Labeling any shrimp as organic on the U.S. market is quite controversial, however, as the U.S. has no organic standards for aquaculture. Some environ-

CONSERVATION NOTES

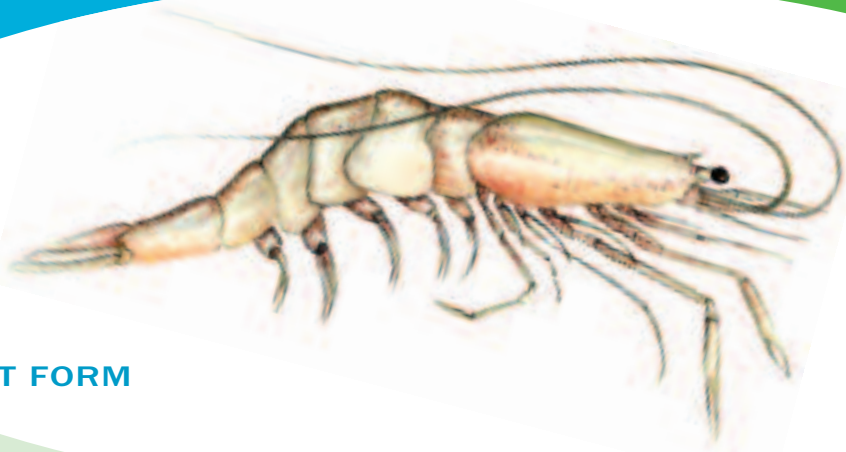
Many shrimp farming practices in Southeast Asia and Latin America have been linked to numerous negative environmental and social effects, including destruction of important coastal habitat such as mangrove forests, spread of wastes and antibiotics into the surrounding environment, and competition for land. Conservation organizations and shrimp producers are working together to develop better shrimp-farming standards and practices, which may result in a greater supply of shrimp farmed with less harmful environmental impact. Currently, U.S. farmed shrimp is an environmentally sound alternative to imported farmed shrimp.

IN SEASON

- Highly seasonal, with fresh shrimp available in the fall (some farms only sell locally)



KidSafe Seafood recommends U.S. farmed shrimp for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH:

- Live
- Whole
- Headless (shell on or off)

FROZEN:

- Headless (shell on or off)

mental organizations are concerned that current organic certification requirements for agriculture are not stringent enough for aquaculture. In fact, California recently banned the use of the term “organic” for seafood due to this lack of standards. Organic standards for aquaculture are under development in the U.S. but it is likely going to be several years before the USDA organic label begins appearing on farmed seafood. (See the Glossary for more information on current status of the organic label for seafood.)

BUYING TIPS

- Build a relationship with a local grower. In response to customer demand, some shrimp farming companies have worked to better meet the needs of their restaurant or retail customers.
- Expect to pay a premium for “organic shrimp”. In the U.S. in particular, shrimp farming is an expensive and risky undertaking, and producers have to receive a substantial enough premium to stay in business. Imported organic shrimp is considerably cheaper because the farms producing it have much lower production costs.

HOW U.S. FARMED SHRIMP IS DIFFERENT

A handful of U.S. farms use re-circulating, closed-water systems to rear shrimp in tanks, thus eliminating discharge problems; others use ponds located in inland areas and treat effluent by using settling ponds or use the effluent as a natural fertilizer for plants. One U.S. shrimp farm has received organic certification for meeting U.S. Department of Agriculture (USDA) standards for organic livestock, at least until U.S. standards are developed for aquaculture.

See page 141 for the list of U.S. farmed shrimp suppliers.

Shrimp, Northern

Pandalus borealis

COMMON NAMES

- Coldwater shrimp
- Deep water shrimp
- Northern shrimp
- Pink shrimp

The most abundant species in the *Pandalidae* family, the northern shrimp is found in the cold waters of the North Atlantic, North Pacific, and Arctic oceans (although some scientists classify the Pacific population as a separate subspecies). In the Atlantic, it is found from Greenland to Massachusetts. Catches off Atlantic Canada have tripled over the past decade to almost 136,000 MT (300 million pounds) per year, more than half of which is landed off Newfoundland. A small fishery takes place every winter off Maine, where fishermen catch about 2,200 MT (five million pounds) per year. In the Pacific, northern shrimp is found from the Bering Sea to Japan. All northern shrimp found in the market is taken from fisheries, not farms. Northern shrimp landed in the U.S. are caught almost exclusively in the Atlantic. Conservation groups rate northern shrimp as a good environmental choice, as the population is plentiful and well managed.

A similar species, Oregon pink shrimp (*Pandalus jordani*), is only found in the Pacific. When out of its shell it is indistinguishable from the northern pink shrimp, and the two species are often counted as one.

Northern shrimp is smaller than the more familiar “cocktail” shrimp found in the tropics, at about five to ten centimeters in length. Coldwater shrimp is sweet tasting and some consider it to be more moist and flavorful than the common, tropical variety. Coldwater shrimp only accounts for eight percent of the total U.S. shrimp catch.

CONSERVATION NOTES

Most northern shrimp is caught using otter trawls. While these coldwater shrimp trawl fisheries do not catch sea turtles (which prefer warmer water), bycatch of other species can be a problem in some fisheries. The Atlantic trawl fishery—as is the case with most of the pandalid shrimp fisheries—uses a device known as the Nordmore grate, which was introduced in the 1990s. The Nordmore grate greatly reduces the bycatch of groundfish (such as cod) by directing fish to an escape opening at the top of the trawl net.

The Canadian northern shrimp trawl fishery is currently undergoing assessment for certification to the Marine Stewardship Council (MSC) standard.

IN SEASON

- New England: begins in January and usually lasts four to six weeks



KidSafe Seafood

recommends Northern Shrimp for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH:

- Cooked and peeled
- Meat, mostly available in the 100/300 size grades

FROZEN:

- Cooked and peeled (majority of U.S. sales)
- Meat, mostly available in the 100/300 size grades

BUYING TIPS

- In Japan, raw northern shrimp is known as *ama ebi*, or sweet shrimp.
- A growing percentage of cooked, peeled coldwater shrimp meat is sold fresh. Most fresh meat is sold ungraded.
- Most processors that produce cooked, peeled meat use processing additives such as tripolyphosphates that tend to remove some of the shrimp's natural flavor.

THE SALAD SHRIMP

These tiny crustaceans average less than 10 centimeters in length on average. Their small size and strong flavor make them ideal for topping a salad, and hence, they will often be found labeled simply as “salad shrimp.” The Northern is a coldwater shrimp, has a sweet flavor and is firmer than the larger warm water species.

ASSOCIATIONS

Oregon Trawl Commission

Phone: 503-325-3384, Web Site: www.ortrawl.org, Email: info@ortrawl.org

See page 141 for the list of Northern Shrimp suppliers.

Shrimp, Oregon Pink

Pandalus jordani

COMMON NAMES

- Coldwater shrimp
- Northern shrimp
- Ocean shrimp
- Oregon shrimp
- Pacific pink shrimp
- Salad shrimp

This cold-water shrimp species is smaller than most tropical shrimp, but its sweet taste and delicate texture have earned it a reputation for being more flavorful than its tropical relatives. The Oregon pink shrimp is one of twenty species of the Pandalid genus, most of which live in the Pacific Ocean. Currently the market for Oregon pink shrimp is concentrated on the West Coast, where the shrimp is sold to retail and food service markets.

P. jordani ranges from Alaska's Aleutian Islands to San Diego, California, and concentrates in the same well-defined areas each year. Like other Pandalid shrimp, pink shrimp are hermaphrodites; juveniles mature and breed as males during their first year and a half of life, and then later become females and breed as that sex for another year or two. Pandalid shrimp typically live four to five years, although some species may live as long as seven years. Similar to other cold-water shrimp species, Oregon pink shrimp produce fewer eggs than tropical shrimps; however, fecundity is still relatively high. Regulations such as seasonal closures afford some protection to the shrimp when they are reproducing.

The *P. jordani* fishery is concentrated off Oregon and is predominantly a trawl fishery. Fishermen target shrimp during the day, when the animals congregate near the bottom in mud or mixed mud and sand bottom habitats. However, in contrast to

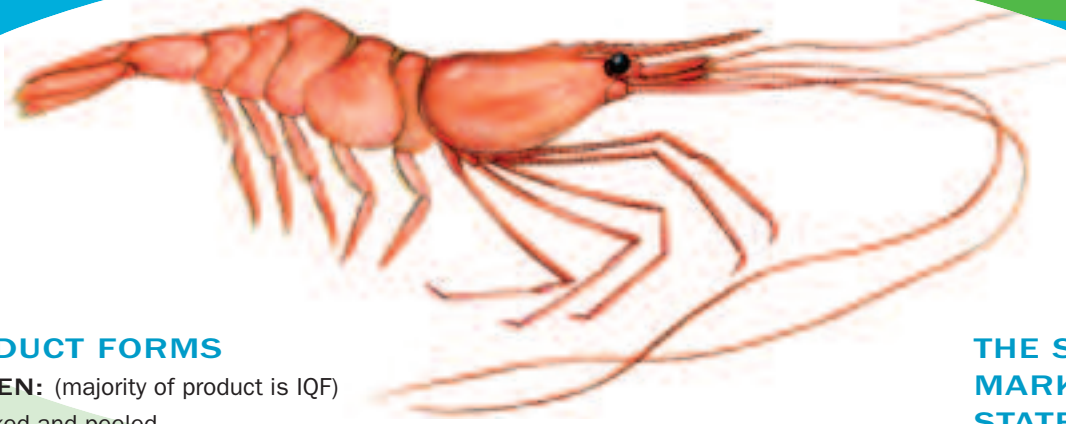
CONSERVATION NOTES

Although environmental conditions are a major factor contributing to shrimp abundance, shrimp populations have been known to collapse from overfishing. Consequently, there is some reason for concern that no limits or quotas are in place to restrict catches in the Oregon pink shrimp fishery. With no real estimates of population abundance available, careful attention is required to avoid overfishing. In addition, while total bycatch is lower compared to bycatch in tropical shrimp fisheries, the unwanted catch of long-lived, highly vulnerable rockfish by shrimp trawls is a concern.

The Oregon pink shrimp fishery is currently undergoing assessment for certification to the Marine Stewardship Council (MSC) standard.

IN SEASON

- April through October



PRODUCT FORMS

FROZEN: (majority of product is IQF)

- Cooked and peeled

tropical shrimp fisheries, trawls used to catch Oregon pink shrimp do not have full contact with the seafloor. Consequently, bycatch of unwanted finfish is greatly reduced. To further minimize bycatch, vessels use bycatch reduction devices. Furthermore, this fishery does not have problems catching sea turtles as tropical shrimp fisheries do.

BUYING TIPS

- Cooked and peeled shrimp can vary in quality by packing plant. Look for product produced in plants using nitrogen freezers.
- Processors often sell fresh shrimp meat ungraded, and try to off-load the smallest shrimp, reserving the higher-grade meats for freezing.
- Individually quick frozen (IQF) meat is often glazed; make sure the product is not over-glazed and buy on net weight to avoid paying for the glaze.

THE STATE OF MARKETING STATES

Oregon's new branding campaign, *Seafood OREGON*, has sought to extend the state's conservationist reputation to seafood from its waters. The state's Department of Agriculture is using this marketing tool in different sectors to create a market for Oregon specific goods. Along with Oregon Shrimp, *Seafood OREGON* is also publicizing Oregon Salmon and Oregon Dungeness Crab.

See page 142 for the list of Oregon Pink Shrimp suppliers.

Shrimp, Spot (trap-caught)

Several species of big coldwater shrimp, which true seafood savants often enjoy raw, are caught primarily from Washington State to Alaska. Three species are fished commercially—sidesripe shrimp (*Pandalopsis dispar*), coonstripe shrimp (*Pandalus hypsinotis*), and spot prawn (*Pandalus platyceros*)—all of which may be marketed as spot shrimp or spot prawn. Of the three, *P. platyceros* is the predominant species.

Unlike other shrimp fisheries, which use trawl nets, the U.S. spot prawn fishery only uses pots. Coonstripe and sidesripe shrimp are both also caught by trawlers in the fishery targeting pink shrimp (*P. jordani*), although they generally comprise less than 10 percent of the catch. Most of the spot prawn catch is frozen and exported to Japan, but a growing number of chefs in the U.S. are choosing spot prawn for its unique, sweet taste and its texture. Large spot prawn, which can average eight to 12 head-on shrimp per pound, produce shell-on tails in the 21/25 and 26/30-size grade.

CONSERVATION NOTES

Of all shrimp fishing methods, pots have the fewest environmental impacts with virtually no bycatch and limited habitat damage. In the case of *P. platyceros*, moderate habitat damage is a concern because pots can damage the sensitive deepwater corals and glass sponges found in this prawn's habitat. However, this method remains the most environmentally friendly method of catching shrimp.

Spot prawn fisheries are closed during spawning season and when females are bearing eggs. In addition, a strict program limits the number of fishermen and pots in the fishery. In both British Columbia and Alaska, catches of spot prawns in recent years have been at near-record levels, with landings of about 2,000 MT and 450 MT (4.5 million and one million pounds), respectively.

Overfishing appears to be occurring in the Alaskan spot prawn pot fishery. The British Columbia spot prawn fishery appears fully fished, and the status of all other coldwater shrimp fisheries is unknown.

IN SEASON

- Alaska: A short, month-long season begins in October, although small openings can take place in the winter and spring if the entire quota is not taken in the fall
- British Columbia: Summer



PRODUCT FORM

FRESH:

- Live
- Whole, head-on or tailed

FROZEN:

- Whole, head-on or tailed

BUYING TIPS

- Most spot prawn is frozen and exported to Japan, where eye appeal is a top priority. To ensure that spot prawn retains its brilliant red color, most of it is treated with a sulfite-based, antioxidant preservative.
- Most spot prawn is frozen on the boat, so its quality is consistently high.
- Spot prawn is never cheap, but prices are best in fall, after the Alaskan season ends.
- Fresh or thawed spot prawn should feel firm and prawns should have few or no black spots.
- Grading can vary among suppliers, so make sure you get an accurate count per pound and don't rely on terms such as jumbo or extra large.

NOTHING SHRIMPY HERE

The spot prawn is the largest of the shrimp caught in the eastern Pacific along the coasts of Alaska and British Columbia. Reaching lengths of just under 12 inches, these shrimp are much larger than the average cocktail shrimp. Their large size makes them popular grilled or steamed and served whole, although they are also consumed raw as sushi.

See page 142 for the list of Spot Shrimp suppliers.

Sole, Pacific

Pacific sole is a catchall descriptor for a number of flatfish caught in the waters off Alaska, British Columbia, Washington State, Oregon, and California. Pacific sole is not true sole but is related more closely to flounder (true sole are only found in the Atlantic).

Yellowfin sole (*Limanda aspera*): The smallest and most plentiful of the Pacific sole, yellowfin is taken by factory trawlers in the Bering Sea. The population has recovered well from previous overfishing by foreign fleets. Most yellowfin is frozen at sea as headed and gutted fish and sent to China, where it is thawed and filleted before being re-exported to the U.S.

Rock sole (*Pleuronectes bilineatus*): Larger than yellowfin, rock sole is also caught by trawlers in the Bering Sea; females with roe are sent to Japan and males are sent to China for reprocessing into fillets. The rock sole population is not overfished.

Flathead sole (*Hippoglossoides elassodon*): Larger than many of the other Pacific soles, flathead yields four- to six-ounce fillets that are very white with a firm texture.

Alaska plaice (*Pleuronectes quadrituberculatus*): Although it is caught almost exclusively as bycatch, Alaska plaice is readily available. A larger-sized flounder that

CONSERVATION NOTES

Since 1987, U.S. groundfish catches in the Bering Sea—sole, pollock, and cod—have been limited to a two million MT ecosystem cap. Since fishermen prefer more profitable species like pollock and cod, flatfish (including sole) have been fished far below allowable catch levels, ensuring an abundant flatfish population.

Over 80 percent of Pacific flatfish are landed in Alaska, yet the majority of the Alaskan catch is exported. Most of the Pacific flatfish sold in the U.S. originates off the West Coast, where less is known about the health of the populations. While populations seem to be doing well, fishing methods for Pacific sole remain a concern. Bottom trawls, which generally have negative effects on seafloor habitat, are used to catch sole; however, Pacific sole are generally found in sandy seafloor areas where the effects are less harmful.

IN SEASON

- Available periodically throughout the year



PRODUCT FORM

FRESH:

- Whole
- Headed and gutted
- Dressed (head-on, boneless)

FROZEN:

- Whole
- Headed and gutted
- Dressed (head-on, boneless)
- Skinless, boneless fillets (twice-frozen), block or individually frozen (IQF)

yields six- to eight-ounce fillets, this fish is considered to be one of the better-quality flatfish caught off Alaska.

Dover sole (*Microstomus pacificus*): Not to be confused with the European Dover sole (*Solea vulgaris*), the Pacific Dover sole is larger in size though it lacks the subtle flavor and firm texture of its European relative. Dover sole is not considered over-fished off the U.S. west coast, but its status is less clear in the North Pacific.

Rex sole (*Errex zachirus*): Available in limited quantities, rex sole has a taste and texture similar to the East Coast gray sole and is often cooked whole.

BUYING TIPS

- Quality of flatfish varies greatly; the highest-quality fillets should have uniform color and no bruising.
- When buying Alaska plaice, skinless is best as the skin of this fish harbors bacteria that can generate an undesirable odor.

ASSOCIATIONS

Alaska Seafood Marketing Institute (ASMI)

311 N. Franklin St., Suite 200, Juneau, AK 99801, Phone: 800-478-2903, Fax: 907-465-5572, Web Site: www.alaskaseafood.org, Email: info@alaskaseafood.org • The Institute promotes all major Alaska seafoods, including North Pacific sole. The ASMI web site contains a variety of useful information, including recipes, promotional materials and a directory of Alaskan sole suppliers.

Pacific Seafood Processors Association

1900 W. Emerson St. #205, Seattle, WA 98119, Phone: 206-281-1667, Web Site: www.pspafish.net, Email: info@pspafish.net • The Pacific Seafood Processors Association represents the interests of floating and shore-based processors operating from Oregon to the North Pacific.

IT'S SUPPOSED TO LOOK LIKE THAT

Pacific sole is a relative of the flounder, and as such is a flatfish with an awkward looking eye. When young, all flatfish swim and look like normal fish, but as they age, they begin to swim flat on the ocean floor. In this new position, one of their eyes becomes useless and migrates to a more useful position on top of the head near the other, stationary, eye. The result is a fish that looks odd, but that has acquired an incredible characteristic to aid its survival by being able to bury itself in the sandy seafloor to avoid predators



HEALTH ADVISORY
Environmental Defense has issued an English sole consumption advisory for children under 12 years of age due to elevated PCB levels

See page 143 for the list of Pacific Sole suppliers.

Squid

COMMON NAMES

Illex argentinus

- Argentine squid

Loligo opalescens

- Monterey squid
- San Pedro squid
- Market squid

Loligo pealei

- Long-finned squid
- Common squid
- Boned squid
- Boston squid
- Winter squid

Illex illecebrosus

- Northern shortfin squid
- Short-finned squid
- Summer squid

Squid, also known as calamari, are prized for their mild and subtly sweet taste. Hundreds of squid species inhabit the world's oceans, although the majority of commercial catches are comprised of only a few species.

Argentine squid (*Illex argentinus*)—Argentine squid is found off the eastern coast of South America. Fishermen attract the squid with lights and catch them using jigging machines, which move fishing lines and lures up and down in the water column. There is also a bottom trawl fishery for Argentine squid on the Patagonian shelf. Catches in 2004 were the lowest on record, possibly caused by colder-than-normal sea surface temperatures. Management appears to be especially successful in the Falkland Islands, but illegal fishing hinders success in Argentine waters.

California Market squid (*Loligo opalescens*)—This species' range extends from southeastern Alaska to Baja California. In 2004, almost 41,000 MT (90 million pounds) were landed the majority of which is used for bait.

Longfin squid (*Loligo pealei*)—Landings of this East Coast squid totaled 13,500 MT (30 million pounds) in 2004. Longfin appears abundant and has recovered from its overfished status. It is mostly caught in otter trawls, but fishermen also utilize mid-water trawls, pound nets, and fish traps.

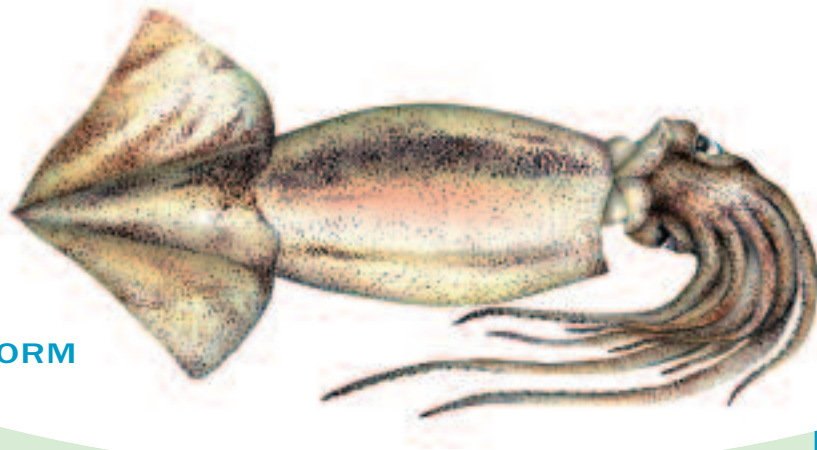
CONSERVATION NOTES

Squid are highly sensitive to changes in oceanographic conditions, such as sea temperature; recruitment and reproduction can fluctuate dramatically on a seasonal or annual basis. Such variability makes it difficult to assess the abundance of squid; the status of many populations is unknown. Squid live fast and die young; most species complete their entire life cycle within one year. This, along with the fact that most squid spawn year-round, makes these species inherently resilient to fishing pressure.

Many predators, including marine mammals, seabirds, and fish rely on squid as an important source of prey. Fishery managers and scientists have not yet assessed whether squid populations are abundant enough to provide adequate amounts of prey while sustaining the fisheries.

IN SEASON

- Most species are available year-round
- Longfin squid (*L. pealei*): fall through early spring



PRODUCT FORM

FRESH:

- Whole
- Cleaned

FROZEN:

- Whole
- Cleaned
- Tubes, rings or tentacles

Shortfin squid (*Illex illecebrosus*)—This highly migratory squid species generally supports a smaller market than other squid species, although catches in 2004 reached a record 25,400 MT (56 million pounds). Shortfin squid range from Labrador to Florida. Abundance fluctuates, but populations are believed to be healthy.

BUYING TIPS

- Fresh or thawed squid should be ivory colored with a shiny, lightly speckled membrane. If the flesh is purple, yellow, or pink, then it has deteriorated. When cooked, squid should be white.
- Squid is best to buy cleaned. It's available whole, or cut into tubes, tentacles, or rings.
- When trying to buy the long-finned *Loligo* squid, be careful that you're not given lower-value *Illex* squid instead. *Illex* can be distinguished by its larger size and coarser texture.
- Squid can be thawed and refrozen without negatively affecting quality.

SQUID INK WITHOUT THE HIGH PRICE

Chefs around the world have long been familiar with this delicacy that adds dramatic color and subtle flavor to pastas and risottos, but many pay a high price when they could be harvesting it themselves. Buy whole squid and find the ink sac as the head is gently removed from the body. To reserve the ink, simply squeeze the contents into a bowl with a bit of vinegar or water.

See page 144 for the list of Squid suppliers.

Striped Bass

COMMON NAMES

- Atlantic striped bass
- Bass
- Rock
- Rockfish
- Striped bass
- Striper

Striped bass (*Morone saxatilis*) is a popular East Coast commercial and recreational fish. Hybrid striped bass—which results from crossing striped bass with white bass (*M. chrysops*)—has a similar appearance to wild striped bass. The hybrid bass can be distinguished by its disjointed stripes, different from the smooth, uninterrupted stripe of the wild striped bass. The market size of hybrids is about one to three pounds. Hybrid striped bass has a mild texture and a milder flavor than that of its wild cousin.

Commercial fishermen catch striped bass with a variety of gear, including gill nets, pound nets, haul seines, and hook and line.

Hybrid striped bass are grown in freshwater tanks, ponds, and raceways in a number of states. The largest U.S. facility, in the California desert, recycles 85 percent of

CONSERVATION NOTES

Striped bass spawn in freshwater, making pristine wetlands habitat a critical element in their sustainability. At one time the Chesapeake Bay region accounted for nearly 90 percent of the striped bass nursery ground. After record catches of almost 6,800 MT (15 million pounds) in 1973, catches fell to less than one million pounds by 1990. Thanks to conservation efforts and a comprehensive management plan, populations have rebounded and the annual catch has remained steady over the past six years at approximately six million pounds. At this time, commercial and recreational fisheries are considered well managed and not overfished, with the Maryland fishery currently under assessment for certification to the Marine Stewardship Council (MSC) standard.

A carnivorous species, hybrid striped bass is raised on a diet that typically contains 18–35 percent fishmeal (obtained from wild-caught species), with the remainder of the feed grain-based. There are ongoing concerns regarding the removal of fish from the wild for use as fishmeal and oil. Effects on the ecosystem are not yet known; however, striped bass require a lower percentage of fishmeal and oil in their feed than other farmed carnivorous species, such as salmon.

IN SEASON

- Available periodically throughout the year, with peak season from March through June or July



PRODUCT FORM

FRESH:

- Live (hybrid)
- Whole (hybrid)
- Fillets (wild and hybrid)

FROZEN:

- Fillets (wild)

the water it uses and accounts for 30 percent of the total U.S. supply. Farming in inland freshwater ponds also involves minimal environmental risk.

BUYING TIPS

- Hybrids grown in earthen ponds can have a muddy taste if growers do not monitor water quality.
- While hybrid striped bass prices are relatively stable, there are some good buys in the eastern U.S. from time to time when growers harvest their entire ponds.
- Expect to pay more for hybrid striped bass raised in closed-circulation systems, as production costs are higher.

AVAILABILITY OF HYBRIDS

The supply of hybrid striped bass is limited and is priced accordingly. Approximately 5,433 MT [12 million pounds (live weight)] of hybrid striped bass are farmed in the U.S. annually. Supply has grown very slowly over the past decade and is unlikely to increase significantly in the near future.

FARM FRIENDLY

As wild supplies of striped bass declined in the late 1980s, the U.S. hybrid striped bass aquaculture industry began to grow. The industry grew from 181 MT (400,000 lbs) of production in 1987 to over 5,000 MT (11 million pounds) by 2004. This initial success of the environmentally friendly hybrid bass aquaculture industry has allowed natural populations to grow to healthier levels, and has brought meaningful sources of income to many Southeastern states.



Numerous state and local advisories caution adults and children about consumption of wild striped bass. Environmental Defense has issued consumption advisories for adults and children due to elevated PCB, mercury and pesticide levels.

See page 144 for the list of Striped Bass suppliers.

Sturgeon, White (farmed)

Acipenser transmontanus

COMMON NAMES

- Columbia sturgeon
- Oregon sturgeon
- Pacific sturgeon
- Sacramento sturgeon
- White sturgeon

Sturgeon is easily recognized by its five rows of bony plates, called scutes, along its body: one row along the mid-back, one along the middle, and one along the lower body on each side. Various species are found in U.S. waters and include the Atlantic and shortnose sturgeon along the East Coast, gulf sturgeon throughout the Gulf of Mexico, and white sturgeon along Pacific shores. While all sturgeons are especially known for caviar, meat from sturgeon can be served fresh, smoked, or canned.

Similar to its Caspian cousin, a number of species, including white sturgeon, are in danger of extinction in North America as a result of overfishing, loss of habitat, pollution, and restricted access to spawning areas because of dams. The greatest numbers of white sturgeon are in the lower Columbia River, where commercial fishing is allowed. Even though this one population is abundant and stable, there is some risk of collapse due to the species' vulnerability to overexploitation and changes in the environment.

The good news is that sturgeon—primarily white sturgeon—is now produced by a handful of fish farmers in California in freshwater, closed-system tanks that release minimal effluent into surrounding waterways. White sturgeon is also being farmed in other states, particularly Idaho, although little is known about production methods or quantity produced outside California. Farmed white sturgeon is generally smaller than its wild cousins and can take 10 to 12 years to reach market size. Farmed stur-

CONSERVATION NOTES

Conservation organizations recommend farmed white sturgeon (and white sturgeon caviar) as a better environmental choice than wild-caught sturgeon, including the highly sought after Caspian sturgeons (and their caviar). It is hoped this relatively new supply of farmed sturgeon will help relieve pressure on wild populations.

White sturgeon farms in the U.S. no longer rely on broodstock from the wild, unlike farming of other sturgeon species, so pressure on wild populations has been eased. In addition, the majority of U.S. white sturgeon farms utilize re-circulating tanks, thereby allowing for monitoring and control of water and waste discharges.

IN SEASON

- Processed to order year-round



PRODUCT FORM

FRESH:

- Bullets (head, tail, fins, spines removed)
- Steaks
- Fillets

geon has a firm, steak-like texture and a very mild flavor. When cooked, sturgeon meat appears almost white.

See **Caviar** for more information on ocean-friendly, farmed white sturgeon caviar.

BUYING TIPS

- White sturgeon's internal skeleton is composed of cartilage instead of bone, making it ideal as a steak or fillet.
- Most buyers purchase bullets to optimize portions by performing the final cut themselves.
- Farmed sturgeon can have a muddy taste if a farm does not monitor water quality appropriately.

STURGEON IN BEER?

Sturgeon is typically known for its status as the largest freshwater fish in North America and as a source of fine caviar, but it may, in fact, play a role in your favorite beer.

Sturgeons are the global source of isinglass, a gelatin substitute found in sturgeon swim bladders. It is commonly used to speed up the clarification process in cask-conditioned beers. The substance was also used in baking prior to the invention of cheaper substitutes in the early 1800s.

See page 145 for the list of White Sturgeon suppliers.

Tilapia (farmed)

COMMON NAME

- Blue tilapia
- Mozambique tilapia
- Nile tilapia
- St. Peter's fish
- Tilapia

Tilapia, or “St. Peter’s fish,” is a living relic. References to and drawings of tilapia-like species date to the time of the Egyptian pharaohs. Some biblical scholars believe that the fish Jesus multiplied in the Sea of Galilee was tilapia, and tilapia farming may predate the farming of any other fish species.

Tilapia’s mild taste, adaptability, and relatively low cost have led to its rapid ascension as one of the top 10 seafoods consumed in the U.S. by volume. It is estimated that by 2020 it will be the third most consumed seafood in the U.S. In the first seven months of 2005 alone, the U.S. imported over 60 MT (140,000 pounds) of tilapia. Today, tilapia is farmed on a large scale in more than 50 countries, with an annual production of approximately 1.4 million MT (three billion pounds). The majority of tilapia farms are freshwater, although tilapia can survive in freshwater, brackish water, and even salt water. The most commonly farmed species are Nile, Mozambique, and blue.

CONSERVATION NOTES

Production methods for tilapia vary widely around the world. In the U.S., producers primarily use closed systems with little risk of causing pollution or releases of invasive species. These are considered the most sustainable production systems, but only a relatively small amount of tilapia is available from these systems. In some instances a producer may utilize an integrated system—agriculture and aquaculture—where waste from agriculture is used as a fertilizer for the aquaculture ponds, resulting in a more efficient use of resources.

A good alternative to U.S. tilapia is that farmed in Central America, where ponds, tanks and raceways may be used. In contrast, China and Taiwan primarily utilize open-water systems such as nets or cages, which can result in pollution of waterways and escapes of farmed fish.

Tilapia, as a plant eater, grows quite well on a grain-based diet. The use of fishmeal or oil from wild fish is therefore not required, although some farmers do add a small amount of fishmeal to their feed. Several tilapia growers in the U.S., Latin America and Asia are attempting to develop organic tilapia, certified to standards developed outside the U.S. This product is now becoming available in the U.S., however, organic standards vary greatly and final U.S. government standards for organic seafood are still in development.

IN SEASON

- Available year-round



KidSafe Seafood recommends U.S. farmed tilapia for children age three and up. For more information, see page 7 or visit KidSafeSeafood.org.



