TA5 3.1 FY 93 1st printing

NORTHEASTERN UNITED STATES FISH & SEAFOOD

EXPORT GUIDE

AUTHENTICATED
U.S. GOVERNMENT
INFORMATION
GPO

Prepared by the ***Northeastern United States Fish & Seafood Industry*** in cooperation with:

The New York State Department of State,
Division of Coastal Resources & Waterfront Revitalization
and
The New Jersey Department of Agriculture,
Fish & Seafood Development Program

A project of the New York State Department of State, funded in part by a grant from the National Oceanic and Atmospheric Administration Award No. NA370Z0219

A WORD ABOUT NORTHEASTERN UNITED STATES FISHERIES....

The Northeastern United States is one of the most productive and diverse seafood producing regions in the world. The local harvest rivals that found anywhere for both quality and variety. Over 907 million pounds of product, valued at over $795 million, was harvested in 1992.

One of the most striking features of the Northeastern United States harvesting sector is its diversity. The unique mixture of habitats found along the coast and the easy access to productive offshore fishing grounds support a wide variety of finfish and shellfish species. Commercial fishing vessels range from small clam boats that work the bays and estuaries to large freezer/trawlers harvesting many thousands of pounds of fish. Major species landed include Atlantic mackerel, tuna (bluefin, bigeye, yellowfin and skipjack), dogfish, flounder, cod, monkfish, skate, whiting and sea bass. Important shellfish are scallops, mussels, clams, oysters, crabs, squid, and, of course, the most popular of all, lobster.

The major ports in the region include: Portland, Maine; Gloucester, Massachusetts; New Bedford, Massachusetts; Point Judith, Rhode Island; Montauk, New York; Hampton Bays, New York; Point Pleasant, New Jersey; and Atlantic City, New Jersey. In addition to the major ports, the coastline is also dotted with a number of smaller ports specializing in a few high value species.

Processors in the region are rapidly building a reputation for high quality dependable products in markets around the world. These companies are actively working to incorporate Hazard Analysis Critical Control Point (HACCP) Inspection Programs into their daily operations. In addition to shore-based processing, there are a number of processed-at-sea products available from the region. Recognizing the importance of the global market, companies are willing to pack to exact specifications to help you satisfy your customers' needs.

Northeastern U.S. harvesters and processors are within a few hours of major airports and ocean terminals. This helps to ensure that your product can be moved quickly and cost-effectively. Because of the large concentration of shipping facilities, schedules provide for frequent transit and product can reach its destination in a timely fashion.

SH213.3 F42 1992

If you would like more information about the ***Northeastern U.S. Fish and Seafood Industry*** contact:

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Trenton, New Jersey 08625

USA

Phone:(609) 984-6757
FAX: (609) 633-2550

Nancy A. Kunz

NYS Department of State
162 Washington Avenue
Albany, New York 12231

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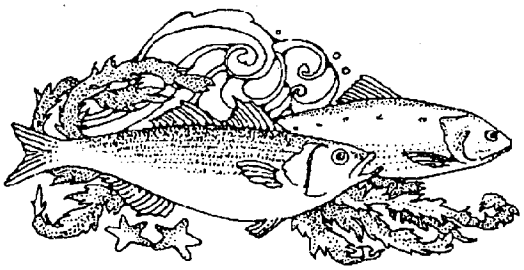
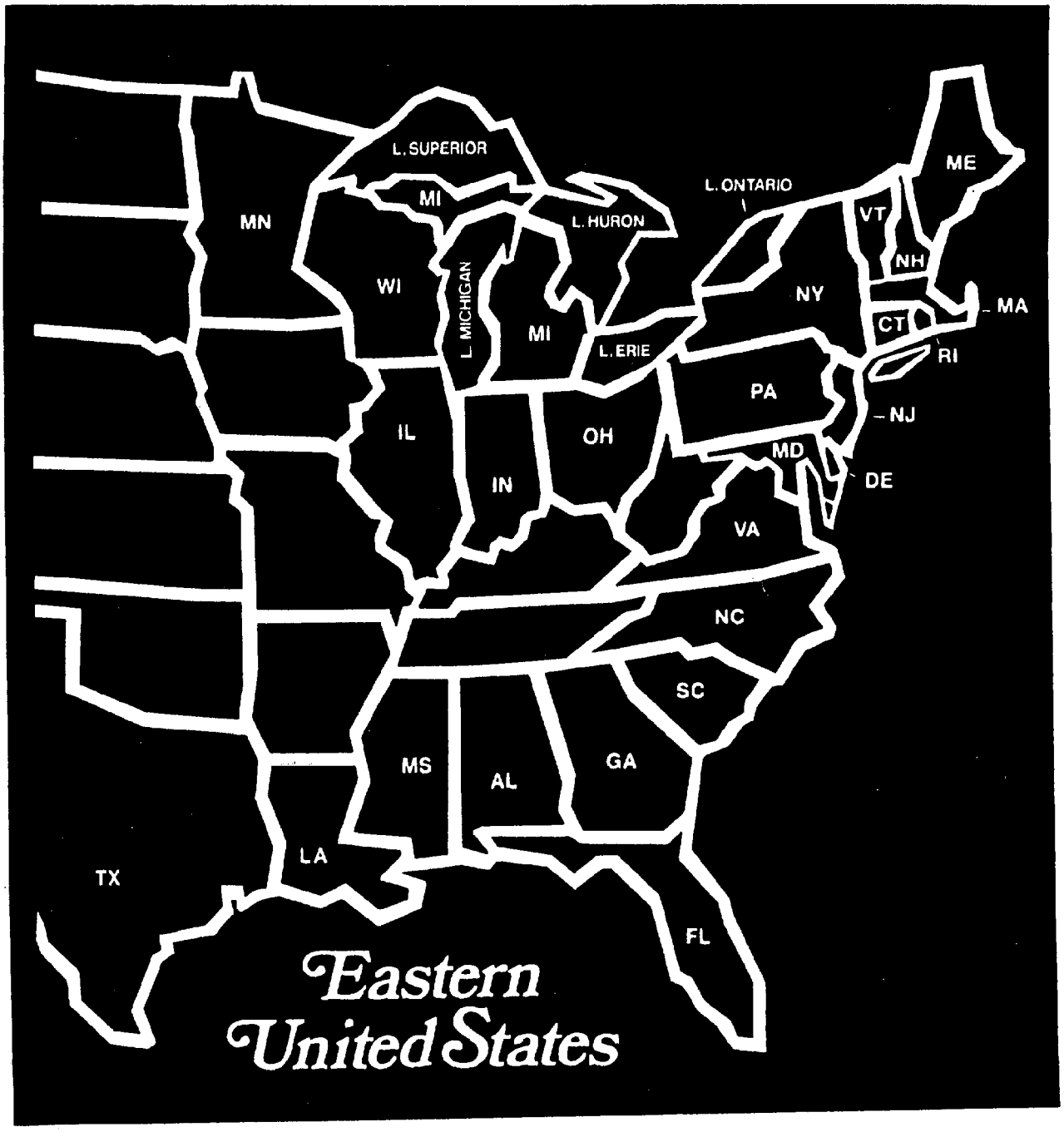
Phone:(518) 474-6000
FAX: (518) 473-2464

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Northeastern United States Fish and Seafood Availability Guide

This chart is a guide to the best months of the year for selected fish and seafood for the Northeastern United States.

*** Greatest availability ** Moderately available * Lightly available

Finfish	JAN	FEB	MAR	APR	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
American Shad				***	**	*						
Black Sea Bass					***	***	**	**	***			
Blue Fish					*	**	**	***	***	***	**	
Butterfish	*			*	*	**	**	*	**	**	***	***
Cod	***	***	**	**	*	*	*	*			**	***
Eel		*	*	**	***	***	**	*	**	***	***	***
Flounder	**	**	**	***	***	***	**	**	*	*	*	**
Fluke	*	*	*	*	***	***	**	**	***	**	*	
Hake-Red	**	**	***	***	**	*	*	*		*	***	*
Mackerel-Atlantic	*	*	**	***	***	*	*					*
Monkfish	**	**	*	**	***	***	**	**	**	***	**	***
Porgy		*	*	*	**	***	***	***	***	***	***	*
Searobin				*	***	***	**	**	*			
Shark-Dogfish	**	**	**	**	**	**	**	**	**	**	**	**
Shark-Mako					*	**	**	***	***	***	**	
Swordfish						*	***	***	***	*		
Tautog					***	***	**	**	***			
Tilefish	**	***	***	***	**	**	*	*	*	*	*	*
Tuna-Bluefin						**	***	***	***	**		
Weakfish				*	***	***	***	**	**	**	*	
Whiting	***	**	***	**	**	*			*	*	***	***

Shellfish/Crustaceans	JAN	FEB	MAR	APR	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
Clams-Hard	Available Year Round											
Clams-Soft	Available Year Round											
Surf Clams	Available Year Round											
Conch					**	**	**	***	***	***	***	
Crabs-Blue						**	***	***	***	**		
Lobster-American			*	*	***	***	***	***	***	***	*	*
Mussels	*	*	*	**	***	***	***	***	**	**	*	*
Oysters	Available Year Round											
Scallops-Sea		*	*	***	***	***	**	***	**	***	*	*
Scallops-Bay	*	*	*						***	***	***	**
Squid	Available Year Round											

Environmental changes will alter availability. Use this chart as a guide only.

TEL. 609-884-3000 or 884-0115
TELEFAX 609-884-3261

P.O. BOX 555
985 OCEAN DRIVE
CAPE MAY, NEW JERSEY
08204, U.S.A.

MAILING ADDRESS:	P.O. Box 555 Cape May, New Jersey 08204 USA
LOCATION ADDRESS:	985 Ocean Drive Cape May, New Jersey 08204 USA 301 Channel Drive Pt. Pleasant, New Jersey 08742 USA
EXPORT CONTACTS:	Peter Hughes, Mindy Silver
TELEPHONE: **FAX:**	(609) 884 3000 (609) 884 3261
KEY OFFICER:	Daniel Cohen, President

Atlantic Capes Fisheries Inc. was founded in 1985 by one of Cape May's leaders in commercial fishing and processing development. The company was purposely designed to be vertically integrated so that customers would be provided with the best quality fish and seafood found anywhere in the world.

To augment the Atlantic Capes Fisheries Inc. shoreside processing capabilities and further demonstrate the company's commitment to producing quality

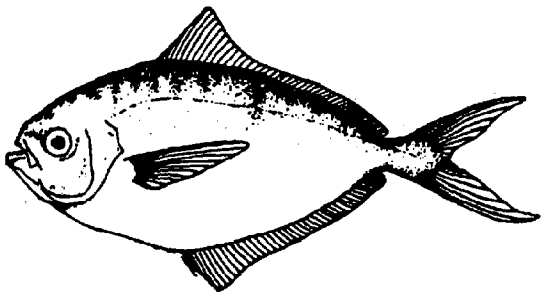
product, a freezer/trawler was acquired. This combination of at sea and shoreside processing assures clients of products that are only of the highest quality, wholesomeness and freshness. The company produces two branded products - **Atlantic Capes** and **Seawolf**.

Atlantic Capes Fisheries is only a few hours away from major hubs of transportation. For the export client, this means product can be shipped world-wide quickly and efficiently.

Atlantic Capes Fisheries Inc. employs about fifty individuals involved in every aspect of harvesting fish and seafood to marketing the final product. The people at Atlantic Capes Fisheries Inc. look forward to working with their overseas friends in supplying choice fish and seafood products.

PRODUCT LINE

Sea frozen Illex squid (*Illex illecebrosus*) - 11.8 kilo box
Sea frozen Loligo squid (*Loligo pealei*) - 11.8 kilo box
Frozen Spiny dogfish (*Squalus acanthias*) - Backs, Fins, Tails - 11.8 kilo box
Frozen Atlantic mackerel (*Scomber scombrus*) - 11 kilo box
Frozen Monkfish (*Lophius americanus*) - Tails - 10 kilo box
Frozen Butterfish (*Peprilus triacanthus*) - Whole
Frozen Smooth dogfish (*Mustelus canis*) - Backs - 11.5 kilo box



LOBSTER & SHRIMP CORP.

FULTON FISH MARKET: 95 South Street, New York, NY 10038 — 212-732-3060
CORPORATE HEADQUARTERS: 2000 Tonnelle Avenue, North Bergen, NJ 07047 — 201-392-8600
FAX: 201-392-0068 TELEX: 141485 LOBSHRIMP NYK TOLL FREE: 1-800-221-7664

MAILING ADDRESS:	2000 Tonnelle Avenue North Bergen, New Jersey 07047 USA
LOCATION ADDRESS:	Same as above
EXPORT CONTACT:	William F. Carroll Director of International Sales
TELEPHONE: **FAX:**	(201) 392 8600 (201) 392 0068
KEY OFFICER:	Robert Grippa, Vice President

B.G Lobster and Shrimp Corp. was established in 1955. Today, it is a multifaceted and vertically integrated seafood company based primarily in New Jersey. The company recently expanded with the acquisition of a shoreside processing facility in the State of Rhode Island.

The processing plant in Rhode Island is the culmination of the firm's current corporate development plans. This plant, positioned in one of the largest fishing ports on the U.S. East coast, is primarily dedicated to producing fresh and frozen seafood products for domestic and export sales. The port (locally known as Galilee and/or Port Judith, in the town of Narragansett, Rhode Island) is centrally located to all the major pelagic and groundfish fisheries in the Northeast region of the USA, and is the largest port (in terms of landings) for species such as Squid, Butterfish, Mackerel and Whiting.

