

## Farmed Atlantic salmon

Canadian Salmon prices have stabilized and if anything will strengthen as wild salmon season ends. We are still handling Canadian only here in house and are getting strong supply of larger fish right now ranging from 10-12?s through 16-18?s. The farms we have partnered with are getting us great quality fish with very little gaping and low incidences of KUDOA. We are hearing that some farms are having major problems with quality both from KUDOA and sea lice.

Production out of Chile will increase as we move into the winter months allowing us to bridge the gap we have seen in the past with Canadian fish. Scottish salmon remains steady with only mild blips in production due to holidays both here and in Europe that hamper the shipping schedule.

## Wild Salmon

The wild salmon season is all but over. There is some Native American tribes still catching fish but as the weather turns up north the fish will dissipate.

## Sockeye:

Season is over frozen fillets are available to be thawed out or sold frozen till the season re-opens in the spring

## King:

Season is all but over there are some small niche net fisheries with the Native American tribes with the fish coming to us H&G out of Puget Sound and The Columbia River.

## Coho:

Catch is dwindling down in Alaska. Puget Sound is catching small amounts right now with the Keta Salmon.

## Keta:

The last of the wild runs still left. There are some available now coming out of the Johnston Straits. The Omega oils in this fish right now is very high because it is beginning its trek up the Frasier River to finally end up in Puget Sound come the middle of October.

## Halibut

The Alaskan Halibut season is slowing down with the end fast approaching in mid November. As the weather gets tough up north it is going to get more and more difficult to procure product for our needs. Frozen production has been very light this season so we are hoping by stepping in early we have enough to last us through till March of next year when the season will kick off again. Costs remain steady right with fish still landing from both Alaska and Canada.

Mexican Halibut and Fluke is pretty much non-existent except for a few day boat fish being landed in Mazatlan which is staying local and not being exported here to the US. I am bringing some small Eastern Fluke in to supplement our needs in this category. The rest of the fleet are all targeting shrimp and now pacific lobster which started on October 1st. California spiny lobster season runs from the Saturday preceding the first Wednesday in October, to the first Wednesday after the 15th of March. Adult spiny lobsters make their homes in crevices and caverns of coral reefs, sponge flats, old barrels, and almost any structure where something could hide. Lobsters stay in their dens during daylight hours to avoid predators, and come out a couple of hours after dark to look for food. If you are hunting during the day, they'll be hiding in these places, so look around. You usually won't be able to see the whole lobster, but will usually see a pair of antennae poking out. Most likely, if you spot one pair on antennae, you'll see more!

## Sea of Cortez Fish

With the Lobster and Shrimp season's getting under way most of the boats are switching over to take advantage of these short seasons. Mahi is starting to run out of Mexico with costs falling fast the quality should get better and better. The Ponga fleet has started, but the fish remains on the small side. This gives us an opportunity to push smaller fish at a discounted price.

## Swordfish & Exotics

Full moon is hitting on the 11th so fish should start to get tight next week, but right now costs are down and quality has been great. The fish is currently coming out of Morro Bay, San Diego, Ecuador and Costa Rica. The early shots of sword that we have seen have been nice, but can and will get better as we move along. All projections should come true with a banner season now hitting the east coast we expect similar landings here.

Tuna remains high priced, but it has come down in price somewhat. Supply remains tight but with the full moon next week we should see some good production allowing prices to come down even still. However the quality has been suspect from many areas right now the best quality for both color and texture is coming out of Vietnam and the Philippines.

Shark has been tough to come by. With many of the retail stores in the area banning the species due to it being on many watch lists, boats are staying away from catching. However with the onset of the local season we should start to see some by catch from these vessels. Opah, Ono and Escolar have all been tight this past week. Fiji catch has been down so we are looking toward Australia for some potential supply and may have product here early next week.

#### Northern Ground Fish

Rock: Is tight as we head into the tougher weather fronts up north. Some product is getting landed out of Neah Bay and Vancouver British Columbia, but with rougher seas landings may be hindered.

Dover: Supply is tight with some of the fish coming in shore and feeding on clams.

Arrowtooth: Supply has been tight and quality of what has been landing has been very poor with many fish having sashi spots along the fillet.

