



August Fresh Market Report



Wild Salmon



California King Salmon: Just arrived this morning. Day Boat quality fish. Silver skin with high Omega oil content. Meat will be a vibrant red. Fish is

ranging from a 11-18 lbs and 18+ lb whole fish yielding you a 4 to 5 lb skin on fillet and a 5-6 skin on fillet.

King - Columbia River –openers targeting the June Hog Summer Run: Catch numbers have passed 2.6 million fish-ahead of last year at this. Columbia River Kings are slowing through mid-August and September.

Alaska has several areas that will begin producing net Kings. Kings are harvested in the troll, net and seine fisheries.

SE Troll Coho – Mid-August



Farmed Atlantic Salmon

ATLANTICS: Domestic farms are still in strong demand, creating a decline in pricing to compete with large fresh Alaskan salmon catch. Market has stabilized. Scotland has increased shipments to the US. Chilean authorities reported a 4.3 million fish die off due to a recent volcanic eruption. Expect the market to remain reasonably steady until mid-July when wild salmon supply increase. In addition Chilean fish will become stronger than the Norwegian and Scottish salmon market.



Farmed Steelhead

STEELHEAD: Chilean imports to the USA have picked up steadily. but global demand remains strong. The two domestic farms on the Columbia River have encountered problems with heavy runoff from winter snow causing some product loss. Pacific Northwest Steelhead is limited due to nitrogen build up in the water causing mortality. Chile is heightened up production and a few will be coming out of BC, Canada.



Halibut - Local

Sea of Cortez Fluke: Fabulous Sole has hit our docks in San Diego. All sizes available



West Coast Bottom Fish

Fresh Bottom Fish readily available. Prices on rockfish have been reducing as Canadian fishing efforts are good in the absence of Whiting fishing. We're expecting an increased on Yellowtail from the Mexico area. Dover continues to be in short supply so expect prices to stay firm.



Swai

The new whitefish, Swai, is coming on strong. More and more retailers are promoting it and it is finding its way into more and more foodservice locations. This is a versatile fish and excellent in flavor.



Exotics

Mahi Mahi – South America production is improving and primarily producing in Costa Rica, Ecuador, and Guatemala. Mexico is producing a small amount but is inconsistent.

Tunas – continues to be available with #1 grade beginning to get tight and reaching outrageous prices overseas.

Sword and Bi-catch – Sword catch out of Hawaii is arising with an abundant of steak ready products.

Ono, Opah, Blue and Stripe Marlin and Spearfish are availability, primarily out of Fiji, Hawaii and Australia.



Chilean Sea Bass

The market has softened and prices are steady. On the other hand, Asia is still buying up and paying at the point of origin keeping the prices high at the boat.



Tilapia

Fresh tilapia remains one of the best “fresh values” out there. Fresh tilapia market is very steady with supplies.



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In Shell Oysters

Minimal weather disruptions this season on shellfish

- Kumiai Oyster
- Fanny Bay Petite
- Windy Points X-Small
 - Eagle Creek Small
- Pacific Oyster
- Totten Inlet X-Small
- Kumomoto
- Penn Cove Select
- Kusshi-Stellar Bay
- BBQ's – 4-8"
- Baynes Sound 2-3"
- Dabob Bay
- Pacific 2-3" Clean
- Steamboats X-Small
- Shigoku Petite
- Pressure Shucked



Mussels

Penn Cove Mussels - Readily available

Taylor Mediterranean Mussels -
Medium and large sizes available

Whales Cove Mediterranean -
From Mexico - larger than local mussels but meaty.



Clams

Manila Clams – Summer is spawning season. During spawn the clams become extremely weak and shelf life is diminished unlike the cooler months.

Savory Clams – Consistently available.

Venus Clams – Continues to be excellent in quality and price.



Scallops

Scallop delays in the George Bank's areas from the middle of June until early July. Once they open you will see far fewer 10/20's and prices expected to rise. In the fall the boats will fish Hudson Canyon and then complete the balance of their open, if any.



Dungeness Crab

The Dungeness crab market remains stable. Canada will not open in late July

Inventory from the Pacific is excellent inventories of Sections and crab meat, and 2+ frozen whole cooks. The Section market is stable, but as stated above, there was optimism that prices might soften. This will remain to be seen. Crab meat has held fairly steady since the end of Lent but typically demand increases during the summer tourism months.



Prawns

Prices remain steady in the shrimp market. Thailand, which sets the bar for U.S. farmed whites, is having flood/disease issues that have curtailed roughly 15-20% of their production thus far. Vietnam now is the next to have supply problems – tigers in the Mekong delta are facing their most widespread disease outbreak. This, in turn, has underpinned Indian and Bangladesh origin tigers. Expect a tiger supply shortages this year. Mexican farmed production is getting underway in Sinaloa and Sonora

General supply/price outlook:

U/10 – U/15 wild and farmed – tigers relatively short, wild Mex depleted until Sept/Oct (Price outlook steady)

16/20 – 26/30 wild and farmed – tiger supplies thin, heavy 16s in domestic, steady farmed Asian production (Price outlook slightly weaker)

31/40 – 41/50 farmed – Thai/Indo supplies steady, So American production steady (Price outlook slightly weaker)

51/60 – 71/90 farmed – Thai supplies less than hoped for (Price outlook steady as importers will buy every dip.)

51/60 and smaller wild – Domestic Gulf puds and pnds ample (consider substituting Asian product at good discounts).



Live Lobster

We will see soft shells in about two to three weeks. Hard shells are a premium and will get more expensive due to some seasons closing and catch is off by 30-40 %. There are plenty available just expensive.



Lobster Frozen

Warm Water Lobster - Supply is readily available and pricing is stable.

North Atlantic Lobster - The Canadian season has concluded with roughly 40% short of what was projected. This has caused a increase in whole sale pricing. The US season has just begun but colder waters are not helping in supply. North Atlantic lobster market will be rough. The forecast is about 10-15% increase in the market over the next 2 to 3 months. Lobster meat will be tight due to the 40% shortfall in Canada.



American Fish and Seafood's mission is to bring to you, our customers the finest quality fresh and frozen seafood and related products, offering superior value and expertise. In the past year we have grown by leaps and bounds focusing on direct relationships with fishing vessels to not only control and manage our supply, but to enhance our quality.