The plant's blast freezing capabilities has a daily capacity of 90 to 100 mt per day or more with the installation of a third blast freezing unit. Product destined for processing/freezing is unloaded from boats at the plant's docks, immediately graded, weighed, packed and frozen at -70 degrees F in state-of-the-art freezers in order to preserve and maintain high standards of quality. Ongoing plans call for further plant modification and upgrading so that IQF portions, breading and cooking operations can be accommodated in the same facility within the next 3 to 5 years.

Fresh fish is unloaded from day-boats and "trip" draggers at the facility's pier. Depending upon the type of vessel being unloaded, fish is unloaded via pump at the rate of up to 40 mt per hour, or via traditional basket and boom which deposits the fish into a water flume for conveyance to a covered dock area where fish are culled, graded, weighed, and packed for shipment.

One B.G. Lobster & Shrimp Corp.'s specialty is the production of products produced from seafood caught by fishing vessels equipped with special Refrigerated SeaWater (RSW) or Chilled SeaWater (CSW) systems onboard. For species such as squid, butterfish, herring, whiting, and mackerel, such systems maintain "near alive" quality conditions for the product while at sea. Core temperatures of raw material unloaded on the dock from RSW and CSW boats typically are at 0 degrees C. Frozen products produced from RSW boat raw material can easily compete with the quality of frozen-at-sea product, and appear to be "fresh - never frozen" if defrosted in the marketplace.

PRODUCT LINE

Squid (*Loligo pealei* and *Illex illecebrosus*) - Whole frozen/fresh, cleaned tubes and tentacles, rings
Butterfish (*Peprilus triacanthus*) - Whole frozen/fresh
Atlantic Mackerel (*Scomber scombrus*) - Whole frozen/fresh, H & G (future), Fillets (future)
Atlantic Herring (*Clupea harengus harengus*) - Whole frozen/fresh
Monkfish (*Lophius americanus*) - Frozen tails, fresh/chilled tails, fresh/chilled livers
Silver Hake (*Merluccius bilinearis*) - Whole frozen/fresh, H & G (future), fillets
Red Hake (*Urophycis chuss*) - Fresh/chilled whole, H & G, fillets
Bluefish (*Pomatomus saltatrix*) - Whole frozen/fresh, H & G, fillets
Fluke (*Paralichthys dentatus*) - Whole fresh/chilled
Scup (*Stenotomus chrysops*) - Whole frozen/fresh
Live Maine Lobsters (*Homarus americanus*)
Live Hard Clams (*Mercenaria mercenaria*)
Conch meat (*Busycon canaliculatum*) - Frozen raw/fully/partially cooked meats canned

JOHN T. HANDY COMPANY, INC.

- Port Norris, New Jersey
- Crisfield, Maryland

MAILING ADDRESS: P.O. Box 309
Crisfield, Maryland 21817

LOCATION ADDRESS: 101 N. 7th Street
Crisfield, Maryland 21817

EXPORT CONTACT: Carol A. Haltaman

TELEPHONE: (410) 968-1772
FAX: (410) 968-1771

KEY OFFICER: Carol A. Haltaman

John T. Handy Company, Inc. was established in 1894, making it one of the oldest and most prestigious seafood companies in the United States. In addition to the company's long and distinguished history of providing top quality Blue crab products, it continues to be an innovator in the processing and marketing of those beautiful swimmers (*Callinectes sapidus*). Handy soft shell crabs are found on the most discriminating menus in some of the most famous restaurants from Tokyo to Paris.

Today, because John T. Handy Co., Inc took the leadership and made the financial commitment to quality in soft shell Blue crab production it can boast that it is the **largest soft shell crab processor in the world**. Further, the company's commitment to quality assurance for their international customers has been

strengthened and is reflected in the Hazard Analysis Critical Control Point (**HACCP**) certification that has been attained for their plant. This HACCP certification allows Handy crabs access into markets that require stringent inspection and safety guidelines.

John T. Handy Company, Inc. has two facilities - one in Crisfield, Maryland, the other in Port Norris, New Jersey. These two locations provide the company with excellent access to major international transportation outlets. During the blue crab harvesting season (May - September), the company employs close to 200 individuals. Offseason, the knowledgeable sales staff remains to assure that you will always have access to the company's products.

The company packs under the Handy label. Custom packing and private labelling is available, and the staff at John T. Handy Co., Inc can work with clients who desire this service.

The John T. Handy Company, Inc is your foremost and secure bet for the best quality and HACCP inspected blue crab and crawfish products in the world.

PRODUCT LINE

Frozen Soft Shell Blue Crabs (*Callinectes sapidus*)

SIZES:

Whales	128 grams each (average);	Pack - 6 x .75 Dozen (12)
Jumbos	93 grams each (average);	Pack - 6 x 1 Dozen (12)
Primes	70 grams each (average);	Pack - 6 x 1 Dozen (12)
Hotels	52 grams each (average);	Pack - 6 x 1.5 Dozen (12)
Mediums	40 grams each (average);	Pack - 6 x 2 Dozen (12)

Frozen Soft Shell Crawfish (*Procambarus clarkii*)

SIZE:
"Big Daddies"; Pack - 8 x 7.5 Dozen (12)

Frozen Crab Cakes (70% Blue crab (*Callinectes sapidus*)) meat

SIZE:
78 grams each; Pack - 6 x 18 crab cakes

INLET SEAFOOD INC.

- Montauk, New York

MAILING ADDRESS: P.O. Box 2148
Montauk, New York 11954
USA

LOCATION ADDRESS: East Lake Drive
Montauk, New York 11954
USA

EXPORT CONTACT: Thomas Mahl, Manager

TELEPHONE: (516) 668-3419
FAX: (516) 668-1224

Inlet Seafood Inc. was established in 1987 by a group of innovative and seasoned commercial harvesters dedicated to producing good quality fish and seafood. In the short time since the company's inception, it has become one of the premier wholesale fish and seafood producers on eastern Long Island.

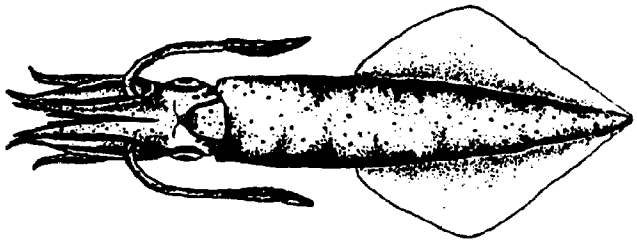
Inlet Seafood Inc.'s principals are the owners/captains of ten commercial fishing vessels. The company is committed to harvesting and packing quality fish and seafood, primarily squid and whiting. Many of the vessels are equipped with RSW systems (refrigerated seawater holding tanks), thus enabling quality fish to be off-loaded efficiently with an on-site fish pump. Other vessels, fishing in close proximity to Long Island, box their catch at sea to avoid mishandling and to assure their clients of good quality product and prompt service.

Inlet Seafood can get product quickly to export markets. Fish can be caught, off-loaded and transported to you in a day. This gives Inlet Seafood an edge in exporting where freshness means quality. Inlet Seafood Inc. is anxious to work with buyers to custom pack orders to the buyers specifications and is always ready to serve the buyers needs.

Currently, the company employs seven individuals dockside, along with a domestic and export sales manager.

PRODUCT LINE

Fresh Loligo squid (*Loligo pealei*) - Whole; packed to your specifications
Fresh Illex squid (*Illex illecebrosus*) - Whole; packed to your specifications
Fresh Whiting (*Merluccius bilinearis*) - Whole; packed to your specifications



LUND'S FISHERIES INCORPORATED
Phone: (609) 729 - 9050 Fax: (609) 884 - 0664 Telex: 510 - 688 - 8908
997 Ocean Drive, Cape May, New Jersey 08204 U.S.A.

MAILING ADDRESS:	997 Ocean Drive Cape May, New Jersey 08204 USA
LOCATION ADDRESS:	Same as above
EXPORT CONTACT:	Jeffrey Reichle, President
TELEPHONE: **FAX:**	(609) 729-9050 (609) 884-0664
KEY OFFICERS:	Jeffrey Reichle, President Michael Byrne, Vice President Dennis Dowe, Vice President

Lund's Fisheries was established in 1954 in Cape May, one of the oldest United States fishing ports. Over the years, Lund's Fisheries has established a reputation as an innovator in commercial harvesting and processing technology. In close proximity to some of the United States' most productive fishing grounds, the company has had the foresight, the technology transfer and the financial commitment to move into world class production of high quality fish and seafood.

Lund's commitment to excellence has led to the development of frozen at sea products to meet the needs of the most discerning customer. Product is graded according to standard export specifications to gain the greatest market acceptability.

Today, Lund's Fisheries employs close to 100 trained individuals that harvest and process high quality Northwest Atlantic cephalopods and pelagic species both shoreside and at sea. The company is vertically integrated. This means that clients are assured of product that has been carefully monitored for wholesomeness and quality from harvest through processing to marketing. Lund's management team has been certified in the Hazard Analysis Critical Control Point Program to help assure the customer of the highest quality product.

Lund's Fisheries produces three branded products -- **Lund's Fisheries**, **Ocean Bounty** and **Sea Legend**. Of course, Lund's can produce custom packs and private labels to meet any clients needs.

Lund's Fisheries' fleet of trucks assure that you order is quickly shipped via the many international transportation facilities that are only a few hours away. The professionals at Lund's Fisheries want to work with you to provide the best quality fish and seafood for your money.

PRODUCT LINE

Land & sea frozen Loligo squid (*Loligo pealei*) - Various packs including rings, cleaned tubes

Land & sea frozen Illex squid (*Illex illecebrosus*) - Various packs including rings, cleaned tubes

Land & sea frozen Atlantic Mackerel (*Scomber scombrus*) - Various packs

Land & sea frozen Atlantic Herring (*Clupea harengus*)

Land & sea frozen Bluefish (*Pomatomus saltatrix*)

Land & sea frozen Red Shrimp (*Pleoticus robustus*)

PIER 7 INC.

- Montclair, New Jersey

MAILING ADDRESS: 18-20 Lackawanna Plaza
Montclair, New Jersey 07042
USA

LOCATION ADDRESS: same as above

EXPORT CONTACT: John Sullivan

TELEPHONE: (201) 744-3821
FAX: (201) 744-6147

KEY OFFICER: John Sullivan

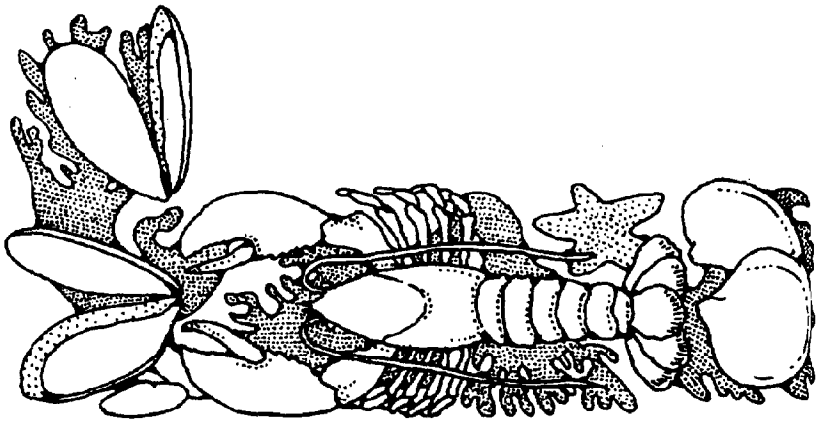
Pier 7 was established in 1984 in Montclair, New Jersey. Because of their reputation for product quality and service, they have developed a broad domestic market and are now beginning to look toward providing that same level of excellence to the export market. In order to source the widest variety and best quality of product, Pier 7 reaches out to primary producers throughout America to supplement the product available from their own facilities.

Because Pier 7 is an integrated company, standards can be maintained throughout the production and distribution process so that the most demanding customer needs can be satisfied. Product can be custom packed and private labelling is available from the company's three locations. John Sullivan is willing to work with individual buyers to meet their exact specifications.

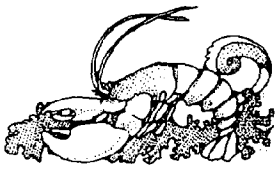
Although Pier 7 is a full service distributor in the United States, they have focused on only a few products for export including dogfish, sea urchin, frozen lobster tails and scallops. By refining the product line, the company can better monitor the quality of product and ensure that they can meet the needs of their buyers.