Rex: Supply has been good with quality good

Petrable Sole: Production has been light and prices remain high, but we do have a little coming in throughout the month. I will continue to supplement by purchasing Eastern Fluke from the mid Atlantic, which is a great substitute.

Ling Cod: Running good I have been targeting the long line product which gives us the best quality however no matter how it is caught as the fish gets larger there will be some marginal gaping in the fillet. Quality is superior so please look past a few areas of softness and taste the difference

True Cod: Canadian product has been hard to come by and the size has been on the small side. Alaskan product, which right now, is great quality, but the price is a little high. I feel the customer will benefit from larger size and higher quality both on plate coverage and shelf life.

#### Local Black Gill & black cod

Black Gill: Local Black Gill continues to be elusive for our local boats out of Morro Bay. With the rough seas the fish have a tendency to disperse. We do expect some of the smaller vessels to give it a go soon, but will not know till next week. These boats go out for extremely short trips making this fish one of the best quality fish available in the California market. Support the California fisherman and keep jobs here in the US market. This is a true chance to better our local economy as well as the flavor on your plates.

Black Cod: Another species being landed out of the Morro Bay fleet. However this too has been tough to come by with the high winds and the rough seas. Also known as sable or in some areas Butterfish for the distinct flavor and high oil content this species gives off. Comparable to Chilean Sea Bass in muscle structure but with a richer flavor

## Eastern Sea Scallops

The Scallop fleet has completed approx. 80% of their quota for the 2011 season. In the Mid Atlantic Region and closed area, Hudson Canyon, the sizes has fallen off to a 10/20 and U/12, a true U/10 is rare from these areas. Closed area George's Banks, is still producing a U/12 and U/10. Right now the market is soft and will continue until mid November. So prices appear to be holding, but as the holidays and winter months approach we could see firming some mainly on the 20/30 and 10/20 sizes. U/10's shouldn't firm due to more demand on these other sizes and inventories are in good shape.

## Shellfish

**Clams:** Product has been nice and with the weather getting cooler the clams should be getting full and hardy as we enter the winter months.

**Oysters:** East Coast oysters are much like the clams developing fuller meats due to cooler water temperatures. West coast oysters are also looking great on both Fanny Bay and Chef Creek. Grassy Bar Oysters will not be in till late next week due to shut downs of some digging areas. Mexican supply has been good with the Bahia Falsa and Kumia oysters looking great with a very low price tag

**Mussels:** Product is nice coming into the fall when all types will have full meats with hearty yields. The PEI mussel to beat, but our local Carlsbad product is giving it a run for its money. The Penn Cove mussels out of Washington have been running nice as well.

**Lobsters:** Canadian hard shell lobsters have worked through the product that was put down at lower costs in May of this year so all that is being caught now is new trap product. Prices on this product are very high right now with a majority of the catch going to Asia. There is some Maine pounded product still available, but with the Canadians controlling the hard shell market these prices have increased along with its Canadian counterpart. The offshore product in Maine and Massachusetts has been very poor quality thus far. This is what we usually rely on this time of year so without this product being saleable due to quality this hurts the market and price even further. There are some Maine firm shells getting landed at almost \$1.00 cheaper then our current market, but these are only for your box in box out customers and are not meant to be tanked at all as they will die in less then a week. The prices should hold at these levels till we get into the holiday season where prices could increase again due to demand.

**Crabs:** Dungeness crab meat prices continue to go up with a majority of this past season's product getting used up to produce meat. Soft shell crab season is over with only dressed crabs available right now. Whole Cooked Dungeness are becoming available with prices starting out high due to cash buyers on the grounds bidding up prices.

## Farmed Catfish & Trout

Farmed Cat: Continues to recover from the shortage earlier last year with prices staying high due to demand out weighing supply. With the industry getting more and more consolidated as the months go by there are now three major companies handling 95% of the US supply. With conditions so poor in Alabama for farming catfish many farms have packed up and or moved on to culture other items. Now with bad weather rolling into the east coast with hurricanes and potential flooding prices will hold firm right through the spring.

Farmed Trout: Supply is getting better and better each week. The droughts this past summer that hampered growth are now slowly fading in the distance.