

PRINCE EDWARD ISLAND



# Seafood Guide



Fisheries, Aquaculture  
and Rural Development





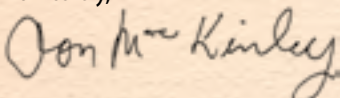
## *Message From the Minister*

Whether harvested from the sea or produced through aquaculture, Prince Edward Island seafood products are renowned for their distinctive flavour and high quality. The export of fish products accounts for more than 35 per cent of the province's shipments to international markets, so I can confidently say that Prince Edward Island seafood products are enjoyed around the world.

The seafood processing industry has long been an important component of the economy of Prince Edward Island. In 2010, more than 124 million pounds of marine resources were harvested with the landed value in excess of \$122 million. Seafood products are processed in modern processing facilities and the value of fish product shipments has increased significantly. However, one thing has remained the same, that is the proud Island tradition of offering only the best in seafood products, produced in a quality environment and harvested and processed with care.

I am pleased to present our newly revised Seafood Guide. With listings of seafood plants, information on the wide array of products, and detailed contact information, I am sure you will find the directory to be a valuable reference guide. If you require further information on Prince Edward Island seafood products, please do not hesitate to contact the Department of Fisheries, Aquaculture and Rural Development.

Sincerely,



Honourable Ron W. MacKinley  
*Minister*







**PRINCE EDWARD ISLAND**



# *Seafood Guide*



**Fisheries, Aquaculture  
and Rural Development**

## Contact Information

This Seafood Guide is published by the Prince Edward Island Department of Fisheries, Aquaculture and Rural Development.

The guide is an alphabetical listing of company names, as well as contact person(s) and products processed by species. (The information has been supplied by participating companies.) Further information may be obtained by contacting the participating companies or by contacting the following:

### **PEI Department of Fisheries, Aquaculture and Rural Development**

PO Box 1180, 548 Main St., Montague, Prince Edward Island, Canada COA 1R0

Tel: (902) 838-0910 Fax: (902) 838-0975

This guide is available on the Department website at:

[www.gov.pe.ca/fard](http://www.gov.pe.ca/fard)



Fisheries, Aquaculture  
and Rural Development



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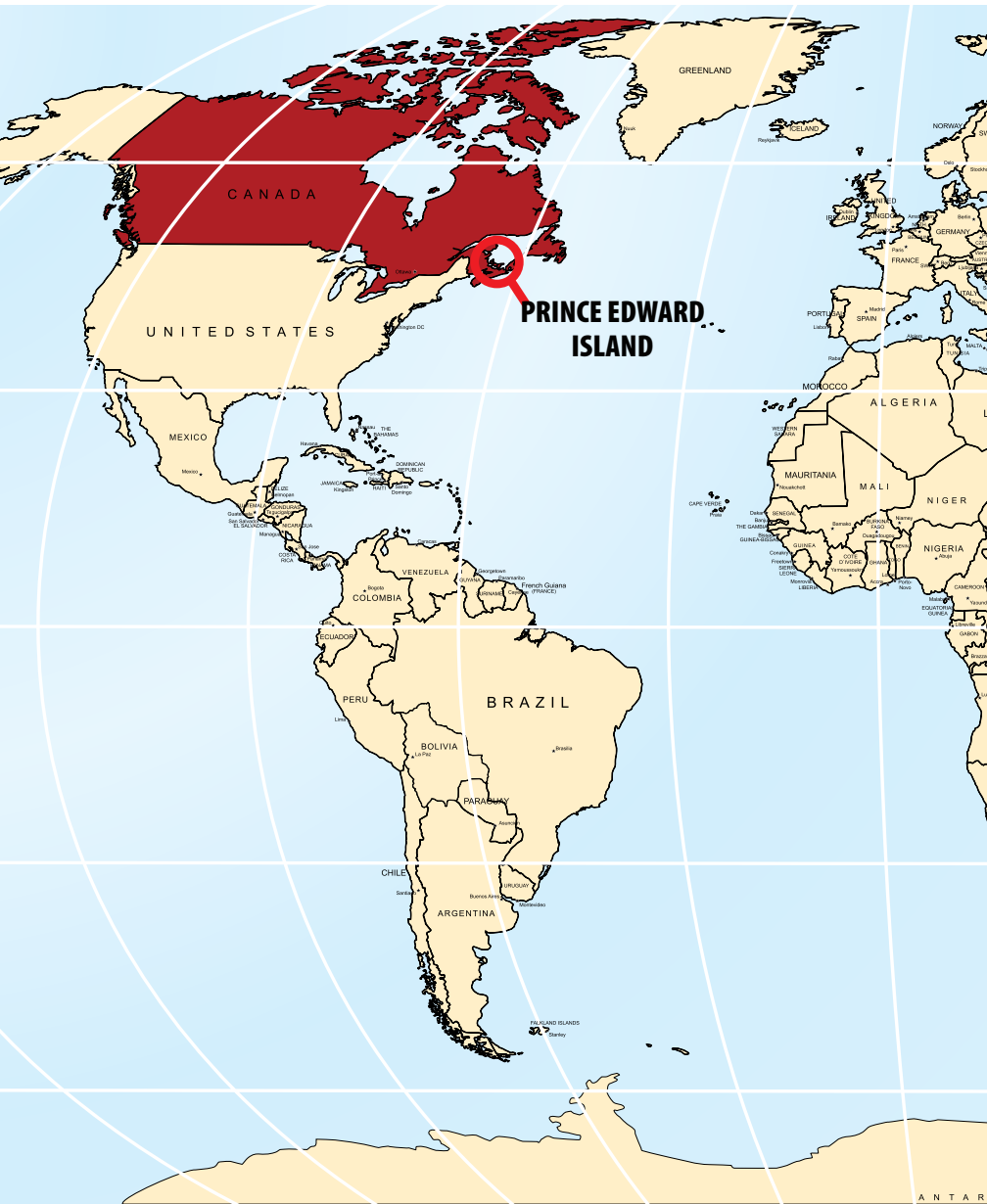
*The* Province of Prince Edward Island is Canada's smallest and greenest province. Cradled on the waves of the Gulf of St. Lawrence, Prince Edward Island is known for some of the finest seafood in the world. The people of Prince Edward Island take pride in the seafood produced in the pristine Island environment, surrounded by miles of sandy beaches and red sandstone cliffs. There is a proud Island tradition of offering only the best in seafood products, sustainably produced in a quality environment, harvested and processed with care. Whether harvested from the sea or produced through aquaculture, Prince Edward Island seafood products are renowned for their distinctive flavour and excellent quality.