PRODUCT FORM

FRESH (primarily from Central America):

- Live
- Whole
- Fillets

FROZEN (primarily from China and Taiwan):

- Whole
- Fillets, including value-added, marinated and breaded fillets

BUYING TIPS

- Tilapia fillets are usually available in graded sizes of 3–5 ounces, 5–7 ounces (most common), and 7–9 ounces.
- Tilapia tastes like the water in which it's raised. The best quality tilapia has a very clean taste.
- Ecuadorian producers sell mostly deep-skinned fillets with the brown fat layer removed, while other Latin American producers leave the fat layer intact. Skin color varies but is unrelated to flesh color or taste.
- Nile tilapia, known as *nilotica* or black tilapia, has dark skin. Mozambique tilapia, or red tilapia, has reddish skin.
- Most Asian producers treat frozen fillets with carbon monoxide to give it a reddish-pink hue. These fillets are often sold as sashimi-quality *izumi dai* (snapper) tilapia, although they are almost never true sashimi quality and are definitely not snapper.

HORMONE USE IN TILAPIA FARMING

Some tilapia farmers treat their fingerlings with methyl testosterone (MT), a hormone that ensures the entire crop is male. They do this to eliminate breeding, which reduces the growth rate of the fish. While the hormone is excreted from the fish within a month and is deemed safe by the U.S. Food & Drug Administration, some buyers have stopped buying tilapia treated with MT due to health concerns. Tilapia farmers are currently researching alternatives to MT treatments.

ASSOCIATIONS

American Tilapia Association

111 W. Washington St., Suite 1, Charles Town, WV 25414, Phone: 304-728-2167, Web Site: www.ag.arizona.edu/azaqua/ata.html • Provides general information, including contact information for local growers.

See page 145 for the list of Tilapia suppliers.

Trout, Rainbow (farmed)

Oncorhynchus mykiss

COMMON NAMES

- Hardhead
- Rainbow trout
- Redband
- Salmon trout
- Steelhead

There are two types of rainbow trout in the wild: those that live in freshwater and those that are seagoing. Seagoing rainbow trout, known as “steelhead,” return to their natal river to spawn, but unlike Pacific salmon, these trout return to the ocean after spawning. The steelhead was recently reclassified as a species of Pacific salmon.

European monks started the tradition of farming trout almost four centuries ago, although trout farming really took off in the second half of the 20th century. Today, all commercial rainbow trout in U.S. markets is farmed. On rare occasion you might come across wild “steelhead” in your local market.

If the rainbow trout in your market is from the U.S., there’s a good chance it was grown in concrete raceways (a system that provides fish with the constantly flowing water they need to thrive). In 2004 more than 75 percent of the market-size trout sold in the U.S. originated from the Magic Valley region along Idaho’s Snake River Canyon. California, Pennsylvania and Washington State also produce large amounts of farmed rainbow trout. Worldwide, however, the U.S. is a relatively minor player in the production of farmed rainbow trout, accounting for only about five percent of overall production.

Outside the U.S., as much as one-third of all trout (not just rainbow) is grown in saltwater net pens or cages; trout farmed in this manner is sold as “steelhead” or “salmon-trout.” Future increases in U.S. supply are likely to be trout farmed in this manner from Chile and Peru. The net pen and cage systems used to farm steelhead in these countries are identical to those used to farm Atlantic salmon. Consequently, they can have similar harmful environmental impacts, including polluting local

CONSERVATION NOTES

Conservation organizations give a good mark to rainbow trout raised in freshwater ponds or raceways. There is some concern over the potential for wastes from farms to pollute local waterways; particularly in Idaho where the majority of U.S. farmed trout is produced. Currently, the U.S. EPA is tasked with managing effluent from trout farming operations, and states such as Idaho have taken on this task at the state level.

IN SEASON

- Fresh rainbow trout is generally available year-round
- Smaller regional producers may not have consistent supply



PRODUCT FORM

FRESH AND FROZEN:

- Whole, eviscerated with head on
- Whole boned (head-on, backbone removed but pinbone-in)
- Skin-on, pinbone-in fillets
- Skin-on, boneless fillets
- Smoked (fresh only)

waterways with fish feces and uneaten feed and creating the potential for the introduction of non-native species and the spread of disease.

BUYING TIPS

- Extremely controlled production and processing of farmed trout results in a uniformly high-quality product.
- For a more regional emphasis, look for locally grown trout in your area. Many local trout growers, however, sell only on-site or through local farmers markets.
- Buyers should be aware that trout raised in earthen ponds may develop an “off-flavor” from algae if the pond is not managed correctly or if the trout is not tested before market.
- Rainbow trout meat is mild, with a delicate, almost nutlike flavor. Its flesh can be white, pink, or orange. When cooked, trout meat has a delicate flake and a pale coloration.

YOU ARE WHAT YOU EAT

Currently, farmed trout is fed a diet that includes wild fishmeal and fish oil, at levels that are generally slightly lower than farmed salmon diets. This puts pressure on wild fish populations from which fish are captured for feed ingredients.

There is also concern about the levels of contaminants in feed fish, a concern recently studied in farmed salmon. Periodic inclusion of antibiotics and pigments in the feed may also concern some buyers. If you share this concern, look for regional trout farmers who avoid animal-based feeds and limit or eliminate antibiotics and synthetic pigments

ASSOCIATIONS

U.S. Trout Farmers Association

111 West Washington St., Ste. 1, Charles Town, WV 25414, Phone: 304-728-2189, Fax: 304-728-2196, Web Site: www.ustfa.org, Email: ustfa@frontiernet.net • The United States Trout Farmers Association web site lists local trout producers as well as recipes and other information on trout farming.

See page 146 for the list of Rainbow Trout suppliers.

Tuna, Albacore

Thunnus alalulunga

COMMON NAMES

- Albacore
- Albacore tuna
- Bonito
- Longfin tuna
- Tuna

While commonly known as the white meat tuna in a can, albacore tuna is also available fresh and frozen as firm, meaty, omega-3-rich steaks.

Albacore tuna is a highly migratory fish, found in warm temperate oceans and tropical seas around the world. Albacore is a medium-size tuna that can grow up to four feet and 88 pounds, although it averages 10 to 40 pounds in the commercial catch. Longlined albacore is often marketed under its Hawai'ian name, *tombo* or *tombo ahi*.

While frozen albacore is widely available, obtaining fresh or frozen troll-caught fish may require a little extra effort. In 2004, the U.S. imported 35,000 MT (77 million pounds) of albacore, 94 percent of which went to the canned market. Most imported frozen albacore is from Canada (a troll fishery), while fresh albacore is likely to be imported from Fiji.

CONSERVATION NOTES

Albacore tuna is widely dispersed and does not “school” in dense quantities like other tuna. Thus, most albacore is caught by longline fishing or trolling. Longline fishing for tuna is a major concern to conservation groups and scientists because it results in the bycatch of endangered species such as sea turtles and sharks. Trolling results in significantly less bycatch than longlining, which is the primary reason conservation groups recommend trolled albacore over longlined fish.

Populations of albacore are considered healthy in the Pacific and the South Atlantic. Populations in the North Atlantic, Indian Ocean and Mediterranean are considered overfished. As is the case with all tunas, management and conservation of populations is complicated by the movement of fish across boundaries and the fact that many fishing nations are not party to the agreements regarding fishing on the high seas.

The American Albacore Fishing Association fishery for albacore tuna in the Pacific is currently undergoing assessment for certification to the Marine Stewardship Council (MSC) standard.

IN SEASON

- Troll-caught albacore from west coast of the U.S.: mid-summer to early fall, peak in July and August
- Tombo albacore available year-round from importers



PRODUCT FORM

FRESH:

- Loins and steaks
- Headed and gutted (imported)

FROZEN:

- Whole (limited)
- Loins and steaks

BUYING TIPS

- Fresh troll-caught albacore should be bled on landing to produce the highest quality. If you can see flecks of blood (“ants”), the fish was not bled.
- Imported canned albacore is cooked twice: large canneries cook the fish, pick the meat, can it, and cook it again. On the west coast of the U.S., most albacore canneries are small operations that put raw albacore chunks in the can, then cook them in their own juices.

HISTAMINE WARNING

Albacore, along with other tuna, contains the amino acid histidine in its flesh, which turns into the common allergen, histamine, after the fish dies. A toxin, histamine can cause mild to severe allergic reactions in individuals with sensitivity to this allergen. Proper handling of albacore is essential for food safety; albacore stored above 40°F for an extended period will produce histamine (production is faster at higher temperatures). Histamine cannot be eliminated by cooking, freezing, or smoking contaminated fish.

ASSOCIATIONS

Western Fishboat Owners Association (WFOA)

P.O. Box 138, Eureka, CA 95502, Phone: 707-443-1098, Fax: 707-443-1074, Web Site: www.wfoa-tuna.org, Email: wfoa@cox.net · A California-based nonprofit organization representing 400 family owned hook-and-line (troll) albacore fishing boats, including fishermen from California, Oregon, Washington, British Columbia, Alaska, Hawai'i, Tahiti, and New Zealand. For a list of albacore fishermen who sell their fish direct, visit www.albatuna.com.

Pacific Coast Federation of Fishermen's Associations (PCFFA)

P.O. Box 29370, San Francisco, CA 94129, Phone: 415-561-5080, Fax: 415-561-5464, Web Site: www.pcffa.org, Email: fishlifr@aol.com · A federation of port and fishermen's associations from San Diego to Alaska, assuring fishermen's rights and fighting for the survival of commercial fishing as a way of life.

NOT SO FISHY NICKNAME

Albacore tuna is distinct from other popular tunas thanks to its white meat and subsequent nickname, “Chicken of the Sea.” To many people, this image brings back memories of childhood tuna salad sandwiches. Although the canned product is better known, fresh sushi-grade albacore is also available.



Environmental Defense has issued consumption advisories for adults and children due to elevated mercury levels

See page 147 for the list of Albacore suppliers.

Tuna, Yellowfin

Thunnus albacares

COMMON NAMES

- Ahi
- Allison tuna
- Longfin
- Tuna
- Yellowfin
- Yellowfin tuna
- Yellowfinned albacore

Yellowfin tuna are highly migratory and can be found throughout the warm waters of the world. Yellowfin tuna is most often found in a can—as light meat or chunk light tuna—where it is mixed with other tuna species such as skipjack. Fresh and frozen yellowfin steaks are also popular eaten raw or lightly seared and are often marketed using the Hawai’ian name, ahi. Ahi is also the market name for fresh bigeye tuna (*Thunnus obesus*), which is considered a threatened species.

Large yellowfin tuna is usually caught by longline or hook-and-line, whereas smaller tuna for canning are usually caught by purse seine. Just over 4,000 MT (8.8 million pounds) of yellowfin tuna are landed in the U.S. each year, with an additional 29,000 MT (64 million pounds) imported.

CONSERVATION NOTES

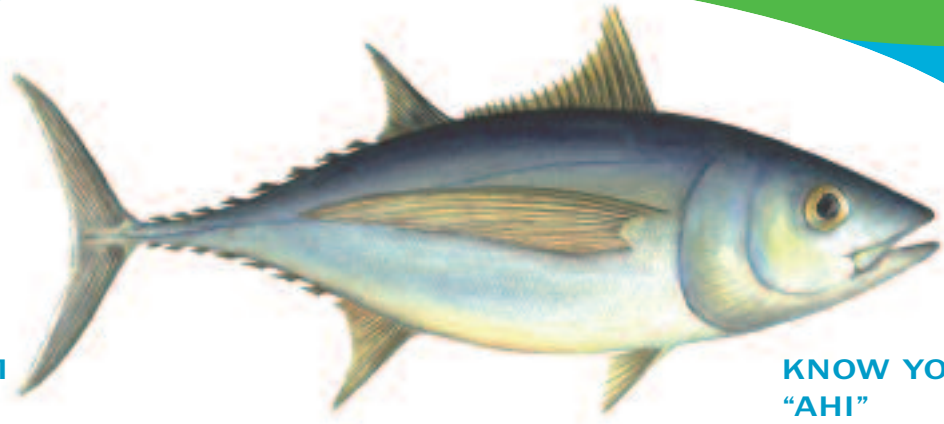
Recommendations from conservation groups list pole- or troll-caught yellowfin as the best environmental choice, as these fishing methods minimize bycatch and avoid excess catch of juveniles. Conservation groups are more cautious in their recommendation of longlined yellowfin, due to concern over high levels of bycatch associated with this type of gear. One exception to this is the U.S. Hawai’i longline fishery, which is considered a good alternative due to strong management measures adopted by this fishery.

Purse seiners catch 60 percent of the world’s catch of yellowfin tuna, most of which ends up in cans. Yellowfin tuna in the Eastern Pacific Ocean run with dolphins, which led to high dolphin mortality in the past. All tuna sold in the U.S. now comes from fleets that do not set nets on dolphins, even though fishing methods have since been modified to allow dolphins to escape. Alternative purse seine methods are now catching numerous non-target species and high numbers of juvenile tuna, which are then discarded, putting future populations at risk.

New evidence suggests that yellowfin tuna in the Pacific Ocean and Indian Ocean cannot sustain additional fishing pressure. Scientists believe populations are fully exploited in all oceans, with evidence that overfishing is occurring in many places.

IN SEASON

- Available year-round



PRODUCT FORM

FRESH:

- Headed and gutted
- Steaks
- Whole loins or chunks of loins

FROZEN:

- Steaks
- Whole loins or chunks; available treated with tasteless smoke (prevents browning of flesh) or untreated

In 2002 and 2003, Hawai'i tuna catches were at near record levels and amounted to 38 percent of the U.S. yellowfin tuna catch (1,360 MT). In an effort to reduce sea turtle and sea bird bycatch, the longline fleet has adopted mitigation methods and the fishery must close if set parameters are exceeded.

BUYING TIPS

- Buying fresh yellowfin can be tricky because grading is very subjective and prices vary widely, depending on grade.
- Top sashimi-grade, fresh yellowfin is almost always shipped to Japan and brings a premium price.
- For frozen yellowfin, it's best to stick with the tasteless smoke product because the alternative is fish that has been treated with carbon monoxide (CO), which can be used to enhance the color of lower-grade tuna.
- Very limited amounts of pole-caught yellowfin are available in the market.

KNOW YOUR "AHI"

Yellowfin and bigeye tuna both go by the market name 'ahi' and can be hard to distinguish from each other due to their similar appearances. Bigeye pectoral fins extend past the anal fin, in contrast to the shorter pectoral fin of the yellowfin tuna. Populations of bigeye tuna are overfished and the Pacific population is listed as endangered under the IUCN Red List, so knowing the difference may be critical to the survival of the species.



Environmental Defense has issued consumption advisories for adults and children due to elevated mercury levels

See page 147 for the list of Yellowfin suppliers.

Acanthocybium solandri

COMMON NAMES

- Kingfish
- Malata kingfish
- Ocean barracuda
- Ono (in Hawai'i)
- Pacific king-fish
- Queenfish
- Wahoo

Wahoo, the largest in the mackerel family, is a highly migratory fish traveling the world's oceans at lightning speeds. Because wahoo tends to bite through most fishing gear, and travels alone or in small groups, fishermen find it hard to catch them in large numbers. Still, wahoo is caught worldwide in commercial, recreational, and artisanal fisheries. In 2003, commercial landings of wahoo in the U.S. were 540 MT (1.2 million pounds), worth \$2.2 million. The majority of landings came from Hawai'i (84%), with remaining catches taken in the Gulf of Mexico and South and Mid-Atlantic states. No imports were recorded.

Wahoo is found throughout the world's tropical and sub-tropical waters. Wahoo spawns seasonally in the sub-tropics and year-round in tropical waters. This reproductive behavior, coupled with the fact that it matures early and can produce half a million to 45 million eggs, makes wahoo naturally resilient to fishing pressure. Their maximum age remains a mystery, though they are known to live at least five years.

CONSERVATION NOTES

Very few studies have examined the biology or abundance of wahoo. The National Marine Fisheries Service classifies the status of wahoo populations as "unknown". However, this species' high fecundity and early maturity likely makes it more resilient to fishing pressure than other species whose status is "unknown".

Most wahoo in Hawai'i is caught in troll fisheries, which are likely to have low bycatch. Bycatch of endangered and protected species such as sea turtles and seabirds is a concern in longline fisheries. Pelagic longliners fish for tuna and swordfish off the coast of Hawai'i. The U.S. fleet does attempt to mitigate against bycatch, but some foreign distant-water longline fleets that do not mitigate also catch wahoo and other non-target species incidentally. Fortunately, it is estimated that only three percent of the annual catch of wahoo is caught by longline in Hawai'i.

IN SEASON

- Available year-round, with supply from Hawai'i greatest spring through fall



PRODUCT FORM

FRESH:

- Whole
- Headed and gutted
- Fillets
- Steaks

BUYING TIPS

- Wahoo meat is lighter than that of other mackerels; the raw meat should be pinkish-orange.
- Wahoo is one of several marine fish species known to carry toxic algae that can cause ciguatera fish poisoning (CFP), which can cause nausea and vomiting. The toxin that causes CFP cannot be killed by cooking or freezing.
- Like other mackerels, gills should be clean and eyes should be bright and clear.

WAHOO GROWTH SPURT

Owing to its speed and strength, wahoo is noted as an incredible game fish. Wahoo regularly reach speeds of nearly 60 mph and grow at an incredible rate. The heaviest wahoo officially caught weighed 158.5 pounds, while the unofficial record is 200 pounds. An 11-pound wahoo that was tagged as a juvenile for research purposes was found 10 months later having tripled its weight to 33 pounds.



Environmental Defense has issued consumption advisories for adults and children due to elevated mercury levels.

See page 148 for the list of Wahoo suppliers.

Weakfish

Cynoscion regalis

COMMON NAMES

- Chickwick
- Gray seatrout
- Gray trout
- Gray weakfish
- Sand trout
- Seatrout
- Squit
- Weakie
- Weakmouth trout

Wweakfish is caught by commercial and recreational fishermen along the eastern seaboard from Nova Scotia to northern Florida, and is related to spot, red drum, and Atlantic croaker. During all stages of life, weakfish utilizes estuaries and shallow coastal waters as habitat. For juveniles, estuaries are important nursery grounds; when weakfish become adults, they rely on these areas for feeding and spawning. A number of traits make weakfish more resilient to fishing pressure than other fishes. Weakfish grows quickly and matures early. In addition, female weakfish are highly fecund. As batch spawners, females continuously produce and release eggs, and, unlike some other species, they're not dependent on one spawning area or one short time period for reproductive success.

For over half a century, the commercial fishery has been concentrated in state waters off North Carolina, Virginia, and New Jersey. Commercial fishermen target weakfish in fall and winter as the fish migrate from estuaries to over-wintering grounds. They primarily use sink gillnets to catch weakfish, but they also employ haul seines, mid-water trawls, and pound nets.

The Atlantic States Marine Fisheries Commission has managed weakfish since 1985. Strong management measures, such as a lowering of the total allowable catch and changes in net mesh size, helped weakfish recover from its overfished status and low levels of abundance in the 1990s.

CONSERVATION

In their last attempt to assess the weakfish population, scientists found the results to be inconclusive. While there are some indications that abundance is high and the population is healthy, landings are very low compared to historic levels, even when catch restrictions are taken into account. Commercial landings were just less than 725 MT (1.6 million pounds) in 2004, whereas landings reached a peak of 16,300 MT (36 million pounds) in 1980.

Biologists and managers are concerned about bycatch of juvenile weakfish in shrimp trawls. Although bycatch has declined with the increased use of bycatch reduction devices in shrimp nets, the incidental capture of weakfish continues to be a concern.

IN SEASON

- Available in the spring and fall



PRODUCT FORM

FRESH:

- Whole
- Fillets

BUYING TIPS

- Whole weakfish and trout are quite similar in appearance, so be sure to check twice.
- Fillets will be either white or have a pink hue; either way, the flesh should be uniform in color and not have any signs of drying.
- Weakfish can be a substitute for ocean perch, grouper and Atlantic cod.

THE ONE THAT GOT AWAY

Despite its less than intimidating name, the weakfish is a strong swimmer and has given many an angler a run for their money once hooked. Their name refers to the weakness of their mouth muscles, which often allow the hooks of fishermen to tear through.



HEALTH ADVISORY
Environmental Defense has issued consumption advisories for adults and children due to elevated PCB levels.

See page 149 for the list of Weakfish suppliers.

White Sea Bass

Atractoscion nobilis

COMMON NAMES

- King croaker
- Seatrout
- Weakfish
- White seabass
- White weakfish

When it comes to seafood, species names can be misleading and white sea bass is no exception. Despite having “bass” in its name, white sea bass is actually a member of the croaker family (*Sciaenidae*). The evidence may be more apparent to the ear than to the eye; male white sea bass emit a characteristic “croaking sound” similar to other croakers.

White sea bass are found off the Pacific coast from the San Francisco Bay to Magdalena Bay in Baja California and in the upper Gulf of California in Mexico’s Sea of Cortez. However, warmer sea surface temperatures (such as during El Nino events) may bring white sea bass as far north as Alaska. Among California’s croakers, white sea bass are the largest, with the record set at five feet long and 90 pounds, although most fish are smaller.

Both commercial and recreational fishermen in California target white sea bass, with 73 percent of catches taken by the commercial sector. Prior to the Mexican

CONSERVATION NOTES

Fishery scientists have not yet conducted a formal assessment of the abundance of white sea bass and consequently the population status is unknown. In response to concern in the mid-1980s that the fishery was in decline, the California Ocean Resources Enhancement and Hatchery Program was developed to assess whether or not a hatchery program could successfully enhance the wild white sea bass population. It has only been in the last five years that significant numbers of juvenile fish have been released from the hatchery, thus, the results of the program are not yet clear. Nevertheless, it appears that the population is increasing, most likely due to this program.

Due to the indiscriminate nature of gillnets, white sea bass caught by gillnets is likely to be associated with bycatch of other fish, including sharks, as well as with marine mammals and seabirds. Although there is no observer program in place in the offshore gillnet fishery, earlier data from the now prohibited inshore gillnet fishery show that substantial numbers of fish, seabirds, and marine mammals (including dolphins and sea lions) were caught in the white sea bass fishery. Hook-and-line caught white sea bass is likely to have far lower bycatch.

IN SEASON:

- June to March



PRODUCT FORM

FRESH:

- Whole
- Fillets

FROZEN:

- Fillets

government's closure of national waters to U.S. vessels in 1982, U.S.-based fishermen targeted white sea bass below the border as well. Today, approximately 80 vessels fish for white sea bass in California's commercial fishery. Approximately half the vessels use set and drift gillnets in offshore waters, while the other half use hook-and-line.

In 2002, California's Fish and Game Commission established a new management plan for the white sea bass fishery, imposing a maximum catch of 540 MT (1.2 million pounds). Total catches (recreational and commercial) during the 2004–2005 season were less than 180 MT (400,000 pounds), well below the limit. Commercial catches in that season were 11 percent lower than the five-year season average; however, fishery biologists have determined that this level of decline does not warrant an overfishing status.

BUYING TIPS

- When buying fillets, either fresh or frozen, look for translucent, moist flesh.
- White sea bass is a mild-tasting fish with a firm texture and large flake.
- White sea bass is an ocean-friendly substitute for Atlantic cod and grouper.

A NAME ISN'T EVERYTHING

White sea bass is neither completely white, nor is it a bass. It is a relative of the croaker, and, as such, has evolved to emit a croaking noise through vibrations in its body. Recent research has suggested that the croaking noise is not just a side effect of respiration. Croaking is used by males in attracting mates, is used by both males and females as a response to threat, and is suggested to have a role in the organization of schools for feeding.

See page 149 for the list of White Sea Bass suppliers.

Wreckfish

Polyprion americanus

COMMON NAMES

- Atlantic wreckfish
- Sea bass
- Stone bass
- Wreckfish

Wreckfish earn their name from their tendency as juveniles to associate with floating objects, or wreckage, in the open ocean. In the market, they may be sold as “sea bass,” only one of many species to be sold under this name.

The U.S. wreckfish fishery grew rapidly in 1987, after wreckfish were discovered in the deep Charleston Bump area off South Carolina and Georgia. By 1989, the popularity of this snapper and grouper substitute grew and landings reached 1,900 MT (4.2 million pounds). Today there are only two boats fishing and, due to issues of confidentiality, landings are not published. Fishermen have cited decreased market demand for wreckfish product, high gear expense, and the difficulty of fishing in deep water among high Gulf Stream currents as reasons for the reduction in effort.

Although wreckfish are found in many regions, including the Southern Indian Ocean, western South Pacific, the Mediterranean, and both sides of the North Atlantic Ocean, the entire U.S. fishery occurs on the Blake Plateau off the U.S. south Atlantic coast.

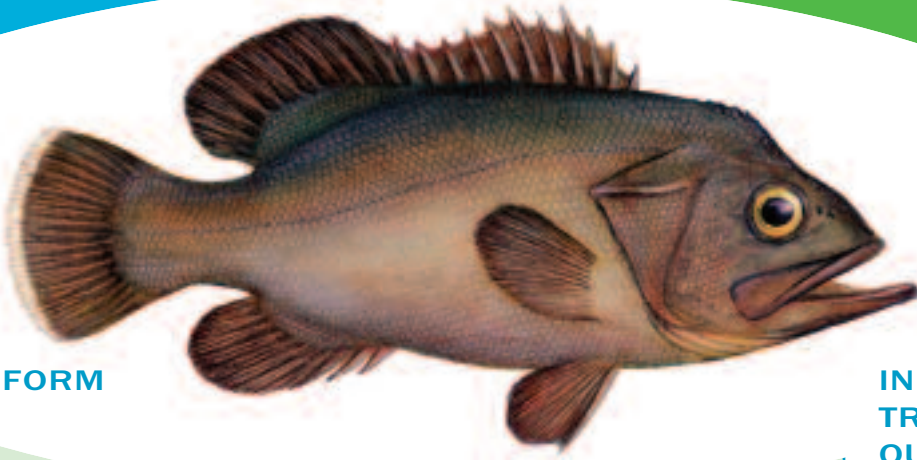
CONSERVATION NOTES

There are indications that the western Atlantic wreckfish population is moving in a positive direction after heavy fishing pressure prior to 1990. Proactive management appears to be in place and an individual quota system has successfully reduced fishing pressure on this relatively vulnerable species. In addition, the fishery is closed during the spawning season from January 15 to April 15 each year.

Wreckfish are caught with heavy-duty hydraulic reels, which are weighted with 50-200 pounds so hooks reach the ocean bottom. This fishing method has little impact on habitat and has only minor amounts of bycatch.

IN SEASON

- Available mid-April to mid-January



PRODUCT FORM

FRESH:

- Whole
- Headed and gutted
- Fillets

BUYING TIPS

- Flesh should be white.
- Wreckfish may be sold as sea bass, but don't confuse this fish with other East Coast fish marketed under this popular name, such as black sea bass and striped bass.
- Wreckfish is an ocean-friendly substitute for grouper.

INDIVIDUAL TRANSFERABLE QUOTAS

Fishery managers responded to overfishing in the late 1980s by implementing a management plan with a quota of two million pounds. The system prompted derby-style fishing, where fishermen competed to catch as much wreckfish as possible before the quota was met. In 1992, fishery managers passed an individual transferable quota (ITQ) program, whereby fishermen are guaranteed a portion of the total quota and have the flexibility to fish when they choose. For years, catches have remained below the total allowable catch of 900 MT (2 million pounds).

See page 149 for the list of Wreckfish suppliers.

Supplier Directory



ABALONE (FARMED):



The Abalone Farm, Inc.

Cayucos, CA

Arrowac Fisheries, Inc.

Seattle, WA



Big Island Abalone

Seattle, WA

Browne Trading Company

Portland, ME

Catalina Offshore

San Diego, CA

Classy Frozen Foods

Kansas City, KS

Coastal Seafoods

Minneapolis, MN

H&N Foods International

San Francisco, CA

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

Low Country Lobsters Ltd.

Charleston, SC

Mahoney's Seafood

San Francisco, CA

Mirsa

Miami, FL



Monterey Abalone

Company

Monterey, CA

Osprey Seafood

San Francisco, CA

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Sealord North America, Inc.

Highland Park, IL

Steve Connolly Seafood Co., Inc.

Boston, MA

Sunny's Seafood

Boston, MA

ARCTIC CHAR:



Agassiz Aqua Farms

Oakville, ON

Albion Fisheries

Victoria, BC

Browne Trading Company

Portland, ME

Coastal Seafoods

Minneapolis, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Icelandic

Newport News, VA

Isis Arctic Char

Logan, WV

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Slade Gorton & Co., Inc.

Boston, MA

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

Sustainable Seafoods LLC

East Providence, RI



West Virginia Aqua LLC

Logan, WV

Wild Edibles

New York, NY

BLACK SEA BASS:

Browne Trading Company

Portland, ME

Central Coast Seafood

Atascadero, CA

Classy Frozen Foods

Kansas City, KS

Dirk's Fish & Gourmet Shop

Chicago, IL

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL



Monterey Fish Market

San Francisco, CA

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Stockyard/K&N Meats

Renton, WA

Super Duper Seafood

Landon, PA

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

BLUEFISH:**Acme Smoked Fish Corp. & Blue Hill Bay Smoked Seafood**

Brooklyn, NY

Coastal Seafoods

Minneapolis, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Lund's Fisheries, Inc.

Cape May, NJ

Mirsa

Miami, FL

 **Monterey Fish Market**

San Francisco, CA

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Republic of Fish

Minneapolis, MN

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Stockyard/K&N Meats

Renton, WA

Stonington Sea Products

Stonington, ME

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

Viking Village

Barnegat Light, NJ

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

CATFISH (FARMED U.S.):**10th & M Seafoods**

Anchorage, AK

Albion Fisheries

Victoria, BC

American Pride Seafoods

Greensboro, AL

 **America's Catch**

Greenwood, MS

 **Aquafarms Catfish, Inc.**

Holdenville, OK

Aquarius Fish Co.

Salt Lake City, UT

Bristol Seafood, Inc.

Portland, ME

Buddy Gandy Seafood, Inc.

Panama City, FL

Caito Fisheries

Fort Bragg, CA

 **Carolina Classics**

Ayden, NC

Central Coast Seafood

Atascadero, CA

Classy Frozen Foods

Kansas City, KS

Coastal Seafoods

Minneapolis, MN

 **Country Select Catfish**

Isola, MS

Dirk's Fish & Gourmet Shop

Chicago, IL

Douty Bros., Inc.

Portland, ME

 **Ecofish, Inc.**

Dover, NH

 **Fish Breeders of Idaho**

Hagerman, ID

 **The Fishery**

Galt, CA

H&N Foods International

San Francisco, CA

 **Haring's Pride**

Wisner, LA

Heartland Catfish Company

Itta Bena, MS

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Poseidon Seafood

Charlotte, NC

Prairie Lands Seafood

Pinckneyville, IL

 **Pride of the Pond**

Tunica, MS

 **Pride of the South Catfish**

Brooksville, MS

 **Prime Line Catfish**

Scooba, MS

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

**Simmons Farm
Raised Catfish**

Yazoo City, MS

**SouthFresh Catfish
Processors**

Oxford, MS

**Steve Connolly Seafood Co.,
Inc.**

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

Wild Edibles

New York, NY

CAVIARS (FARMED):**Acme Smoked Fish Corp. &
Blue Hill Bay Smoked Seafood**

Brooklyn, NY

*Wild Pacific salmon and whitefish
caviars.***Alaskan Marine
Resources**

Cordova, AK

*Wild Pacific salmon and whitefish
caviars.***Arpeggio's**

Cordova, AK

Wild Pacific salmon caviar.**Blis Caviar**

Los Angeles, CA

*Wild Pacific salmon and trout caviars.***Browne Trading Company**

Portland, ME

*Wild Pacific salmon, white sturgeon,
and whitefish caviars.***Caviarteria, Inc.**

New York, NY

*Wild Pacific salmon, white sturgeon,
and trout caviars.***Classy Frozen Foods**

Kansas City, KS

Coastal Seafoods

Minneapolis, MN

**Collins Caviar**

Michigan City, IN

*Paddlefish, wild Pacific salmon, and
whitefish caviars.***Cossack Caviar**

LaConnor, WA

*Wild Pacific salmon caviar.***Dirk's Fish & Gourmet Shop**

Chicago, IL

*Paddlefish and white sturgeon caviars.***Dixon Fisheries**

East Peoria, IL

*Wild Pacific salmon caviar.***Douty Bros., Inc.**

Portland, ME

**Favco, Inc.**

Anchorage, AK

Wild Pacific salmon caviar.**Fish Breeders of Idaho**

Hagerman, ID

White sturgeon caviar.**The Fishery**

Galt, CA

White sturgeon caviar.**Hi-To Fisheries Ltd.**

Vancouver, BC

*Wild Pacific salmon caviar.***Hole Fish Company**

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Icicle Seafoods, Inc.

