



Alaskan Seafood

There are so many reasons to choose seafood from Alaska. From salmon to crab to cod, there's something for everyone's plate.

The superior flavor and texture of Alaska seafood is prized around the world. The flavor and color characteristics come from the seafood species feeding on their natural diet of marine organisms, and the texture comes from annual migrations in the cold North Pacific.

Careful management based on conservation assure abundant stocks of salmon, halibut, sole, pollock, and shellfish, so Alaska seafood is an environmentally responsible choice.



The harvesting and processing of Alaska seafood plays an important role in Alaska. The seafood industry is the state's largest private sector employer. Each small salmon fishing vessel, for example, is a floating family business, contributing to state and local economies. Alaska's commercial catch accounts for over half the nation's commercial seafood harvest.

www.JJMcDonnell.com
410.799.4000



Wild Salmon

King Salmon (Southeast Alaska)

February - November

Best of Season in May & September

King Salmon (Elsewhere)

Mid May - September

Sockeye

End of May - September

Coho

August - Mid October

Other Fish

Halibut

Mid March - Mid November

Black Cod

Mid March - Mid November

Cod / Pollock

Mid January - Mid April & July - Mid October



J.J. McDONNELL

Excellence in Seafood