*This* guide to Prince Edward Island seafood is designed to provide you with an overview of the species and products produced, as well as the people and companies that comprise the Prince Edward Island seafood industry. If you require additional information on Prince Edward Island seafood products, please feel free to contact the Department of Fisheries, Aquaculture and Rural Development at [www.gov.pe.ca/fard](http://www.gov.pe.ca/fard).











# Map of Prince Edward Island



# Seafood Company Locations on Prince Edward Island

## Prince County

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### TIGNISH

Royal Star Foods Ltd. .... P. 75

### KILDARE

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### MIMINEGASH

Maritime Sea Products Ltd. P. 108

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South Shore Seafoods Ltd. ... P. 77

### HOWARD'S COVE

Red Cove ..... P. 74

### FREELAND

Howard's Cove Shellfish ..... P. 89

Five Star Shellfish Inc. .... P. 87

### ABRAM'S VILLAGE

Acadian Fishermen's

Co-op Association Ltd. .... P. 62

### EAST BIDEFORD

Burleigh Brothers

Seafood Ltd. .... P. 82

Leslie Hardy & Sons Ltd. .... P. 91

### SUMMERSIDE

Arsenault's Fish Mart ..... P. 97

JMK Fish Mart ..... P. 101

Summerside Seafood

Supreme Inc. .... P. 78

### MALPEQUE

Cabot Fishermen's

Co-op Association Ltd. .... P. 99

Malpeque Manhattan

Seafood ..... P. 102

### FERNWOOD

Future Seafoods Inc. .... P. 88

### BORDEN-CARLETON

Confederation Cove

Mussel Co. Ltd. .... P. 85

Captain Cooke's Seafood Inc. P. 66

By the Water Shellfish Inc. ... P. 65

### VICTORIA

Halibut P.E.I. Inc. .... P. 67

## Queens County

### NEW LONDON

Prince Edward

Aqua Farms Inc. .... P. 93

### FRENCH RIVER

L & C Fisheries Inc. .... P. 69

### STANLEY BRIDGE

Carr's Shellfish ..... P. 83

### NORTH RUSTICO

Doiron Fisheries Ltd. .... P. 100

### COVEHEAD HARBOUR

Richard's Seafoods Inc. .... P. 103

### GRAND TRACADIE

Tracadie Bay Aqua Farms Inc. . P. 96

### NORTH WILTSHIRE

Ocean Trout Farms Inc. .... P. 113

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Rodney's Oyster Depot LP ..... P. 95

### CHARLOTTETOWN

True North Salmon

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Mackinnon's

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Kennie MacWilliams

Seafoods Ltd. .... P. 90

### ORWELL COVE

Atlantic Aqua Farms

Partnership ..... P. 80

### BELLE RIVER

Belle River Enterprises Ltd. .... P. 64



**FULL COMPANY PROFILES CAN BE FOUND  
ON THE PAGES LISTED**



## *Kings County*

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Atlantic Shellfish  
Products Inc. .... P. 81  
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### **DOVER**