Seattle, WA

Wild Pacific salmon caviar.**Icy Strait Seafoods, Inc.**

Bellingham, WA

*Wild Pacific salmon caviar.***Island Seafood, Inc.**

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

*Wild Pacific salmon caviar.***The Little Pearl**

Somerville, MA

*Baerii, paddlefish, wild Pacific salmon,
white sturgeon, and trout caviars.***The Lobster Place**

New York, NY

*Wild Pacific salmon and white sturgeon
caviars.***Low Country Lobsters Ltd.**

Charleston, SC

Mirsa

Miami, FL

**Mountain Lake Fisheries**

Columbia Falls, MT

Whitefish caviar.**Northern Keta Caviar Co.**

Juneau, AK

Wild Pacific salmon caviar.**Osage Catfisheries, Inc.**

Osage Beach, MO

*Paddlefish caviar.***Osprey Seafood**

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

**Prime Seafood**

Kensington, MD

*Trout caviar.***Santa Monica Seafood**

Rancho Dominguez, CA

*Wild Pacific salmon, white sturgeon,
and whitefish caviars.***Saurian Seafoods, Inc.**

Port Coquitlam, BC

*Wild Pacific salmon caviar.***Seattle Caviar Company**

Seattle, WA

*Wild Pacific salmon, white sturgeon,
and whitefish caviars.***Sterling Caviar**

Sacramento, CA

*White sturgeon caviar.***Steve Connolly Seafood Co.,
Inc.**

Boston, MA

*Wild Pacific salmon and whitefish
caviars.***Sunburst Trout Company**

Canton, NC

*Trout caviar.***Tsar Nicoulai**

San Francisco, CA

*Wild Pacific salmon, white sturgeon,
trout, and whitefish caviars.***Vital Choice Seafood**

Bellingham, WA

*Wild Pacific salmon caviar.***CLAMS:****Acadian Fishermen's
Co-op Assoc.**

Wellington, PEI

Albion Fisheries

Victoria, BC



Allen's Seafood

Harpswell, ME



American Mussel Harvesters, Inc.

North Kingstown, RI

Aquarius Fish Co.

Salt Lake City, UT

Avery's Bay Clams

Galloway, NJ

Bama Sea Products, Inc.

St. Petersburg, FL



Beals Lobster Pier

Southwest Harbor, ME

Bell Buoy Crab Co.

Seaside, OR



Bell's Seafood

Haines, AK



Bob's Seafood

Windham, ME



Brady's Oysters

Aberdeen, WA



Brenner Oyster Co.

Federal Way, WA

Bristol Seafood, Inc.

Portland, ME

Browne Trading Company

Portland, ME

Buddy Gandy Seafood, Inc.

Panama City, FL

Captain's Choice Seafood

White Stone, VA



Cedar Key Aquaculture Farms, Inc.

Riverview, FL

Central Coast Seafood

Atascadero, CA

Channel Seafoods

Boca Raton, FL



Cherrystone Aqua Farms

Cheriton, VA

Chessie Seafood

Wicomico, VA

Classy Frozen Foods

Kansas City, KS



Coal Point Seafood

Company

Homer, AK



Coast Seafoods Company

Bellevue, WA



Coastal Cold Storage

Petersburg, AK

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN



Cutthroat Clams

St. James City, FL



Deep Creek Custom Packing, Inc.

Ninilchik, AK

Di Carlo Seafood Company

Wilmington, CA

Dirk's Fish & Gourmet Shop

Chicago, IL



Ecofish, Inc.

Dover, NH



Favco, Inc.

Anchorage, AK

Free Range Fish & Lobster

Portland, ME

Garden Valley & Isle Seafood

Honolulu, HI



Great Eastern Mussel Farms, Inc.

Tenants Harbor, ME



Hog Island Oyster Co.

Marshall, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA



Horst's Seafood, Inc.

Juneau, AK

Icelandic

Newport News, VA

Island Seafood, Inc.

Roselle, NJ



J & W Seafood of Virginia

Deltaville, VA



J&B AquaFood, Inc.

Jacksonville, NC

Katy's Smokehouse

Trinidad, CA



Little Skookum Shellfish Growers LLC

Shelton, WA

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL



Nautical Nuggets Clam Farms

Oceanville, NJ



Noank Aquaculture Cooperative

Noank, CT

Ocean Beauty Seafoods, Inc.

Seattle, WA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA



Penn Cove Shellfish LLC

Coupeville, WA

Phillips Seafood

Townsend, GA

Poseidon Seafood

Charlotte, NC



Prince Edward Aqua Farms, Inc.

Kensington, PEI



Quinault Pride Seafood

Taholah, WA

Republic of Fish

Minneapolis, MN



Rose's Oyster Bar

Wellfleet, MA

Santa Barbara Mariculture Co.

Santa Barbara, CA

Santa Monica Seafood

Rancho Dominguez, CA



SeaBear

Anacortes, WA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Seattle Fish Company

Frisco, CO

**Seattle Shellfish LLC**

Olympia, WA

Select Fish

Seattle, WA

**Shellfish for You**

Westerly, RI

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

Sweet Water Plumpy Brand

Carlstadt, NJ

T J Kings Lobster, Inc.

Brooklyn, NY

**Taylor Shellfish Farms, Inc.**

Shelton, WA

**Tenass Pass Shellfish**

Juneau, AK

**Trenton Bridge Lobster Pound, Inc.**

Trenton, ME

Tri-Star Seafood Supply Co.

Richmond, BC

**Vis Seafoods**

Bellingham, WA

**Westcott Bay Sea Farms**

Friday Harbor, WA

Wild Edibles

New York, NY

COD, PACIFIC:**10th & M Seafoods**

Anchorage, AK

**Alaska Glacier Seafoods, Inc.**

Juneau, AK

Albion Fisheries

Victoria, BC

Aleutian Spray Fisheries

Seattle, WA

American Pride Seafoods

Greensboro, AL

Arrowac Fisheries, Inc.

Seattle, WA

Bering Select Seafood

Seattle, WA

Seattle, WA

Seattle, WA

**Big Blue Fisheries**

Sitka, AK

Bornstein Seafoods

Astoria, OR

Bristol Seafood, Inc.

Portland, ME

Central Coast Seafood

Atascadero, CA

Classy Frozen Foods

Kansas City, KS

**Coal Point Seafood**

Company

Homer, AK

Coastal Seafoods

Minneapolis, MN

**Deep Creek Custom Packing, Inc.**

Ninilchik, AK

Deep Sea Fisheries, Inc.

Everett, WA

Dirk's Fish & Gourmet Shop

Chicago, IL

**Ecofish, Inc.**

Dover, NH

**F/V Patricia S**

Gustavus, AK

**Favco, Inc.**

Anchorage, AK

Global Seafoods North

America LLC

Bellevue, WA

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

**Horst's Seafood, Inc.**

Juneau, AK

Icicle Seafoods, Inc.

Seattle, WA

Interocean Seafood Co.

Seattle, WA

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

**Island Seafoods**

Kodiak, AK

Katy's Smokehouse

Trinidad, CA

Lions Gate Fisheries Ltd.

Delta, BC

Low Country Lobsters Ltd.

Charleston, SC

**Nautilus Seafoods, Inc.**

Seattle, WA

**Northern Products**

Seattle, WA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Pelican Seafoods

Pelican, AK

Peter Pan Seafoods, Inc.

Seattle, WA

Pinnacle Seafoods Ltd.

Vancouver, BC

Poseidon Seafood

Charlotte, NC

**Prime Seafood**

Kensington, MD

**Prime Select Seafoods**

Cordova, AK

Republic of Fish

Minneapolis, MN

River Seafoods, Inc.

Delta, BC

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Slade Gorton & Co., Inc.

Boston, MA

Snug Harbor Seafoods

Kenai, AK

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

 **Sunset Fisheries**

Petersburg, AK

Super Duper Seafood

Landon, PA

Trident Seafoods Corporation

Seattle, WA

Tri-Star Seafood Supply Co.

Richmond, BC

 **Troller Point Fisheries**

Anchorage, AK

True World Foods, Alaska

Kodiak, AK

 **Unisea inc.**

Redmond, WA

 **Vis Seafoods**

Bellingham, WA

Western Alaska Fisheries, Inc.

Seattle, WA

 **Westward Seafoods, Inc.**

Seattle, WA

CRAB, BLUE:**Albion Fisheries**

Victoria, BC

Aquarius Fish Co.

Salt Lake City, UT

 **Arnest Seafood**

Hague, VA

Buddy Gandy Seafood, Inc.

Panama City, FL

Captain's Choice Seafood

White Stone, VA

Central Coast Seafood

Atascadero, CA

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

 **Graham & Rollins Inc.**

Hampton, VA

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Icelandic

Newport News, VA

Island Seafood, Inc.

Roselle, NJ

 **J & W Seafood of****Virginia**

Deltaville, VA

Kalamar Seafood, Inc.

Hialeah, FL

 **Little River Seafood**

Reedville, VA

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

 **Monterey Fish Market**

San Francisco, CA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Phillips Foods, Inc.

Baltimore, MD

Phillips Seafood

Townsend, GA

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Slade Gorton & Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

CRAB, DUNGENESS:**10th & M Seafoods**

Anchorage, AK

 **Alaska Hook & Line****Seafoods**

Sitka, AK

Albion Fisheries

Victoria, BC

Aquarius Fish Co.

Salt Lake City, UT

Arrowac Fisheries, Inc.

Seattle, WA

Bandon Pacific

Bandon, OR

Bay Ocean Seafood

Garibaldi, OR

Bell Buoy Crab Co.

Seaside, OR

 **Bell's Seafood**

Haines, AK

 **Big Blue Fisheries**

Sitka, AK

Bornstein Seafoods

Astoria, OR

 **Brady's Oysters**

Aberdeen, WA

 **Buy N Pack Seafoods,****Inc.**

Hoonah, AK

Caito Fisheries

Fort Bragg, CA



Carvalho Fisheries, Inc.
McKinleyville, CA

Central Coast Seafood
Atascadero, CA



Coal Point Seafood Company
Homer, AK



Coastal Cold Storage
Petersburg, AK

Coastal Seafoods
Minneapolis, MN



Copper River Seafoods
Anchorage, AK

The Crab Broker
Sarasota, FL

The Crustacean Company
Saint Paul, MN

Deep Sea Fisheries, Inc.
Everett, WA

Dirk's Fish & Gourmet Shop
Chicago, IL

Douty Bros., Inc.
Portland, ME



Ecofish, Inc.
Dover, NH



Favco, Inc.
Anchorage, AK



Fishhawk Fisheries
Astoria, OR

H&N Foods International
San Francisco, CA

Hilo Fish Company, Inc.
Hilo, HI

Holly Seafood Co.
Los Angeles, CA



Horst's Seafood, Inc.
Juneau, AK

Icicle Seafoods, Inc.
Seattle, WA

Interocean Seafood Co.
Seattle, WA

Intersea Fisheries West
Seattle, WA

Island Seafood, Inc.
Roselle, NJ

Katy's Smokehouse
Trinidad, CA

Lions Gate Fisheries Ltd.
Delta, BC

The Lobster Place
New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Lund's Fisheries, Inc.
Cape May, NJ

Mirsa
Miami, FL



Monterey Fish Market
San Francisco, CA



Nelson Crab, Inc.
Tokeland, WA



Nisbet Oyster Company
Bay Center, WA



North Pacific Seafoods, Inc.
Seattle, WA

Oregon Dungeness Crab Commission
Coos Bay, OR

Osprey Seafood
San Francisco, CA

Pacific Salmon Company, Inc.
Edmonds, WA

Pamlico Packing Co.
Vandermere, NC

Peter Pan Seafoods, Inc.
Seattle, WA

Pinnacle Seafoods Ltd.
Vancouver, BC



Port Chatham Smoked Seafood
Everett, WA

Poseidon Seafood
Charlotte, NC



Prime Seafood
Kensington, MD



Quinault Pride Seafood
Taholah, WA

Republic of Fish
Minneapolis, MN

Robin's Fresh Fish
Sequim, WA

Santa Monica Seafood
Rancho Dominguez, CA



Sea Fare Foods Corp.
Kansas City, MO



SeaBear
Anacortes, WA

Seafood Connection Hawaii
Honolulu, HI

Seafood Wholesalers Ltd.
Houston, TX

Select Fish
Seattle, WA

Slade Gorton & Co., Inc.
Boston, MA

Steve Connolly Seafood Co., Inc.
Boston, MA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA

T J Kings Lobster, Inc.
Brooklyn, NY



Taylor Shellfish Farms, Inc.
Shelton, WA

Trident Seafoods Corporation
Seattle, WA



Vis Seafoods
Bellingham, WA

Wainani Kai Seafood
Honolulu, HI



Westward Seafoods, Inc.
Seattle, WA

Wild Edibles
New York, NY

Wild Ocean Seafoods, LLC
Ferndale, WA



Wild Planet Inc.
McKinleyville, CA

Wrangell Seafoods, Inc.
Wrangell, AK

CRAB, JONAH & ROCK:



Acadian Fishermen's Co-op Assoc.
Wellington, PEI

Alaska Fresh Seafoods, Inc.
Kodiak, AK

Albion Fisheries
Victoria, BC



Allen's Seafood
Harpwell, ME

Aquarius Fish Co.
Salt Lake City, UT

Browne Trading Company

Portland, ME

Central Coast Seafood

Atascadero, CA

Clearwater Fine Foods

Bedford, NS

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN

Dirk's Fish & Gourmet Shop

Chicago, IL



Favco, Inc.

Anchorage, AK

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL



Monterey Fish Market

San Francisco, CA

Nantucket Seafood

Nantucket, MA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA



Portland Shellfish

S. Portland, ME

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Slade Gorton & Co., Inc.

Boston, MA

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

Sustainable Seafoods LLC

East Providence, RI



Trenton Bridge Lobster Pound, Inc.

Trenton, ME

True World Foods, Alaska

Kodiak, AK

Wild Edibles

New York, NY

CRAB, KING (ALASKA):

10th & M Seafoods

Anchorage, AK

Alaska Fresh Seafoods, Inc.

Kodiak, AK



Alaska Glacier Seafoods, Inc.

Juneau, AK



Alaska Hook & Line Seafoods

Sitka, AK

Albion Fisheries

Victoria, BC

Aquarius Fish Co.

Salt Lake City, UT

Arrowac Fisheries, Inc.

Seattle, WA



Bell's Seafood

Haines, AK



Big Blue Fisheries

Sitka, AK

Buddy Gandy Seafood, Inc.

Panama City, FL



Buy N Pack Seafoods, Inc.

Hoonah, AK

Canada Seafood Inc.,

International

Richmond, BC



Coal Point Seafood Company

Homer, AK



Coastal Cold Storage

Petersburg, AK

Coastal Seafoods

Minneapolis, MN



Copper River Seafoods

Anchorage, AK

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN



Deep Creek Custom Packing, Inc.

Ninilchik, AK

Deep Sea Fisheries, Inc.

Everett, WA

Dirk's Fish & Gourmet Shop

Chicago, IL



Favco, Inc.

Anchorage, AK



Fisherman's Express LLC

Anchorage, AK

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA



Horst's Seafood, Inc.

Juneau, AK

Icicle Seafoods, Inc.

Seattle, WA



Interior Alaska Fish Processors

Fairbanks, AK

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ



Island Seafoods

Kodiak, AK

Kalamar Seafood, Inc.

Hialeah, FL

The Lobster Place

New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mahoney's Seafood
San Francisco, CA

Mirsa
Miami, FL



Nordic Fisheries, Inc.
Petersburg, AK

Norton Sound Seafood Products
Nome, AK

Ocean Beauty Seafoods, Inc.
Seattle, WA

OM Seafood Company
Portland, OR

Osprey Seafood
San Francisco, CA

Pacific Salmon Company, Inc.
Edmonds, WA

Pamlico Packing Co.
Vandermere, NC

Paul Nester & Son Broker
Reading, PA

Peter Pan Seafoods, Inc.
Seattle, WA

Poseidon Seafood
Charlotte, NC

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA



SeaBear
Anacortes, WA

Seafood Connection Hawaii
Honolulu, HI

Seafood Wholesalers Ltd.
Houston, TX

Seafoods.com
Charlotte, NC

Select Fish
Seattle, WA

Slade Gorton & Co., Inc.
Boston, MA

Steve Connolly Seafood Co., Inc.
Boston, MA

Stockyard/K&N Meats
Renton, WA

Super Duper Seafood
Landon, PA



Taku Fisheries
Juneau, AK

Trapper's Creek Smoking
Anchorage, AK

Trident Seafoods Corporation
Seattle, WA

Tri-Star Seafood Supply Co.
Richmond, BC

True World Foods, Alaska
Kodiak, AK



Unisea inc.
Redmond, WA



Vis Seafoods
Bellingham, WA

Wainani Kai Seafood
Honolulu, HI



Westward Seafoods, Inc.
Seattle, WA



Wild Alaska Smoked Salmon & Seafood
Kodiak, AK

Wild Edibles
New York, NY

Wrangell Seafoods, Inc.
Wrangell, AK

CRAB, SNOW:

10th & M Seafoods
Anchorage, AK

Alaska Fresh Seafoods, Inc.
Kodiak, AK

Albion Fisheries
Victoria, BC

Aquarius Fish Co.
Salt Lake City, UT

Buddy Gandy Seafood, Inc.
Panama City, FL

Canada Seafood Inc., International
Richmond, BC

Clearwater Fine Foods
Bedford, NS

The Crab Broker
Sarasota, FL

The Crustacean Company
Saint Paul, MN

Deep Sea Fisheries, Inc.
Everett, WA



Favco, Inc.
Anchorage, AK

H&N Foods International
San Francisco, CA

Hole Fish Company
Jackson, WY

Holly Seafood Co.
Los Angeles, CA

Icicle Seafoods, Inc.
Seattle, WA

Intersea Fisheries West
Seattle, WA

Island Seafood, Inc.
Roselle, NJ

Labrador Fishermen's Union Shrimp Co. Ltd.
Lanse au Loup, NL

The Lobster Place
New York, NY

Mainly Lobsters & Seafood
Owl's Head, ME

Mirsa
Miami, FL

Ocean Choice
Newport, RI

Pamlico Packing Co.
Vandermere, NC

Paul Nester & Son Broker
Reading, PA

Peter Pan Seafoods, Inc.
Seattle, WA

 **Portland Shellfish**
S. Portland, ME

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA

Seafood Connection Hawaii
Honolulu, HI

Seafood Wholesalers Ltd.
Houston, TX

Seafoods.com
Charlotte, NC

Select Fish
Seattle, WA

Steve Connolly Seafood Co., Inc.
Boston, MA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA

Trident Seafoods Corporation
Seattle, WA

True World Foods, Alaska
Kodiak, AK

Wainani Kai Seafood
Honolulu, HI

CRAB, STONE:

 **Cajun Crawfish**
Cottonport, LA

Catalina Offshore
San Diego, CA

Classy Frozen Foods
Kansas City, KS

Coastal Seafoods
Minneapolis, MN

The Crab Broker
Sarasota, FL

The Crustacean Company
Saint Paul, MN

Di Carlo Seafood Company
Wilmington, CA

Dirk's Fish & Gourmet Shop
Chicago, IL

Douty Bros., Inc.
Portland, ME

Hole Fish Company
Jackson, WY

 **Islamorada Lobster & Stone Crab Enterprises, Inc.**

Islamorada, FL

Island Seafood, Inc.
Roselle, NJ

Key West Seafood
Key West, FL

 **Keys Fisheries Inc.**
Marathon, FL

The Lobster Place
New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mirsa
Miami, FL

Ocean Choice
Newport, RI


OM Seafood Company
Portland, OR

Osprey Seafood
San Francisco, CA

Pamlico Packing Co.
Vandermere, NC

Paul Nester & Son Broker
Reading, PA

Poseidon Seafood
Charlotte, NC

 **Prime Seafood**
Kensington, MD

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA

Seafood Connection Hawaii
Honolulu, HI


Seafood Wholesalers Ltd.
Houston, TX

Slade Gorton & Co., Inc.
Boston, MA

Steve Connolly Seafood Co., Inc.
Boston, MA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA

 **Unisea inc.**
Redmond, WA

Wild Edibles
New York, NY

CRAWFISH (FARMED U.S.):

Albion Fisheries
Victoria, BC

Bonanza Crawfish Farms, Inc.
Henderson, LA

Browne Trading Company
Portland, ME

Central Coast Seafood
Atascadero, CA

Channel Seafoods International
Boca Raton, FL

Classy Frozen Foods
Kansas City, KS

Coastal Seafoods
Minneapolis, MN

Dirk's Fish & Gourmet Shop
Chicago, IL

Douty Bros., Inc.
Portland, ME

Fruges' Cajun Crawfish Company
Branch, LA

Hole Fish Company
Jackson, WY

Island Seafood, Inc.
Roselle, NJ

Kalamar Seafood, Inc.
Hialeah, FL

Live Crawfish.com
Plaquemine, LA

The Lobster Place
New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mirsa
Miami, FL

National Fish and Seafood, Inc.
Gloucester, MA

Osprey Seafood
San Francisco, CA

Pacific Salmon Company, Inc.
Edmonds, WA

Pamlico Packing Co.
Vandermere, NC

Paul Nester & Son Broker
Reading, PA

Poseidon Seafood
Charlotte, NC

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA

Seafood Wholesalers Ltd.
Houston, TX

Seafoods.com
Charlotte, NC

Slade Gorton & Co., Inc.
Boston, MA

Steve Connolly Seafood Co., Inc.
Boston, MA

Stockyard/K&N Meats
Renton, WA

Super Duper Seafood
Landon, PA

Wild Edibles

New York, NY

CROAKER:

B&B Seafood

Callao, VA

Bevans Oyster Co., Inc.

Kinsale, VA

Captain's Choice Seafood

White Stone, VA

Ches-Atlantic Seafood, Inc.

Painter, VA

Dale Gaskins Seafood

Heathsville, VA

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

OM Seafood Company

Portland, OR

Pamlico Packing Co.

Vandermere, NC

Pride Seafood, Inc.

Neptune, NJ

Republic of Fish

Minneapolis, MN

Seafood Wholesalers Ltd.

Houston, TX

Stockyard/K&N Meats

Renton, WA

Super Duper Seafood

Landon, PA

Torry Harris, Inc.

Perth Amboy, NJ

Tradewinds Seafood, Inc.

Old Bridge, NJ

Viking Village

Barnegat Light, NJ

Wanchese Fish Company, Inc.

Suffolk, VA

HADDOCK (HOOK-AND-LINE):



Allen's Seafood

Harpwell, ME

Bayley's Lobster Pound

Scarborough, ME

Browne Trading Company

Portland, ME

CleanFish

San Francisco, CA

Clearwater Fine Foods

Bedford, NS

Cozy Harbor Seafood, Inc.

Portland, ME

The Crustacean Company

Saint Paul, MN

Dixon Fisheries

East Peoria, IL

Free Range Fish & Lobster

Portland, ME

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Mirsa

Miami, FL

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Republic of Fish

Minneapolis, MN

Seafood Wholesalers Ltd.

Houston, TX

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

HALIBUT, PACIFIC:

10th & M Seafoods

Anchorage, AK

Airfresh Seafoods

Gig Harbor, WA

Alaska Cannery and

Smokehouse

Juneau, AK

Alaska Fresh Seafoods, Inc.

Kodiak, AK



Alaska Glacier Seafoods, Inc.

Juneau, AK



Alaska Hook & Line Seafoods

Sitka, AK



Alaska Seafood Company

Juneau, AK

Albion Fisheries

Victoria, BC

Arrowac Fisheries, Inc.

Seattle, WA

Bandon Pacific

Bandon, OR



Bell's Seafood

Haines, AK

Bering Select Seafood

Seattle, WA



Big Blue Fisheries

Sitka, AK

Bornstein Seafoods

Astoria, OR

Bristol Seafood, Inc.

Portland, ME

Caito Fisheries

Fort Bragg, CA



Captains-Glacier

Fresh Salmon

Yakutat, AK

Central Coast Seafood

Atascadero, CA

Channel Seafoods

International

Boca Raton, FL

Classy Frozen Foods

Kansas City, KS



Coal Point Seafood

Company

Homer, AK



Coastal Cold Storage

Petersburg, AK

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN



Deep Creek Custom

Packing, Inc.

Ninilchik, AK

Dirk's Fish & Gourmet Shop

Chicago, IL



Ecofish, Inc.

Dover, NH

 **F/V Alpha Dawn**

Wrangell, AK

 **F/V Patricia S**

Gustavus, AK

 **Favco, Inc.**

Anchorage, AK

 **Fisherman's Express LLC**

Anchorage, AK

 **Fishhawk Fisheries**

Astoria, OR

 **Fishmongers of Trinity**

Fish

AK, OR, WA

Global Seafoods North

America LLC

Bellevue, WA

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

 **Horst's Seafood, Inc.**

Juneau, AK

Icicle Seafoods, Inc.

Seattle, WA

 **Icy Strait Seafoods, Inc.**

Bellingham, WA

 **Interior Alaska Fish**

Processors

Fairbanks, AK

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

 **Island Seafoods**

Kodiak, AK

 **J & R Fisheries**

Seward, AK

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mahoney's Seafood

San Francisco, CA

Mirsa

Miami, FL

 **Monterey Fish Market**

San Francisco, CA

 **Nautilus Seafoods, Inc.**

Seattle, WA

 **Nordic Fisheries, Inc.**

Petersburg, AK

 **North Pacific Seafoods,**

Inc.

Seattle, WA

 **Northern Products**

Seattle, WA

Norton Sound Seafood

Products

Nome, AK

Ocean Beauty Seafoods, Inc.

Seattle, WA

OFI Markesa International

Vernon, CA

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Pelican Seafoods

Pelican, AK

Peter Pan Seafoods, Inc.

Seattle, WA

Pinnacle Seafoods Ltd.

Vancouver, BC

Poseidon Seafood

Charlotte, NC

 **Prime Seafood**

Kensington, MD

 **Prime Select Seafoods**

Cordova, AK

 **Quinault Pride Seafood**

Taholah, WA

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

 **SeaBear**

Anacortes, WA

 **Seafood Producers**

Cooperative

Bellingham, WA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Shogun Fish Company

Sacramento, CA

Slade Gorton & Co., Inc.

Boston, MA

Snug Harbor Seafoods

Kenai, AK

Steve Connolly Seafood Co.,

Inc.

Boston, MA

 **Sunset Fisheries**

Petersburg, AK

Super Duper Seafood

Landon, PA

 **Taku Fisheries**

Juneau, AK

 **Tonka Seafoods Inc.**

Petersburg, AK

Trapper's Creek Smoking

Anchorage, AK

 **Triad Fisheries Ltd.**

Bainbridge Island, WA

Trident Seafoods Corporation

Seattle, WA

 **Troller Point Fisheries**

Anchorage, AK

 **Unisea inc.**

Redmond, WA

 **Vis Seafoods**

Bellingham, WA

 **Vital Choice Seafood**

Bellingham, WA

 **Westward Seafoods, Inc.**

Seattle, WA

 **Wild Alaska Smoked**

Salmon & Seafood

Kodiak, AK

Wild Edibles

New York, NY

Wild Ocean Seafoods, LLC

Ferndale, WA

 **Worldwide Seafoods Ltd.**

Vancouver, BC

Wrangell Seafoods, Inc.
Wrangell, AK

HERRING, ATLANTIC:

10th & M Seafoods

Anchorage, AK

Acme Smoked Fish Corp. & Blue Hill Bay Smoked Seafood
Brooklyn, NY



Alaska Hook & Line Seafoods

Sitka, AK

Aquarius Fish Co.

Salt Lake City, UT

Coastal Seafoods

Minneapolis, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Fogo Island Co-Operative Society Ltd.

Seldom, Fogo Island, NL



Icy Strait Seafoods, Inc.

Bellingham, WA

Island Seafood, Inc.

Roselle, NJ

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Lund's Fisheries, Inc.

Cape May, NJ

Mirsa

Miami, FL



North Pacific Seafoods, Inc.

Seattle, WA

Norton Sound Seafood

Nome, AK

Ocean Beauty Seafoods, Inc.

Seattle, WA

Ocean Choice

Newport, RI

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker
Reading, PA

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Saurian Seafoods, Inc.

Port Coquitlam, BC

Seafood Wholesalers Ltd.

Houston, TX

Slade Gorton & Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

T J Kings Lobster, Inc.

Brooklyn, NY

Trident Seafoods Corporation

Seattle, WA



Westward Seafoods, Inc.

Seattle, WA

Woodbine Alaska Fish Company

Rio Vista, CA

LINGCOD:

10th & M Seafoods

Anchorage, AK

AA1 Alaska Fish

Homer, AK



Alaska Glacier Seafoods, Inc.

Juneau, AK



Alaska Hook & Line Seafoods

Sitka, AK

Albion Fisheries

Victoria, BC

Arrowac Fisheries, Inc.

Seattle, WA

Bandon Pacific

Bandon, OR



Big Blue Fisheries

Sitka, AK

Caito Fisheries

Fort Bragg, CA



Coal Point Seafood Company

Homer, AK

Coastal Seafoods

Minneapolis, MN



Deep Creek Custom Packing, Inc.

Ninilchik, AK



Favco, Inc.

Anchorage, AK

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

Jessie's Illwaco Fish Company

Illwaco, WA

Katy's Smokehouse

Trinidad, CA

Lions Gate Fisheries Ltd.

Delta, BC

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL



Nautilus Seafoods, Inc.

Seattle, WA



North Pacific Seafoods, Inc.

Seattle, WA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Pelican Seafoods

Pelican, AK



Prime Seafood

Kensington, MD



Prime Select Seafoods

Cordova, AK

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

 **Seafood Producers Cooperative**

Bellingham, WA

Seafood Wholesalers Ltd.

Houston, TX

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Snug Harbor Seafoods

Kenai, AK

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood


Boston, MA

Super Duper Seafood

Landon, PA

 **Triad Fisheries Ltd.**

Bainbridge Island, WA

 **Troller Point Fisheries**

Anchorage, AK

 **Vis Seafoods**

Bellingham, WA

LOBSTER, AMERICAN: **Acadian Fishermen's Co-op Assoc.**

Wellington, PEI

Albion Fisheries

Victoria, BC

 **Allen's Seafood**

Harpwell, ME

 **American Mussel Harvesters, Inc.**

North Kingstown, RI

Aquarius Fish Co.

Salt Lake City, UT

B G Lobster & Shrimp

North Bergen, NJ

 **Bay Haven Lobster, Inc.**

York, ME

Bayley's Lobster Pound

Scarborough, ME

 **BBS Lobster Company Inc.**

Machiasport, ME

 **Beals Lobster Pier**


Southwest Harbor, ME

 **Bob's Seafood**

Windham, ME

Browne Trading Company

Portland, ME

 **Bushy Enterprises**

Milbridge, ME

 **Cape Island Seafood**

Kittery, ME

Captain's Choice Seafood

White Stone, VA

Central Coast Seafood

Atascadero, CA

Clearwater Fine Foods

Bedford, NS

Coastal Seafoods

Minneapolis, MN

 **Cook's Lobster House**

Bailey Island, ME

Cozy Harbor Seafood, Inc.

Portland, ME

The Crustacean Company

Saint Paul, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Douty Bros., Inc.

Portland, ME

East Coast Seafood Inc.


Lynn, MA

Free Range Fish & Lobster

Portland, ME

 **Grand Manan Lobster**

Grand Manan Island, NB

 **Greenhead Lobster LLC**


Stonington, ME

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

 **Inland Lobster**

South Portland, ME

Island Seafood, Inc.

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mainly Lobsters & Seafood


Owl's Head, ME

 **McAleney's New Meadows Lobster**

Portland, ME

Mirsa


Miami, FL

 **Mortillaro Lobster LLC**

Gloucester, MA

National Fish and Seafood, Inc.