PRODUCT LINE

Dogfish
Sea Urchin
Frozen Spiny Lobster - Tails
Scallops



SPECIES GUIDE

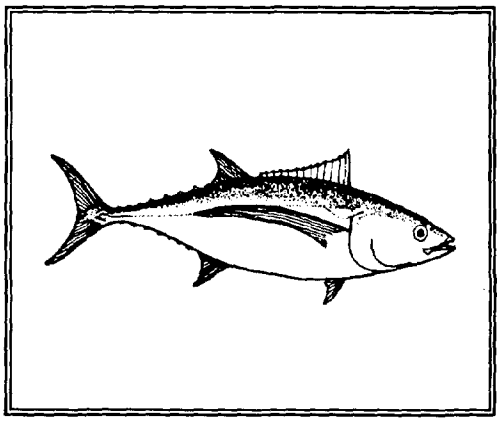


ALBACORE TUNA

SCIENTIFIC NAME: *Thunnus alalunga*

COMMON NAMES:

English	Albacore tuna, longfin tuna
German	Weisser Thun
Spanish	Albacora, atun blanco
Italian	Tonno bianco, alalonga
French	Germon, Thon Blanc
Greek	Tonnos macrypteros
Japanese	Binnamaguro, binnaga bincho, tombo
Portuguese	Voador

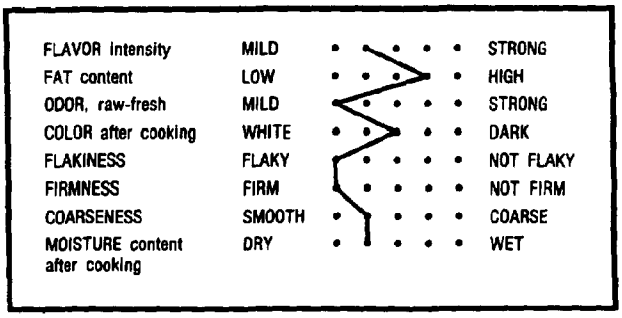


Albacore tuna are recognized by their long pectoral fins, They have a metallic blue color on the top and sides of the body, and a silvery color on the belly. Albacore is considered the best tuna for the canning industry and only albacore can be sold as white meat tuna. There is currently a growing market for fresh albacore. The meat is light red to pink and turns white when cooked. A 100 gram serving of albacore provides approximately 100 Calories, is 18.8 percent protein and 3 percent fat, and contains 51 mg. of sodium.

DISTRIBUTION: Continental shelf, continental slope and open ocean waters

SIZE: Maximum weight 100 pounds (45 kg.) Usually about 30-50 pounds (13-23 kg).

EDIBILITY PROFILE:



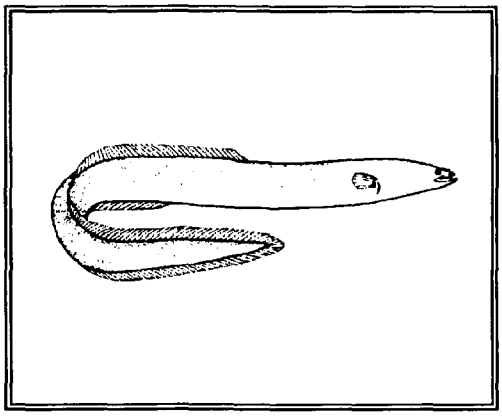
PRODUCT FORMS: Fresh: gutted, headed and gutted, fillets. Frozen: gutted, headed and gutted, fillets. Canned.

AMERICAN EEL

SCIENTIFIC NAME: *Anguilla rostrata*

COMMON NAMES:

English	American eel, eel
German	Amerik Aal, Flussaal
Spanish	Anguila
Italian	Anguilla
Japanese	Unagi
Portuguese	Eiro
French	Anguille
Greek	Cheli



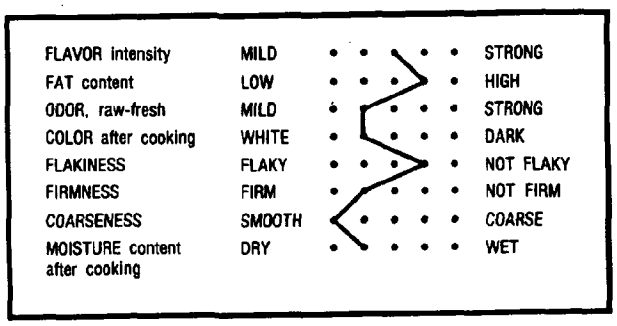
The American eel lives in fresh water and returns to the sea to spawn. The eel is elongated and snakelike in appearance. Its dorsal fin originates far behind its pectorals and it has a pointed snout with a large mouth. The eel's color varies from grey to olive to black depending on its habitat and season. The eel is very popular in Europe and Japan where it is not only a daily staple but also an important holiday food. Eel meat has a very firm texture, high fat content and full flavor. It is greyish in the uncooked state but turns white with cooking. Eels are now being farmed at a number of locations throughout the United States.

The reproductive history of the eel was a mystery since the time of Aristotle. We now known that adult eels travel from estuaries, tidal marshes and rivers to spawn in the Sargasso Sea which is south of Bermuda. Eels die after a single spawning. Elvers or young eels return to coastal waters to live to adutlhood before returning to the Sargasso Sea for spawning.

DISTRIBUTION: Freshwater lakes, ponds, streams and rivers; oligohaline to polyhaline zones of estuaries and bays; nearshore coastal waters.

SIZE: Maximum length 4 ft. (122 cm), weight to 16 pounds (7.2 kg.)

EDIBILITY PROFILE:



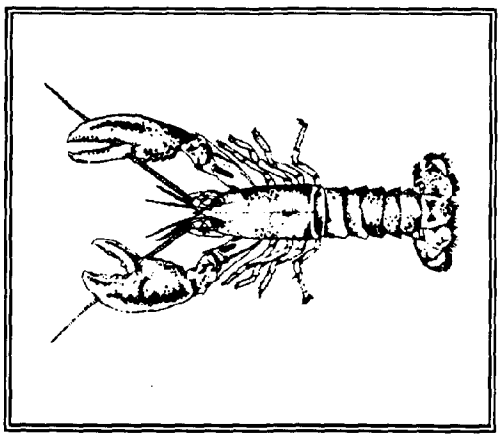
PRODUCT FORMS: Live. Fresh: whole, headed and gutted. Frozen: whole, headed and gutted. Smoked.

AMERICAN LOBSTER

SCIENTIFIC NAME: *Homarus americanus*

COMMON NAMES:

English	American lobster, Maine lobster
German	Hummer
Spanish	Bogavante, lubrigante
Italian	Astice
Japanese	Iseibi
Portuguese	Lavagante
Greek	Astakos



American lobsters generally weigh between one and five pounds (.373 kg-1.865 kg.), but they can grow up to forty-five pounds (16.785 kg.). Lobsters prefer cold deep water and rocky areas. Although lobsters are available year round, eighty percent of the harvest takes place between July and November. The color of the American lobster varies from greenish-blue to reddish brown. When cooked, the shell turns red. American lobsters have two claws. The small, thin claw is used for seizing prey and the larger, heavier one is used for crushing. Lobsters are caught in traps known as pots and also by dragging the ocean floor. Considered a delicacy, lobster meat is sweet, white and exceptionally tender.

DISTRIBUTION: Continental shelf, upper continental slope, nearshore coastal waters, bays and coves.

SIZE: Average length 10 inches (25 cm.); weight 1 1/2 to 2 pounds (.7-.9 kg.)

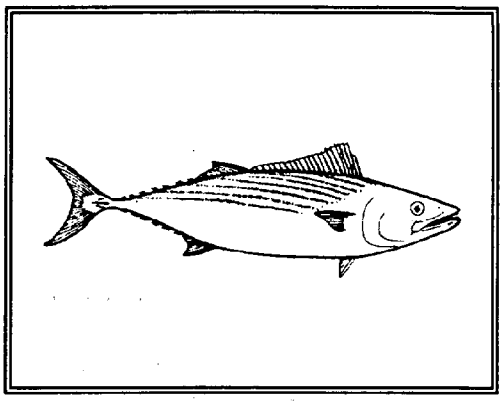
PRODUCT FORMS: Live. Frozen: whole, shucked cooked meat.

ATLANTIC BONITO

SCIENTIFIC NAME: *Sarda sarda*

COMMON NAMES:

English	Atlantic bonito, skipjack, horse mackerel
German	Pelamiden, Bonito
Spanish	Bonito
Italian	Palamita
Japanese	Hagatsuo, kitsungegatsuo
French	Bonite
Portuguese	Bonito, serrajao
Greek	Palamida



The Atlantic bonito is a member of the mackerel and tuna family. Bonito travel in schools, and feed on small finfish and squid. They are caught by both commercial and recreational fishermen. The meat is dark, flavorful and rich in oil.

DISTRIBUTION: Nearshore coastal water and the continental shelf.

SIZE: Maximum length 3 ft. (92 cm.), weight 12 pounds (5.4 kg.)

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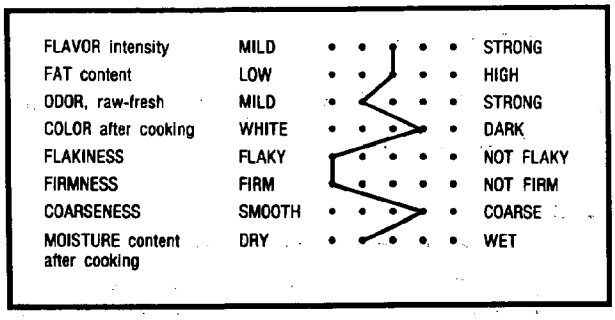


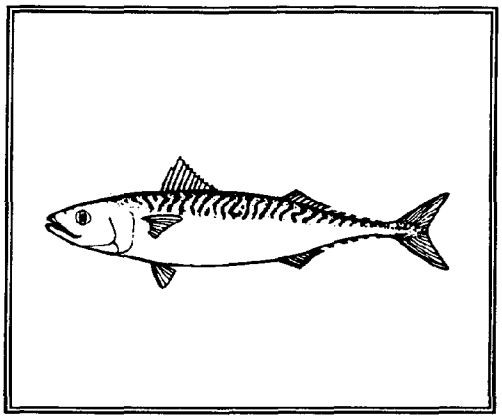
PRODUCT FORMS: Fresh; gutted, fillets. Frozen; gutted, fillets. Canned.

ATLANTIC MACKEREL

SCIENTIFIC NAME: *Scomber scombrus*

COMMON NAMES:

English	Atlantic mackerel, Boston mackerel
German	Makrele
Spanish	Caballa
Italian	Maccerello, sgombro
Japanese	Saba, hirasaba, marusaba
French	Maquereau bleu
Portuguese	Sarda
Greek	Scoumbri



Atlantic mackerel migrate in the open sea, heading coastward toward the United States in the warm weather and away to deep water in the winter, when they become inactive. Mackerel are pelagic and swim in large schools of similar size fish. They feed on small finfish, squid and pelagic crustaceans. In the United States, small mackerel are often called tinkers. Mackerel are often considered best when they are the fattest, which is generally in the fall. The meat is rich in oil, dark colored and soft textured. Mackerel are fished by both commercial and recreational fishermen. Commercial gear includes gillnets, pound nets, floating traps, purse seines and otter trawls.

DISTRIBUTION; Continental shelf.

SIZE: Maximum length 2 ft. (61 cm.); average length 14-18 inches (36-46 cm.); average weight 1-2 1/2 pounds (.45-1.2 kg.)

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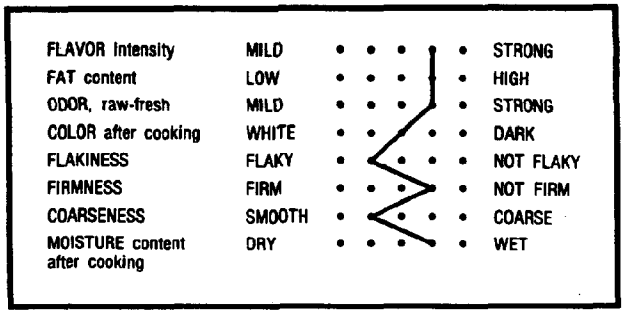
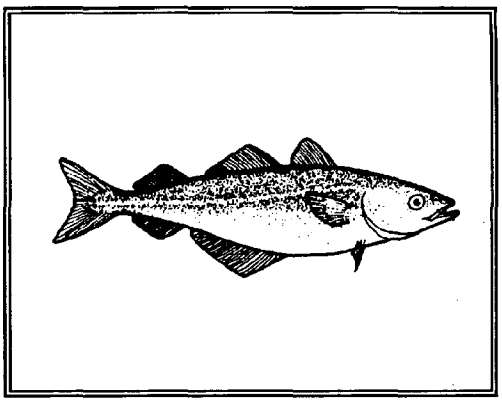


PRODUCT FORMS: Fresh: whole, headed and gutted, fillets, butterfly fillets. Frozen: whole, headed and gutted, fillets, butterfly fillets. Canned. Smoked.

ATLANTIC POLLOCK

SCIENTIFIC NAME: *Pollachius virens*

COMMON NAMES:



English	Boston Bluefish, pollock, coalfish, green cod, coley, saithe
German	Seelachs, Kohler, Blaufisch
Spanish	Palero, faneca plateada, carbanero, bacoloa perro
Italian	Merluzzo nero, merluzzo carbonaro
Japanese	Porakku
French	Lieu noir
Greek	Bakaliaros

Atlantic pollock are distinguished from theri cod cousins by their greenish hue. They are olive green to greenish brown above and have silvery to grey shades on the belly. The body is deep, tapering to a pointed nose and a slender tail section. Pollock average 4 to 10 pounds (1.5-3.73 kg.) but can reach 40 pounds (15 kg). They prey on pelagic crustaceans and small finfish. Pollock are a common sport fish and are very important commercially. They are harvested by trawls and gill nets. The highest landings occur during the fall when these fish congregate prior to spawning. The meat of the pollock is delicate and off-white in color but lightens as it cooks. Compared to cod or haddock, the pollock is oilier and firmer. This makes the taste a bit stronger, yet the flesh holds together better when cooked.

DISTRIBUTION: Continental shelf and nearshore coastal waters.