Gloucester, MA

 **New Harbor Fishermen's Co-op, Inc.**

New Harbor, ME

Ocean Beauty Seafoods, Inc.

Seattle, WA

Ocean Choice

Newport, RI

Ocean Duke Corporation

Torrance, CA

OM Seafood Company

Portland, OR

Osprey Seafood


San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

 **Pemaquid Fishermen's Co-op**

New Harbor, ME

Port Lobster Co., Inc.

Kennebunkport, ME

 **Portland Shellfish**

S. Portland, ME

Poseidon Seafood

Charlotte, NC

 **Prime Seafood**

Kensington, MD

Republic of Fish

Minneapolis, MN

 **Rockport Lobster Company**

Gloucester, MA

Rosas Farms

Sparr, FL

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii
Honolulu, HI

Seafood Wholesalers Ltd.
Houston, TX

Seafoods.com
Charlotte, NC



Seaview Lobster Co.
Kittery, ME

Slade Gorton & Co., Inc.
Boston, MA

Steve Connolly Seafood Co., Inc.
Boston, MA

Stockyard/K&N Meats
Renton, WA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA



Taylor Lobster Company
Kittery, ME



Trenton Bridge Lobster Pound, Inc.

Trenton, ME

True World Foods, Alaska
Kodiak, AK

Wainani Kai Seafood
Honolulu, HI

Wild Edibles
New York, NY



William Atwood Lobster Company
Spruce Head, ME



Young's Lobster Pound
Belfast, ME

LOBSTER, SPINY:

10th & M Seafoods
Anchorage, AK

Catalina Offshore
San Diego, CA

Central Coast Seafood
Atascadero, CA

Coastal Seafoods
Minneapolis, MN

The Crustacean Company
Saint Paul, MN

Dirk's Fish & Gourmet Shop
Chicago, IL

Fruge's Cajun Crawfish Company
Branch, LA

Hole Fish Company
Jackson, WY

Holly Seafood Co.
Los Angeles, CA

Icelandic
Newport News, VA



Islamorada Lobster & Stone Crab Enterprises, Inc.

Islamorada, FL

Island Seafood, Inc.
Roselle, NJ

Kalamar Seafood, Inc.
Hialeah, FL

Key West Seafood
Key West, FL



Keys Fisheries Inc.
Marathon, FL

Live Crawfish.com
Plaquemine, LA

The Lobster Place
New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mirsa
Miami, FL



Monterey Fish Market
San Francisco, CA

OFI Markesa International
Vernon, CA

OM Seafood Company
Portland, OR

Osprey Seafood
San Francisco, CA

Pamlico Packing Co.
Vandermere, NC

Poseidon Seafood
Charlotte, NC



Prime Seafood
Kensington, MD

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA



SeaBear
Anacortes, WA

Seafood Connection Hawaii
Honolulu, HI

Seafood Wholesalers Ltd.
Houston, TX

Seafoods.com
Charlotte, NC

Seattle Fish Company
Frisco, CO

Steve Connolly Seafood Co., Inc.
Boston, MA

Stockyard/K&N Meats
Renton, WA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA

Wild Edibles
New York, NY

Wild Ocean Seafoods, LLC
Ferndale, WA

MACKEREL:

Acme Smoked Fish Corp. & Blue Hill Bay Smoked Seafood
Brooklyn, NY

Ariel Seafood, Inc.
Destin, FL

Arrowac Fisheries, Inc.
Seattle, WA

Atlantic Fish Corp.
Boca Raton, FL

Bama Sea Products, Inc.
St. Petersburg, FL

Browne Trading Company
Portland, ME

Caito Fisheries
Fort Bragg, CA

Channel Seafoods International
Boca Raton, FL

Coastal Seafoods
Minneapolis, MN

Deep Sea Fish of Rhode Island, Inc.
Wakefield, RI

Dirk's Fish & Gourmet Shop
Chicago, IL

Douty Bros., Inc.
Portland, ME

**H&L Axelsson Inc.**

Cape May, NJ

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

Jessie's Illwaco Fish Company

Ilwaco, WA

Kalamar Seafood, Inc.

Hialeah, FL

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Lund's Fisheries, Inc.

Cape May, NJ

Mirsa

Miami, FL

Ocean Choice

Newport, RI

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Poseidon Seafood

Charlotte, NC

Quinlan Brothers Ltd.

Bay De Verde, NF

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Slade Gorton & Co., Inc.

Boston, MA

Standard Fish Company

San Pedro, CA

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Stonington Sea Products

Stonington, ME

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

True World Foods, Alaska

Kodiak, AK

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

**MAHIMAH
(DOLPHINFISH):****Aquarius Fish Co.**

Salt Lake City, UT

Bama Sea Products, Inc.

St. Petersburg, FL

Bristol Seafood, Inc.

Portland, ME

Browne Trading Company

Portland, ME

Caito Fisheries

Fort Bragg, CA

Catalina Offshore

San Diego, CA

Central Coast Seafood

Atascadero, CA

Channel Seafoods**International**

Boca Raton, FL

Coastal Seafoods

Minneapolis, MN

The Crustacean Company

Saint Paul, MN

Deep Sea Fish of Rhode**Island, Inc.**

Wakefield, RI

Dirk's Fish & Gourmet Shop

Chicago, IL

Douty Bros., Inc.

Portland, ME

**Ecofish, Inc.**

Dover, NH

Frugé's Cajun Crawfish**Company**

Branch, LA

Garden Valley & Isle Seafood

Honolulu, HI

H&N Foods International

San Francisco, CA

Hilo Fish Company, Inc.

Hilo, HI

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

Key West Seafood

Key West, FL

Live Crawfish.com

Plaquemine, LA

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

**Monterey Fish Market**

San Francisco, CA

New Zealand Seafoods

Vernon, CA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Ocean Duke Corporation

Torrance, CA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Phillips Foods, Inc.

Baltimore, MD

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Select Fish

Seattle, WA

Slade Gorton & Co., Inc.

Boston, MA

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

T J Kings Lobster, Inc.

Brooklyn, NY

Trident Seafoods Corporation

Seattle, WA

Viking Village

Barnegal Light, NJ

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

MUSSELS (FARMED):**Albion Fisheries**

Victoria, BC

**American Mussel Harvesters, Inc.**

North Kingstown, RI

Aquarius Fish Co.

Salt Lake City, UT

Arrowac Fisheries, Inc.

Seattle, WA

Bama Sea Products, Inc.

St. Petersburg, FL

Bayley's Lobster Pound

Scarborough, ME

**Beals Lobster Pier**

Southwest Harbor, ME

**Bob's Seafood**

Windham, ME

Bristol Seafood, Inc.

Portland, ME

Browne Trading Company

Portland, ME

Caito Fisheries

Fort Bragg, CA

Central Coast Seafood

Atascadero, CA

Channel Seafoods**International**

Boca Raton, FL

**Coast Seafoods Company**

Bellevue, WA

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN

Di Carlo Seafood Company

Wilmington, CA

Dirk's Fish & Gourmet Shop

Chicago, IL

**Ecofish, Inc.**

Dover, NH

**Favco, Inc.**

Anchorage, AK

**Great Eastern Mussel Farms, Inc.**

Tenants Harbor, ME

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

Katy's Smokehouse

Trinidad, CA

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mahoney's Seafood

San Francisco, CA

Mainly Lobsters & Seafood

Owl's Head, ME

Mirsa

Miami, FL

New Zealand Seafoods

Vernon, CA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Ocean Choice

Newport, RI

OFI Markesa International

Vernon, CA

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

**PEI Mussel King**

Morell, PEI

**Penn Cove Shellfish LLC**

Coupeville, WA

Poseidon Seafood

Charlotte, NC

**Prime Seafood**

Kensington, MD

**Prince Edward Aqua Farms, Inc.**

Kensington, PEI

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

**SeaBear**

Anacortes, WA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Sealord North America, Inc.

Highland Park, IL

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Slade Gorton & Co., Inc.

Boston, MA

Snug Harbor Seafoods

Kenai, AK

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Stonington Sea Products

Stonington, ME

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

 **Taylor Shellfish Farms, Inc.**

Shelton, WA

 **Vis Seafoods**

Bellingham, WA

 **Westcott Bay Sea Farms**

Friday Harbor, WA

Wild Edibles

New York, NY

OYSTERS (FARMED): **AK Johnston Oysters**

Denman Island, BC

Albion Fisheries

Victoria, BC

 **American Mussel Harvesters, Inc.**

North Kingstown, RI

 **Arnest Seafood**

Hague, VA

 **B&B Oysters**

Fanny Bay, BC

Bama Sea Products, Inc.

St. Petersburg, FL

Bandon Pacific

Bandon, OR

Bell Buoy Crab Co.

Seaside, OR

 **Bell's Seafood**

Haines, AK

 **Brady's Oysters**

Aberdeen, WA

 **Brenner Oyster Co.**

Federal Way, WA

Bristol Seafood, Inc.

Portland, ME

Browne Trading Company

Portland, ME

 **C and C Oyster Co. Ltd.**

Nanaimo, BC

Caito Fisheries

Fort Bragg, CA

Canada Seafood Inc., International

Richmond, BC

Captain's Choice Seafood

White Stone, VA

Central Coast Seafood

Atascadero, CA

Chessie Seafood

Wicomico, VA

 **Circle C Oyster Ranchers**

Ridge, MD

 **Clausen Oysters**

North Bend, OR

 **Coal Point Seafood Company**

Homer, AK

 **Coast Seafoods Company**

Bellevue, WA

 **Coastal Cold Storage**

Petersburg, AK

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

 **Deep Creek Custom Packing, Inc.**

Ninilchik, AK

 **Desolation Sound Oysters Ltd.**

Bowser, BC

Di Carlo Seafood Company

Wilmington, CA

Dirk's Fish & Gourmet Shop

Chicago, IL

 **Duxbury Bay Shellfish Co.**

Duxbury, MA

 **Ecofish, Inc.**

Dover, NH

 **Ekone Oyster Co.**

South Bend, WA

 **Favco, Inc.**

Anchorage, AK

 **Fisher's Island Oyster Farm**

Fisher's Island, NY

Free Range Fish & Lobster

Portland, ME

Garden Valley & Isle Seafood

Honolulu, HI

 **Gay Island Oysters**

Cushing, ME

 **Great Little Oyster Company Ltd.**

Powell River, BC

High Flutin' Oyster Co., Ltd.

Powell River, BC

 **Hog Island Oyster Co.**

Marshall, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

 **J & W Seafood of Virginia**

Deltaville, VA

 **J&B AquaFood, Inc.**

Jacksonville, NC

 **Katama Bay Oyster Co.**

Edgartown, MA

Katy's Smokehouse

Trinidad, CA

 **Little Skookum Shellfish Growers LLC**

Shelton, WA

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mahoney's Seafood

San Francisco, CA

 **Marshall Point Sea Farm LLC.**

Port Clyde, ME

Mirsa

Miami, FL

 **Moss Island Oyster Farm**

Anchorage, AK

 **Nautilus Seafoods, Inc.**

Seattle, WA

 **Nisbet Oyster Company**

Bay Center, WA

 **Noank Aquaculture Cooperative**

Noank, CT

Ocean Beauty Seafoods, Inc.

Seattle, WA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

**Outer Coast Oysters**

Tahsis, BC

**Oyster Island Seafoods Ltd.**

Tofino, BC

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

**PEI Mussel King**

Morell, PEI

**Pemaquid Oyster Company Inc.**

Waldoboro, ME

**Penn Cove Shellfish LLC**

Coupeville, WA

Phillips Seafood

Townsend, GA

Pipes Cove Oysters

Greenport, NY

**Port Chatham Smoked Seafood**

Everett, WA

Poseidon Seafood

Charlotte, NC

**Prime Seafood**

Kensington, MD

**Prince Edward Aqua Farms, Inc.**

Kensington, PEI

**Rappahannock River Oysters LLC**

Tappahannock, VA

**Ravens Oysters Ltd.**

Whaletown, BC

Republic of Fish

Minneapolis, MN

**Rose's Oyster Bar**

Wellfleet, MA

Santa Barbara Mariculture Co.

Santa Barbara, CA

Santa Monica Seafood

Rancho Dominguez, CA

**SeaBear**

Anacortes, WA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

**Seapowet Shellfish LLC**

Pawtucket, RI

Seattle Fish Company

Frisco, CO

**Seattle Shellfish LLC**

Olympia, WA

Select Fish

Seattle, WA

**Shellfish for You**

Westerly, RI

**Slack Sea Farm**

Orleans, MA

Snug Harbor Seafoods

Kenai, AK

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

**Sunset Fisheries**

Petersburg, AK

Super Duper Seafood

Landon, PA

**Taylor Shellfish Farms, Inc.**

Shelton, WA

**Tenass Pass Shellfish**

Juneau, AK

Tri-Star Seafood Supply Co.

Richmond, BC

**Vanguard Bay Oyster Company Ltd.**

West Vancouver, BC

**Vis Seafoods**

Bellingham, WA

**Wampanoag Aquinnah Shellfish Hatchery**

Aquinnah, MA

**Wash-A-Shore Oyster Ranch**

South Wellfleet, MA

**We' Shuk Oysters (Ehattesaht First Nation)**

Zeballos, BC

**Wellfleet Sea Farms, Inc.**

South Wellfleet, MA

**Westcott Bay Sea Farms**

Friday Harbor, WA

Wild Edibles

New York, NY

POLLOCK (ALASKA):**Alaska Fresh Seafoods, Inc.**

Kodiak, AK

Albion Fisheries

Victoria, BC

Aleutian Spray Fisheries

Seattle, WA

American Pride Seafoods

Greensboro, AL

Arrowac Fisheries, Inc.

Seattle, WA

Bornstein Seafoods

Astoria, OR

Bristol Seafood, Inc.

Portland, ME

Channel Seafoods**International**

Boca Raton, FL

Ecofish, Inc.

Dover, NH

Global Seafoods North**America LLC**

Bellevue, WA

Hole Fish Company

Jackson, WY

Icelandic

Newport News, VA

Icicle Seafoods, Inc.

Seattle, WA

Interocean Seafood Co.

Seattle, WA

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

Nautilus Seafoods, Inc.

Seattle, WA

 **North Pacific Seafoods, Inc.**

Seattle, WA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Ocean Duke Corporation

Torrance, CA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Pelican Seafoods

Pelican, AK

Peter Pan Seafoods, Inc.

Seattle, WA

Pinnacle Seafoods Ltd.

Vancouver, BC

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

River Seafoods, Inc.

Delta, BC

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Super Duper Seafood

Landon, PA

Trident Seafoods Corporation


Seattle, WA

 **Unisea inc.**

Redmond, WA

Western Alaska Fisheries, Inc.

Seattle, WA

 **Westward Seafoods, Inc.**

Seattle, WA

Wild Edibles

New York, NY

SABLEFISH (WILD AK & BC):

Acme Smoked Fish Corp. & Blue Hill Bay Smoked Seafood

Brooklyn, NY

Alaska Cannery and Smokehouse

Juneau, AK

 **Alaska Hook & Line Seafoods**

Sitka, AK

Albion Fisheries

Victoria, BC

Arrowac Fisheries, Inc.

Seattle, WA

Bering Select Seafood Company

Seattle, WA

Bornstein Seafoods

Astoria, OR

Browne Trading Company

Portland, ME

 **Buy N Pack Seafoods, Inc.**

Hoonah, AK

Caito Fisheries

Fort Bragg, CA

Canada Seafood Inc., International

Richmond, BC

Central Coast Seafood

Atascadero, CA

Channel Seafoods

Boca Raton, FL

 **Coastal Cold Storage**

Petersburg, AK

Coastal Seafoods


Minneapolis, MN

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN

 **Deep Creek Custom Packing, Inc.**

Ninilchik, AK

Deep Sea Fisheries, Inc.


Everett, WA

Dirk's Fish & Gourmet Shop

Chicago, IL

 **Ecofish, Inc.**

Dover, NH

 **Favco, Inc.**


Anchorage, AK

Global Seafoods North America LLC

Bellevue, WA

Hole Fish Company


Jackson, WY

 **Horst's Seafood, Inc.**

Juneau, AK

Icicle Seafoods, Inc.

Seattle, WA

 **Icy Strait Seafoods, Inc.**

Bellingham, WA

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

 **J & R Fisheries**

Seward, AK

Kalamar Seafood, Inc.

Hialeah, FL

Leader Fishing Ltd.

New West Minster, BC

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place


New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

 **Nautilus Seafoods, Inc.**

Seattle, WA

 **Nordic Fisheries, Inc.**

Petersburg, AK

 **North Pacific Seafoods, Inc.**

Seattle, WA

 **Northern Products**

Seattle, WA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Pelican Seafoods

Pelican, AK

Pinnacle Seafoods Ltd.

Vancouver, BC

**Port Chatham Smoked Seafood**

Everett, WA

Poseidon Seafood

Charlotte, NC

**Prime Seafood**

Kensington, MD

**Quinault Pride Seafood**

Taholah, WA

Republic of Fish

Minneapolis, MN

River Seafoods, Inc.

Delta, BC

Santa Monica Seafood

Rancho Dominguez, CA

**Seafood Producers Cooperative**

Bellingham, WA

Seafood Wholesalers Ltd.

Houston, TX

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Snug Harbor Seafoods

Kenai, AK

Steve Connolly Seafood Co., Inc.

Boston, MA

**Sunset Fisheries**

Petersburg, AK

Super Duper Seafood

Landon, PA

**Taku Fisheries**

Juneau, AK

**Tonka Seafoods Inc.**

Petersburg, AK

**Triad Fisheries Ltd.**

Bainbridge Island, WA

Trident Seafoods Corporation

Seattle, WA

**Troller Point Fisheries**

Anchorage, AK

True World Foods, Alaska

Kodiak, AK

**Unisea inc.**

Redmond, WA

**Vis Seafoods**

Bellingham, WA

**Vital Choice Seafood**

Bellingham, WA

Western Alaska Fisheries, Inc.

Seattle, WA

**Westward Seafoods, Inc.**

Seattle, WA

**Wild Alaska Smoked Salmon & Seafood**

Kodiak, AK

Wild Edibles

New York, NY

**Worldwide Seafoods Ltd.**

Vancouver, BC

Wrangell Seafoods, Inc.

Wrangell, AK

SALMON (WILD PACIFIC):**10th & M Seafoods**

Anchorage, AK

Airfresh Seafoods

Gig Harbor, WA

Alaska Cannery and Smokehouse

Juneau, AK

Alaska Fresh Seafoods, Inc.

Kodiak, AK

**Alaska Glacier Seafoods, Inc.**

Juneau, AK

**Alaska Hook & Line Seafoods**

Sitka, AK

**Alaska Seafood Company**

Juneau, AK

**Alaskan Marine Resources**

Cordova, AK

Aquarius Fish Co.

Salt Lake City, UT

Arrowac Fisheries, Inc.

Seattle, WA

Bandon Pacific

Bandon, OR

Bay Ocean Seafood

Garibaldi, OR

Bayley's Lobster Pound

Scarborough, ME

Bell Buoy Crab Co.

Seaside, OR

**Bell's Seafood**

Haines, AK

**Big Blue Fisheries**

Sitka, AK

Bornstein Seafoods

Astoria, OR

Browne Trading Company

Portland, ME

**Buy N Pack Seafoods, Inc.**

Hoonah, AK

Caito Fisheries

Fort Bragg, CA

Canada Seafood Inc., International

Richmond, BC

**Cape Cleare Fishery**

Port Townsend, WA

**Captains-Glacier Fresh Salmon**

Yakutat, AK

**Carvalho Fisheries, Inc.**

McKinleyville, CA

Catalina Offshore

San Diego, CA

Central Coast Seafood

Atascadero, CA

Channel Seafoods International

Boca Raton, FL

CleanFish

San Francisco, CA

Clearwater Fine Foods

Bedford, NS

**Coal Point Seafood Company**

Homer, AK

**Coastal Cold Storage**

Petersburg, AK

Coastal Seafoods

Minneapolis, MN

**Coastal Villages Seafood LLC**

Anchorage, AK

**Cook Inlet Salmon Brand, Inc.**

Soldotna, AK

 **Copper River Seafoods**

Anchorage, AK

 **Cortes Island Wild**

Harvest

Manson's Landing, BC

 **Cossack Caviar**

LaConnor, WA

The Crab Broker

Sarasota, FL

The Crustacean Company

Saint Paul, MN

 **Deep Creek Custom**

Packing, Inc.

Ninilchik, AK

Dirk's Fish & Gourmet Shop

Chicago, IL

Dixon Fisheries

East Peoria, IL

 **Ecofish, Inc.**

Dover, NH

 **Excel Seafoods**

Seattle, WA

 **F/V Alpha Dawn**

Wrangell, AK

 **F/V Patricia S**

Gustavus, AK

 **Favco, Inc.**

Anchorage, AK

 **Fisherman's Express LLC**

Anchorage, AK

 **Fishhawk Fisheries**

Astoria, OR

 **Fishmongers of Trinity**

Fish

AK, OR, WA

Global Seafoods North

America LLC

Bellevue, WA

 **Gulkana Seafoods Direct**

Cordova, AK

H&N Foods International

San Francisco, CA

Hawaii International Seafood, Inc.

Honolulu, HI

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

 **Horst's Seafood, Inc.**

Juneau, AK

Icicle Seafoods, Inc.

Seattle, WA

 **Icy Strait Seafoods, Inc.**

Bellingham, WA

 **Interior Alaska Fish**

Processors

Fairbanks, AK

Interocean Seafood Co.

Seattle, WA

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

 **Island Seafoods**

Kodiak, AK

 **J & R Fisheries**

Seward, AK

Jessie's Illwaco Fish Company

Ilwaco, WA

Katy's Smokehouse

Trinidad, CA

Leader Creek Fisheries LLC

Naknek, AK

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place

New York, NY

 **Lofoten Fish Company**

Petersburg, AK

Low Country Lobsters Ltd.

Charleston, SC

Mahoney's Seafood

San Francisco, CA

Mirsa

Miami, FL

 **Monterey Fish Market**

San Francisco, CA

 **Nautilus Seafoods, Inc.**

Seattle, WA

New Zealand Seafoods

Vernon, CA

 **Nordic Fisheries, Inc.**

Petersburg, AK

 **North Pacific Seafoods, Inc.**

Seattle, WA

 **Northern Products**

Seattle, WA

Norton Sound Seafood

Products

Nome, AK

Ocean Beauty Seafoods, Inc.

Seattle, WA

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pacific Seafood International

Ltd.

Sidney, BC

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Pelican Seafoods

Pelican, AK

Perona Farms

Andover, NJ

Peter Pan Seafoods, Inc.

Seattle, WA

Pinnacle Seafoods Ltd.

Vancouver, BC

 **Port Chatham Smoked**

Seafood

Everett, WA

Poseidon Seafood

Charlotte, NC

 **Prime Seafood**

Kensington, MD

 **Prime Select Seafoods**

Cordova, AK

 **Quinault Pride Seafood**

Taholah, WA

Republic of Fish

Minneapolis, MN

River Seafoods, Inc.

Delta, BC

Robin's Fresh Fish

Sequim, WA

Rosas Farms

Sparr, FL

Santa Monica Seafood

Rancho Dominguez, CA

Saurian Seafoods, Inc.

Port Coquitlam, BC

 **SeaBear**

Anacortes, WA

**Seafood Producers Cooperative**

Bellingham, WA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Shogun Fish Company

Sacramento, CA

Snug Harbor Seafoods

Kenai, AK

Steve Connolly Seafood Co., Inc.

Boston, MA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

**Taku Fisheries**

Juneau, AK

**Tonka Seafoods Inc.**

Petersburg, AK

Trapper's Creek Smoking

Anchorage, AK

**Triad Fisheries Ltd.**

Bainbridge Island, WA

Trident Seafoods Corporation

Seattle, WA

**Troller Point Fisheries**

Anchorage, AK

**Vis Seafoods**

Bellingham, WA

**Vital Choice Seafood**

Bellingham, WA

Wainani Kai Seafood

Honolulu, HI

Western Alaska Fisheries, Inc.

Seattle, WA

**Wild Alaska Smoked Salmon & Seafood**

Kodiak, AK

**Wild Catch Direct**

Cordova, AK

Wild Edibles

New York, NY

Wild Ocean Seafoods, LLC

Ferndale, WA

**Wild Planet Inc.**

McKinleyville, CA

**Wild Salmon Direct**

Anchorage, AK

Woodbine Alaska Fish Company

Rio Vista, CA

**Worldwide Seafoods Ltd.**

Vancouver, BC

Wrangell Seafoods, Inc.

Wrangell, AK

YKI Fisheries, Inc.

Yakutat, AK

Yukon River Salmon Cooperative

Dawson City, YT

SANDDAB:**Caito Fisheries**

Fort Bragg, CA

Di Carlo Seafood Company

Wilmington, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

Mirsa

Miami, FL

**Monterey Fish Market**

San Francisco, CA

Morgan Moon Dabs

Half Moon Bay, CA

Pacific Fresh Fish Co.

Los Angeles, CA

Pamlico Packing Co.

Vandermere, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Super Duper Seafood

Landon, PA

SARDINES, PACIFIC:**Arrowac Fisheries, Inc.**

Seattle, WA

Bornstein Seafoods

Astoria, OR

Coastal Seafoods

Minneapolis, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

H&N Foods International

San Francisco, CA

Island Seafood, Inc.

Roselle, NJ

Jessie's Illwaco Fish Company

Ilwaco, WA

Kalamar Seafood, Inc.

Hialeah, FL

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

**Monterey Fish Market**

San Francisco, CA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Papa George Gourmet

Seattle, WA

Pinnacle Seafoods Ltd.

Vancouver, BC

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

River Seafoods, Inc.

Delta, BC

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Standard Fish Company

San Pedro, CA

Stockyard/K&N Meats


Renton, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

 **Vital Choice Seafood**
Bellingham, WA**Wild Edibles**

New York, NY

SCALLOPS, BAY & SEA:**10th & M Seafoods**

Anchorage, AK

Albion Fisheries

Victoria, BC

 **American Mussel
Harvesters, Inc.**

North Kingstown, RI

American Pride Seafoods

Greensboro, AL

Aquarius Fish Co.

Salt Lake City, UT

Arrowac Fisheries, Inc.

Seattle, WA

Atlantic Cape Fisheries

Cape May, NJ

Bandon Pacific

Bandon, OR

Bayley's Lobster Pound


Scarborough, ME

 **Beals Lobster Pier**
Southwest Harbor, ME **Big Blue Fisheries**
Sitka, AK **Bob's Seafood**
Windham, ME**Bristol Seafood, Inc.**

Portland, ME

Browne Trading Company

Portland, ME

 **Bushy Enterprises**
Milbridge, ME**Caito Fisheries**

Fort Bragg, CA

**Canada Seafood Inc.,
International**

Richmond, BC

Captain's Choice Seafood

White Stone, VA

Catalina Offshore

San Diego, CA

Central Coast Seafood

Atascadero, CA

Channel Seafoods**International**


Boca Raton, FL

Clearwater Fine Foods

Bedford, NS

 **Coal Point Seafood
Company**

Homer, AK

 **Coastal Cold Storage**
Petersburg, AK**Coastal Seafoods**


Minneapolis, MN

 **Copper River Seafoods**
Anchorage, AK**The Crab Broker**

Sarasota, FL

The Crustacean Company

Saint Paul, MN

 **Deep Creek Custom
Packing, Inc.**

Ninilchik, AK

**Deep Sea Fish of Rhode
Island, Inc.**

Wakefield, RI

Di Carlo Seafood Company

Wilmington, CA

Dirk's Fish & Gourmet Shop

Chicago, IL

Douty Bros., Inc.

Portland, ME

East Coast Seafood Inc.

Lynn, MA

 **Ecofish, Inc.**
Dover, NH **Favco, Inc.**
Anchorage, AK**Fisherman's Dock Cooperative**

Pt. Pleasant Beach, NJ

 **Fisherman's Express LLC**
Anchorage, AK**Free Range Fish & Lobster**

Portland, ME

H&N Foods International

San Francisco, CA

Hilo Fish Company, Inc.

Hilo, HI

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Icelandic


Newport News, VA

Intersea Fisheries West

Seattle, WA

Island Seafood, Inc.

Roselle, NJ

 **Island Seafoods**
Kodiak, AK **J & R Fisheries**
Seward, AK**Kalamar Seafood, Inc.**

Hialeah, FL

Katy's Smokehouse

Trinidad, CA

Labrador Fishermen's Union**Shrimp Co. Ltd.**

Lanse au Loup, NL

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Lund's Fisheries, Inc.


Cape May, NJ

Mainly Lobsters & Seafood

Owl's Head, ME

Mirsa

Miami, FL

 **Monterey Fish Market**
San Francisco, CA**Nantucket Seafood**

Nantucket, MA

**National Fish and Seafood,
Inc.**

Gloucester, MA

Ocean Choice

Newport, RI

Ocean Duke Corporation

Torrance, CA

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Port Lobster Co., Inc.

Kennebunkport, ME

Poseidon Seafood

Charlotte, NC

 **Prime Seafood**
Kensington, MD

Republic of Fish

Minneapolis, MN

Rosas Farms

Sparr, FL

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Seattle Fish Company

Frisco, CO

**Shellfish for You**

Westerly, RI

Slade Gorton & Co., Inc.

Boston, MA

Steve Connolly Seafood Co., Inc.

Boston, MA

Stonington Sea Products

Stonington, ME

Super Duper Seafood

Landon, PA

**Trenton Bridge Lobster Pound, Inc.**

Trenton, ME

True World Foods, Alaska

Kodiak, AK

Viking Village

Barnegat Light, NJ

**Vis Seafoods**

Bellingham, WA

**Vital Choice Seafood**

Bellingham, WA

Wainani Kai Seafood

Honolulu, HI

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

SHRIMP (FARMED U.S.):**BayBoy Farms**

Hayneville, AL

**Brave New Shrimp**

Wilmot, AR

Coastal Seafoods

Minneapolis, MN

The Crustacean Company

Saint Paul, MN

**Desert Sweet Shrimp Farm**

Gila Bend, AZ

**Ecofish, Inc.**

Dover, NH

**Greene Prairie Aquafarm**

Boligee, AL

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

**Indian River Aquaculture**

Vero Beach, FL

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

**OceanBoy Farms Inc.**

Clewiston, FL

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Phillips Seafood

Townsend, GA

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Rosas Farms

Sparr, FL

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Stockyard/K&N Meats

Renton, WA

Super Duper Seafood

Landon, PA

**Wild Alaska Smoked****Salmon & Seafood**

Kodiak, AK

Wild Edibles

New York, NY

SHRIMP, NORTHERN:**Beals Lobster Pier**

Southwest Harbor, ME

Bornstein Seafoods

Astoria, OR

Buddy Gandy Seafood, Inc.

Panama City, FL

**Bushy Enterprises**

Milbridge, ME

**Coal Point Seafood****Company**

Homer, AK

**Coastal Cold Storage**

Petersburg, AK

Coastal Seafoods

Minneapolis, MN

The Crustacean Company

Saint Paul, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

**Ecofish, Inc.**

Dover, NH

**Fishhawk Fisheries**

Astoria, OR

Global Seafoods North**America LLC**

Bellevue, WA

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Icelandic

Newport News, VA

Island Seafood, Inc.

Roselle, NJ

Katy's Smokehouse

Trinidad, CA

Lions Gate Fisheries Ltd.

Delta, BC

The Lobster Place

New York, NY

Low Country Lobsters Ltd.
Charleston, SC


Mirsa
Miami, FL

 **Nautilus Seafoods, Inc.**
Seattle, WA

Osprey Seafood
San Francisco, CA

Pamlico Packing Co.
Vandermere, NC

Paul Nester & Son Broker
Reading, PA

 **Pemaquid Fishermen's Co-op**
New Harbor, ME

Poseidon Seafood
Charlotte, NC

Republic of Fish
Minneapolis, MN

Rosas Farms
Sparr, FL

Seafood Connection Hawaii
Honolulu, HI

Seafood Wholesalers Ltd.
Houston, TX

Seattle Fish Company
Frisco, CO

Steve Connolly Seafood Co., Inc.
Boston, MA


Stockyard/K&N Meats
Renton, WA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA

 **Trenton Bridge Lobster Pound, Inc.**
Trenton, ME

Trident Seafoods Corporation
Seattle, WA

 **Vis Seafoods**
Bellingham, WA

Wild Edibles
New York, NY

 **Wild Planet Inc.**
McKinleyville, CA

Wrangell Seafoods, Inc.
Wrangell, AK

SHRIMP, OREGON PINK:

Bandon Pacific
Bandon, OR

Bell Buoy Crab Co.
Seaside, OR

Bornstein Seafoods
Astoria, OR

The Crustacean Company
Saint Paul, MN

 **Ecofish, Inc.**
Dover, NH

Hole Fish Company
Jackson, WY

Island Seafood, Inc.
Roselle, NJ

The Lobster Place
New York, NY

Pamlico Packing Co.
Vandermere, NC

Paul Nester & Son Broker
Reading, PA

Republic of Fish
Minneapolis, MN


Santa Monica Seafood
Rancho Dominguez, CA

Seafood Connection Hawaii
Honolulu, HI

Select Fish
Seattle, WA

Steve Connolly Seafood Co., Inc.
Boston, MA

Super Duper Seafood
Landon, PA

 **Vis Seafoods**
Bellingham, WA

SHRIMP, SPOT (TRAP-CAUGHT):

 **Alaska Glacier Seafoods, Inc.**
Juneau, AK

Arrowac Fisheries, Inc.
Seattle, WA


Bandon Pacific
Bandon, OR

 **Bell's Seafood**
Haines, AK

 **Big Blue Fisheries**
Sitka, AK


 **Buy N Pack Seafoods, Inc.**
Hoonah, AK

Caito Fisheries
Fort Bragg, CA

 **Captains-Glacier FreshSalmon**
Yakutat, AK

Catalina Offshore
San Diego, CA

Central Coast Seafood
Atascadero, CA

 **Coal Point Seafood Company**
Homer, AK

 **Coastal Cold Storage**
Petersburg, AK

Coastal Seafoods
Minneapolis, MN

The Crab Broker
Sarasota, FL

The Crustacean Company
Saint Paul, MN

Dirk's Fish & Gourmet Shop
Chicago, IL

Douty Bros., Inc.
Portland, ME


 **Ecofish, Inc.**
Dover, NH

 **Favco, Inc.**
Anchorage, AK

H&N Foods International
San Francisco, CA

Hole Fish Company
Jackson, WY

 **Horst's Seafood, Inc.**
Juneau, AK

 **Icy Strait Seafoods, Inc.**
Bellingham, WA

Island Seafood, Inc.
Roselle, NJ

 **J & R Fisheries**
Seward, AK

The Lobster Place
New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mahoney's Seafood

San Francisco, CA

Mirsa

Miami, FL

**Monterey Fish Market**

San Francisco, CA

**Nautilus Seafoods, Inc.**

Seattle, WA

Ocean Beauty Seafoods, Inc.

Seattle, WA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Pinnacle Seafoods Ltd.

Vancouver, BC

Poseidon Seafood

Charlotte, NC

Quest Fishing Ltd.

Nanoosa Bay, BC

Republic of Fish

Minneapolis, MN

Rosas Farms

Sparr, FL

Santa Monica Seafood

Rancho Dominguez, CA

**SeaBear**

Anacortes, WA

Seafood Wholesalers Ltd.

Houston, TX

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Steve Connolly Seafood Co., Inc.

Boston, MA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

**Triad Fisheries Ltd.**

Bainbridge Island, WA

**Troller Point Fisheries**

Anchorage, AK

True World Foods, Alaska

Kodiak, AK

Wild Ocean Seafoods, LLC

Ferndale, WA

**Worldwide Seafoods Ltd.**

Vancouver, BC

Wrangell Seafoods, Inc.

Wrangell, AK

SOLE, PACIFIC:**Albion Fisheries**

Victoria, BC

American Pride Seafoods

Greensboro, AL

Aquarius Fish Co.

Salt Lake City, UT

Bornstein Seafoods

Astoria, OR

Caito Fisheries

Fort Bragg, CA

Central Coast Seafood

Atascadero, CA

Clearwater Fine Foods

Bedford, NS

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

Dirk's Fish & Gourmet Shop

Chicago, IL

Dixon Fisheries

East Peoria, IL

**Favco, Inc.**

Anchorage, AK

Global Seafoods North**America LLC**

Bellevue, WA

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

Lions Gate Fisheries Ltd.

Delta, BC

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

**Monterey Fish Market**

San Francisco, CA

**Nautilus Seafoods, Inc.**

Seattle, WA

**North Pacific Seafoods, Inc.**

Seattle, WA

Ocean Beauty Seafoods, Inc.

Seattle, WA

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Pinnacle Seafoods Ltd.

Vancouver, BC

Poseidon Seafood

Charlotte, NC

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Seattle Fish Company

Frisco, CO

Select Fish

Seattle, WA

Sunny's Seafood

Boston, MA

Super Duper Seafood

Landon, PA

True World Foods, Alaska

Kodiak, AK

**Vis Seafoods**

Bellingham, WA

SQUID:**Albion Fisheries**

Victoria, BC

Aquarius Fish Co.

Salt Lake City, UT

Arrowac Fisheries, Inc.

Seattle, WA

B G Lobster & Shrimp

North Bergen, NJ

Bama Sea Products, Inc.

St. Petersburg, FL

Browne Trading Company

Portland, ME

Caito Fisheries

Fort Bragg, CA

Central Coast Seafood

Atascadero, CA

Channel Seafoods**International**

Boca Raton, FL

Coastal Seafoods

Minneapolis, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Dixon Fisheries

East Peoria, IL

Douty Bros., Inc.

Portland, ME

**Ecofish, Inc.**

Dover, NH

**H&L Axelsson Inc.**

Cape May, NJ

H&N Foods International

San Francisco, CA

Hilo Fish Company, Inc.

Hilo, HI

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Lund's Fisheries, Inc.

Cape May, NJ

Mirsa

Miami, FL

**Monterey Fish Market**

San Francisco, CA

Ocean Choice

Newport, RI

Ocean Duke Corporation

Torrance, CA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pacific Salmon Company, Inc.

Edmonds, WA

Pamlico Packing Co.

Vandermere, NC

Papa George Gourmet

Seattle, WA

Poseidon Seafood

Charlotte, NC

Quinlan Brothers Ltd.

Bay De Verde, NF

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Connection Hawaii

Honolulu, HI

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Sealord North America, Inc.

Highland Park, IL

Seattle Fish Company

Frisco, CO

Standard Fish Company

San Pedro, CA

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Super Duper Seafood

Landon, PA

Sweet Water Plumpy Brand

Carlstadt, NJ

True World Foods, Alaska

Kodiak, AK

Wainani Kai Seafood

Honolulu, HI

Wanchese Fish Company, Inc.

Suffolk, VA

Wild Edibles

New York, NY

STRIPED BASS:**Albion Fisheries**

Victoria, BC

**Anguilla Fish Farm**

Hastings, FL

Aquarius Fish Co.

Salt Lake City, UT

**Arnest Seafood**

Hague, VA

**Austin Bros. Fisheries**

Aurora, NC

**Blue Heron Aqua Farms**

Delray Beach, FL

Buddy Gandy Seafood, Inc.

Panama City, FL

Central Coast Seafood

Atascadero, CA

Channel Seafoods**International**

Boca Raton, FL

Coastal Seafoods

Minneapolis, MN

The Crab Broker

Sarasota, FL

Deep Sea Fish of Rhode**Island, Inc.**

Wakefield, RI

Dirk's Fish & Gourmet Shop

Chicago, IL

Douty Bros., Inc.

Portland, ME

**Ecofish, Inc.**

Dover, NH

**H&L Axelsson Inc.**

Cape May, NJ

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

Roselle, NJ

**Kent SeaTech****Corporation**


San Diego, CA


The Lobster Place

New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mirsa
Miami, FL

 **Monterey Fish Market**
San Francisco, CA

 **Nature's Catch**
Clarksdale, MS

OM Seafood Company
Portland, OR

Osprey Seafood
San Francisco, CA

Pamlico Packing Co.
Vandermere, NC


Paul Nester & Son Broker
Reading, PA

Poseidon Seafood
Charlotte, NC

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA

Seafood Wholesalers Ltd.
Houston, TX

 **Silver Streak Bass Co.**
Danevang, TX


Slade Gorton & Co., Inc.
Boston, MA

Steve Connolly Seafood Co., Inc.
Boston, MA


Stockyard/K&N Meats
Renton, WA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA

 **Susquehanna Aquacultures Inc.**
York Haven, PA

True World Foods, Alaska
Kodiak, AK

 **VanGuard Fish Farm Inc.**
Vanceboro, NC

Wanchese Fish Company, Inc.
Suffolk, VA


Wild Edibles
New York, NY

STRUGEON, WHITE (FARMED):

Browne Trading Company
Portland, ME

Coastal Seafoods
Minneapolis, MN

Dirk's Fish & Gourmet Shop
Chicago, IL

 **Fish Breeders of Idaho**
Hagerman, ID

 **The Fishery**
Galt, CA

Hole Fish Company
Jackson, WY

Island Seafood, Inc.
Roselle, NJ

The Lobster Place
New York, NY

Low Country Lobsters Ltd.
Charleston, SC

Mahoney's Seafood
San Francisco, CA

Mirsa
Miami, FL

Osprey Seafood
San Francisco, CA

Pamlico Packing Co.
Vandermere, NC


Paul Nester & Son Broker
Reading, PA

Poseidon Seafood
Charlotte, NC

Republic of Fish
Minneapolis, MN

Santa Monica Seafood
Rancho Dominguez, CA

Seafood Wholesalers Ltd.
Houston, TX

 **Sterling Caviar**
Sacramento, CA

Steve Connolly Seafood Co., Inc.
Boston, MA

Sunny's Seafood
Boston, MA

Super Duper Seafood
Landon, PA


Sustainable Seafoods LLC
East Providence, RI


Tsar Nicoulai
San Francisco, CA

TILAPIA (FARMED):

8th Sea: The Organic Seafood Co. Inc.
Katonah, NY

Albion Fisheries
Victoria, BC

 **Anguilla Fish Farm**
Hastings, FL

 **Aquafresh Farms of Mississippi**
Moss Point, MS

Arrowac Fisheries, Inc.
Seattle, WA

Bama Sea Products, Inc.
St. Petersburg, FL

Bristol Seafood, Inc.
Portland, ME

Buddy Gandy Seafood, Inc.
Panama City, FL

Central Coast Seafood
Atascadero, CA

Channel Seafoods International
Boca Raton, FL

Coastal Seafoods
Minneapolis, MN


The Crustacean Company
Saint Paul, MN

Dirk's Fish & Gourmet Shop
Chicago, IL

Douty Bros., Inc.
Portland, ME

 **Ecofish, Inc.**
Dover, NH

Enaca International, LLC
Medley, FL

 **Fish Breeders of Idaho**
Hagerman, ID

Fruges Cajun Crawfish Company
Branch, LA

H&N Foods International
San Francisco, CA

Hilo Fish Company, Inc.
Hilo, HI

Hole Fish Company
Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

Live Crawfish.com

Plaquemine, LA

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

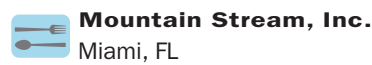
Charleston, SC

Mahoney's Seafood

San Francisco, CA

Mirsa

Miami, FL

**Ocean Duke Corporation**

Torrance, CA

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

**Pamlico Packing Co.**

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Poseidon Seafood

Charlotte, NC

Regal Springs

Bradenton, FL

Republic of Fish

Minneapolis, MN

Rosas Farms

Sparr, FL

Santa Monica Seafood

Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Sealord North America, Inc.

Highland Park, IL

Slade Gorton & Co., Inc.

Boston, MA



Wilson, NC

Steve Connolly Seafood Co., Inc.

Boston, MA

Stockyard/K&N Meats

Renton, WA

Super Duper Seafood

Landon, PA

Sustainable Seafoods LLC

East Providence, RI

Wild Edibles

New York, NY

TROUT, RAINBOW (FARMED):**10th & M Seafoods**

Anchorage, AK

Albion Fisheries

Victoria, BC

Bristol Seafood, Inc.

Portland, ME

Browne Trading Company

Portland, ME

Buddy Gandy Seafood, Inc.

Panama City, FL

Channel Seafoods

International

Boca Raton, FL

**Coastal Seafoods**

Minneapolis, MN

The Crustacean Company

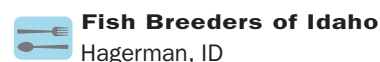
Saint Paul, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Douty Bros., Inc.

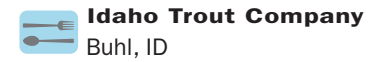
Portland, ME

**Hole Fish Company**

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

**Island Seafood, Inc.**

Roselle, NJ

Kalamar Seafood, Inc.

Hialeah, FL

The Lobster Place

New York, NY

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

OM Seafood Company

Portland, OR

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Perona Farms

Andover, NJ

**Poseidon Seafood**

Charlotte, NC

**Republic of Fish**

Minneapolis, MN

Santa Monica Seafood

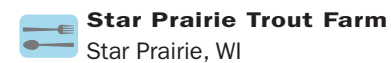
Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

**Steve Connolly Seafood Co., Inc.**

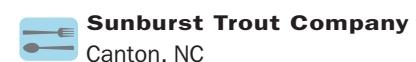
Boston, MA

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Torrance, CA

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Edmonds, WA

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Reading, PA

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Charlotte, NC

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Haddon Township, NJ**Republic of Fish**

Minneapolis, MN

River Seafoods, Inc.

Delta, BC

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Seafoods.com

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Ocean Duke Corporation

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Seafoods.com

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Barnegat Light, NJ

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Vancouver, BC

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Central Coast Seafood

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Channel Seafoods**International**

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Coastal Seafoods

Minneapolis, MN

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Charleston, SC

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Miami, FL

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Vandermere, NC

Republic of Fish

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Rancho Dominguez, CA

Seafood Wholesalers Ltd.

Houston, TX

Seafoods.com

Charlotte, NC

Super Duper Seafood

Landon, PA

Wild Edibles

New York, NY

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Atlantic Cape Fisheries

Cape May, NJ

B&B Seafood

Callao, VA

Captain's Choice Seafood

White Stone, VA

Ches-Atlantic Seafood, Inc.

Painter, VA

Dale Gaskins Seafood

Heathsville, VA

Deep Sea Fish of Rhode

Island, Inc.
Wakefield, RI

Fisherman's Dock Cooperative

Pt. Pleasant Beach, NJ

Hole Fish Company

Jackson, WY

Island Seafood, Inc.

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Hampton, VA

The Lobster Place

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Mirsa

Miami, FL

Pamlico Packing Co.

Vandermere, NC

Pride Seafood, Inc.

Neptune, NJ

Republic of Fish

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Seacoast Ocean Dist.

Highlands, NJ

Stavis Seafood, Inc.

Boston, MA

Super Duper Seafood

Landon, PA

Tradewinds Seafood, Inc.

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Viking Village

Barnegal Light, NJ

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Albion Fisheries

Victoria, BC

Buddy Gandy Seafood, Inc.

Panama City, FL

Central Coast Seafood

Atascadero, CA

H&N Foods International

San Francisco, CA

Hole Fish Company

Jackson, WY

Holly Seafood Co.

Los Angeles, CA

Island Seafood, Inc.

Roselle, NJ

Mirsa

Miami, FL

**Monterey Fish Market**

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Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

Super Duper Seafood

Landon, PA

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Buddy Gandy Seafood, Inc.

Panama City, FL

CleanFish

San Francisco, CA

Coastal Seafoods

Minneapolis, MN

Dirk's Fish & Gourmet Shop

Chicago, IL

Island Seafood, Inc.

Roselle, NJ

Low Country Lobsters Ltd.

Charleston, SC

Mirsa

Miami, FL

Osprey Seafood

San Francisco, CA

Pamlico Packing Co.

Vandermere, NC

Paul Nester & Son Broker

Reading, PA

Republic of Fish

Minneapolis, MN

Santa Monica Seafood

Rancho Dominguez, CA

244

Advertisements

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EcoFish, Inc.

Dover, NH
Seattle, WA
P: 603-834-6034
www.ecofish.com
sales@ecofish.com

Complete Sustainable Seafood Retail and Food Service Solutions

EcoFish, the pioneer and leader in environmentally sustainable seafood, is a wholesaler of seafood exclusively from environmentally sustainable fisheries for both retail and food service markets.

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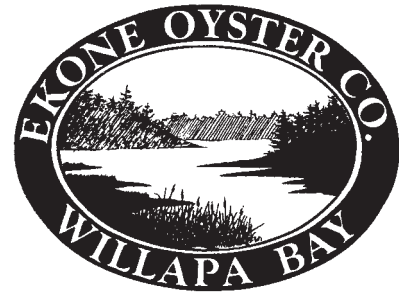
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Fax: 1-360-875-6058
Web: www.ekoneoyster.com

Supplier Directory

Alphabetical

10th & M Seafoods

1020 M St.
Anchorage, AK 99501 USA
P: 907-272-3474
F: 907-272-1685
TenMSea@Alaska.net, www.10thandmseafoods.com

Species Available: catfish, Pacific cod, Dungeness crab, king crab, snow crab, Pacific halibut, herring, lingcod, spiny lobster, wild Pacific salmon, scallops, and rainbow trout.

8th Sea: The Organic Seafood Co., Inc.

P.O. Box 437
Katonah, NY 10536 USA
P: 917-418-5048
penachio@8thsea.net, www.8thsea.net

Species Available: tilapia.

A.F.I. Food Service

1 Ikea Dr.
Elizabeth, NJ 07207 USA
P: 800-275-9500
F: 908-629-0500

Species Available: weakfish.

AA1 Alaska Fish

P.O. Box 4004
Homer, AK 99603 USA
P: 907-235-2799
F: 907-235-2799
kachemakbayseafoods@hotmail.com

Species Available: lingcod.

The Abalone Farm, Inc.

P.O. Box 136
Cayucos, CA 93430 USA
P: 805-995-2495
F: 805-995-0236
team@abalonefarm.com, www.abalonefarm.com

Species Available: abalone.



Acadian Fishermen's Co-op Assoc.

P.O. Box 115 RR3 Abram's Village
Wellington, PEI C0B 2E0 Canada
P: 902-854-2675
F: 902-854-2140
jeffm@acadianfishcoop.com, www.acadianfishcoop.com

Species Available: clams, Jonah and rock crab, and American lobster.

Acme Smoked Fish Corp. & Blue Hill Bay Smoked Seafood

30 Gem St.
Brooklyn, NY 11222 USA
P: 718-383-8585
F: 718-383-9115
glory@bestweb.net, acmesmokedfish.com

Species Available: bluefish, caviars, herring, mackerel, sablefish, albacore tuna, and white sea bass.



Agassiz Aqua Farms

277 Lakeshore Rd. E, Ste. 205
Oakville, ON L6J 1H9 Canada
P: 800-787-0207
F: 905-845-6627
info@agassizaquafarms.com, http://agassizaquafarms.com

Species Available: Arctic char.

Airfresh Seafoods

P.O. Box 2523
Gig Harbor, WA 98335 USA
P: 253-851-5717
sellfish@airfreshseafoods.com

Species Available: Pacific halibut and wild Pacific salmon.



AK Johnston Oysters

5271 Chrisman Rd.
Denman Island, BC V0R 1T0 Canada
P: 250-335-2689
egjohns@mars.ark.com

Species Available: oysters.

Alaska Cannery and Smokehouse

5731 Concrete Way
Juneau, AK 99801 USA
P: 907-780-4808
F: 309-279-1876
bigjerfour@gmail.com, www.alaskacannery.com

Species Available: Pacific halibut, sablefish, and wild Pacific salmon.

Alaska Fresh Seafoods, Inc.

105 Marine Way
Kodiak, AK 99615 USA
P: 907-486-5749
F: 907-486-6417
akfresh@gci.net

Species Available: Jonah and rock crab, king crab, snow crab, Pacific halibut, pollock, and wild Pacific salmon.



Alaska Glacier Seafoods, Inc.

P.O. Box 34363
Juneau, AK 99803 USA
P: 907-790-3590
F: 907-790-4286
alaskaglacier@gci.net

Species Available: Pacific cod, king crab, Pacific halibut, lingcod, wild Pacific salmon, and spot shrimp.



Alaska Hook & Line Seafoods

P.O. Box 1172
Sitka, AK 99835 USA
P: 907-747-7115
F: 907-747-7113
hookak@ptialaska.net

Species Available: Dungeness crab, king crab, Pacific halibut, herring, lingcod, sablefish, and wild Pacific salmon.



Alaska Seafood Company

5434 Shaune Dr.
Juneau, AK 99801 USA
P: 907-780-5111
F: 907-780-5140
alaskaseafoodcompany@acsalaska.net,
www.alaskaseafoodcompany.com

Species Available: Pacific halibut and wild Pacific salmon.



Alaskan Marine Resources

P.O. Box 1976
Cordova, AK 99574 USA
P: 425-868-7167
F: 425-868-9764
akmarrsc@yahoo.com

Species Available: caviars and wild Pacific salmon.

Albion Fisheries

740 A Tye Rd.
Victoria, BC V9A 6X3 Canada
P: 250-383-8286
F: 250-381-1346
stehug@albion.bc.ca

Species Available: Arctic char, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, crawfish, Pacific halibut, lingcod, American lobster, mussels, oysters, pollock, sablefish, scallops, Pacific sole, squid, striped bass, tilapia, rainbow trout, and white sea bass.

Aleutian Spray Fisheries

5470 Shilshole Ave. NW, Ste. 300
Seattle, WA 98107 USA
P: 206-784-5000
craigc@starboats.com

Species Available: Pacific cod and pollock.



Allen's Seafood

119 Lookout Pt. Rd.
Harpwell, ME 04079 USA
P: 207-833-2828
allenseafood@suscom-maine.net

Species Available: clams, Jonah and rock crab, haddock, and American lobster.



American Mussel Harvesters, Inc.

165 Tidal Dr.
North Kingstown, RI 02852 USA
P: 401-294-8999
F: 401-294-0449
amusssel@americanmussel.com, www.americanmussel.com

Species Available: clams, American lobster, mussels, oysters, and scallops.

American Pride Seafoods

P.O. Box 436
Greensboro, AL 36744 USA
P: 800-343-8046 x.2100
F: 334-624-5770
info@americanprideseafoods.com,
www.americanprideseafoods.com

Species Available: catfish, Pacific cod, pollock, scallops, and Pacific sole.



American Tuna

4252 Bonita Rd. #344
Bonita, CA 91902 USA
P: 866-817-0497
F: 619-795-0234
americantuna@cox.net, www.americantuna.com


Species Available: albacore tuna.

 **America's Catch**
300 Howard St.
Greenwood, MS 38930 USA
P: 662-455-6961
F: 662-455-4071
shop@catfish.com, www.catfish.com

Species Available: catfish.

 **Anguilla Fish Farm**
P.O. Box 817
Hastings, FL 32145 USA
P: 904-692-1050
F: 904-692-1050
jduganw@aol.com

Species Available: striped bass and tilapia.

 **Aquafarms Catfish, Inc.**
7095 E 134 Rd.
Holdenville, OK 74848 USA
P: 405-379-7227
F: 405-379-2648

Species Available: catfish.

 **Aquafresh Farms of Mississippi**
6908 Andover St.
Moss Point, MS 39563 USA
P: 228-475-1822
F: 228-457-6308
daughertywr@aol.com


Species Available: tilapia.

Aquarius Fish Co.
314 W Broadway
Salt Lake City, UT 84101 USA
P: 801-533-5653
www.aquariusfish.com

Species Available: catfish, clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, herring, American lobster, mahimahi, mussels, wild Pacific salmon, scallops, Pacific sole, squid, striped bass, albacore tuna, and yellowfin tuna.

Ariel Seafood, Inc.
P.O. Box 5401
Destin, FL 32540 USA
P: 850-654-7779
F: 850-654-0915
dakfish@hotmail.com, www.arielseafoods.com

Species Available: mackerel.

 **Arnest Seafood**
P.O. Box 300
Hague, VA 22469 USA
F: 804-472-9405

Species Available: blue crab, oysters, striped bass.

 **Arpeggio's**
P.O. Box 1039
Cordova, AK 99802 USA
P: 907-424-3141
F: 206-283-6165
chris@arpeggios.com, www.arpeggios.com

Species Available: caviars.

Arrowac Fisheries, Inc.
4039 21st Ave. W
Seattle, WA 98199 USA
P: 206-282-5655
F: 206-282-9329
fmercker@arrowac-merco.com, www.arrowac-merco.com

Species Available: abalone, Pacific cod, Dungeness crab, king crab, Pacific halibut, lingcod, mackerel, mussels, pollock, sablefish, wild Pacific salmon, sardines, scallops, spot shrimp, squid, tilapia, albacore tuna.

Atchafalaya Crawfish
1702 B Brande Anse Hwy
Breaux Bridge, LA 70517 USA
P: 337-228-7515

Species Available: crawfish.

Atlantic Cape Fisheries
985 Ocean Dr., P.O. Box 555
Cape May, NJ 08204 USA
P: 609-884-3000
F: 609-884-3261
acfish@aol.com

Species Available: scallops and weakfish.

Atlantic Fish Corp.
P.O. Box 187
Boca Raton, FL 33429 USA
P: 561-395-7900

Species Available: mackerel.

 **Austin Bros. Fisheries**
P.O. Box 844
Aurora, NC 27806 USA
P: 252-322-6590
F: 252-322-7271

Species Available: striped bass.

Avery's Bay Clams

741 E Great Creek Rd.
 Galloway, NJ 08205 USA
 P: 609-345-7703
 F: 609-748-6630
 wavery57@ix.netcom.com

Species Available: clams.

B G Lobster & Shrimp

2000 Tonnelle Ave.
 North Bergen, NJ 07047 USA
 F: 212- 766-0147
 durante127@aol.com

Species Available: American lobster and squid.

**B&B Oysters**

Site 33 C-6
 Fanny Bay, BC V0R 1W0 Canada
 P: 250-335-1330

Species Available: oysters.

B&B Seafood

P.O. Box 48, 224 Gardy's Mill Rd.
 Callao, VA 22435 USA
 P: 804-529-7258
 F: 804-529-7258
 bseafood@crosslink.net

Species Available: croaker and weakfish.

Bama Sea Products, Inc.

756 28th St. S
 St. Petersburg, FL 33712 USA
 P: 727-327-3474
 F: 727- 322-0580
 sales@bamasea.com, www.bamasea.com

Species Available: clams, mackerel, mahimahi, mussels, oysters, squid, and tilapia.

Bandon Pacific

P.O. Box 485
 Bandon, OR 97411 USA
 P: 541-347-4454
 F: 541-347-4313

Species Available: Dungeness crab, Pacific halibut, lingcod, oysters, wild Pacific salmon, scallops, Oregon pink shrimp, spot shrimp, and albacore tuna.

**Bay Haven Lobster Inc.**

303 Chases Pond Rd.
 York, ME 03909 USA
 P: 207-363-5265
 loosegear@comcast.net

Species Available: American lobster.

Bay Ocean Seafood

P.O. Box 348, 608 S Commercial
 Garibaldi, OR 97118 USA
 P: 503-322-3316
 F: 503-322-0049
 customerservice@bayoceanseafood.com,
 www.bayoceanseafood.com

Species Available: Dungeness crab, wild Pacific salmon, and albacore tuna.

**BayBoy Farms**

P.O. Box 248
 Hayneville, AL 36040 USA
 P: 334-563-7563
 gcdcinc@aol.com, www.bayboyfarms.com

Species Available: U.S. farmed shrimp.

Bayley's Lobster Pound

P.O. Box 304
 Scarborough, ME 04070 USA
 P: 207-883-4571
 F: 207-883-2528
 bayleys@bayleys.com, www.bayleys.com

Species Available: haddock, American lobster, mussels, wild Pacific salmon, and scallops.

**BBS Lobster Company, Inc.**

141 Small's Point Rd.
 Machiasport, ME 04655 USA
 P: 207-255-8888
 F: 207-255-3987
 bbs_ealobster@hotmail.com

Species Available: American lobster.

**Beals Lobster Pier**

P.O. Box 225
 Southwest Harbor, ME 04679 USA
 P: 207-244-3202
 F: 207-244-9479
 beals@acadia.net

Species Available: clams, American lobster, mussels, scallops, and Northern shrimp.

Bell Buoy Crab Co.

P.O. Box 680
 Seaside, OR 97138 USA
 P: 503-738-6354
 F: 503-738-8325
 bellbuoy@pacifier.com, www.bellbuoyofseaside.com

Species Available: clams, Dungeness crab, oysters, wild Pacific salmon, and Oregon pink shrimp.

 **Bell's Seafood**

P.O. Box 1189
Haines, AK 99827 USA
P: 907-766-2950

Species Available: clams, Dungeness crab, king crab, Pacific halibut, oysters, wild Pacific salmon, and spot shrimp.

Bering Select Seafood Company

641 W Ewing St.
Seattle, WA 98119 USA
P: 206-838-1144
F: 206-238-1442
gthygesen@beringselect.com

Species Available: Pacific cod, Pacific halibut, sablefish.

Bevans Oyster Co., Inc.

1090 Skipjack Rd.
Kinsale, VA 22488 USA
P: 804-472-2331
F: 804-472-4574
aterry@bevansoyster.com, www.bevansoyster.com

Species Available: croaker.

 **Big Blue Fisheries**

216 Smith St. Unit B
Sitka, AK 99835 USA
P: 907-966-9999
F: 907-966-2583
info@alaskasmokedfish.com, www.alaskasmokedfish.com

Species Available: Pacific cod, Dungeness crab, king crab, Pacific halibut, lingcod, wild Pacific salmon, scallops, and spot shrimp.

 **Big Island Abalone**

192 Nickerson St., Ste. 305
Seattle, WA 98109 USA
P: 206-282-9638
F: 206-282-9749
harai@bigislandabalone.com, www.bigislandabalone.com

Species Available: abalone.

 **Blis Caviar**

c/o Mikuni Wild Harvest, 10326 Aviation Blvd.
Los Angeles, CA 90045 USA
P: 708-660-9345
F: 503-210-1470
tylerg@mikuniwildharvest.com, www.mikuniwildharvest.com

Species Available: caviars.

 **Blue Heron Aqua Farms**

14545 J Military Trail #167
Delray Beach, FL 33484 USA
P: 561-638-5974
F: 561-638-5724
foodfish@aldehya.net

Species Available: striped bass.

 **Bob's Seafood**

901 Roosevelt Trail
Windham, ME 04062 USA
P: 207-893-2882
F: 207-893-2772
bobsseafood@earthlink.net, www.lobsters-shipped.com

Species Available: clams, American lobster, mussels, and scallops.

Bonanza Crawfish Farms, Inc.

1010 B Melancon St.
Henderson, LA 70517 USA
P: 337-228-2542
F: 337-228-2542

Species Available: crawfish.

Bornstein Seafoods

9 Portway St.
Astoria, OR 97103 USA
P: 503-325-0403
F: 503-325-0403
doug@bornstein.com, www.bornstein.com

Species Available: Pacific cod, Dungeness crab, Pacific halibut, pollock, sablefish, wild Pacific salmon, sardines, Northern shrimp, Oregon pink shrimp, Pacific sole, and albacore tuna.

 **Brady's Oysters**

3714 Oyster Pl.
Aberdeen, WA 98520 USA
P: 360-268-0077
F: 360-268-9828
sales@bradysoysters.com, www.bradysoysters.com

Species Available: clams, Dungeness crab, and oysters.

 **Brave New Shrimp**

P.O. Box 160
Wilmot, AR 71676 USA
P: 870-473-2350
F: 870-473-2367
jackson@bravenewshrimp.com, www.bravenewshrimp.com

Species Available: U.S. farmed shrimp.

**Brenner Oyster Co.**

402 S 333rd St., Ste. 102
Federal Way, WA 98003 USA
F: 253-929-1564
jjclam@aol.com, www.jjbrenner.com

Species Available: clams and oysters.

Bristol Seafood, Inc.

5 Portland Fish Pier
Portland, ME 04101 USA
P: 207-774-3177
kevinm@bristolseafood.com, www.bristolseafood.com

Species Available: catfish, clams, Pacific cod, Pacific halibut, mahimahi, mussels, oysters, pollock, scallops, tilapia, rainbow trout, albacore tuna, and yellowfin tuna.