SIZE: Average length 2-3 feet (60-90 cm.). Average weight 5 to 10 pounds (1.86-3.73 kg)

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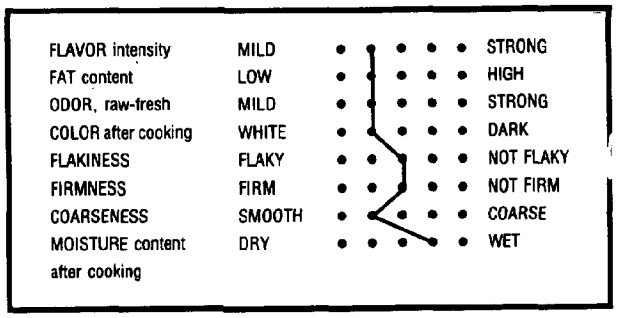


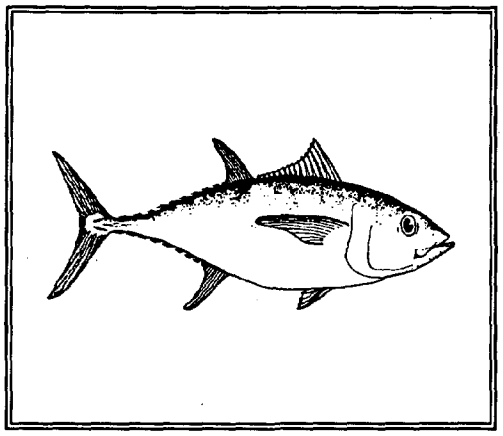
PRODUCT FORMS: Fresh: whole, headed and gutted, skinless and skin-on fillets. Frozen: skinless, boneless fillets in blocks, shatterpack, and IPW.

BIGEYE TUNA

SCIENTIFIC NAME: *Thunnus obesus*

COMMON NAMES:

English	Bigeye tuna, false albacore
German	Grossaugen Thun, Grossäugiger Thun
Spanish	Patudo
Italian	Tonno obeso
Japanese	Mebachi
French	Thon obese
Portuguese	Patudo
Greek	Tonnos

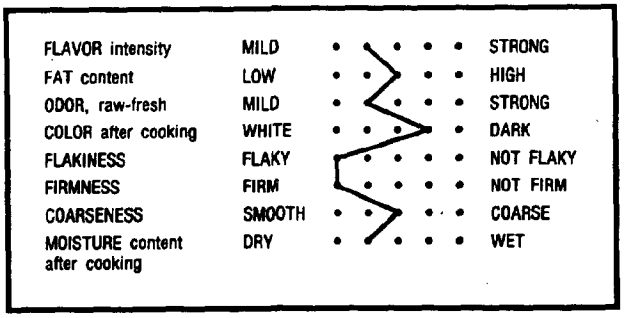


The bigeye tuna can weigh up to 500 pounds (227 kg.) but most commonly harvested fish are between 20 and 100 pounds (9-45 kg.) A large portion of the product is exported to Japan. Because of the high quality of the product, most of the bigeye tuna shipped from the Northeastern United States is destined for the sashimi market. The meat tends to be lighter than bluefin.

DISTRIBUTION: Open ocean waters, continental slope.

SIZE: Up to 400 pounds (180 kg.)

EDIBILITY PROFILE:



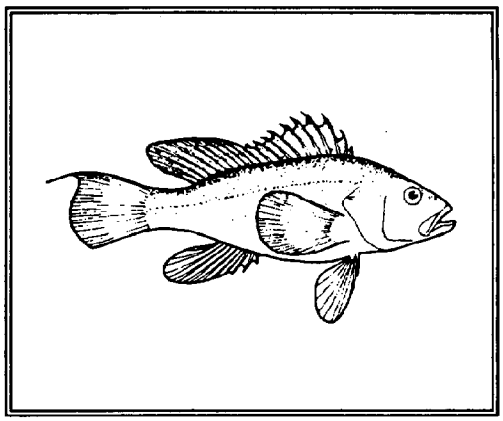
PRODUCT FORMS: Fresh: gutted, fillets or steaks. Frozen: gutted, fillets or steaks. Canned.

BLACK SEA BASS

SCIENTIFIC NAME: *Centropristes striata*

COMMON NAMES:

English	Black sea bass, sea bass
German	Schwarzer Zackenbarsch
Spanish	Mero
Italian	Perchia striata
Japanese	Suzuki

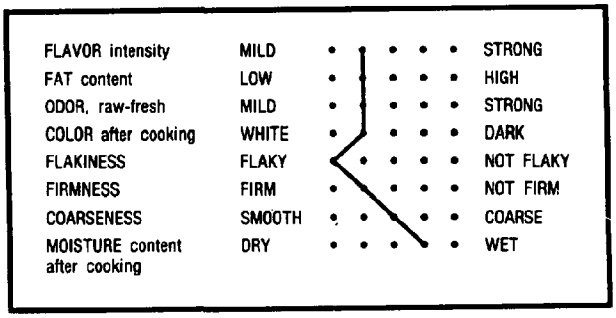


Black sea bass are members of the family Serranidae and are true basses. Because they are generally small, they are usually marketed in the round. Sea bass prefer rocky areas and move inshore and offshore seasonally. They tend to spend the spring and summer in coastal waters, while moving offshore in cooler months. Sea bass feed chiefly on crab, lobster, shrimp and mollusks. Commercially they are harvested with modified lobster traps as a targeted trap fishery. Some black sea bass are also harvested by otter trawl. Mature fish can be identified by the pattern of white diamonds along the side. The meat is relatively firm textured, white in color and has a delicate flavor.

DISTRIBUTION: Inner continental shelf, nearshore coastal waters, and mesohaline and polyhaline zones of estuaries.

SIZE: Maximum length 2 feet (61 cm.); maximum weight 8 pounds (3.6 kg.); average weight 1.5 pounds (.7 kg.).

EDIBILITY PROFILE:



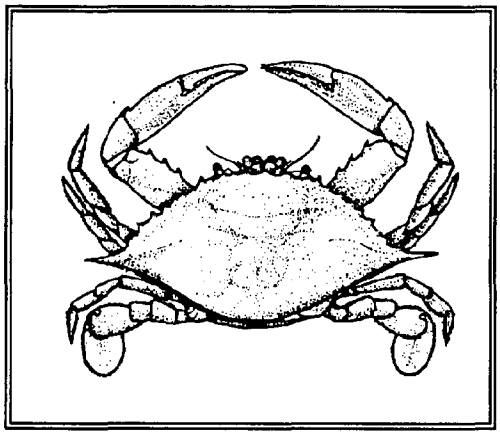
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole. headed and gutted, fillets.

BLUE CRAB

SCIENTIFIC NAME: *Callinectes sapidus*

COMMON NAMES:

English	Blue crab
German	Blaukrabbe
Spanish	Cangrejo azul
Italian	Granchio nuotatore
Japanese	Gazami
French	Crabe bleu
Portuguese	Navalheira azul
Greek	Galázios kávouras



The blue crab is well known by seafood fanciers worldwide. Blue crabs are swimming crabs and their scientific name, Callinectes, means "beautiful swimmer". They inhabit saltwater as well as freshwater, but are found predominantly in brackish bays and estuaries along most of the eastern United States. Blue crabs spend the cold winter months in deep water and move into warmer, shallower water in the spring and summer. Blue crabs are harvested in both the hard and soft-shell state. Some crabbers actually put crabs into shedding tanks where they molt and can be harvested at their peak quality. Much of the meat from the blue crab comes from the body and is rich and sweet tasting. Recreationally and commercially, the blue crab is a popular catch.

DISTRIBUTION: Coastal bays and estuaries.

SIZE: Average carapace width 4-7 inches (10-18 cm.).

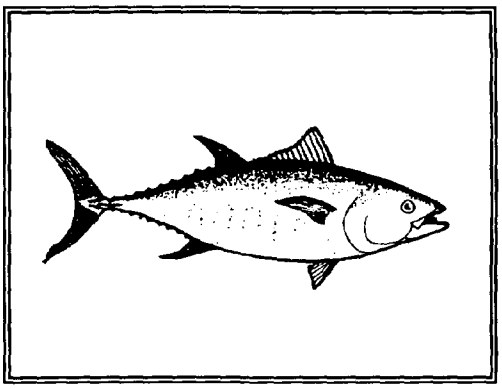
PRODUCT FORMS: Fresh: whole, shucked meat. Frozen: whole, shucked meat, soft shells.

BLUEFIN TUNA

SCIENTIFIC NAME: *Thunnus thynnus*

COMMON NAMES:

English	Bluefin tuna, tunny, horse mackerel
German	Roter Thun
Spanish	Atún (rojo)
Italian	Tonno
Japanese	Honmaguro
French	Thon rouge
Portuguese	Atun, rabilo
Greek	Tònnos



The bluefin tuna is the largest of the tunas. It is also the most common tuna in the northeastern United States. Bluefin tuna migrate up the Atlantic Coast from South America. They reach their highest fat content in mid to late summer when they reach New England. Because some of the fish are so large, they are sometimes called the horse mackerel in North America. Bluefin tuna can reach weights up to 1,500 pounds (682 kg). The fish has a very high metabolic rate and can often reach body temperatures warmer than the surrounding water. U.S. commercial harvesters carefully harvest tuna to assure that the quality of the flesh is not impaired by the high body temperature. The meat of the bluefin is stronger than most other tunas and is often sold to the Japanese market for sushi and sashimi.

DISTRIBUTION: Continental shelf, continental slope and open ocean waters.

SIZE: Maximum length 14 ft. (427 cm.), weight 1600 pounds (720 kg); 1000 pounds (450 kg) not rare.

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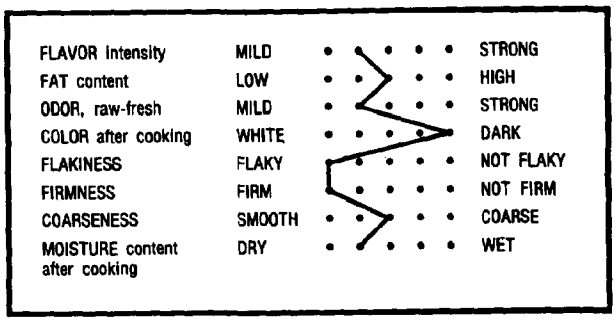


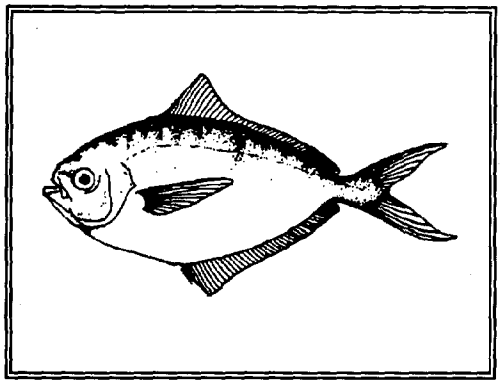
PRODUCT FORMS: Fresh: gutted, fillets or steaks. Frozen: gutted, fillets or steaks. Canned.

BUTTERFISH

SCIENTIFIC NAME: *Peprilus triacanthus*

COMMON NAMES:

English	Butterfish, dollarfish, shiner, skipjack
German	Amerikanisher butterfisch
Spanish	Pompano
Italian	Fieto
Japanese	Ibodai, Shizu
French	Stromatée á fossettes
Portuguese	Peixe-manteiga, pampo



Butterfish travel in loose schools off the Eastern United States coast and are distributed throughout the water column. They feed on small finfish, squid and crustaceans. The most common harvest methods are trawl, trap, and purse seine. The meat is rich in oil and soft textured. Although the meat is dark, it lightens on cooking. Butterfish are greatly favored by the Japanese with a good portion of the harvest being exported. The butterfish harvested in the Northeastern United States tend to be of superior quality and are generally parasite free.

DISTRIBUTION: Continental shelf, nearshore and coastal waters and bays.

SIZE: Average length 6-9 inches (15-23 cm.); weight 2-5 ounces (56-140 gm.)

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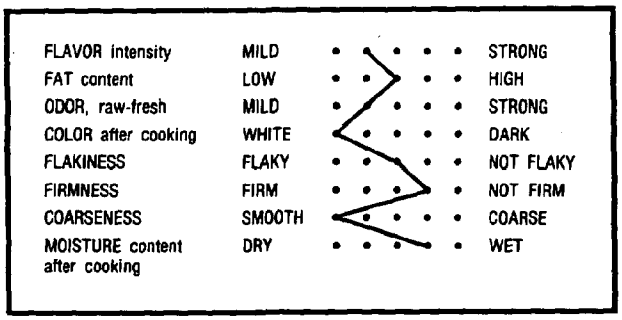


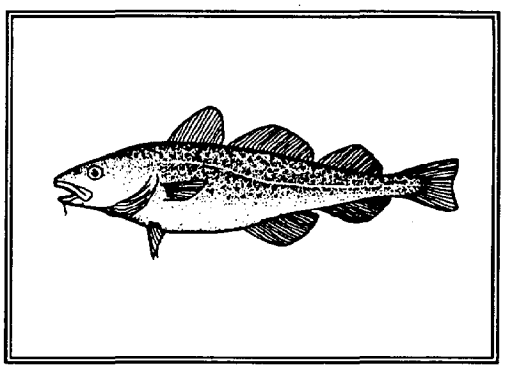
PRODUCT FORMS: Fresh: whole, headed and gutted. Frozen: whole, headed and gutted.