Browne Trading Company

260 Commercial St.
Portland, ME 04101 USA
P: 207-766-2402
F: 207-766-2404
service@browne-trading.com, www.browne-trading.com

Species Available: abalone, Arctic char, black sea bass, caviars, clams, Jonah and rock crab, crawfish, haddock, American lobster, mackerel, mahimahi, mussels, oysters, sablefish, wild Pacific salmon, scallops, squid, white sturgeon, rainbow trout, yellowfin tuna, wahoo, and wreckfish.

Buddy Gandy Seafood, Inc.

3004 W Hwy 98
Panama City, FL 32401 USA
P: 850-784-0663
F: 850-785-7587
gandysspd@aol.com

Species Available: catfish, clams, blue crab, king crab, snow crab, Northern shrimp, striped bass, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, white sea bass, and wreckfish.

**Bushy Enterprises**

P.O. Box 489
Milbridge, ME 04658 USA
P: 207-546-2804
F: 207-546-7185
rnfbushey@acadia.net

Species Available: American lobster, scallops, and Northern shrimp.

**Buy N Pack Seafoods, Inc.**

P.O. Box 448
Hoonah, AK 99829 USA
P: 907-945-3388
F: 907-945-3697
buynpack@hoonah.net, www.buynpack.com

Species Available: Dungeness crab, king crab, sablefish, wild Pacific salmon, and spot shrimp.

**C and C Oyster Co. Ltd.**

485 Seventh St.
Nanaimo, BC V9R 1E6 Canada
P: 250-335-1369

Species Available: oysters.

Caito Fisheries

P.O. Box 1370
Fort Bragg, CA 95437 USA
P: 707-964-6368
F: 707-964-6439
caitofsh@mcn.org, www.caitofisheries.com

Species Available: catfish, Dungeness crab, Pacific halibut, lingcod, mackerel, mahimahi, mussels, oysters, sablefish, wild Pacific salmon, sanddabs, scallops, spot shrimp, Pacific sole, squid, and albacore tuna.

**Cajun Crawfish**

360 Hwy 1185
Cottonport, LA 71327 USA
F: 318-876-2800

Species Available: stone crab.

Canada Seafood Inc., International

8731 Citadel Crescent
Richmond, BC V7C 4T3 Canada
P: 604-272-1823
F: 604-272-1897
georgewymok@yahoo.com

Species Available: king crab, snow crab, oysters, sablefish, wild Pacific salmon, scallops.

**Cape Cleare Fishery**

370 Middlepoint Rd.
Port Townsend, WA 98368 USA
P: 360-385-9990
rick@capecleare.com, www.capecleare.com

Species Available: wild Pacific salmon.

**Cape Island Seafood**

P.O. Box 276
Kittery, ME 03904 USA
P: 207-439-8508

Species Available: American lobster.

Captain's Choice Seafood

P.O. Box 13, 839 Rappahannock Dr.
White Stone, VA 22578 USA
P: 804-435-6750
F: 804-435-0282
captainschoice@kaballero.com,
www.captchoiceseafood.com

Species Available: clams, blue crab, croaker, American lobster, oysters, scallops, yellowfin tuna, and weakfish.



Captains-Glacier FreshSalmon

P.O. Box 2
Yakutat, AK 99689 USA
P: 877-381-3881
F: 907-784-3881
captain@glacierfreshsalmon.com,
www.glacierfreshsalmon.com

Species Available: Pacific halibut, wild Pacific salmon, and spot shrimp.



Carolina Classics

P.O. Box 10
Ayden, NC 28513 USA
P: 252-746-2818
F: 252-746-3947
ddering@cccatafish.com, www.cccatafish.com

Species Available: catfish.



Carvalho Fisheries Inc.

1585 Heartwood Dr., Ste. D
McKinleyville, CA 95519 USA
P: 707-839-3270
F: 707-839-3260
admin@carvalhofisheries.com, www.carvalhofisheries.com

Species Available: Dungeness crab, wild Pacific salmon, and albacore tuna.

Catalina Offshore

5202 Lovelock St.
San Diego, CA 92110 USA
P: 619-297-9797
F: 619-297-9799
dave@catalinaop.com, www.catalinaop.com

Species Available: abalone, stone crab, spiny lobster, mahimahi, wild Pacific salmon, scallops, spot shrimp, and albacore tuna.

Caviarteria Incorporated

1012 Lexington Ave.
New York, NY 10021 USA
P: 800-422-8427

Species Available: caviars.



Cedar Key Aquaculture Farms, Inc.

11227 E Riverview Dr.
Riverview, FL 33569 USA
P: 352-543-9131
F: 352-543-9132
custserv@cedarkeyclams.com, www.cedarkeyclams.com

Species Available: clams.

Central Coast Seafood

5495 Traffic Way
Atascadero, CA 93422 USA
P: 805-462-3474
F: 805-466-6613
eric@ccseafood.com, www.ccseafood.com

Species Available: black sea bass, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, crawfish, Pacific halibut, American lobster, spiny lobster, mahimahi, mussels, oysters, sablefish, wild Pacific salmon, scallops, spot shrimp, Pacific sole, squid, striped bass, tilapia, albacore tuna, yellowfin tuna, wahoo, and white sea bass.

Channel Seafoods International

9045 La Fontana Blvd., Ste. C6A
Boca Raton, FL 33434 USA
P: 818-237-5818
F: 818-237-5170
shawn@channelseafoods.com, www.channelseafoods.com

Species Available: clams, crawfish, Pacific halibut, mackerel, mahimahi, mussels, pollock, sablefish, wild Pacific salmon, scallops, squid, striped bass, tilapia, rainbow trout, yellowfin tuna, and wahoo.



Cherrystone Aqua Farms

P.O. Box 347
Cheriton, VA 23316 USA
P: 757-678-5321
F: 757-331-4366
clams@infionline.net

Species Available: clams.

Ches-Atlantic Seafood, Inc.

P.O. Box 100, Rt. 13
Painter, VA 23420 USA
P: 757-442-2310
F: 757-442-4033

Species Available: croaker and weakfish.

Chessie Seafood

P.O. Box 412
 Wicomico, VA 23184 USA
 P: 804-642-2240
 F: 804-642-6639
 tommy@rroysters.com, www.rro.com

Species Available: clams and oysters.

**Circle C Oyster Ranchers**

49944 Airedele Rd.
 Ridge, MD 20680 USA
 P: 301-872-5126
 F: 215-243-8324
 rich@oysterranching.com, www.oysterranching.com

Species Available: oysters.

Classy Frozen Foods

120 Whippendel Rd.
 Kansas City, KS 66212 USA
 patric_ov@yahoo.com

Species Available: abalone, black sea bass, catfish, caviars, clams, Pacific cod, stone crab, crawfish, and Pacific halibut.

**Clausen Oysters**

66234 North Bay Rd.
 North Bend, OR 97459 USA
 P: 541-756-3600
 F: 541-756-3200
 questions@silverpointoysters.com,
 www.silverpointoysters.com

Species Available: oysters.

CleanFish

620 Euclid Ave.
 San Francisco, CA 94118 USA
 P: 415-387-3302
 F: 415-221-8478
 toshea@cleanfish.com, www.cleanfish.com

Species Available: haddock, wild Pacific salmon, and wreckfish.

**Clear Springs Foods, Inc.**

P.O. Box 712
 Buhl, ID 83316 USA
 P: 208-543-4316
 F: 800-635-8211
 chris@clearsprings.com, www.clearsprings.com

Species Available: rainbow trout.

Clearwater Fine Foods

757 Bedford Hwy
 Bedford, NS B4A 3Z7 Canada
 P: 902-443-0550
 F: 902-443-8365
 sales@clearwater.ca, www.clearwater.ca

Species Available: Jonah and rock crab, snow crab, haddock, American lobster, wild Pacific salmon, scallops, Pacific sole, and albacore tuna.

**Coal Point Seafood Company**

P.O. Box 674
 Homer, AK 99603 USA
 P: 907-235-0779
 F: 907-235-5330
 fish@alaska.net, www.welovefish.com

Species Available: clams, Pacific cod, Dungeness crab, king crab, Pacific halibut, lingcod, oysters, wild Pacific salmon, scallops, Northern shrimp, and spot shrimp.

**Coast Seafoods Company**

14711 NE 29th Pl., Ste. 111
 Bellevue, WA 98007 USA
 P: 425-702-8800
 F: 425-702-0400
 info@coastseafoods.com, www.coastseafoods.com

Species Available: clams, mussels, and oysters.

**Coastal Cold Storage**

P.O. Box 307
 Petersburg, AK 99833 USA
 P: 907-772-4177
 F: 907-772-4176
 coastal@alaska.com

Species Available: clams, Dungeness crab, king crab, Pacific halibut, oysters, sablefish, wild Pacific salmon, scallops, Northern shrimp, and spot shrimp.

Coastal Seafoods

2330 Minnehaha Ave. S
 Minneapolis, MN 55404 USA
 P: 612-724-5911
 F: 612-724-0689
 suzanne@coastalseafoods.com, www.coastalseafoods.com

Species Available: abalone, Arctic char, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, sablefish, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, and wreckfish.

**Coastal Villages Seafood LLC**

711 H St.

Anchorage, AK 99501 USA

P: 907-278-5151

F: 907-278-5150

robert_w@coastalvillages.org, www.coastalvillages.org

Species Available: wild Pacific salmon.

**Collins Caviar**

113 York St.

Michigan City, IN 46360 USA

P: 219-809-8100

F: 219-809-8105

cavco@collinscaviar.com, www.collinscaviar.com

Species Available: caviars.

**Cook Inlet Salmon Brand Inc.**

43335 Kalifornsky Beach Rd., Ste. 16

Soldotna, AK 99669 USA

P: 907-335-9453

F: 907-262-6762

sbeaudoin@borough.kenai.ak.us

Species Available: wild Pacific salmon.

**Cook's Lobster House**

P.O. Box 12

Bailey Island, ME 04003 USA

P: 207-833-6641

F: 207-833-5851

cooks@cookslobster.com, www.cookslobster.com

Species Available: American lobster.

**Copper River Seafoods**

4000 W 50th, Ste. 2

Anchorage, AK 99502 USA

P: 888-622-1197

F: 907-222-0348

rmckenzie@ctcak.net, www.copperriverseafood.com

Species Available: Dungeness crab, king crab, wild Pacific salmon, and scallops.

**Cortes Island Wild Harvest**

P.O. Box 94

Manson's Landing, BC V0P1K0 Canada

P: 205-935-6939

pescador@oberon.ark.com,

<http://oberon.ark.com/~pescador>

Species Available: wild Pacific salmon.

**Cossack Caviar**

P.O. Box 267

LaConnor, WA 98257 USA

P: 360-466-0176

F: 360-466-1029

npetzold@lonetreesf.com, www.cossackcaviar.com

Species Available: caviars.

**Country Select Catfish**

P.O. Box 271

Isola, MS 38754 USA

P: 662-962-3101

F: 662-962-0118

sales@countryselect.com, www.countryselect.com

Species Available: catfish.

Cozy Harbor Seafood, Inc.

P.O. Box 389

Portland, ME 04102 USA

P: 207-879-2665

F: 207-879-2666

jnorton@cozyharbor.com, www.cozyharbor.com

Species Available: haddock and American lobster.

The Crab Broker

7284 Westwood Ct.

Sarasota, FL 34241 USA

P: 941-926-1062

F: 941-926-1063

eric@crabbroker.com, www.crabbroker.com

Species Available: clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, Pacific Halibut, mussels, oysters, sablefish, wild Pacific salmon, scallops, spot shrimp, Pacific sole, and striped bass.

The Crustacean Company

1175 W 7th St.

Saint Paul, MN 55102 USA

P: 651-204-0649

F: 651-204-6679

adam@thecrustaceancompany.com

Species Available: clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, haddock, Pacific halibut, American lobster, spiny lobster, mahimahi, mussels, sablefish, wild Pacific salmon, scallops, U.S. farmed shrimp, Northern shrimp, Oregon pink shrimp, spot shrimp, tilapia, rainbow trout, albacore tuna, and yellowfin tuna.

**Cutthroat Clams**

5203 Curlew Dr.
 St. James City, FL 33956 USA
 P: 239-283-5800
 F: 775-306-6695
 clambags@comcast.net

Species Available: clams.

Dale Gaskins Seafood

85 Surry St.
 Heathsville, VA 22473 USA
 P: 804-453-6826

Species Available: croaker and weakfish.

**Deep Creek Custom Packing, Inc.**

P.O. Box 39229
 Ninilchik, AK 99639 USA
 P: 907-567-3980
 F: 907-567-1041
 dccp@ptialaska.net, www.deepcreekcustompacking.com

Species Available: clams, Pacific cod, king crab, Pacific halibut, lingcod, oysters, sablefish, wild Pacific salmon, and scallops.

Deep Sea Fish of Rhode Island, Inc.

P.O. Box 764
 Wakefield, RI 02880 USA
 P: 401-782-1330
 F: 401-782-4011
 info@deepseafish.net, www.deepseafish.net

Species Available: mackerel, mahimahi, scallops, striped bass, albacore tuna, yellowfin tuna, wahoo, and weakfish.

Deep Sea Fisheries, Inc.

3900 Railway Ave.
 Everett, WA 98201 USA
 P: 425-742-8609
 F: 425-742-8699
 sales@deepseafisheries.com, www.deepseafisheries.com

Species Available: Pacific cod, Dungeness crab, king crab, snow crab, and sablefish.

**Desert Sweet Shrimp Farm**

P.O. Box A1
 Gila Bend, AZ 85337 USA
 P: 623-393-0136
 F: 623-393-0158
 shrimp@desertsweetshrimp.com,
 www.desertsweetshrimp.com/index.html

Species Available: U.S. farmed shrimp.

**Desolation Sound Oysters Ltd.**

Site 138 C-33 R.R. #1
 Bowser, BC V0R 1G0 Canada
 P: 250-757-9304
 F: 250-757-9305
 shellfish@shawcable.com

Species Available: oysters.

Di Carlo Seafood Company

842 N Pioneer Ave.
 Wilmington, CA 90744 USA
 P: 310-830-3460
 F: 310-830-1064
 pdicarlo@dicarloseafood.com, www.dicarloseafood.com

Species Available: clams, stone crab, mussels, oysters, sanddabs, and scallops.

Dirk's Fish & Gourmet Shop

2070 N Clybourn Ave.
 Chicago, IL 60614 USA
 P: 773-404-3475
 F: 773-404-3475
 dirksfish@sbcglobal.net, dirksfish.com

Species Available: Arctic char, black sea bass, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, herring, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, sablefish, wild Pacific salmon, sardines, scallops, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, and wreckfish.

Dixon Fisheries

1807 N Main St.
 East Peoria, IL 61611 USA
 P: 309-694-1457
 F: 309-694-0539
 www.dixonsseafood.com

Species Available: caviars, haddock, wild Pacific salmon, Pacific sole, squid, albacore tuna, yellowfin tuna, and wahoo.

Douty Bros. Inc.

10 Portland Fish Pier
 Portland, ME 04101 USA
 P: 207-773-2829
 F: 207-774-3959
 dbime1@aol.com, www.bestlobster.com

Species Available: caviars, Dungeness crab, Jonah and rock crab, stone crab, crawfish, American lobster, mackerel, mahimahi, pollock, scallops, spot shrimp, squid, striped bass, tilapia, rainbow trout, and albacore tuna.

**Duxbury Bay Shellfish Co.**

175 King Phillips Path
 Duxbury, MA 02332 USA
 P: 781-834-1990
 F: 781-834-6161
 duxburyoysters@adelphia.net, www.duxburyoysters.com

Species Available: oysters.

East Coast Seafood, Inc.

175 Alley St.
 Lynn, MA 01903 USA
 P: 781-593-1737
 F: 781-593-5983
 phanford@myseafood.com, www.eastcoastseafood.com

Species Available: American lobster and scallops.

**EcoFish, Inc.**

340 Central Ave., Ste. 305
 Dover, NH 03820 USA
 P: 603-834-6034
 F: 603-834-6033
 read@ecofish.com, www.ecofish.com

Species Available: catfish, clams, Pacific cod, Dungeness crab, Pacific halibut, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, scallops, U.S. farmed shrimp, Northern shrimp, Oregon pink shrimp, spot prawn, squid, striped bass, tilapia, rainbow trout, albacore tuna, yellowfin tuna, and wahoo.

**Ekone Oyster Co.**

29 Holtz Rd.
 South Bend, WA 98586 USA
 P: 360-875-5494
 F: 360-875-6058
 ekoneoyster@hotmail.com, www.ekoneoyster.com

Species Available: oysters.

Enaca International, LLC

11800 NW 100 Rd., Ste. 4
 Medley, FL 33178 USA
 P: 305-599-8877
 F: 305-599-2255
 sales@enacausa.com, www.enaca.net

Species Available: tilapia.

**Excel Seafoods**

P.O. Box 60203
 Seattle, WA 98160 USA
 P: 206-546-8350
 F: 206-542-3930
 excel@seanet.com, www.excelseafoods.com

Species Available: wild Pacific salmon.

**F/V Alpha Dawn**

P.O. Box 257
 Wrangell, AK 99929 USA
 P: 907-874-3524
 F: 907-874-3524
 farnorth@aptalaska.net

Species Available: Pacific halibut and wild Pacific salmon.

**F/V Patricia S**

P.O. Box 182
 Gustavus, AK 99826 USA
 P: 907-697-2424
 F: 907-697-2717
 phdiesel@msn.com

Species Available: Pacific cod, Pacific halibut, and wild Pacific salmon.

**Favco, Inc.**

1205 W 29th Ave.
 Anchorage, AK 99503 USA
 P: 907-278-1525
 F: 907-276-6626
 favco@favco.net

Species Available: caviars, clams, Pacific cod, Dungeness crab, Johan and rock crab, king crab, snow crab, Pacific halibut, lingcod, mussels, oysters, sablefish, wild Pacific salmon, scallops, spot shrimp, and Pacific sole.

**Fish Breeders of Idaho**

P.O. Box 479
 Hagerman, ID 83332 USA
 P: 208-837-6114
 F: 208-837-6254
 fpi@fmt.org, www.fishbreedersofidaho.com

Species Available: catfish, caviars, white sturgeon, tilapia, and rainbow trout.

Fisherman's Dock Cooperative

57 Channel Dr., P.O. Box 1314
 Pt. Pleasant Beach, NJ 08742 USA
 P: 732-899-1872
 F: 732-899-3294

Species Available: scallops and weakfish.

**Fisherman's Express LLC**

1350 E 1st
 Anchorage, AK 99501 USA
 P: 907-929-3760
 F: 907-569-3476
 cade@fishermansexpress.com,
 www.fishermansexpress.com

Species Available: king crab, Pacific halibut, wild Pacific salmon, and scallops.

**Fisher's Island Oyster Farm**

P.O. Box 402
Fisher's Island, NY 06390 USA
P: 631-788-7899
F: 631-788-7899
fioyster@fishersisland.net

Species Available: oysters.

**The Fishery**

11583 Valensin Rd.
Galt, CA 95632 USA
P: 916-687-7475
F: 916-687-8823
tfishery@earthlink.net

Species Available: catfish, caviars, and white sturgeon.

**Fishhawk Fisheries**

P.O. Box 715
Astoria, OR 97103 USA
P: 503-325-5252
F: 503-325-8786
fishhawk@ideal-web.com

Species Available: Dungeness crab, Pacific halibut, wild Pacific salmon, and Northern shrimp.

**Fishmongers of Trinity Fish**

AK, OR, WA USA
P: 503-519-7102
F: 503-977-3760
fishmongers@trinityfish.com, www.trinityfish.com

Species Available: Pacific halibut and wild Pacific salmon.

Fogo Island Co-Operative Society Ltd.

P.O. Box 70
Seldom, Fogo Island, NL A0G 3Z0 Canada
P: 709-627-3452
F: 709-627-3495
kenbudden@nf.a.bn.com

Species Available: herring.

Free Range Fish & Lobster

450 Commercial St.
Portland, ME 04101 USA
P: 207-774-8469
F: 207-774-8466
www.freerangefish.com

Species Available: clams, haddock, American lobster, oysters, scallops, and yellowfin tuna.

Fruges Cajun Crawfish Company

P.O. Box 393
Branch, LA 70516 USA
F: 337-334-8477
boudreaux@cajuncrawfish.com, www.cajuncrawfish.com

Species Available: crawfish, spiny lobster, mahimahi, tilapia, and yellowfin tuna.

Garden Valley & Isle Seafood

225 N Nimitz Hwy #3
Honolulu, HI 96817 USA
P: 808-524-4847
F: 808-528-5590
info@gvisfd.com, www.gvisfd.com

Species Available: clams, mahimahi, oysters, wild Pacific salmon, yellowfin tuna, and wahoo.

**Gay Island Oysters**

P.O. Box 140
Cushing, ME 04563 USA
P: 207-691-4506
gayislandoyster@yahoo.com

Species Available: oysters.

Global Seafoods North America LLC

11100 NE 8th St. #310
Bellevue, WA 98004 USA
P: 425-451-3705
F: 425-451-1067
osikin@globalseafoods.com, www.globalseafoods.com

Species Available: Pacific cod, Pacific halibut, pollock, sablefish, wild Pacific salmon, Northern shrimp, and Pacific sole.

**Graham & Rollins, Inc.**

19 Rudd Ln.
Hampton, VA 23669 USA
P: 757-723-3831
F: 757-722-3762
johnny@grahamandrollins.com, www.grahamandrollins.com

Species Available: blue crab.

**Grand Manan Lobster**

265 Route 776, Ste. A
Grand Manan Island, NB E5G 1A3 Canada
P: 506-662-5555
F: 506-662-9089
jim@grandmananlobster.com, www.grandmananlobster.com

Species Available: American lobster.

**Great Eastern Mussel Farms, Inc.**

P.O. Box 141 Long Cove Rd.
Tenants Harbor, ME 04860 USA
P: 888-229-1436
F: 207-372-8256
gem@midcoast.com, www.eatmussels.com

Species Available: clams and mussels.

**Great Little Oyster Company Ltd.**

3470 Tweedsmuir Ave.
Powell River, BC V8A 1C3 Canada
P: 604-485-9814
F: 604-485-9814
bcboucher@prcn.org

Species Available: oysters.

**Greene Prairie Aquafarm**

P.O. Box 10150
Boligee, AL 35443 USA
P: 205-372-2844
david@greeneprairieaquafarm.com,
www.greeneprairieaquafarm.com

Species Available: U.S. farmed shrimp.

**Greenhead Lobster LLC**

P.O. Box 670
Stonington, ME 04681 USA
P: 207-367-0950
F: 207-367-0922
greenhead@acadia.net, www.overnightseafood.com

Species Available: American lobster.

**Gulkana Seafoods Direct**

P.O. Box 1230, Mile 6- 1/4 Copper River Hwy
Cordova, AK 99574 USA
P: 907-424-5176
sales@gulkanaseafoodsdirect.com

Species Available: wild Pacific salmon.

**H&L Axelsson Inc.**

738 Shunpike Rd.
Cape May, NJ 08204 USA
P: 609-884-4855
F: 609-884-3521

Species Available: mackerel, squid, and striped bass.

H&N Foods International

125 Bayshore Blvd.
San Francisco, CA 94124 USA
P: 415-821-6637
F: 415-821-7159
peter_hall@hnfoods.com, www.hnfoods.com

Species Available: abalone, catfish, Pacific cod, blue crab, Dungeness crab, king crab, snow crab, Pacific halibut, American lobster, mackerel, mahimahi, mussels, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, tilapia, albacore tuna, and white sea bass.

**Haring's Pride**

681 Pete Haring Rd.
Wisner, LA 71378 USA
P: 800-467-3474
info@haringspridecatfish.com, www.haringspridecatfish.com

Species Available: catfish.

**Harrietta Hills Trout Farm**

1681 South 7 1/2 Rd.
Harrietta, MI 49638 USA
P: 231-389-2514
F: 231-389-2513
dan@harriettahills.com

Species Available: rainbow trout.

Hawaii International Seafood, Inc.

P.O. Box 30486
Honolulu, HI 96820 USA
P: 808-839-5010
F: 808-833-0712
hisifish@pixi.com

Species Available: wild Pacific salmon, albacore tuna, and yellowfin tuna.

Heartland Catfish Company

55001 Hwy 82 W
Itta Bena, MS 38930 USA
P: 662-254-7100
F: 662-254-7155
dan@heartlandcatfish.com, www.heartlandcatfish.com

Species Available: catfish.

High Flutin' Oyster Co., Ltd.

R.R. #2 Malaspina Rd.
Powell River, BC V8A 4Z3 Canada
P: 604-483-7945
momshu@aisl.bc.ca

Species Available: oysters.

Hilo Fish Company, Inc.

55 Holomua St.
 Hilo, HI 96720 USA
 P: 808-961-0877
 F: 808-935-1603
 charlie@hilofish.com, www.hilofish.com

Species Available: Dungeness crab, mahimahi, wild Pacific salmon, scallops, squid, tilapia, albacore tuna, yellowfin tuna, and wahoo.

**Hi-To Fisheries Ltd.**

1575 Vernon Dr.
 Vancouver, BC V6A 3P8 Canada
 P: 604-253-5111
 F: 604-251-6526
 hitofish@telus.net

Species Available: caviars.

**Hog Island Oyster Co.**

P.O. Box 829
 Marshall, CA 94940 USA
 P: 415-663-9218
 F: 415-663-9246
 hogisInd@svn.net, www.hogislandoysters.com

Species Available: clams and oysters.

Hole Fish Company

P.O. Box 4539
 Jackson, WY 83001 USA
 P: 307-7348448
 F: 800-616-0084
 goldsteinjack@yahoo.com, www.holefish.com

Species Available: black sea bass, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, haddock, halibut, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sanddab, scallops, Northern shrimp, Oregon pink shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, weakfish, and white sea bass.

Holly Seafood Co.

P.O. Box 86363
 Los Angeles, CA 90086 USA
 P: 213-625-2513
 F: 213-620-9653
 hs1923@pacbell.net

Species Available: abalone, catfish, caviars, clams, Dungeness crab, king crab, snow crab, Pacific halibut, lingcod, spiny lobster, mahimahi, oysters, wild Pacific salmon, sanddabs, scallops, Northern shrimp, Pacific sole, squid, tilapia, rainbow trout, albacore tuna, yellowfin tuna, and white sea bass.

**Horst's Seafood, Inc.**

2315 Industrial Blvd.
 Juneau, AK 99801 USA
 P: 907-790-4300
 F: 907-790-5534
 horsts@gci.net

Species Available: clams, Pacific cod, Dungeness crab, king crab, Pacific halibut, sablefish, wild Pacific salmon, and spot shrimp.

Icelandic

190 Enterprise Dr.
 Newport News, VA 23603 USA
 P: 757-820-4000
 F: 757-888-6250

Species Available: Arctic char, clams, blue crab, spiny lobster, pollock, scallops, Northern shrimp, and yellowfin tuna.

Icicle Seafoods, Inc.

4019 21st Ave. W
 Seattle, WA 98177 USA
 P: 206-216-0420
 F: 206-282-7222
 ricks@icicleseafoods.com, www.icicleseafoods.com

Species Available: Pacific cod, Dungeness crab, king crab, snow crab, Pacific halibut, pollock, sablefish, and wild Pacific salmon.

**Icy Strait Seafoods, Inc.**

2825 Roeder Ave.
 Bellingham, WA 98225 USA
 P: 360-734-8175
 F: 360-734-2203
 sales@icystraitseafoods.com, www.icystraitseafoods.com

Species Available: caviars, Pacific halibut, herring, sablefish, wild Pacific salmon, and spot shrimp.

**Idaho Trout Company**

P.O. Box 72
 Buhl, ID 83316 USA
 P: 208-543-6444
 F: 208-543-8476
 rainbowtrout@idahotrout.com, www.idahotrout.com

Species Available: rainbow trout.

**Indian River Aquaculture**

5505 12th St.
 Vero Beach, FL 32966 USA
 P: 800-955-2387
 F: 772-567-1274

Species Available: U.S. farmed shrimp.

**Inland Lobster**

116 Dartmouth St., Bldg. 2
 South Portland, ME 04106 USA
 P: 207-699-2980
 F: 207-699-2985
 jay.burke@Inlandseafood.com

Species Available: American lobster.

**Interior Alaska Fish Processors**

2400 Davis Rd.
 Fairbanks, AK 99701 USA
 P: 907-456-3885
 F: 907-456-3889
 akhunt@ptialaska.net, www.santassmokehouse.com

Species Available: king crab, Pacific halibut, and wild Pacific salmon.

Interocean Seafood Co.

3918 15th Pl. W
 Seattle, WA 98119 USA
 P: 206-352-8686
 F: 206-352-8671

Species Available: Pacific cod, Dungeness crab, pollock, and wild Pacific salmon.

Intersea Fisheries West

550 S Michigan St.
 Seattle, WA 98108 USA
 P: 206-285-5630
 F: 206-283-7627
 brian@interseafisheries.com, www.interseafisheries.com

Species Available: Pacific cod, Dungeness crab, king crab, snow crab, Pacific halibut, lingcod, pollock, sablefish, wild Pacific salmon, and scallops.

Isis Arctic Char

414 Dingess St.
 Logan, WV 25601 USA
 P: 304-720-2446
 F: 304-752-7261
 jlfeew@isisarcticchar.com

Species Available: Arctic char.

**Islamorada Lobster & Stone Crab Enterprises Inc.**

77300 Overseas Hwy
 Islamorada, FL 33036 USA
 F: 305-664-9019
 www.billsstonecrab-lobsternextday.com/

Species Available: stone crab and spiny lobster.

Island Seafood Inc.

314 W 1st Ave.
 Roselle, NJ 07203 USA
 P: 908-241-7733
 F: 908-241-1888
 islandseafoodinc@aol.com

Species Available: Arctic char, black sea bass, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, croaker, haddock, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sandabs, sardines, scallops, Northern shrimp, Oregon pink shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, weakfish, white sea bass, and wreckfish.

**Island Seafoods**

317 Shelkof Ave.
 Kodiak, AK 99615 USA
 P: 907-486-8575
 F: 907-486-3007
 islandseafoods@gci.net, www.islandseafoods.com

Species Available: Pacific cod, king crab, Pacific halibut, wild Pacific salmon, and scallops.

**J & R Fisheries**

P.O. Box 3302
 Seward, AK 99664 USA
 P: 907-224-5584
 F: 907-224-5572
 kruzof@ak.net

Species Available: Pacific halibut, sablefish, wild Pacific salmon, scallops, and spot shrimp.

**J & W Seafood of Virginia**

11552 Puller Hwy
 Deltaville, VA 23043 USA
 P: 804-776-9740
 F: 804-776-9778
 kwade@jandwseafood.com, www.jandwseafood.com

Species Available: clams, blue crab, and oysters.

**J&B AquaFood, Inc.**

16 E Bayshore Blvd.
 Jacksonville, NC 28540 USA
 P: 910-347-7240
 F: 910-347-7240
 oyster@coastalnet.com

Species Available: clams and oysters.

Jessie's Illwaco Fish Company

117 Howerton Way SE
Ilwaco, WA 98624 USA
P: 360-642-3773
F: 360-642-3362

Species Available: lingcod, mackerel, wild Pacific salmon, sardines, and albacore tuna.

Kalamar Seafood, Inc.

2490 W 78th St.
Hialeah, FL 33016 USA
P: 305-822-5586
F: 305-557-4418
rvazquez@kalamarseafood.com, www.kalamarseafood.com

Species Available: catfish, caviars, blue crab, Jonah and rock crab, king crab, crawfish, American lobster, spiny lobster, mackerel, mahimahi, sablefish, sardines, scallops, Pacific sole, tilapia, rainbow trout, and albacore tuna.

**Katama Bay Oyster Co.**

Edgartown, MA USA
P: 508-680-6293

Species Available: oysters.

Katy's Smokehouse

740 Edwards St.
Trinidad, CA 95570 USA
P: 707-677-0151
judy@katysmokehouse.com, www.katysmokehouse.com

Species Available: clams, Pacific cod, Dungeness crab, lingcod, mussels, oysters, wild Pacific salmon, scallops, and Northern shrimp.