COD

SCIENTIFIC NAME: *Gadus morhua*

COMMON NAMES:

English	cod, codfish
German	Kabeljau, dorsch
Spanish	Bacalao
Italian	Merluzzo bianco
Japanese	Tara, madara
French	Cabillaud
Portuguese	Bacalhau
Greek	Gádos bakaliáros



Cod have been the backbone of the commercial fishery in America since the New World was discovered. Henry Hudson and John Cabot chronicled the abundance of cod in the water as a main attraction to explorers and settlers alike. In some areas, cod migrate extensively but are stationary in others. Movements are in response to spawning, pursuit of food or seasonal temperature changes. Where seasonal migrations take place, they are generally to the south or inshore during the fall and then offshore or north to avoid warmer summer temperatures. Cod feed on small finfish, crustaceans and mollusks.

The meat is white and mild flavored with a medium texture. Small cod are sometimes marketed as scrod. Cod is one of the United State's most popularly consumed fish.

DISTRIBUTION: Coastal waters, continental shelf, continental slope.

SIZE: The most common size is 2.5 to 10 pounds (1-5 kg.)

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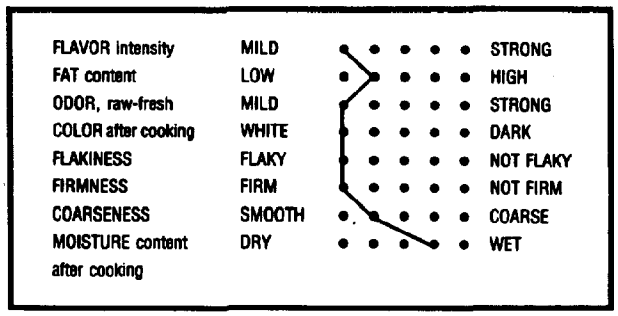


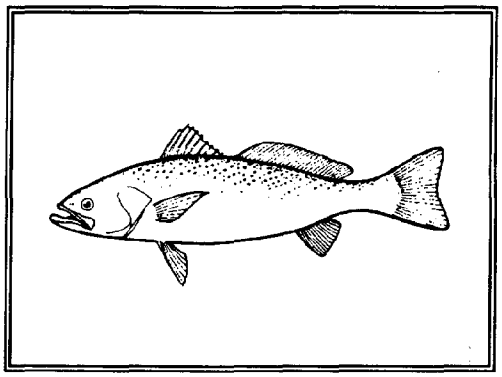
PRODUCT FORMS: Fresh and frozen: whole, gutted, fillets, steaks. Processed as breaded fillets and fishcakes.

GREY SEA TROUT

SCIENTIFIC NAME: *Cynoscion regalis*

COMMON NAMES:

English	Grey sea trout, weakfish, squeteague, sea trout
Spanish	Corbina
French	Sciaenidé
Portuguese	Peixe-fraco, corvina



Grey sea trout migrate in the spring and summer. At the time of the American Revolution, they were so common that they were netted like herrings. In the early 1900's, they almost disappeared only to reappear fifty years later indicating a possible cyclical abundance pattern. Also known as weakfish because of their weak mouth muscles, grey sea trout are good fighters, and, therefore, are a popular recreational fish as well. Sea trout are members of the drum family and males can produce a drumming sound. They are harvested mainly by trawl net. The meat is off-white, light textured and mild flavored.

DISTRIBUTION: Nearshore coastal waters, bays and estuaries.

SIZE: Usually 1-6 pounds (.5-2.7 kg)

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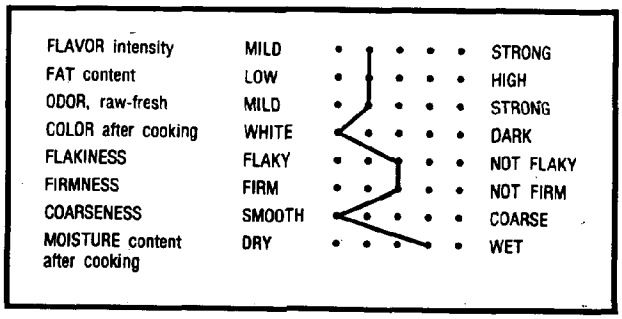


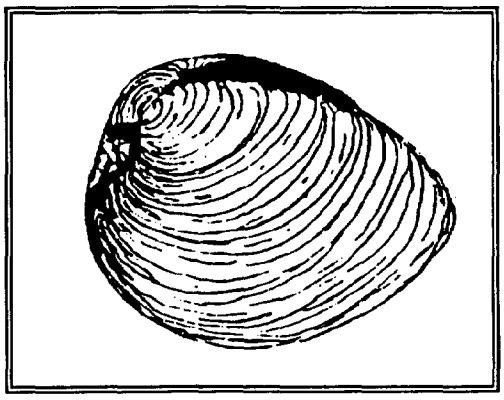
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

HARD CLAMS

SCIENTIFIC NAME: *Mercenaria mercenaria*

COMMON NAMES:

English	Hard clam, quahog
German	Sandklaffmuschel
Spanish	Almeja
Italian	Vongole
Japanese	Nimaigai
Portuguese	Faca
Greek	Achiváda



The hard clam has an off-white, oval shaped shell with a purple or violet border. Hard clams are marketed according to size in three size categories. Littlenecks are the smallest, tenderest and most expensive of the size categories. They are usually steamed or eaten raw on the half-shell. Cherrystones are next in size and are mostly used for baked clam appetizers, steamed or eaten raw. The largest, toughest and least expensive are the chowder clams. As their name implies, they are usually chopped and used in chowder, fritters and other processed products.

Aquaculturists along the U.S. Atlantic Coast are now raising hard clams. There are also facilities available to depurate clams.

DISTRIBUTION: Bays, coves and high salinity estuarine areas.

SIZE: Average size 1.5-5 inches (3.8-13 cm).

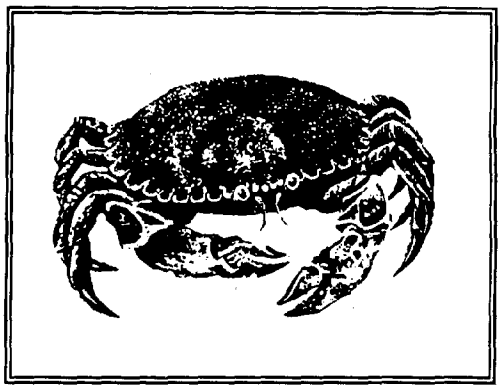
PRODUCT FORMS: Fresh: whole. Frozen: whole and shucked.

JONAH OR ROCK CRABS

SCIENTIFIC NAME: *Cancer borealis, Cancer irroratus*

COMMON NAMES:

English	Jonah crab, rock crab, sand crab, white legger
German	Kurzschwanz-krebs
Spanish	Congrejo
Italian	Granchio
Japanese	Kani
French	Crabe
Portuguese	Caranguejo
Greek	Kávouras



The Jonah crab has an elliptical, rough shell which is convex, brick red above and yellowish below. Jonah crabs are closely related to the rock crab and the two are often not differentiated in the marketplace. Jonahs grow larger than rock crabs and have more pronounced claws, thicker legs, and a rougher shell. Fully grown crabs measure 6-7 inches (15-17.5 cm) across and average about 1 pound (.45 kg) in weight. Jonah crabs extend into deeper waters from the coastline to the upper continental slope. Larger crabs tend to inhabit the deeper and colder waters. Jonah crabs are sold whole, either live or cooked and as cooked picked meat. The claws are also marketed and sold as cocktail claws.

DISTRIBUTION: Continental shelf and nearshore coastal waters.

SIZE: Average carapace width 4-6 inches (10-15 cm).

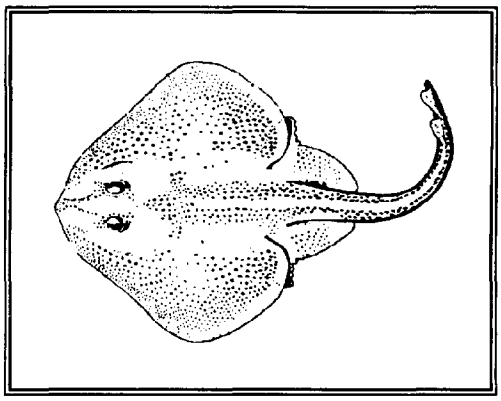
PRODUCT FORMS: Fresh: whole, detached claws. Frozen: whole, detached claws, picked meat.

LITTLE SKATE

SCIENTIFIC NAME: *Raja erinacea (rajidae)*

COMMON NAMES:

English	Little skate
German	Rochen
Spanish	Raya
Italian	Razza
Japanese	Gangiei, ei, kasube
French	Raie
Portuguese	Raia
Greek	Seláchi



Popular in European, especially French, cuisine, but relatively unknown in the United States, the skate is a diamond-shaped, flat, scaleless fish with winglike pectoral fins and long tail, sometimes equipped with barbed spines. Skate is actually the common North American name given to all fish in the Rajidae family. Skate feed primarily on crustaceans which accounts for its flesh quality and delicate flavor. Skate can generally be found in coastal waters from the spring through the fall.

In the U.S., skate is actually the common name given to all fish in the rajidae family.

DISTRIBUTION: Continental shelf and nearshore coastal waters.

SIZE: Average length 2 ft. (61 cm.); weight 2 pounds (.9 kg).

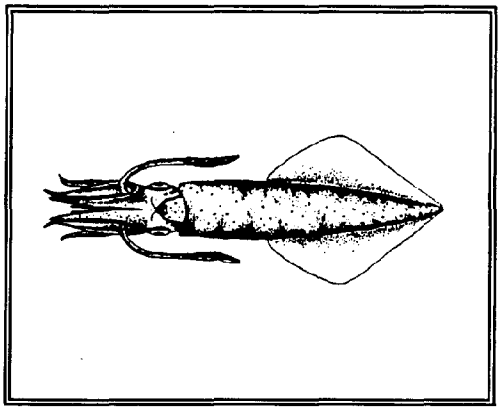
PRODUCT FORMS: Fresh: whole, wings. Frozen; whole, wings.

LONG FINNED SQUID

SCIENTIFIC NAME: *Loligo Pealei*

COMMON NAMES:

English	Long finned squid, white squid, winter squid, Boston squid
German	Lanschwanzkalmar
Spanish	Calamar
Italian	Calamaro
Japanese	Ika
French	Calmar
Portuguese	Lula
Greek	Kalámari



Long finned squid are found from Massachusetts to North Carolina. They are distinguished from other species by their broader pen (internal shell) and longer fins. Loligo is generally smaller and has a thinner mantle wall than some of the other squid species. Long finned squid have ten arms or tentacles and a cigar shaped body with fins that equal one half the body length. The squid is available to the inshore fishery from spring through fall and is caught offshore in the winter.

Long finned squid are firm and have a delicate flavor making them a favorite of American and European connoisseurs.

DISTRIBUTION: Continental shelf, continental slope and nearshore coastal waters.

SIZE: Average mantle length 5 inches (12.7 cm.), total length 8 inches (20.3 cm.)

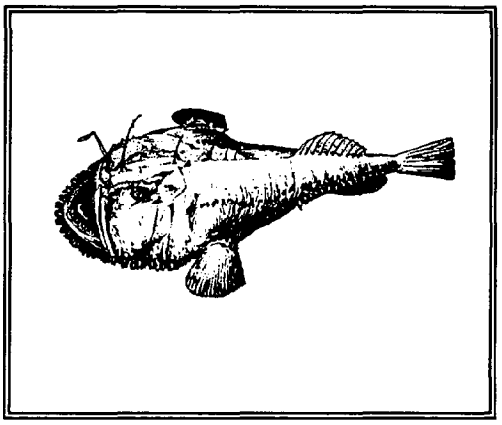
PRODUCT FORMS: Fresh: whole, tubes and tentacles, rings. Frozen: whole, tubes and tentacles, rings, breaded rings, salads.

MONKFISH

SCIENTIFIC NAME: *Lophius americanus*

COMMON NAMES:

English	Monkfish, anglerfish goosefish, allmouth
German	Seeteufel, angler
Spanish	Rape
Italian	Rana pescatrice, rospo
Japanese	Anko
French	Baudroie
Portuguese	Tamboril
Greek	Vatrochópsaro



Monkfish is truly one of the most unique fish in the sea. It has a huge head that tapers to a slender tail. Also known as poor man's lobster, anglerfish, bellyfish, goosefish and lotte, the monkfish has an exceptionally fine flavor. Now monkfish are harvested year round for both the American and European market. In the United States, usually only the tail is available for sale. Monkfish livers are exported to Japan where they are considered a delicacy. Originally caught as a by-catch of the scallop fishery, the monkfish was exported to Europe. The meat is white, lean and very firm. It is often compared to lobster. The texture of monkfish makes it ideal for kebobs, chowders and stir fry dishes.

DISTRIBUTION: Continental shelf to nearshore coastal waters and bays.

SIZE: Tails average between 1-10 pounds (.5-4.5 kg)

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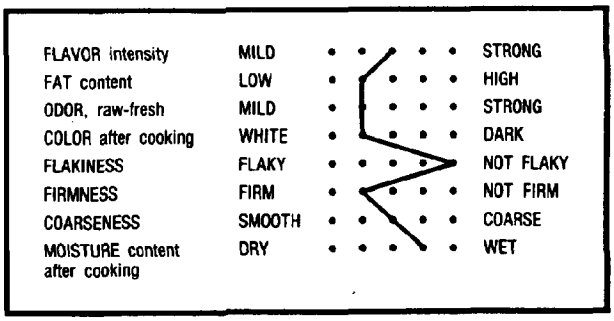


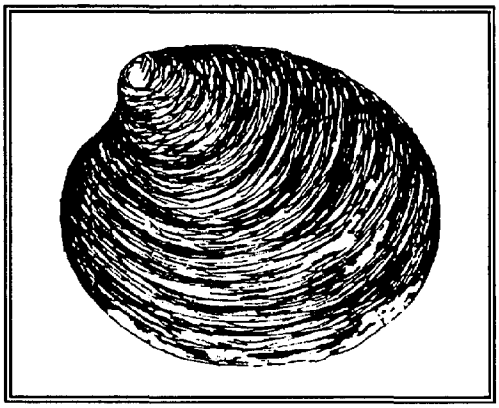
PRODUCT FORMS: Fresh: headed and gutted, fillets. Frozen: headed and gutted, fillets. Monkfish livers are also available.

OCEAN QUAHOG

SCIENTIFIC NAME: *Arctica islandica*

COMMON NAMES:

English	Ocean quahog, mahogany clam
German	Islandmuschel
Spanish	Almaja
Italian	Vongola
Japanese	Nimaigai



Ocean quahogs have extremely brittle shells, which have a brown or black skin-like outer covering called a pellicle.This gives rise to the popular common name of "mahogany clam." Adult ocean quahogs measure from 3-6 inches across (7.5-15 cm.). They are found in deep waters. The meat of the ocean quahog is darker, tougher and stronger in flavor compared to most other clams. They are usually minced or chopped and canned. They can be used in further processed products such a chowders and sauces.

DISTRIBUTION: Continental shelf and nearshore coastal waters.

SIZE: Average width 3-5 inces (8-13 cm.)

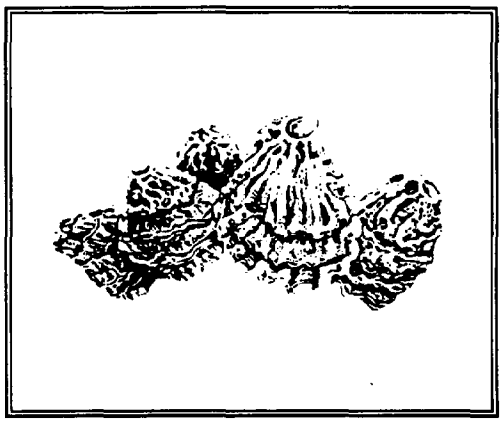
PRODUCT FORMS: Fresh: whole, shucked. Frozen: shucked, minced, chopped. Canned.

OYSTER

SCIENTIFIC NAME: *Crassostrea virginica*

COMMON NAMES:

English	Oyster
German	Auster
Spanish	Ostra, ostion
Italian	Ostrica
Japanese	Kaki
French	Huitre
Portuguese	Ostra
Greek	Óstrea



Found in brackish waters, oysters inhabit the shallow areas of bays and estuaries. Oysters are harvested in fall and winter, but can be bought and enjoyed anytime. They have rough irregular shells that open and close by one adductor muscle and average 3 to 6 inches (7.5-15 cm) in length. The color of the oyster meat varies with the color of the algae that the oyster is feeding upon, but the typical color is tan or cream. Red and green meat colors are also found.

DISTRIBUTION: Bays and estuaries.

SIZE: Length 3-7 inches (8-18 cm).

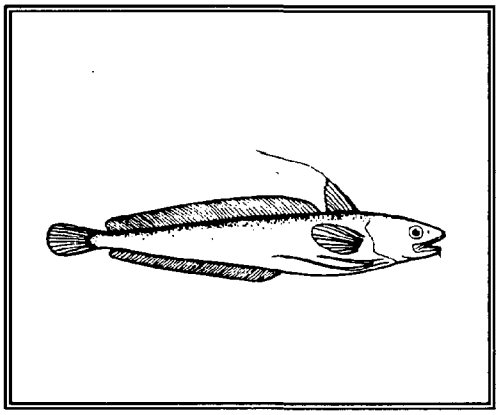
PRODUCT FORMS: Fresh: whole, shucked. Frozen: whole, shucked, breaded.

RED HAKE

SCIENTIFIC NAME: *Urophycis chuss*

COMMON NAMES:

English	Red hake, ling, squirrel hake
German	Gabeldorsch
Spanish	Locha
Italian	Musdea atlantica
French	Merluche-écureuil
Portuguese	Linguiça



Red hake average 1-4 pounds (.5-2 kg). They are close relatives of the cod, but are more slender, smaller and softer bodied. In the United States, red hake is also known as ling. This species feeds on small crustaceans, squid and small finfish. They use their ventral feelers to locate food. Red hake is most often harvested by trawling. Recent research indicates that this species might be well suited for surimi production.

DISTRIBUTION: Continental shelf, continental slope and nearshore coastal waters.

SIZE: Maximum length 30 inches (76 cm.); maximum weight 7 pounds (3.2 kg)

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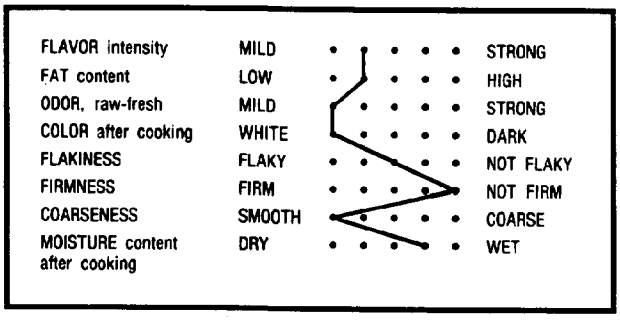


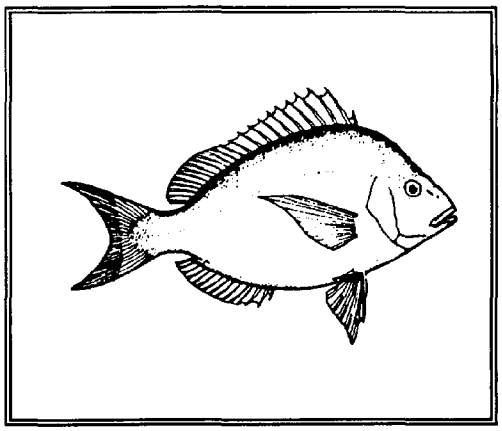
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets. Potential for block frozen.

SCUP (PORGY)

SCIENTIFIC NAME: *Stenotomus chrysops*

COMMON NAMES:

English	Scup, porgy, paugy
German	Skap
Spanish	Espárido
Italian	Pagro, pagello
Japanese	Tai
French	Spare doré



Scup are small compact fish, that characteristically stay close to shore. They tend to concentrate over rocky and smooth bottoms, and live close to the bottom. They feed on small bottom dwelling invertebrates and young finfish. Travelling in schools, they migrate offshore and southward in fall. They are harvested by otter trawl, pound nets, purse seines and traps. The meat is light in color, fishy with a mild but distinct taste.

DISTRIBUTION: Continental shelf, nearshore coastal waters, polyhaline zone of estuaries.

SIZE: Maximum length 18inches (46 cm.); weight 4 pounds (1.8 kg.); average length 12-14 inches (30-35 cm); weight 1-2 pounds (.5-1 kg.)

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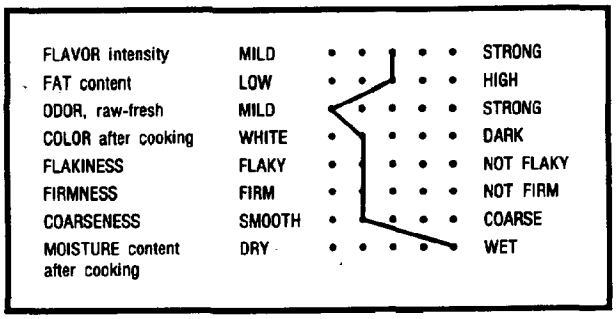


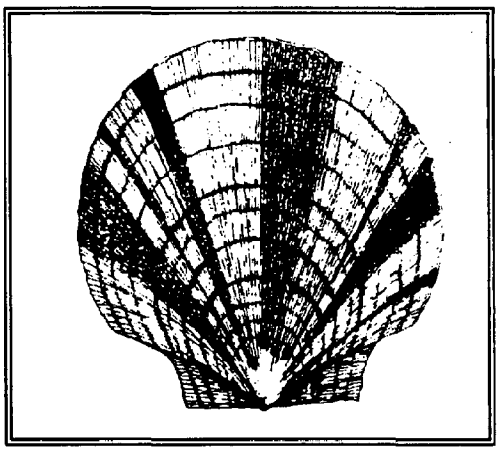
PRODUCT FORMS: Fresh: whole, headed and gutted. Frozen: whole, headed and gutted.

SEA SCALLOP

SCIENTIFIC NAME: *Placopecten magellanicus*

COMMON NAMES:

English	Sea scallop
German	Kamm-muschel, pilger muscher
Spanish	Vieira
Italian	Ventaglio-pettine maggiore
Japanese	Hotategai
French	Coquille St. Jacques
Portuguese	Vieira
Greek	Cteni



Sea scallops are found in deep ocean waters off the coast of the Northeastern United States. Scallops, unlike clams, oysters and mussels can actually swim by means of jet propulsion. They take in water and rapidly jet it out to provide for their erratic swimming motion. Although the entire content of the scallop is edible, many American processors only market the firm meaty muscle. In response to the demands of the export market, some procesors are now handling scallops with roe. Fresh scallop meat is firm and lean with a delicate flavor and a sweet odor like that of lobster. Scallops are naturally a creamy white color, but variations such as pink and tan are perfectly acceptable. Several northeastern vessels are now producing high quality frozen at sea scallops. Sea scallops are available in both dry and wet packs.

DISTRIBUTION: Continental shelf.

SIZE: Average shell length 5-8 inches (13-20 cm.).

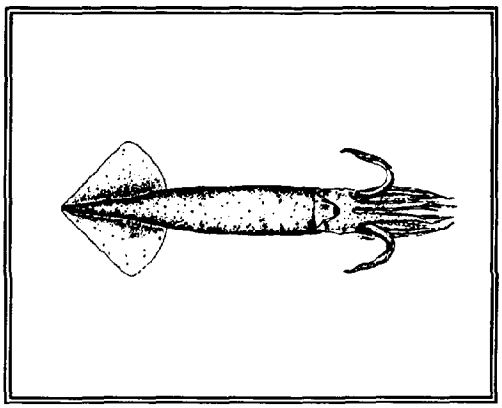
PRODUCT FORMS: Fresh: shucked both dry and wet packs. Frozen: shucked, breaded.

SHORT FINNED SQUID

SCIENTIFIC NAME: *Illex illecebrosus*

COMMON NAMES:

English	Short finned squid, red squid, summer squid
German	Kurzschwanzkalmer
Spanish	Pota
Italian	Totano
Japanese	Matsuika



Short finned squid is a more northern species harvested from the Maritime Provinces of Canada to New Jersey. This species has a slender pen and its fins are one third the length of the mantle. The short finned squid reaches a larger size and usually sells for less, than the long finned squid. These squid were once used exclusively for bait but its growing popularity with American consumers has created interest and activity in a direct market. This species is harvested in the summer and fall using a variety of fishing techniques including jigging, trawling and trapping.

DISTRIBUTION: Continental shelf, continental slope and edge of the Gulf Stream.

SIZE: Up to 18 inches (46 cm.)

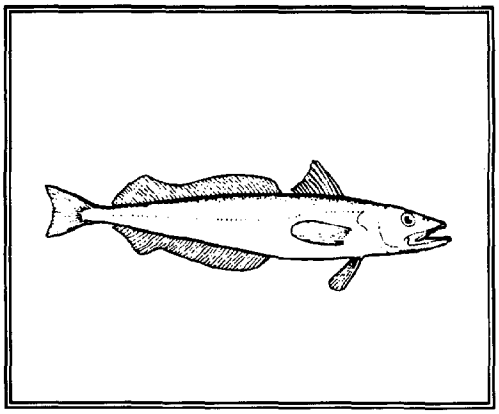
PRODUCT FORMS: Fresh: whole, tubes and tentacles, rings. Frozen: whole, tubes and tentacles, rings, breaded rings, packed in sauce.

SILVER HAKE

SCIENTIFIC NAME: *Merluccius bilinearis*

COMMON NAMES:

English	Silver hake, whiting
German	Nordamerikanischer seehecht
Spanish	Merluza atlántica
Italian	Nasello atlantico
French	Merlu argenté
Portuguese	Pescada-branca-americana



Silver hake or whiting are close relatives of the cod but are smaller and softer bodied. Whiting are bottom dwellers during the day but move to the surface to feed at night. Their diet consists primarily of small schooling fish such as herring, mackerel and silversides. Whiting are sometimes called frostfish because often a quick freeze traps them in shallow water and they wash up on the beach. Whiting are harvested primarily by trawling. Locally harvested whiting is generally sold fresh. In response to demand from the export market, some companies are now developing freezing capability.

DISTRIBUTION: Continental shelf, continental slope, nearshore coastal waters.

SIZE: Maxmimum length 2.5 feet (76 cm.), maximum weight 5 pounds (2.25 kg); usually 14 inches (36 cm.) or less.