**Kent SeaTech Corporation**

11125 Flintkote Ave., Ste. J
San Diego, CA 92121 USA
P: 858-452-5765
F: 858-452-0075
www.kentseatech.com

Species Available: striped bass.

Key West Seafood

P.O. Box 6676
Key West, FL 33041 USA
P: 800-292-9853
F: 305-292-2420
gofish@keywestseafood.com

Species Available: stone crab, spiny lobster, mahimahi, yellowfin tuna, and wahoo.

**Keys Fisheries, Inc.**

3390 Gulfview Ave.
Marathon, FL 33050 USA
P: 305-743-6727
F: 305-743-3562
keysfish@marathonkey.com

Species Available: stone crab and spiny lobster.

L.D. Amory & Co., Inc.

101 S King St., P.O. Box 518
Hampton, VA 23669 USA
P: 757-722-1915
F: 757-723-1184
meade@amoryseafood.com

Species Available: weakfish.

Labrador Fishermen's Union Shrimp Co. Ltd.

46 Waterfront Rd.
Lanse au Loup, NL AOK 3L0 Canada
P: 709-927-5816
F: 709-927-5555
gm@lfuscl.com, www.lfuscl.com

Species Available: snow crab and scallops.

Leader Creek Fisheries LLC

P.O. Box 449
Naknek, AK 99633 USA
P: 206-782-5456
F: 907-246-8847
leader@bristolbay.com, www.leadercreekfisheries.com

Species Available: wild Pacific salmon.

Leader Fishing Ltd.

Unit 320, 522 7th St.
New West Minster, BC V3M 5T5 Canada
P: 604-516-7720
erling@leaderfishing.com

Species Available: sablefish.

Lions Gate Fisheries Ltd.

4179 River Rd.
Delta, BC V4K 1R9 Canada
P: 604-946-1361
F: 604-946-0944
jack@lionsgatefisheries.com, www.lionsgatefisheries.com

Species Available: Pacific cod, Dungeness crab, Pacific halibut, herring, lingcod, pollock, sablefish, wild Pacific salmon, sardines, Northern shrimp, Pacific sole, and albacore tuna.

The Little Pearl

5 Sanborn Ct.
Somerville, MA 02143 USA
P: 888-612-5464
F: 617-628-5178
rich@lapetitepearle.com, www.littlepearl.com

Species Available: caviars.

**Little River Seafood**

440 Rock Town Rd.
Reedville, VA 22539 USA
P: 804-453-3670
F: 804-453-5421
greg@littliverseaseafood.com, www.littliverseaseafood.com

Species Available: blue crab.

**Little Skookum Shellfish Growers LLC**

P.O. Box 1157
Shelton, WA 98584 USA
P: 360-426-9759
F: 360-426-5272
littleskookum2@direcway.com, www.skookumshellfish.com

Species Available: clams and oysters.

Live Crawfish.com

22195 Talbot Dr.
Plaquemine, LA 70764 USA
P: 866-522-3663
F: 225-687-8200
infoquest@livecrawfish.com, www.livecrawfish.com

Species Available: crawfish, spiny lobster, mahimahi, tilapia, and yellowfin tuna.

The Lobster Place

436 W 16th St.
New York, NY 10011 USA
P: 212-255-5672
F: 212-255-9165
todd_harding@lobsterplace.com, www.lobsterplace.com

Species Available: Arctic char, black sea bass, bluefish, catfish, caviars, clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, croaker, had-dock, Pacific halibut, herring, American lobster, spiny lobster, mackerel, mahimahi, oysters, pollock, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, Oregon pink shrimp, spot shrimp, squid, striped bass, tilapia, rainbow trout, albacore tuna, yellowfin tuna, and wahoo.

**Lofoten Fish Company**

P.O. Box 2028
Petersburg, AK 99833 USA
P: 907-772-2680
cwallesz@hotmail.com

Species Available: wild Pacific salmon.

Low Country Lobsters Ltd.

7195 Bryhawke Cir.
Charleston, SC 29418 USA
jtortorici@lowcountrylobsters.com

Species Available: Arctic char, black sea bass, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, and wreckfish.

Lund's Fisheries, Inc.

P.O. Box 830, 997 Ocean Dr.
Cape May, NJ 08204 USA
P: 609-884-7600
F: 609-884-0664
info@lundsfish.com, www.lundsfish.com

Species Available: bluefish, herring, mackerel, squid, and scallops.

Mahoney's Seafood

Pier 45
San Francisco, CA 94133 USA
P: 415-928-3474
info@mahoneysseafood.com

Species Available: caviars, king crab, Pacific halibut, mussels, oysters, wild Pacific salmon, spot shrimp, white sturgeon, and tilapia.

Mainly Lobsters & Seafood

P.O. Box 214
Owl's Head, ME 04854 USA
P: 207-594-6646
F: 207-594-6646
cwoodman@mainlylobsters.com, www.mainlylobsters.com

Species Available: snow crab, American lobster, mussels, scallops, and albacore tuna.

**Marshall Point Sea Farm LLC.**

P.O. Box 285
Port Clyde, ME 04855 USA
P: 207-372-8443
seafarm@gwi.net

Species Available: oysters.

**McAleney's New Meadows Lobster**

60 Portland Pier
Portland, ME 04101 USA
P: 207-775-1612
F: 207-874-2456
lobsters@newmeadowslobster.com,
www.newmeadowslobster.com

Species Available: American lobster.

Mirsa

1177 NW 81 St.
Miami, FL 33150 USA
P: 305-835-0717
david@mirsaonline.com

Species Available: black sea bass, bluefish, catfish, caviars, clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, haddock, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sanddabs, sardines, scallops, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, yellowfin tuna, wahoo, weakfish, white sea bass, and wreckfish.

**Monterey Abalone Company**

160 Wharf #2
Monterey, CA 93940 USA
P: 831-646-0350
F: 831-646-0350
trevor@montereyabalone.com, www.montereyabalone.com

Species Available: abalone.

**Monterey Fish Market**

Pier 33
San Francisco, CA USA
P: 415-956-1986
F: 415-956-5851
info@webseafood.com, www.montereyfish.com

Species Available: black sea bass, bluefish, blue crab, Dungeness crab, Jonah and rock crab, Pacific halibut, spiny lobster, mahimahi, wild Pacific salmon, sanddabs, sardines, scallops, spot shrimp, Pacific sole, squid, striped bass, and white sea bass.

Morgan Moon Dabs

111 Mirada Rd.
Half Moon Bay, CA 94019 USA
P: 650-726-6953
mrmorgan@slip.net

Species Available: sanddabs.

**Mortillaro Lobster LLC**

60 Commercial St.
Gloucester, MA 01930 USA
P: 978-281-0959
F: 978-281-0579

Species Available: American lobster.

**Moss Island Oyster Farm**

738 Oceanview Dr.
Anchorage, AK 99515 USA
P: 907-345-1864
F: 907-348-0864
miof@gci.net

Species Available: oysters.

**Mountain Lake Fisheries**

P.O. Box 1067
Columbia Falls, MT 59912 USA
P: 888-809-0826
F: 406-892-2077
mtlkfish@whitefishcaviar.com, www.whitefishcaviar.com

Species Available: caviars.

**Mountain Stream Inc.**

6800 NW 36th Ave.
Miami, FL 33147 USA
P: 305-691-7997
F: 305-696-6561
sales@mountainstreamtilapia.com,
www.mountainstreamtilapia.com

Species Available: tilapia.

Nantucket Seafood

56 Old South Rd.
Nantucket, MA 02554 USA
P: 508-325-6345
F: 508-325-6311
bottomlinefish@yahoo.com, www.nantucketseafoods.net

Species Available: Jonah and rock crab and scallops.

National Fish and Seafood, Inc.

11-15 Parker St.
Gloucester, MA 01930 USA
P: 978-282-7880
F: 978-282-7883
amalloch@nationalfish.com, www.nationalfish.com

Species Available: crawfish, American lobster, and scallops.

**Nature's Catch**

1090 Willis Rd.
Clarksdale, MS 38614 USA
P: 800-964-3474
F: 662-627-1486
info@naturescatch.com, www.naturescatch.com

Species Available: striped bass.

 **Nautical Nuggets Clam Farms**

P.O. Box 134
Oceanville, NJ 08231 USA
P: 609-652-7725
F: 609-652-8185
mathisclamfarm@aol.com

Species Available: clams.

 **Nautilus Seafoods Inc.**

4215 21st Ave. W, Ste. 210
Seattle, WA 98199 USA
P: 206-285-6150
F: 206-284-5984
s.slater@nautilusseafoods.com

Species Available: Pacific cod, Pacific halibut, lingcod, oysters, pollock, sablefish, wild Pacific salmon, Northern shrimp, spot shrimp, and Pacific sole.

 **Nelson Crab, Inc.**

3088 Kindred Ave.
Tokeland, WA 98590 USA
P: 360-267-2911
F: 360-267-2921
seatreats@techline.com, www.nelsoncrab.com

Species Available: Dungeness crab.

 **New Harbor Fishermen's Co-op Inc.**

P.O. Box 125
New Harbor, ME 04554 USA
P: 207-677-2791
F: 207-677-3835
lobsta@lincoln.midcoast.com, www.newharborlobster.com

Species Available: American lobster.

New Zealand Seafoods

4321 Boyle Ave.
Vernon, CA 90058 USA
P: 323-584-2400
F: 323-584-2431
vicki@nzseafoods.com, www.nzseafoods.com

Species Available: mahimahi, mussels, and wild Pacific salmon.

 **Nisbet Oyster Company**

P.O. Box 338
Bay Center, WA 98527 USA
P: 360-875-6629
F: 360-875-6684
sales@goosepoint.com,
www.goosepoint.com/aboutnisbet.html

Species Available: Dungeness crab and oysters.

 **Noank Aquaculture Cooperative**

100 Main St.
Noank, CT 06340 USA
P: 860-460-4558

Species Available: clams and oysters.

 **Nordic Fisheries, Inc.**

P.O. Box 1345
Petersburg, AK 99833 USA
P: 907-772-2263
F: 907-772-2263
nordicfisheries@alaska.com

Species Available: king crab, Pacific halibut, sablefish, wild Pacific salmon.

 **North Pacific Seafoods, Inc.**

P.O. Box 31179
Seattle, WA 98103 USA
P: 206-726-9900
F: 206-726-1667
jeff@northpacproc.com

Species Available: Dungeness crab, Pacific halibut, herring, lingcod, pollock, sablefish, wild Pacific salmon, and Pacific sole.

 **Northern Keta Caviar Co.**

2601 Channel Dr.
Juneau, AK 99801 USA
P: 907-586-6095
F: 907-586-6094
caviar@alaska.net, www.northernketa.com

Species Available: caviars.

 **Northern Products**

705 Terminal Sales Bldg., 1932 1st Ave.
Seattle, WA 98101 USA
P: 206-448-6677
F: 206-448-9664
wdignon@hotmail.com

Species Available: Pacific cod, Pacific halibut, sablefish, and wild Pacific salmon.

Norton Sound Seafood Products

201 Belmont St.
Nome, AK 99762 USA
P: 907-443-2304
F: 907-443-2457
www.nsedc.com/nssp.html

Species Available: king crab, Pacific halibut, herring, and wild Pacific salmon.

Ocean Beauty Seafoods, Inc.

P.O. Box C-70739
 Seattle, WA 98127 USA
 P: 206-285-6800
 F: 206-281-5897
 jim.yonker@oceanbeauty.com, www.oceanbeauty.com

Species Available: clams, Pacific cod, king crab, Pacific halibut, herring, lingcod, American lobster, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sardines, spot shrimp, Pacific sole, albacore tuna, and yellowfin tuna.

Ocean Choice

42 Spring St., Ste. 40
 Newport, RI 02842 USA
 P: 401-847-0022
 oceanchoice.ri@verizon.net, www.oceanchoice.com

Species Available: snow crab, stone crab, herring, American lobster, mackerel, mussels, pollock, scallops, and squid.

Ocean Duke Corporation

3450 Fujita St.
 Torrance, CA 90505 USA
 P: 310-534-8878
 F: 310-530-8848
 sales@oceanduke.com, www.oceanduke.com

Species Available: American lobster, mahimahi, pollock, scallops, squid, tilapia, albacore tuna, and yellowfin tuna.

**OceanBoy Farms, Inc.**

2954 Airglades Blvd.
 Clewiston, FL 33440 USA
 P: 863-983-9941
 F: 863-983-9943
 swalton@oceanboymfarms.com, www.oceanboymfarms.com

Species Available: U.S. farmed shrimp.

OFI Markesa International

5970 Alcoa Ave.
 Vernon, CA 90058 USA
 P: 323-231-1600
 F: 323-231-0088
 info@ofimarkesa.com, www.ofimarkesa.com

Species Available: Pacific halibut, spiny lobster, and mussels.

OM Seafood Company

3514 SE 7th Ave.
 Portland, OR 97206 USA
 P: 503-788-1984
 sam@omseafood.com, www.omseafood.com

Species Available: catfish, clams, Pacific cod, blue crab, Jonah and rock crab, king crab, stone crab, croaker, American lobster, spiny lobster, mahimahi, oysters, pollock, spot shrimp, squid, striped bass, tilapia, rainbow trout, and yellowfin tuna.

Oregon Dungeness Crab Commission

964 Central Ave., P.O. Box 1160
 Coos Bay, OR 97420 USA
 P: 541-267-5810
 F: 541-267-5772
 nfruman@oregondungeness.org, www.oregondungeness.org

Species Available: Dungeness crab and albacore tuna.

**Osage Catfisheries, Inc.**

1170 Nichols Rd.
 Osage Beach, MO 65065 USA
 P: 573-348-2305
 F: 573-348-1895
 fishery@usmo.com, www.osagecatfisheries.com

Species Available: caviars.

Osprey Seafood

Pier 33
 San Francisco, CA 94111 USA
 P: 415-291-0156
 F: 415-291-9721
 fshmongr@aol.com

Species Available: abalone, Arctic char, black sea bass, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sardines, scallops, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, and wreckfish.

**Outer Coast Oysters**

P.O. Box 436
 Tahsis, BC V0P 1X0 Canada
 P: 250-761-4248
 F: 250-338-7290
 defaults@island.net

Species Available: oysters.

**Oyster Island Seafoods Ltd.**

P.O. Box 780
 Tofino, BC V0R 2Z0 Canada
 P: 250-752-2429
 F: 250-752-2482
 info@oysterisland.com, http://oysterisland.com/index.html

Species Available: oysters.

**Pacific Aqua Fish Farms Inc.**

10468 Hot Mineral Spa Rd.
 Niland, CA 92257 USA
 P: 760-354-1533
 F: 760-354-1068

Species Available: tilapia.

Pacific Fresh Fish Co.

700 E 6th St.
Los Angeles, CA 90021 USA
P: 213-6223-6220
F: 213-623-7580

Species Available: sanddabs.

Pacific Salmon Company, Inc.

P.O. Box 1375
Edmonds, WA 98020 USA
P: 425-774-1315
F: 206-774-6856
johnmccallum@msn.com

Species Available: clams, Pacific cod, Dungeness crab, king crab, crawfish, Pacific halibut, lingcod, mussels, oysters, sablefish, wild Pacific salmon, spot shrimp, squid, and albacore tuna.

Pacific Seafood International Ltd.

10210 Bowerbank Rd.
Sidney, BC V8L 3X4 Canada
P: 250-656-0901
F: 250-656-7615
pacificseafoods@shaw.ca, www.pacificseafoods.com

Species Available: wild Pacific salmon and albacore tuna.

Pamlico Packing Co.

P.O. Box 308
Vandermere, NC 28587 USA
P: 252-745-3688
F: 252-745-3272
doug@bestseafood.com, www.bestseafood.com

Species Available: Arctic char, black sea bass, bluefish, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, croaker, haddock, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sandabs, sardines, scallops, Northern shrimp, Oregon pink shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, weakfish, white sea bass, and wreckfish.

Papa George Gourmet

6201 15th Ave. NW
Seattle, WA 98107 USA
P: 360-297-3267
tunanut2@hotmail.com, www.papageorgetuna.com

Species Available: sardines, squid, and albacore tuna.

Paul Nester & Son Broker

2000 Alasce Rd.
Reading, PA 19604 USA
P: 570-668-0460
F: 570-668-4525
kozment@nesterandson.com

Species Available: bluefish, clams, Pacific cod, blue crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, haddock, Pacific halibut, herring, lingcod, American lobster, mackerel, mahimahi, mussels, wild Pacific salmon, scallops, Northern shrimp, Oregon pink shrimp, spot shrimp, Pacific sole, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, white sea bass, and wreckfish.

**PEI Mussel King**

P.O. Box 39
Morell, PEI COA 1S0 Canada
P: 902-961-3300
F: 902-961-3366
info@peimusselking.com, www.peimusselking.com

Species Available: mussels and oysters.

Pelican Seafoods

P.O. Box 110
Pelican, AK 99832 USA
P: 907-735-2204
F: 907-735-2281
eric@pelicanseafoods.com

Species Available: Pacific cod, Pacific halibut, lingcod, pollock, sablefish, and wild Pacific salmon.

**Pemaquid Fishermen's Co-op**

P.O. Box 152
New Harbor, ME 04554 USA
P: 207-677-2801
F: 207-677-2818
pemco@tidewater.net, www.pemaquidlobsterco-op.com

Species Available: American lobster and Northern shrimp.

**Pemaquid Oyster Company, Inc.**

P.O. Box 302, 1957 Friendship Rd.
Waldoboro, ME 04572 USA
P: 207-832-6067
cdavis@midcoast.com

Species Available: oysters.

**Penn Cove Shellfish LLC**

P.O. Box 148
Coupeville, WA 98239 USA
P: 360-678-4803
F: 360-678-0266
shellfish@penncoveshellfish.com,
www.penncoveshellfish.com

Species Available: clams, mussels, and oysters.

Perona Farms

350 Andover-Sparta Rd.
Andover, NJ 07821 USA
P: 800-750-6190
F: 800-750-4424

Species Available: rainbow trout.

Peter Pan Seafoods, Inc.

2200 Sixth Ave., Ste. 1000
Seattle, WA 98121 USA
P: 206-728-6000
F: 206-284-7474
stevec@ppsf.com, www.ppsf.com

Species Available: Pacific cod, Dungeness crab, king crab, snow crab, Pacific Halibut, pollock, and wild Pacific salmon.

Phillips Foods, Inc.

1215 E Fort Ave.
Baltimore, MD 21230 USA
P: 443-263-1200
F: 410-837-8526
rbrill@phillipsfoods.com

Species Available: blue crab, mahimahi, and yellowfin tuna.

Phillips Seafood

Rt. 1, Box 1672
Townsend, GA 31331 USA
P: 912-832-4423
pseafood@darientel.net

Species Available: clams, blue crab, oysters, and U.S. farmed shrimp.

Pinnacle Seafoods Ltd.

2199 Commissioner St.
Vancouver, BC V5L 1A4 Canada
P: 604-255-7991
F: 604-255-7118
info@pinnacleseafoods.com, www.pinnacleseafoods.com

Species Available: Pacific cod, Dungeness crab, Pacific halibut, pollock, sablefish, wild Pacific salmon, sardines, spot shrimp, Pacific sole, and albacore tuna.

Pipes Cove Oysters

P.O. Box 285
Greenport, NY 11944 USA
P: 631-477-0019
F: 631-477-0922
pipescove5@aol.com

Species Available: oysters.

**Port Chatham Smoked Seafood**

1930 B Merrill Creek Pkwy.
Everett, WA 98203 USA
P: 425-407-4031
F: 425-407-4010

sales@norquest.com, www.portchatham.com

Species Available: Dungeness crab, oysters, sablefish, wild Pacific salmon, rainbow trout, and albacore tuna.

Port Lobster Co., Inc.

P.O. Box 729
Kennebunkport, ME 04046 USA
P: 207-967-2081
F: 207-967-8419
portlob@gwi.net, www.portlobster.com

Species Available: American lobster and scallops.

**Portland Shellfish**

110 Darmouth St.
S. Portland, ME 04106 USA
P: 207-799-9290
F: 207-799-7179
scout@pshellfish.com, www.pshellfish.com

Species Available: Jonah and rock crab, snow crab, and American lobster.

Poseidon Seafood

3516 Green Park Circle
Charlotte, NC 28217 USA
P: 704-944-1160
F: 704-423-8844
mikeh@poseidonseafood.com, www.poseidonseafood.com

Species Available: abalone, Arctic char, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, and yellowfin tuna.

Prairie Lands Seafood

P.O. Box 235
Pinckneyville, IL 62274 USA
P: 618-357-3474
F: 618-357-6808

Species Available: catfish.

**Pride of the Pond**

5255 Hwy 4
Tunica, MS 38676 USA
P: 662-363-3600

Species Available: catfish.

**Pride of the South Catfish**

1075 Hwy 388
Brooksville, MS 39739 USA
P: 662-738-5000
F: 662-738-4040

Species Available: catfish.

Pride Seafood, Inc.

607 Memorial Dr.
Neptune, NJ 07753 USA
P: 732-774-0333
F: 732-988-1516
sales@prideseafood.com, www.prideseafood.com

Species Available: croaker and weakfish.

**Prime Line Catfish**

Rt. 1 Box 132A Millington-Binnsville Rd.
Scooba, MS 39358 USA
P: 662-476-8436
F: 662-476-8438

Species Available: catfish.

**Prime Seafood**

9814 Kensington Pkwy.
Kensington, MD 20895 USA
P: 301-949-7778
F: 301-949-3003
jimchambers@comcast.net, www.primeseafood.com

Species Available: caviars, Pacific cod, Dungeness crab, stone crab, Pacific halibut, lingcod, American lobster, spiny lobster, mussels, oysters, sablefish, wild Pacific salmon, scallops, and rainbow trout.

**Prime Select Seafoods**

P.O. Box 846
Cordova, AK 99574 USA
P: 907-424-7750
F: 907-424-7751
salmon@pssifish.com, www.pssifish.com

Species Available: Pacific cod, Pacific halibut, lingcod, and wild Pacific salmon.

**Prince Edward Aqua Farms, Inc.**

R.R. #2
Kensington, PEI C0B 1M0 Canada
P: 902-886-2220
F: 902-886-2335
sales@peaqua.com, www.peaqua.com

Species Available: clams, mussels, and oysters.

Quest Fishing Ltd.

1025 Matuka
Nanoosa Bay, BC V0N 2H0 Canada
P: 250-248-5598
prawns@spotshrimp.com, www.spotshrimp.com

Species Available: spot shrimp.

**Quinault Pride Seafood**

P.O. Box 217
Taholah, WA 98587 USA
P: 360-276-4431
F: 360-276-8312
aheather@quinault.org

Species Available: clams, Dungeness crab, Pacific halibut, sablefish, and wild Pacific salmon.

Quinlan Brothers Ltd.

P.O. Box 40
Bay De Verde, NF A0A 1E0 Canada
P: 709-587-2460
F: 709-587-2819

Species Available: mackerel and squid.

**Rappahannock River Oysters LLC**

P.O. Box 10
Tappahannock, VA 22560 USA
P: 804-204-1709
F: 804-204-1709
travis@rroysters.com, www.rroysters.com

Species Available: oysters.

**Ravens Oysters Ltd.**

P.O. Box 87
Whaletown, BC V0P 1Z0 Canada
P: 250-935-0053
F: 235-935-0116
ravenso@telus.net

Species Available: oysters.

Regal Springs

P.O. Box 20608
Bradenton, FL 34204 USA
P: 941-747-9161
F: 941-747-9476
tilapiafillet@aol.com, www.regalsprings.com

Species Available: tilapia.

**Reighn Tuna Company**

427 Albany Ave.
Haddon Township, NJ 08108 USA
P: 609-290-4765
ryan@reightuna.com, www.reighntuna.com

Species Available: albacore tuna.

Republic of Fish

920 E Lake St. #122
 Minneapolis, MN 55408 USA
 P: 612-870-0042
 F: 612-870-0043
 republicoffish1@yahoo.com

Species Available: abalone, Arctic char, black sea bass, bluefish, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, croaker, haddock, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sandabs, sardines, scallops, Northern shrimp, Oregon pink shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, weakfish, white sea bass, and wreckfish.

River Seafoods, Inc.

7008 Venture St.
 Delta, BC V4G 1H4 Canada
 P: 604-940-2173
 F: 604-940-2174
 jock@riverseafoods.bc.ca, www.riverseafoods.bc.ca

Species Available: Pacific cod, pollock, sablefish, wild Pacific salmon, sardines, albacore tuna.

Robin's Fresh Fish

P.O. Box 1174, 300 Kinkade Rd.
 Sequim, WA 98382 USA
 P: 360-683-7777
 robinest@olypen.com

Species Available: Dungeness crab and wild Pacific salmon.

**Rockport Lobster Company**

P.O. Box 1221
 Gloucester, MA 01930 USA
 P: 978-281-0225
 F: 978-281-8578

Species Available: American lobster.

Rosas Farms

P.O. Box 251
 Sparr, FL 32192 USA
 P: 352-620-2737
 alphonsorosas@yahoo.com, pragmaticorganics.com

Species Available: American lobster, wild Pacific salmon, scallops, U.S. farmed shrimp, Northern shrimp, spot shrimp, and tilapia.

**Rose's Oyster Bar**

70 Rose Ln.
 Wellfleet, MA 02667 USA
 P: 508-246-4042
 jamesrose1@comcast.net

Species Available: clams and oysters.

Santa Barbara Mariculture Co.

210 Wilson St.
 Santa Barbara, CA 93101 USA
 P: 805-886-1283
 F: 805-564-7884
 bernardfriedman@hotmail.com

Species Available: clams and oysters.

Santa Monica Seafood

18531 Broadwick St.
 Rancho Dominguez, CA 90220 USA
 P: 310-886-7900
 F: 310-886-1046
 tim@smseafood.com, www.santamonica seafood.com

Species Available: abalone, Arctic char, black sea bass, catfish, caviars, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sandabs, sardines, scallops, Oregon pink shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, white sea bass, and wreckfish.

Saurian Seafoods, Inc.

1625 Lincoln Ave.
 Port Coquitlam, BC V3B 2J5 Canada
 P: 604-942-0415
 F: 604-464-6936

Species Available: caviars, herring, and wild Pacific salmon.

**Sea Fare Foods Corp.**

4300 NE 34th St.
 Kansas City, MO 64117 USA
 P: 816-459-7011
 F: 816-455-1247
 administrator@seafarefoods.com, www.seafarefoods.com

Species Available: Dungeness crab.

**SeaBear**

605 30th St.
 Anacortes, WA 98221 USA
 P: 360-293-4661
 F: 360-293-4097
 cathyhh@seabear.com, www.seabear.com

Species Available: clams, Dungeness crab, king crab, Pacific halibut, spiny lobster, mussels, oysters, wild Pacific salmon, spot shrimp, and yellowfin tuna.

Seacoast Ocean Dist.

1 Miller St., P.O. Box 411
 Highlands, NJ 07732 USA
 F: 732-291-9820

Species Available: weakfish.

Seafood Connection Hawaii

841 Pohukaina St.
Honolulu, HI 96813 USA
P: 808-591-8550
F: 808-591-8445
sales@seafood-connection.com,
www.seafood-connection.com

Species Available: abalone, clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, American lobster, spiny lobster, mahimahi, mussels, scallops, U.S. farmed shrimp, Northern shrimp, Oregon pink shrimp and squid.

Seafood Producers Cooperative

2875 Roeder Ave., Ste. 2
Bellingham, WA 98225 USA
P: 360-733-0120
F: 360-733-0513
jreynolds@spsc-sales.com, www.spsc-sales.com

Species Available: Pacific halibut, lingcod, sablefish, and wild Pacific salmon.

Seafood Wholesalers Ltd.

P.O. Box 571206
Houston, TX 07725 USA
P: 713-699-1969
F: 713-695-5668
erik@houstonseafood.com

Species Available: abalone, Arctic char, black sea bass, bluefish, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, croaker, haddock, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, spot shrimp, Pacific sole, squid, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, and wahoo.

Seafoods.com

1800 Camden Rd., Ste. 106
Charlotte, NC 28203 USA
P: 704-338-1940
F: 704-358-8921
jeff.bailey@seafoods.com, www.seafoods.com

Species Available: Arctic char, bluefish, catfish, clams, Pacific cod, blue crab, king crab, snow crab, crawfish, Pacific halibut, American lobster, spiny lobster, mahimahi, mussels, oysters, wild Pacific salmon, scallops, Pacific sole, squid, tilapia, rainbow trout, albacore tuna, yellowfin tuna, and wahoo.

Sealord North America, Inc.

1990 St Johns Ave.
Highland Park, IL 60035 USA
jdp@sealord.co.nz, www.sealord.com

Species Available: abalone, mussels, squid and tilapia.

Seapowet Shellfish LLC

146 Raleigh Ave.
Pawtucket, RI 02680 USA
P: 401-727-4569
chris.clarendon@verizon.net
Species Available: oysters.

Seattle Caviar Company

2922 Eastlake Ave. E
Seattle, WA 98102 USA
P: 206-323-3005
F: 206-726-9603
dale@caviar.com, www.caviar.com

Species Available: caviars.

Seattle Fish Company

P.O. Box 515
Frisco, CO 80443 USA
P: 970-668-5053
F: 970-668-9977
saleigh_13@msn.com

Species Availability: clams, Pacific cod, Pacific halibut, lingcod, spiny lobster, mussels, oysters, sablefish, wild Pacific salmon, scallops, Northern shrimp, spot shrimp, Pacific sole, and squid.

Seattle Shellfish LLC

2101 4th Ave. E, Ste. 201
Olympia, WA 98506 USA
P: 360-236-0462
F: 360-236-0471
jlgibbons@seattleshellfish.com, www.seattleshellfish.com

Species Available: clams and oysters.

Seaview Lobster Co.

P.O. Box 291
Kittery, ME 03904 USA
P: 207-439-1599
F: 207-439-1476
seaviewlob@comcast.net, www.seaviewlobster.com

Species Available: American lobster.

Select Fish

5980 1st Ave. S
Seattle, WA 98108 USA
P: 206-767-2642
F: 206-767-2697
mark.curran@wholefoods.com, www.selectfish.com

Species Available: clams, Pacific cod, Dungeness crab, king crab, snow crab, Pacific halibut, lingcod, mahimahi, mussels, oysters, sablefish, wild Pacific salmon, Oregon pink shrimp, spot shrimp, Pacific sole, albacore tuna, and yellowfin tuna.



Shellfish for You

227 Shore Rd.
Westerly, RI 02891 USA
P: 401-322-7280
F: 401-322-7280
shellfish4u@ids.net

Species Available: clams, oysters, and scallops.

Shogun Fish Company

58 Nutwood Cir.
Sacramento, CA 95833 USA
P: 916-927-4109
F: 916-927-4103
shogun@surewest.net

Species Available: Pacific halibut, wild Pacific salmon, and albacore tuna.



Silver Streak Bass Co.

P.O. Box 499
Danevang, TX 77432 USA
P: 979-543-8989
F: 979-543-8840
eksent@wcnnet.net

Species Available: striped bass.



Simmons Farm Raised Catfish

2628 Erikson Rd.
Yazoo City, MS 39194 USA
P: 662-746-5687
F: 662-746-8625
segarercollier@simmonsctfish.com,
www.simmonsctfish.com

Species Available: catfish.



Slack Sea Farm

P.O. Box 1238
Orleans, MA 02653 USA
P: 508-255-8094
dslack@gls.net

Species Available: oysters.

Slade Gorton & Co., Inc.

225 Southampton St.
Boston, MA 02118 USA
P: 800-225-1573 x. 3103
F: 617-541-3196
heather.gentile@sladegorton.com, www.sladegorton.com

Species Available: Arctic char, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, herring, American lobster, mackerel, mahimahi, mussels, scallops, striped bass, tilapia, and yellowfin tuna.

Snug Harbor Seafoods

P.O. Box 701
Kenai, AK 98611 USA
P: 907-283-6122
F: 907-283-6127
snug@alaska.net, www.snugharborseafood.com

Species Available: Pacific cod, Pacific halibut, lingcod, mussels, oysters, sablefish, and wild Pacific salmon.



Southern Farm Tilapia LLC

P.O. Box 7038
Wilson, NC 27895 USA
P: 252-206-1107
F: 252-237-8878
rchunt@sftnc.com

Species Available: tilapia.