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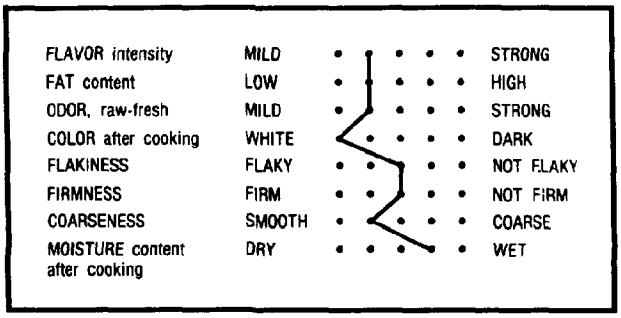


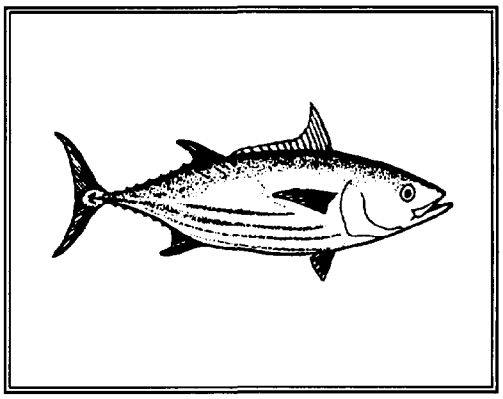
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

SKIPJACK

SCIENTIFIC NAME: *Katsuwonus pelamis*

COMMON NAMES:

English	Skipjack, oceanic bonito, striped bonito
German	Echter Bonito
Spanish	Listado, barrilete
Italian	Tonnetto striato
Japanese	Katsuo
French	Bonite à ventre rayé, Listao



Skipjack is a small tuna weighing between 4 and 25 pounds (1.8-11.4 kg). The meat is stronger flavored than the albacore and yellowfin. It can be distinguished by its parallel black to dusky stripes on the lower half of the body.

DISTRIBUTION: Continental shelf, ocassionally in nearshore coastal waters.

SIZE: Maximum length 30 inches (76 cm.).

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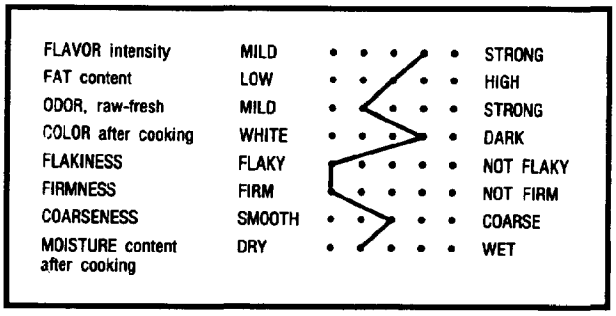


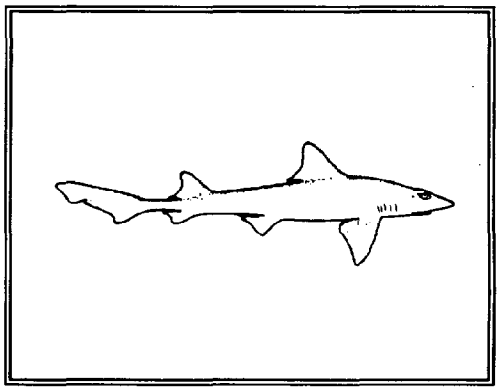
PRODUCT FORMS: Fresh: gutted, fillets. Frozen: gutted, fillets, canned.

SMOOTH DOGFISH

SCIENTIFIC NAME: *Mustelus canis*

COMMON NAMES:

English	Smooth dogfish, smooth dog, greyfish, cape shark
German	Glatthai
Spanish	Musola
Italian	Palombo
French	Émissole
Portuguese	Caneja
Greek	Galéos



Smooth dogfish inhabit the coastal water areas of the middle and northern Atlantic states. The smooth dogfish grows to three or four feet (.9-1.22 m.). It feeds on shellfish and crustaceans. It is often mistakenly called a sand shark because it is found near beaches or sandbars in the summer. The smooth dogfish can be distinguished by rows of small white spots on its side and by the two sharp spines that protrude in front of its large dorsal or back fins. Dogfish meat, which is firm is often used in England in the traditional "fish and chips".

DISTRIBUTION: Continental shelf, nearshore coastal waters and bays.

SIZE: Maximum length 5 feet (152 cm.); average length 3-4 feet (82-122 cm.).

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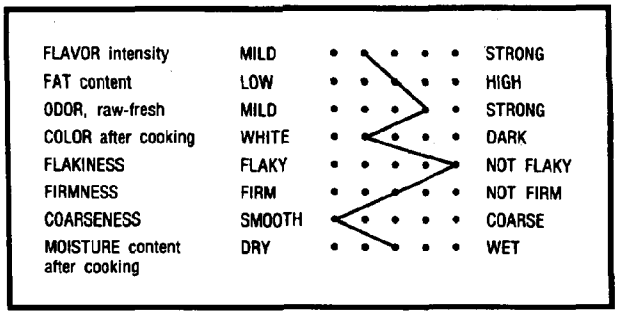


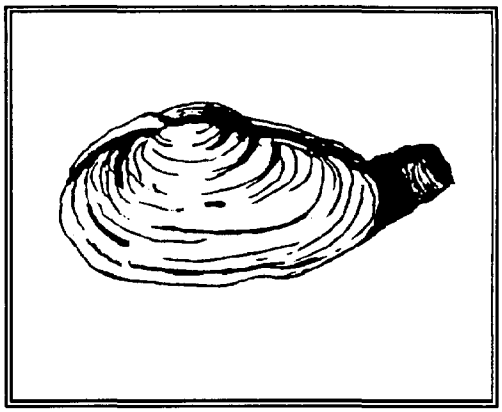
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets, belly flaps, backs. Frozen: whole, headed and gutted, fillets, belly flaps, backs.

SOFT CLAMS

SCIENTIFIC NAME: *Mya arenaria*

COMMON NAMES:

English	Soft clam, steamer, long necked clam, piss clam, maninose clam
German	Sandklaffmuschel
Spanish	Almeja de rio
Italian	Vongola molle
Japanese	Onogai
French	Mye
Portuguese	Clame
Greek	Archiváda-ostraka



The softshell clam has an elongated shell that is very thin and brittle. It cannot close tightly because its long neck extends beyond the shell. Soft clams burrow into beds and can be found in almost any bay, cove, inlet or mud flat along the shore. These clams are marketed under a variety of regional names including softshells, longnecks, belly clams, steamers, Ipswich or maninose clams.

DISTRIBUTION: Throughout bays and estuaries.

SIZE: Average length 3-4 inches (7-10 cm.).

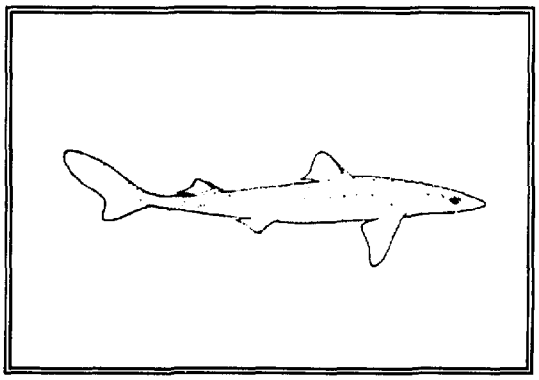
PRODUCT FORMS: Fresh: whole. Frozen: whole, raw meats, steamed meats.

SPINY DOGFISH

SCIENTIFIC NAME: *Squalus acanthias*

COMMON NAMES:

English	Spiny dogfish, greyfish cape shark, picked shark
German	Dornhai, Dornfisch
Spanish	Mielga, galludo
Italian	Gattuccio
Japanese	Aburatsunozame, tsunozame
French	Aiguillat
Portuguese	Cacão galhudo, meiga
Greek	Skylópsaro, kokálas, kedró



The spiny dogfish is named for its weapon of defense. Along the front margin of each dorsal fin is a long spine which stands upright when the shark curls its body into a bow. Spiny dogfish are small, slender bodied fish and average 2-3.5 feet (.61-1.06 m.) and 5-10 pounds (2.27-4.54 kg). They are slate grey above with greyish/white sides and a white belly. On each side, there is a row of small white spots which fade with age. They are abundant off the Northeast coast in late spring, summer and fall. They spend their winters offshore in deeper waters. The meat of the dogfish is white, firm and mild flavored.

DISTRIBUTION: Continental shelf, nearshore coastal waters.

SIZE: Maximum length 4 feet (1.22 m), weight 20 pounds (9 kg.). Average length 2.5 feet (.76m), weight 8 pounds (3.6 kg.)

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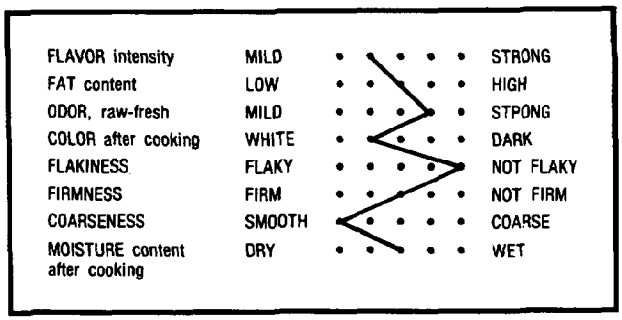


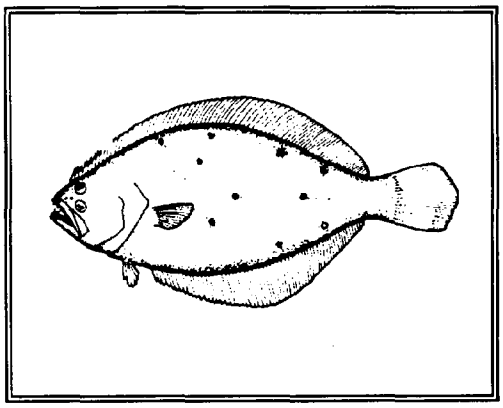
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets, belly flaps, backs, fins. Frozen: whole, headed and gutted, fillets, belly flaps, backs, fins.

SUMMER FLOUNDER

SCIENTIFIC NAME: *Paralichthys dentatus*

COMMON NAMES:

English	Summer flounder, fluke
German	Flunder
Spanish	Platija
Italian	Rombo denuto
French	Cardeau d'eté
Japanese	Karei
Portuguese	Petruça, solha de pedras
Greek	Chematída



The summer flounder or fluke is comparable to winter flounder in taste and texture although it is usually larger when it reaches market. The largest fish are called doormats. These fish are most available during the summer months when they frequent shallow water. They are left-sided, large mouthed and have an arched lateral line. Large fish are sold in quarter-cut fillets (fletches) or steaks. To meet overseas demand, some exporters are custom catching and selling live fluke for the discerning buyer.

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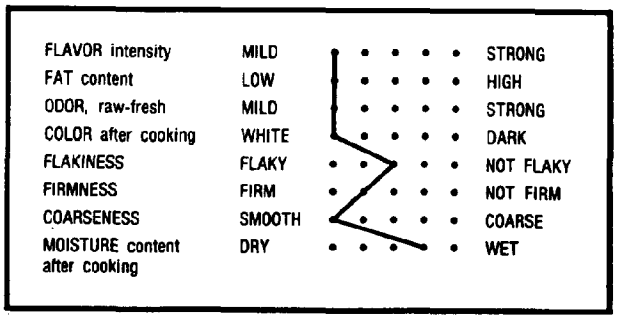


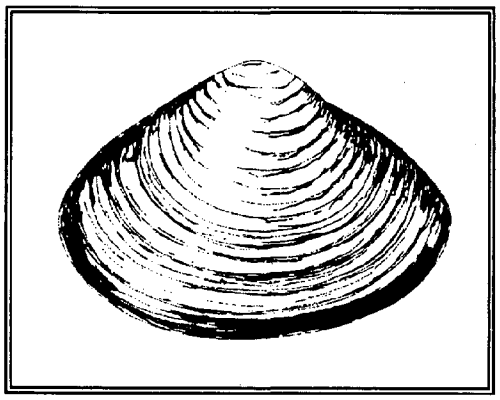
PRODUCT FORMS: Fresh: live, whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

SURF CLAM

SCIENTIFIC NAME: *Spisula solidissima*

COMMON NAMES:

English	Surf clam
German	Sandklaffmschel
Spanish	Almeja
Italian	Vongole
Japanese	Nimaigai
French	Clam
Portuguese	Faca
Greek	Achiváda



Surf clams have oval shells and can grow to eight inches (20 cm.) across. They prefer gravel or coarser substrates. Surf clams are harvested by hydraulic dredge and shucked by either hand or machine. The tongue comprises almost one-half of the shucked meat and is usually prepared by breading and frying it. The remainder of this clam is used for minced clam meat or in clam chowder.

DISTRIBUTION: Nearshore coastal waters.

SIZE: Up to 8 inches (20 cm) in length; 6 inches (16 cm.) in width.

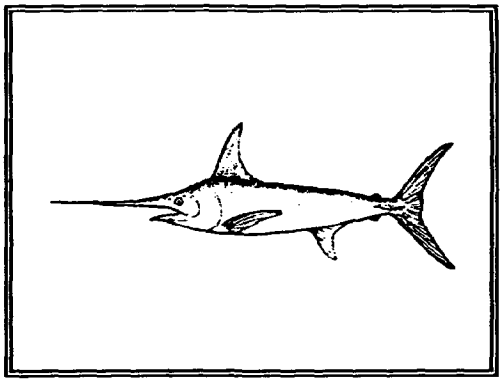
PRODUCT FORMS: Fresh: shucked. Frozen: shucked, strips, breaded strips. Canned: minced or chopped.