SouthFresh Catfish Processors

P.O. Box 1238
Oxford, MS 38655 USA
P: 662-513-5484
F: 662-513-0444
nfor@southfresh.com, www.southfresh.com

Species Available: catfish.

Standard Fish Company

P.O. Box 1427
San Pedro, CA 90733 USA
P: 310-241-0016
F: 310-241-0054
mike@seakingbrand.com, www.seakingbrand.com

Species Available: mackerel, sardines, squid, albacore tuna, and yellowfin tuna.



Star Prairie Trout Farm

400 Hill Ave.
Star Prairie, WI 54026 USA
P: 715-248-3633
F: 715-248-7933
sptrout@frontiernet.net, www.starprairietrout.com

Species Available: rainbow trout.

Stavis Seafood, Inc.

Ste. 305, Fish Pier W, 212 Northern Ave.
Boston, MA 02210 USA
fish@stavis.com, www.stavis.com

Species Available: weakfish.

**Sterling Caviar**

Sacramento, CA USA

P: 916-991-4420

F: 916-991-4334

info@sterlingcaviar.com, www.sterlingcaviar.com

Species Available: caviars and white sturgeon.

Steve Connolly Seafood Co., Inc.

34 Newmarket Square
Boston, MA 02138 USA

P: 617-427-7700

F: 617-427-7697

bostonscrod@yahoo.com, www.steveconnollyseafood.com

Species Available: abalone, Arctic char, catfish, caviars, clams, Pacific cod, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, Pacific halibut, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, scallops, Northern shrimp, Oregon pink shrimp, spot shrimp, squid, striped bass, white sturgeon, tilapia, rainbow trout, and yellowfin tuna.

Stockyard/K&N Meats

600 Powel Ave. SW
Renton, WA 98055 USA

P: 425-226-7300

garym7056@hotmail.com

Species Available: Arctic char, black sea bass, bluefish, catfish, clams, Pacific cod, blue crab, Jonah and rock crab, king crab, crawfish, croaker, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sardines, U.S. farmed shrimp, Northern shrimp, squid, striped bass, tilapia, rainbow trout, and yellowfin tuna.

Stonington Sea Products

100 N Main St., Box 100
Stonington, ME 04681 USA

P: 800-402-2729

sales@stoningtonseafood.com, www.stoningtonseafood.com

Species Available: bluefish, mackerel, mussels, scallops, and rainbow trout.

**Sunburst Trout Company**

128 Raceway Pl.

Canton, NC 28716 USA

P: 828-648-3010

F: 828-648-9279

sunburst@brinet.com, www.sunbursttrout.com

Species Available: caviars and rainbow trout.

Sunny's Seafood

Bay One
Boston, MA 02210 USA

P: 617-261-7123

F: 857-212-7592

dulco9@comcast.net

Species Available: abalone, Arctic char, bluefish, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, snow crab, stone crab, haddock, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, wild Pacific salmon, sardines, Northern shrimp, spot shrimp, Pacific sole, striped bass, and white sturgeon.

**Sunset Fisheries**

P.O. Box 1395

Petersburg, AK 99833 USA

captainaritan@yahoo.com

Species Available: Pacific cod, Pacific halibut, oysters, and sablefish.

Super Duper Seafood

8472 Allentown Pike
Landon, PA 19510 USA

P: 610-926-2025

F: 610-926-3696

superduper@epix.net

Species Available: Arctic char, black sea bass, bluefish, catfish, clams, Pacific cod, blue crab, Dungeness crab, Jonah and rock crab, king crab, snow crab, stone crab, crawfish, croaker, haddock, Pacific halibut, herring, lingcod, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sandabs, sardines, scallops, U.S. farmed shrimp, Northern shrimp, Oregon pink shrimp, spot shrimp, Pacific sole, striped bass, white sturgeon, tilapia, rainbow trout, albacore tuna, yellowfin tuna, wahoo, weakfish, and white sea bass.

**Susquehanna Aquacultures, Inc.**

P.O. Box 306

York Haven, PA 17370 USA

P: 717-266-4577

F: 717-266-0611

bassman@itech.net

Species Available: striped bass.

Sustainable Seafoods LLC

2266 Pawtucket Ave.
East Providence, RI 02914 USA

P: 401-435-7940

F: 401-435-7945

mmcnicholas@sustainableseafoods.com,

www.sustainableseafoods.com

Species Available: Arctic char, Jonah and rock crab, tilapia, and rainbow trout.

Sweet Water Plumpy Brand

367 Washington Ave.
Carlstadt, NJ 07072 USA
P: 201-939-6622
F: 201-939-4014
www.sweetwaterseafood.net

Species Available: clams and squid.

T J Kings Lobster, Inc.

14 Whitwell Pl.
Brooklyn, NY 11215 USA
P: 718-855-8887
F: 718-567-8468
tjkinglobster@verizon.net

Species Available: clams, Dungeness crab, herring, and mahimahi.

**Taku Fisheries**

550 S Franklin St.
Juneau, AK 99801 USA
P: 907-463-4617
F: 907-463-5312
jsturis@takusmokeries.com, www.takusmokeries.com

Species Available: king crab, Pacific halibut, sablefish, and wild Pacific salmon.

**Taylor Lobster Company**

32 Route 236
Kittery, ME 03904 USA
P: 207-439-1350
F: 207-439-1392
btaylor@taylorlobster.com, www.taylorlobster.com

Species Available: American lobster.

**Taylor Shellfish Farms, Inc.**

130 SE Lynch Rd.
Shelton, WA 98584 USA
P: 360-426-6178
F: 360-427-0327
billt@taylorshellfish.com, www.taylorshellfish.com

Species Available: clams, mussels, and oysters.

**Tenass Pass Shellfish**

P.O. Box 20704
Juneau, AK 99802 USA
P: 907-463-3600
F: 907-463-3600
rodgerpainter@hotmail.com

Species Available: clams and oysters.

**Tonka Seafoods, Inc.**

P.O. Box 1420
Petersburg, AK 99833 USA
P: 907-772-3662
F: 907-772-3663
office@tonkaseafoods.com, www.tonkaseafoods.com

Species Available: Pacific halibut, sablefish, and wild Pacific salmon.

Torry Harris, Inc.

536 Fayette St.
Perth Amboy, NJ 08861 USA
P: 732-442-0049
F: 732-442-0825
Ravi@frozenshrimp.co, www.frozenshrimp.com

Species Available: croaker.

Tradewinds Seafood, Inc.

18 Throckmorton Ln.
Old Bridge, NJ 08857 USA
P: 732-679-5300
F: 732-679-9653

Species Available: croaker and weakfish.

Trapper's Creek Smoking

5650 B St.
Anchorage, AK 99518 USA
P: 907-561-8088
F: 907-561-8389
info@trapperscreek.com, www.trapperscreek.com

Species Available: king crab, Pacific halibut, and wild Pacific salmon.

**Trenton Bridge Lobster Pound, Inc.**

1237 Bar Harbor Rd.
Trenton, ME 04605 USA
P: 207-667-2977
F: 207-667-3412
tblp@downeast.net, www.trentonbridgelobster.com

Species Available: clams, Jonah and rock crab, American lobster, scallops, and Northern shrimp.

**Triad Fisheries Ltd.**

P.O. Box 11702
Bainbridge Island, WA 98110 USA
P: 206-842-1620
F: 206-842-7757
brucetftd@aol.com

Species Available: Pacific halibut, lingcod, sablefish, wild Pacific salmon, spot shrimp, and albacore tuna.

Trident Seafoods Corporation

5303 Shilshole Ave. NW
Seattle, WA 98107 USA
P: 206-783-3474
F: 206-782-7246
sales@tridentseafoods.com, www.tridentseafoods.com

Species Available: Pacific cod, Dungeness crab, king crab, snow crab, Pacific halibut, herring, mahimahi, pollock, sablefish, wild Pacific salmon, and Northern shrimp.

Tri-Star Seafood Supply Co.

11751 Voyageur Way
Richmond, BC V6X 3J4 Canada
P: 604-273-3324
F: 604-273-2785
cindycao@teamgroup.bc.ca

Species Available: clams, Pacific cod, king crab, and oysters.

Troller Point Fisheries

3900 Twilight Ln.
Anchorage, AK 99515 USA
P: 907-344-1866
F: 907-344-1866
troller@alaska.net, www.trollerpoint.com

Species Available: Pacific cod, Pacific halibut, lingcod, sablefish, wild Pacific salmon, and spot shrimp.

True World Foods, Alaska

P.O. Box 2997
Kodiak, AK 99615 USA
P: 907-486-4768
F: 907-486-4885
jean@trueworldfoods.com, www.trueworldfoods.com

Species Available: Pacific cod, Jonah and rock crab, king crab, snow crab, American lobster, mackerel, sablefish, scallops, spot shrimp, Pacific sole, squid, striped bass, and albacore tuna.

Tsar Nicolai

60 Dorman Ave.
San Francisco, CA 94124 USA
P: 415-543-3007
F: 415-543-5172
info@tsarnicolai.com, www.tsarnicolai.com

Species Available: caviars and white sturgeon.

Unisea, Inc.

15110 NE 90 St.
Redmond, WA 98052 USA
P: 425-861-5312
F: 425-821-8416
mikec@fwbryce.com

Species Available: Pacific cod, king crab, stone crab, Pacific halibut, pollock, and sablefish.

Vanguard Bay Oyster Company, Ltd.

301-1985 Bellevue Ave.
West Vancouver, BC V7V 1B6 Canada
P: 604-219-6113
F: 604-926-2620
djsaxby@istar.ca

Species Available: oysters.

VanGuard Fish Farm Inc.

851 Wilmar Rd.
Vanceboro, NC 28586 USA
P: 252-244-3155
F: 252-244-3981
ronaldatvanguard@aol.com

Species Available: striped bass.

Viking Village

19th and Bayview
Barnegat Light, NJ 08006 USA
P: 609-494-0113
F: 609-361-9536
jim@vikingvillage.net, www.vikingvillage.net

Species Available: bluefish, croaker, mahimahi, scallops, albacore tuna, yellowfin tuna, and weakfish.

Vis Seafoods

2208 James St.
Bellingham, WA 98225 USA
P: 888-647-3474
F: 360-671-6847
fishhead@visseafoods.com, www.visseafoods.com

Species Available: clams, Pacific cod, Dungeness crab, king crab, Pacific halibut, lingcod, mussels, oysters, sablefish, wild Pacific salmon, scallops, Northern shrimp, Oregon pink shrimp, Pacific sole, albacore tuna, and yellowfin tuna.

Vital Choice Seafood

P.O. Box 4121
Bellingham, WA 98227 USA
P: 800-608-4825
F: 360-715-2966
info@vitalchoice.com, www.vitalchoice.com

Species Available: caviars, Pacific halibut, sablefish, wild Pacific salmon, sardines, scallops, and albacore tuna.

Wainani Kai Seafood

2126 Eluwene St #A
Honolulu, HI 96819 USA
P: 808-847-7435
F: 808-841-7536
lpang00@yahoo.com

Species Available: Dungeness crab, king crab, snow crab, American lobster, wild Pacific salmon, scallops, and squid.

**Wampanoag Aquinnah Shellfish Hatchery**

20 Black Brook Rd.
 Aquinnah, MA 02535 USA
 P: 508-645-9420
 F: 508-645-9421
 tomahawkoysters@adelphia.net

Species Available: oysters.

Wanchese Fish Company, Inc.

2000 Northgate Commerce Pkwy.
 Suffolk, VA 23435 USA
 P: 757-673-4500
 F: 757-673-4550
 fishco@wanchese.com, www.wanchese.com

Species Available: black sea bass, bluefish, blue crab, croaker, mackerel, mahimahi, scallops, squid, striped bass, and yellowfin tuna.

**Wash-A-Shore Oyster Ranch**

P.O. Box 1079
 South Wellfleet, MA 02663 USA
 P: 508-349-0819
 andrew@outercapewaterman.com,
 www.outercapewaterman.com

Species Available: oysters.

**We' Shuk Oysters (Ehattesah First Nation)**

P.O. Box 59
 Zeballos, BC V0P 2A0 Canada
 P: 250-761-4155
 F: 250-761-4156
 ehatis@zeballos.net

Species Available: oysters.

**Wellfleet Sea Farms, Inc.**

#1963 Rte. 6
 South Wellfleet, MA 02663 USA
 P: 508-349-9107

Species Available: oysters.

**West Virginia Aqua LLC**

P.O. Box 1706
 Logan, WV 25601 USA
 P: 304-752-7006
 jlfeew@isisarcticchar.com, www.isisarcticchar.com

Species Available: Arctic char.

**Westcott Bay Sea Farms**

904 Westcott Dr.
 Friday Harbor, WA 98250 USA
 P: 360-378-2489
 F: 360-378-6388
 sandy@westcottbay.com, www.westcottbay.com

Species Available: clams, mussels, and oysters.

Western Alaska Fisheries, Inc.

2101 4th Ave., Ste. 1700
 Seattle, WA 98101 USA
 P: 206-382-0640
 F: 206-682-1825
 kuroki@westakfish.com

Species Available: Pacific cod, pollock, sablefish, and wild Pacific salmon.

**Westward Seafoods, Inc.**

2101 4th Ave., Ste. 1700
 Seattle, WA 98121 USA
 P: 206-682-5949
 F: 206-682-1825
 kuroki@westwardseafoods.com,
 www.westwardseafoods.com

Species Available: Pacific cod, Dungeness crab, king crab, Pacific halibut, herring, pollock, and sablefish.

**Wild Alaska Smoked Salmon & Seafood**

P.O. Box 2140
 Kodiak, AK 99615 USA
 P: 907-486-6772
 jamie@smoked-fish.com, www.smoked-fish.com

Species Available: king crab, Pacific halibut, sablefish, and wild Pacific salmon.

**Wild Catch Direct**

P.O. Box 1032
 Cordova, AK 99574 USA
 P: 907-424-5251
 wildcatchdirect@gci.net

Species Available: wild Pacific salmon.

Wild Edibles

318 Grand Central Terminal
 New York, NY 10017 USA
 P: 212-687-4255
 F: 212-687-4477
 steves@wildedibles.com, www.wildedibles.com

Species Available: Arctic char, black sea bass, bluefish, catfish, clams, blue crab, Dungeness crab, Jonah and rock crab, king crab, stone crab, crawfish, Pacific halibut, American lobster, spiny lobster, mackerel, mahimahi, mussels, oysters, pollock, sablefish, wild Pacific salmon, sardines, scallops, U.S. farmed shrimp, Northern shrimp, squid, striped bass, tilapia, rainbow trout, and wahoo.

Wild Ocean Seafoods, LLC

4431 Salt Spring Dr.
Ferndale, WA 98248 USA
P: 800-980-2435
F: 866-339-7595
wpmccabe@wildoceanfisheries.com,
www.WildOceanFisheries.com

Species Available: Dungeness crab, Pacific halibut, spiny lobster, wild Pacific salmon, and spot shrimp.

**Wild Planet, Inc.**

1585 Heartwood Dr.
McKinleyville, CA 95519 USA
P: 415-786-1482
F: 707-839-3260
clong@1wildplanet.com, www.1wildplanet.com

Species Available: Dungeness crab, wild Pacific salmon, Northern shrimp, and albacore tuna.

**Wild Salmon Direct**

1430 Crescent Dr.
Anchorage, AK 99508 USA
P: 907-337-3131
F: 907-337-8533
dave@wildsalmondirect.com, www.wildsalmondirect.com

Species Available: wild Pacific salmon.

**William Atwood Lobster Company**

P.O. Box 202
Spruce Head, ME 04859 USA
P: 207-596-6691
F: 207-596-6958
support@atwoodlobster.com, www.atwoodlobster.com

Species Available: American lobster.

Woodbine Alaska Fish Company

P.O. Box 757
Rio Vista, CA 94571 USA
P: 707-374-5912
F: 707-374-2380
virginia@woodbinealaska.com

Species Available: herring, and wild Pacific salmon.

**Worldwide Seafoods Ltd.**

2115 Commissioner St.
Vancouver, BC V5L 1A6 Canada
P: 604-738-5545
F: 604-738-5541
johnny_wws@telus.net, www.wws1997.com

Species Available: Pacific halibut, sablefish, wild Pacific salmon, spot shrimp, albacore tuna, and yellowfin tuna.

Wrangell Seafoods, Inc.

P.O. Box 908
Wrangell, AK 99929 USA
P: 907-874-3346
F: 907-874-3035
www.wrangellseafoods.com

Species Available: Dungeness crab, king crab, Pacific halibut, sablefish, wild Pacific salmon, Northern shrimp, and spot shrimp.

YKI Fisheries, Inc.

P.O. Box 389
Yakutat, AK 99689 USA
P: 907-784-3671
F: 907-784-3670
mryki@yahoo.com

Species Available: wild Pacific salmon.

**Young's Lobster Pound**

2 Fairview St.
Belfast, ME 04915 USA
P: 207-338-1160
F: 207-338-5652
raymond@youngslobsterpound.com,
www.youngslobsterpound.com

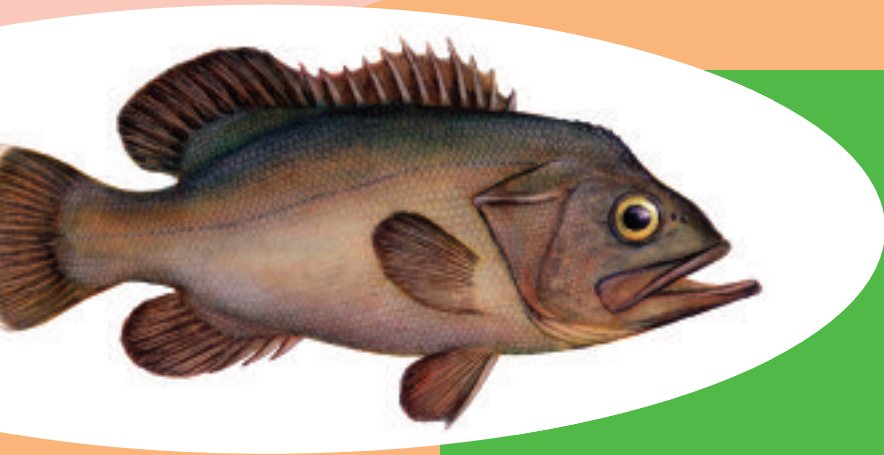
Species Available: American lobster.

Yukon River Salmon Cooperative

P.O. Box 1620
Dawson City, YT Y0B1G0 Canada
P: 867-993-4493
F: 867-993-4493
info@yukonriversalmon.com

Species Available: wild Pacific salmon.

Glossary of Terms



Glossary of Fishing and Aquaculture Terms

Algal Bloom and Red Tides

An algal bloom is a proliferation of either phytoplankton or seaweed and is a natural phenomenon. However, nutrient pollution has resulted in a substantial increase in algal blooms along many coastal regions over the past two decades. Phytoplankton blooms can produce toxic effects on humans and other organisms, cause physical impairment of fish and shellfish, or result in severe oxygen depletion of bottom habitats. Blooms involving phytoplankton are sometimes called “red tides” though, in reality, they can be of various colors, or not visible at all. Even miniscule doses of some algal toxins, such as domoic acid or saxitoxin, can cause severe illness or death in humans. Most algal species, however, pose no threat to human health.

Aquaculture

Aquaculture is the farming of aquatic species (such as fish and shellfish) in salt, brackish, or freshwater. Farming implies private ownership and enhancement of production by stocking, feeding, providing protection from predators, or other measures. According to the Food and Agricultural Organization’s latest figures (2006), almost half of the seafood consumed worldwide is farm-raised.

Bycatch

This is the fish and other marine life that are incidentally caught with the targeted species in a fishery. Bycatch is typically discarded dead at sea, and can include seabirds, marine mammals, turtles, juveniles of the targeted species, and even fish sought after in other fisheries. The UN Food and Agriculture Organization (FAO) estimates that eight percent of landings worldwide is discarded each year as bycatch.

Dredge

A dredge is a type of fishing gear that is dragged along the sea floor, forcing objects from the sea floor into a sort of bag or sieve that allows water, sand, and mud to run out. Boat dredges vary in weight and size, but they are usually fairly heavy and their effect on bottom habitat is a major concern. Primary species targeted with this gear include shellfish such as oysters and scallops.

Drift Net

A large gill net ranging in length up to 40 miles, a drift net is suspended vertically with floats and allowed to drift freely in the open ocean. The United Nations banned the use of drift nets in international waters because of their nonselective catch characteristics. Drift nets in U.S. waters are limited to 1.5 miles in length. See also “gill net.”

Effluent

The waste stream flowing from an aquaculture facility. Wastes can include particulate matter from fecal material and uneaten food; nutrients; and chemicals and drugs, such as pesticides, disinfectants, and antibiotics.

Feed Conversion Efficiency (FCE) & Feed Conversion Ratio (FCR)

FCE & FCR both measure the relationship between feed input and fish growth. FCE is the amount of growth in the fish per unit (g) of feed input, generally expressed as a percentage. FCR is the amount of feed required to produce a unit of fish growth (kg). FCE is becoming the measure of choice as it more clearly demonstrates the efficiency of the feed. Higher oil content is more effective at increasing fish weight, yet higher oil content places greater pressure on wild fish populations.

Fishmeal

The primary protein source fed to farmed carnivorous fish. Small pelagic fish (e.g., anchovy, herring, capelin, menhaden) are caught, processed into fishmeal pellets, and fed to farmed fish.

Fishery

A fishery can be defined in many ways though, in general terms, it is the take or removal of fish from a pre-determined unit of aquatic environment. The unit can be defined in terms of the number of people involved, species captured, fishing method, type of boats used, or geographic area.

Fishery Management Council

The Fishery Conservation and Management Act of 1976, as amended, created the eight regional councils responsible for developing Fishery Management Plans (FMPs) in the U.S. federal waters of those regions. Each council consists of representatives from each state in the region and up to nineteen members from various stakeholder groups. The eight regions are New England, Mid-Atlantic, South Atlantic, Gulf of Mexico, Caribbean, Pacific, North Pacific and Western Pacific.

Flow-through System (Raceway)

Such an aquaculture system relies on diverting water from nearby streams or pumping it from wells into concrete troughs or tanks where fish are held. The water flows through a series of raceways before being discharged, usually with some form of wastewater treatment.

Food Chain

A food chain is the sequence of organisms through which energy and materials are transferred (in the form of food), or the linear progression of feeding levels in which one organism is the food source for the next. A food *web*, by extension, is the complex, interlocking series of individual food chains in an ecosystem (i.e., all the predator-prey relationships).

Gill Net

A gill net takes its name from the fact that its mesh size allows the heads of fish to pass through the openings, but the gills are caught. Many U.S. states have banned the use of gill nets in their coastal waters (including California, Florida, Louisiana, and Texas). Like drift nets, gill nets are associated with bycatch because they are nonselective. In some cases, however, regulations establish where nets can be placed in the water or what time of day they can be set to help reduce the chances of catching nontargeted species.

Harpooning

Harpooning is a surface method of capture that requires considerable effort to locate and chase individual fish. Harpoons, which target high-value fish, are handheld or fired from a gun. Because harpoons are aimed at individual fish, bycatch is not a concern.

High-Grading

This is the practice of discarding at sea all or a portion of a vessel's legal catch in order to obtain a higher or larger grade of fish that brings higher prices. It may occur in both quota and non-quota fisheries.

Hook-and-Line

Analogous to the rod and reel used by recreational anglers, the hook-and-line method attracts fish by natural or artificial bait placed on a hook fixed to a line. Hook-and-line units may be used singly (e.g., one hook per line) or in large numbers; lines may be fixed in place by buoys and anchors or may be towed by a boat. See also "longline."

Hypoxia

A state of low dissolved oxygen concentration relative to the level required by oxygen-breathing species. Anoxia is the complete absence of oxygen in the water. Those living creatures that cannot escape oxygen-depleted zones may die if oxygen levels drop too low. Hypoxia can be caused by excess nutrients in the water, often the result of agricultural run-off.

Longline

A longline consists of many short lines, each baited with a hook, suspended vertically from a main line that is dragged horizontally through the water. Longlines can carry thousands of hooks and stretch as long as 40 miles. This method is generally associated with moderate to high bycatch, depending on the number of hooks and where and when the lines are set. Longlines set for tuna, for instance, also catch swordfish, shark, turtles, and seabirds. See also “hook-and-line.”

Mercury

Although mercury is a naturally occurring element, it is also released into the environment by various human activities including waste incineration, coal burning, and mining. Mercury is an ongoing public health concern due to its highly toxic nature; exposure to high levels can permanently damage the brain and kidneys and the developing fetus. Children are more susceptible than adults to mercury contamination. Fish consumption is one of the most important exposure routes to humans. Mercury bioaccumulates, meaning that top predators (such as sharks and swordfish) have higher levels in their tissues than, for example, fish that feed on plankton.

For further information on human health protection, visit these websites: EPA Consumption Advisories (www.epa.gov/ost/fish), the government’s Consumer Advisory (www.cfsan.fda.gov/~dms/admehg3.html), and the National Academy of Science report *Toxicological Effects of Methylmercury* (www.nap.edu/catalog/9899.html).

Metric Ton (MT)

Often the unit of measurement for commercial and recreational landings, a metric ton is equal to 1000 kilograms, 0.984 long tons, 1.1023 short tons, or 2204.6 pounds. One million U.S. dollars (in one dollar bills) weighs one metric ton.

Netpen System

A type of fish farm that consists of mesh enclosures (or sometimes cages), typically placed in coastal areas. The outside structure may be rigid or semi rigid. There is no effective barrier between the netpen interior and the ocean, so wastes are emitted directly into the surrounding waters. This system also creates the potential for individual fish to escape into the wild and spread disease to wild populations. Carnivorous fish, such as salmon, are commonly farmed using netpens.

Organic Seafood*

According to the United States Department of Agriculture (USDA), “organic” is a labeling term that denotes agricultural products that are grown or made under the authority of the Organic Foods Production Act. The principal guidelines for organic

production are to use materials and practices that enhance biodiversity and that integrate the parts of the farming system into an ecological whole. Organic standards for seafood have not yet been adopted in the U.S. The USDA is currently developing organic standards for aquacultured seafood; the agency is not pursuing organic standards for wild seafood.

**Caveat emptor:* Currently, no aquaculture-specific organic standards exist in the U.S., and there is much confusion about the current state of organic fish farming. While the USDA is in the midst of developing organic aquaculture standards and until such standards are formalized, some U.S. producers have obtained organic certification if they comply with USDA's general livestock rules. Additionally, organic aquaculture standards have been developed in several other countries (including Germany and the United Kingdom), and, as a result, some seafood certified to these standards and labeled as organic is being imported into the U.S.

Overfishing

Overfishing exists when the rate of fishing is greater than the level required to meet the management goal or maximum sustainable yield. In other words, overfishing occurs when a population of fish is caught faster than it can replenish itself through reproduction.

Pole

Fish caught by this method are first attracted to bait fish thrown into the water; in the midst of the feeding frenzy, fish are caught on hooks attached to a pole and poled aboard. This fishing method is used worldwide to capture surface-swimming tuna such as yellowfin and skipjack.

Polyculture and Integrated Aquaculture

The farming of two or more species in the same aquaculture system, polyculture may integrate animals, plants, or both together. This method can improve the environmental performance of aquaculture because waste products are used/processed instead of discharged into the environment.

Pond System

One of the earliest forms of aquaculture, ponds can be either natural or artificially constructed. Managing the waste discharges properly can reduce the impact of ponds on the environment. Catfish, carp, and tilapia are most commonly cultured in ponds.

Purse Seine

A net usually set by two boats and used to catch open-sea or pelagic fish. The boats encircle a school of fish, then the bottom of the net is drawn together like a purse. As

with any net, the size of the mesh determines which species is targeted (as well as the amount of bycatch). The “dolphin-safe” label resulted from public awareness of the bycatch of dolphins associated with purse seines used in the Pacific tuna fishery.

Raceway

See “flow-through system”.

Racks, Rafts, and Lines

These are suspended or off-bottom aquaculture methods used to grow mollusks such as oysters and mussels. Farming mollusks with these techniques generally results in little environmental impact because these shellfish are filter feeders (requiring no feed inputs) and produce little waste. Since the mollusks raised using these methods are not farmed on the ocean bottom, they do not need to be collected by dredging, which can damage the seafloor.

Recirculating System

Recirculating systems are closed, or semi-closed, aquaculture systems in which most of the water is recycled through the system and very little is discharged. Water that would otherwise be discharged with wastes is treated and reused within the system. Recirculating systems limit other environmental impacts, such as escapes and disease interactions, but they are costly to operate and are highly dependent on electricity or other power sources.

Sustainable Fisheries Act (Magnuson-Stevens Act)

The 1996 Sustainable Fisheries Act amended the habitat provisions of the Magnuson Act. The re-named Magnuson-Stevens Act calls for direct action to stop or reverse the continued loss of fish habitats. Toward this end, Congress mandated the identification of habitats essential to managed species and measures to conserve and enhance this habitat.

Traps and Pots

These are used to trap fish in a confined environment. Traps are often designed and baited to catch a particular species, such as crabs, lobster, or sablefish. There is little or no bycatch associated with traps. Pots are a type of trap taking the form of cages or baskets and made of various materials, such as wood, wicker, metal, or wire netting. They are usually laid on the bottom, with or without bait, singly or in rows, and are connected by ropes to buoys on the surface to indicate their position.

Trawl

A trawl is a funnel-shaped net with a wide mouth tapering to a small, pointed end that is towed behind a vessel at any depth. This method is more indiscriminate than others because the net scoops up everything in the trawl's path. A factory trawler is a large vessel, typically 150 to 300 feet in length, equipped with onboard facilities for gutting, filleting, freezing, and storing fish and for processing fish oil and fishmeal.

Trolling

This is a type of hook-and-line method in which several unconnected lines, each hooked and baited, are slowly dragged behind the vessel.

Glossary References

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- UN FAO. Fisheries Department website, www.fao.org. Fisheries Glossary.
- Waller, Geoffrey ed. 1996. Sea Life.

Other Sources of Information for Sourcing Seafood

- Alaska Seafood Marketing Institute • Juneau, AK • www.alaskaseafood.org
- Blue Ocean Institute • Cold Spring Harbor, NY • www.blueocean.org
- Cape Cod Commercial Hook Fishermen's Association • North Chatham, MA • www.ccchfa.org
- Caviar Emptor • www.caviareemptor.org
- Environmental Defense • New York, NY • www.oceansalive.org
- Food and Agriculture Organization of the United Nations • Rome, Italy • www.fao.org
- H.M. Johnson & Associates • Jacksonville, OR • www.hmj.com
- KidSafe Seafood • Silver Spring, MD • www.kidsafeseafood.org
- L'Autre Caviar • Paris, France • www.seaweb.fr
- Marine Stewardship Council • London, United Kingdom • www.msc.org
- Monterey Bay Aquarium Seafood Watch • Monterey, CA • www.seafoodwatch.org
- New England Aquarium • Boston, MA • www.neaq.org
- NOAA Fisheries Service • Silver Spring, MD • www.nmfs.noaa.gov
- SeaWeb • Silver Spring, MD • www.seaweb.org
- South Carolina Aquarium • Charleston, SC • www.scaquarium.org
- Sustainable Fishery Advocates • Santa Cruz, CA • www.sustainablefishery.org
- WWF International • Gland, Switzerland • www.panda.org

Notes



For many years I have been a proponent of sustainable ocean products, sharing my concern for the safety and sustainability of our food resources with guests whenever possible. Sourcing Seafood is a resource I trust to provide me with relevant and accurate information that helps me in purchasing sustainable seafood and informing those who visit my restaurants.

*Barton Seaver, Executive Chef
Cafe Saint-Ex & Bar Pilar (Washington, DC)*

Sourcing Seafood is a fantastic resource, especially for independent companies like ours. We work hard to be environmentally responsible, and our efforts set us apart from others in the industry. We've received new business specifically because of our listing in the sourcebook.

*Rob Mayo, President
Carolina Classics Catfish (North Carolina)*

Increasingly, customers are asking us about the sustainability of seafood items. 'How was it caught? Is it from an eco-friendly source?' Sourcing Seafood has helped me not only to become a more informed buyer but also to discover new sources and new products I can feel good about featuring. And that's something I know my customers appreciate as well.

*Cindy Walter, Owner
Passionfish (Pacific Grove, CA)*



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