SWORDFISH

SCIENTIFIC NAME: *Xiphias gladius*

COMMON NAMES:

English	Swordfish
German	Schwertfisch
Spanish	Pez espada
Italian	Pesce spada
Japanese	Mekajiki
French	Espadon
Portuguese	Espadarte
Greek	Xiphias



Swordfish are named for their long upper jaw. The average commercially harvested fish is between 50-400 pounds (22-180 kg.). Swordfish eat smaller fish which they catch by thrashing their sword around within a school. The fish has a large commercial and recreational following. Mako shark because of its similar taste and texture is sometimes illegally marketed as swordfish. Mako has a sandpapery skin and lacks the distinct V-shaped dark meat in the cross-section. Swordfish is one of the world's most popular consumed fish particularly in restaurants. Northeastern harvesters longline for swordfish year round.

DISTRIBUTION: Continental shelf and open ocean waters.

SIZE: Maximum length 16 feet (4.8 m), weight 1100 pounds (500 kg.). Average weight 200-300 pounds (90-136 kg)

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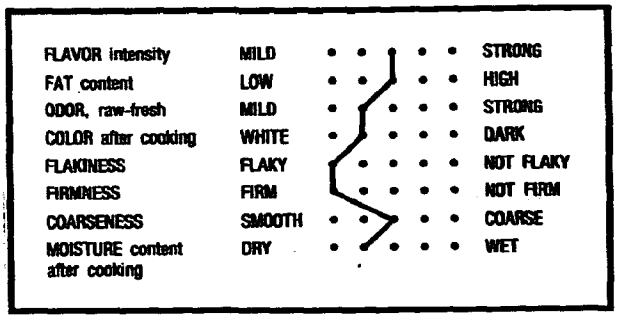


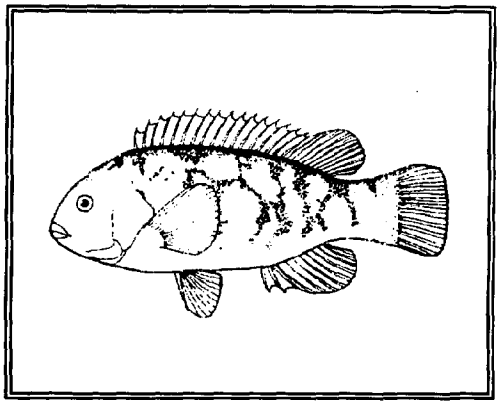
PRODUCT FORMS: Fresh: gutted, fillets, steaks. Frozen: gutted, fillets, steaks.

TAUTOG

SCIENTIFIC NAME: *Tautoga onitis*

COMMON NAMES:

English	Tautog, blackfish, oyster fish
German	Lipp fisch
Spanish	Pescado negruzco
Italian	Labrido
Japanese	Bera
French	Tautogue noir



Tautog move inshore during the warmer months. November to April, they drop to deeper waters and spend the winter in a semi-dormant state among rocks and crevices, moving and feeding very little. Tautog feed on a variety of mollusks and crustaceans. Although the commercial fishery for tautog has never been significant, recently it has become more popular in the Asian live market in major metropolitan areas. Tautog is often caught as a by-catch of the lobster pot fishery. The meat of the tautog is off-white and firm textured with a mild-flavor.

DISTRIBUTION: Continental shelf, nearshore coastal waters and polyhaline zones of estuaries.

SIZE: Maximum lenth 3 feet (.92 m), weight 22 pounds (10 kg). Rare over 11 pounds (5 kg.)

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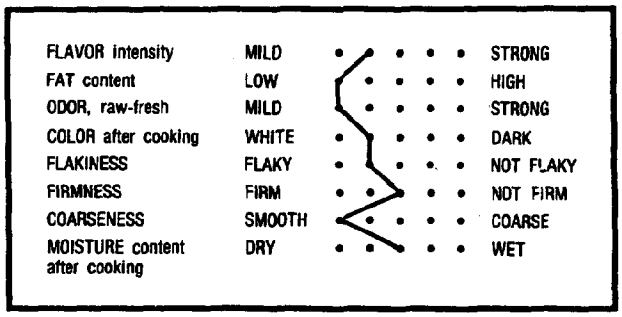


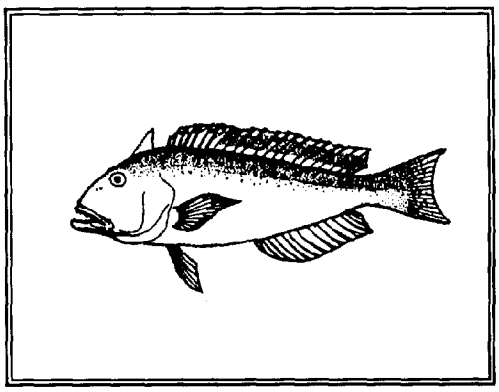
PRODUCT FORMS: Fresh; whole, headed and gutted, fillets. Frozen; whole, headed and gutted, fillets.

TILEFISH

SCIENTIFIC NAME: *Lopholatilus chamaeleonticeps*

COMMON NAMES:

English	Tilefish, golden bass, white snapper
Japanese	Amadai
French	Tile



Tilefish are a deep water fish that seem to mysteriously appear and disappear along the Continental Slope. Because they are a deepwater fish, they are often fished with long lines. Tilefish has a firm but tender white meat that is sometimes compared to scallops and lobster. This is largely due to their diet which consists primarily of crabs and other shellfish. Tilefish are prepared in a variety of ways including poaching, broiling and baking. Generally sold fresh, either whole, filleted or steaked, the meat is well suited for restaurant use.

DISTRIBUTION: Outer Continental shelf and upper part of continental slope, primarily between 100-240 meters.

SIZE: Maximum weight 50 pounds (23 kg.); average weight 5-10 pounds (2.2-4.5 kg.)

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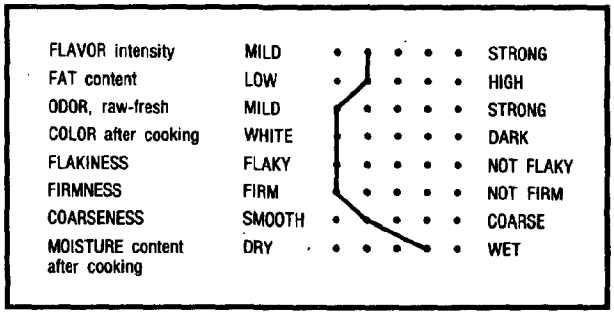


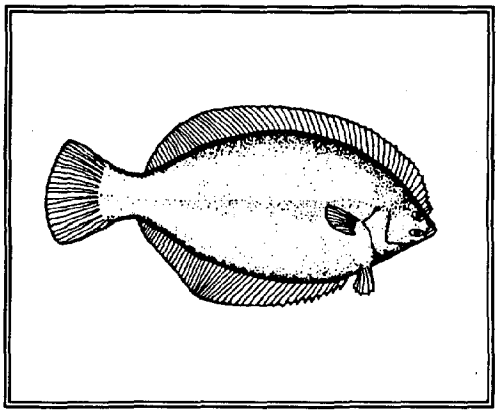
PRODUCT FORMS: Fresh: gutted, headed and gutted, fillets. Frozen: gutted, headed and gutted, fillets.

WINTER FLOUNDER

SCIENTIFIC NAME: *Pseudopleuronectes americanus*

COMMON NAMES:

English	Winter flounder, blackback, lemon sole
German	Flunder
Spanish	Mendo limon
Italian	Sogliola limanda
French	Plie rouge
Portuguese	Solhão
Greek	Chromatída



The winter or blackback flounder is a right-eyed flatfish with a small mouth like the yellowtail flounder, but the straight lateral line over its pectoral fin has no arch, and it has a thicker body and more widely spaced eyes. Winter flounder are the most common shallow water flatfish in North American. When the fish reached sizes over 3.5 pounds (1.6 kg), they are often marketed under the name lemon sole. Winter flounder is one of the thickest and meatiest of the East Coast flounders. The meat of the smaller fish sometimes has a greyish tint which whitens with cooking. During the spawning season, the roe is sometimes marketed.

DISTRIBUTION: Continental shelf, nearshore coastal waters, bays and mesohaline and polyhaline zones of estuaries.

SIZE: Maximum length 2 feet (61 cm.), weight 8 pounds (3.6 kg); usually 12-15 inches (30.5-38 cm.) and 1.5-2 pounds (.7-.9 kg)

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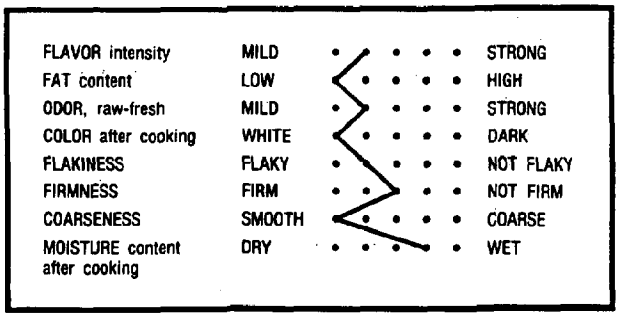


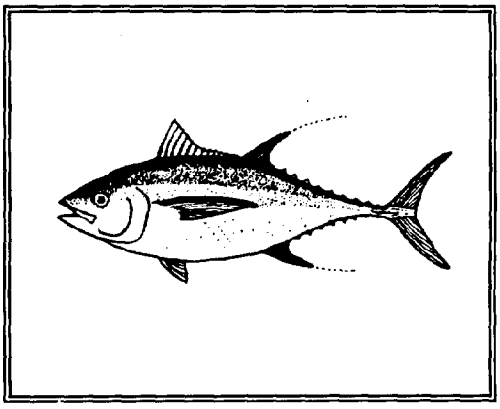
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

YELLOWFIN TUNA

SCIENTIFIC NAME: *Thunnus albacares*

COMMON NAMES:

English	Yellowfin tuna
German	Gelbflossenthun
Spanish	Rabil
Italian	Tonno albacora
Japanese	Kiwadamaguro, kiwada
French	Albacore
Portuguese	Albacora
Greek	Tonnos macrypteros



Yellowfin tuna has long bright dorsal and anal fins and a yellow stripe down the side. Usually yellowfin weigh in between 30 and 100 pounds (13.6 and 45 kg) but can reach 300 pounds (136 kg). The meat of the yellowfin is darker than the albacore but lighter than bluefin. Yellowfin are harvested with purse seines and by long line.

DISTIRBUTION: Continental shelf, continental slope and open ocean waters.

SIZE: Up to 300 pounds (136 kg).

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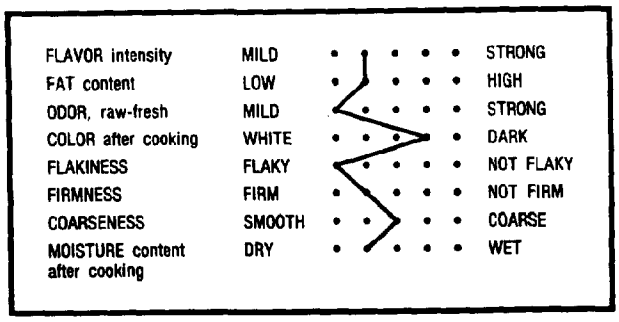


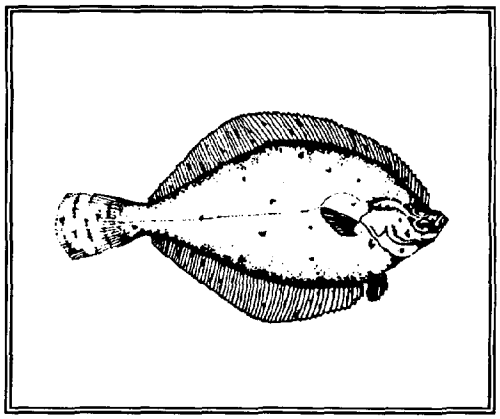
PRODUCT FORMS: Fresh: gutted, fillets or steaks. Frozen: gutted, fillets or steaks.

YELLOWTAIL FLOUNDER

SCIENTIFIC NAME: *Limanda ferruginea*

COMMON NAMES:

English	Yellowtail flounder, rusty flounder
German	Kliesch, scharb
Spanish	Limanda
Italian	Limanda
French	Limanda à queue jaune

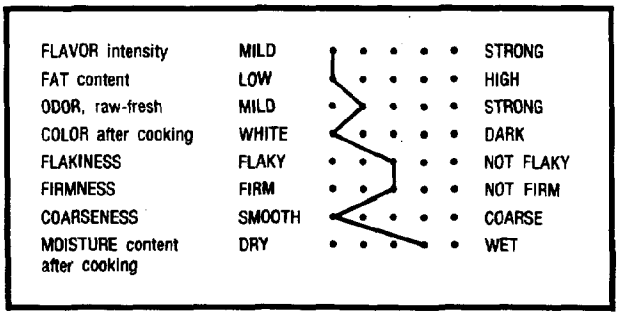


The yellowtail flounder is characterized by its small mouth, pointed snout and thin body which has a definite arch in the lateral line over the pectoral fin. The body shape is nearly oval. Its color varies from greyish olive green to reddish brown, and the fish has large rusty spots and a yellow tail fin on the belly side. Yellowtail has a very delicate flavor and is popular on restaurant menus. Yellowtail usually inhabit deeper water and are harvested by trawling.

DISTRIBUTION: Continental shelf, coastal waters; occasionally in polyhaline zone of estuaries (young).

SIZE: Maximum length 2 ft. (61 cm.).

EDIBILITY PROFILE:



PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

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