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### **GEORGETOWN**

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### **SOURIS**

Colville Bay Oyster Co. Ltd. ... P. 84  
Bergayle Fisheries Ltd. .... P. 98  
Aqua Bounty Farms ..... P. 111

### **NORTH LAKE**

Ocean Pride Fisheries Ltd. ... P. 72



# Fishery Statistics



## GENERAL INFORMATION

<b>NO. OF COMMERCIAL FISHERMEN</b>	<b>4150</b>
<b>NO. OF FISHING VESSELS- INSHORE</b>	<b>1300</b>
<b>NO. OF LICENSED LOBSTER FISHERMEN</b>	<b>1287</b>
<b>NO. OF PROVINCALLY LICENSED AND FEDERALLY REGISTERED EXPORT PLANTS</b>	<b>42</b>
<b>NO. OF MAJOR SHELLFISH SHIPPERS</b>	<b>17</b>
<b>NO. OF AQUACULTURISTS</b>	<b>749</b>

## LOBSTER LANDINGS (LBS.) - 2010

<b>LOBSTER FISHING AREA</b>	<b>CANNERS</b>	<b>MARKETS</b>	<b>TOTAL</b>
<b>LFA 24</b>	<b>10,260,253</b>	<b>4,329,193</b>	<b>14,589,446</b>
<b>LFA 26A</b>	<b>2,922,991</b>	<b>2,248,873</b>	<b>5,171,864</b>
<b>LFA 25</b>	<b>2,560,698</b>	<b>1,499,526</b>	<b>4,060,224</b>



2010 LANDINGS & VALUE	WEIGHT (LBS)	VALUE (\$000)
LOBSTER	23,821,534	82,382
SNOW CRAB	1,818,498	3,475
ROCK CRAB	4,607,542	1,879
MUSSELS	44,338,470	26,603
OYSTERS	5,462,146	5,844
SCALLOPS	125,053	735
BAR CLAMS	909,897	420
QUAHAUGS	890,443	869
SOFT SHELL CLAMS	190,625	211
BLUEFIN TUNA	330,926	1,812
MACKEREL	4,081,014	1,483
HERRING	34,401,715	5,121
SMELTS	105,613	36
SILVERSIDES	880,539	459
CULTURED FINFISH		2,200
EEL	117,418	238
HALIBUT	71,398	270
IRISH MOSS	500,000	200
FURCELLARIA	500,000	50





## Lobster

Lobster is the crown jewel of the Prince Edward Island seafood industry. Prince Edward Island lobster (*Homarus americanus*) is famous across the world. Wild-caught in the pristine North Atlantic Ocean during the peak of quality, Prince Edward Island Lobster is known for hard shells and tender juicy meat. Delicious Prince Edward Island lobster has a distinct position in the world lobster market as a gourmet delicacy.

Sustainability and quality are the key pillars of the Prince Edward Island lobster industry. Harvesters take great care to ensure that the resource is managed responsibly. The Department of Fisheries, Aquaculture and Rural Development works with the industry on the lobster monitoring program which collects data on lobsters in Prince Edward Island's surrounding waters to help manage the industry in a sustainable long-term maner.



Lobster catch is divided into two categories, either as canners or markets, in accordance with size. Generally canners weigh between 1/2 and 3/4lb (275-375g) while markets weigh over 3/4lb (375g). These smaller lobsters are preferred by true connoisseurs for their tender and flavourful characteristics. Approximately seventy five percent of Prince Edward Island lobsters are harvested in this category.





Prince Edward Island has two lobster seasons, Spring and Fall. The Spring season runs from May to June with about eighty percent of the harvest, while the Fall season runs from mid August to mid October. Prince Edward Island lobster companies produce a wide range of value added products that are accepted worldwide. On an annual basis Prince Edward Island accounts for almost twenty percent of Canadian lobster production.



# Product Listing

FRESH (LIVE/COOKED)

FROZEN IN BRINE

WHOLE COOKED

FROZEN MEATS IN CANS

FRESH AND FROZEN

MEAT IN VACUUM PACK

RAW MEAT

RAW TAILS

LOBSTER PASTE

FROZEN BODIES

MINCED LOBSTER

READY TO EAT

# Lobster Fishing Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC





## *Snow Crab*

Snow crab (*Chionoecetes opilio*) is the most important commercial crab species in eastern Canada and an important component to Prince Edward Island's fishing economy. Snow crab thrives in the cool pristine waters off Prince Edward Island. Snow crab is harvested off the North Shore in the Gulf of St. Lawrence.

The Atlantic snow crab is a crustacean (like lobster and shrimp) that is highly prized around the world for its succulent meat. Once cooked, the shell turns to a vivid orange and the meat has a firm texture with a sweet and flavourful taste.

Skilled fishers capture snow crab in pots, harvesting only prime quality males that meet or exceed the minimum catch size. Females are returned to the water, ensuring a sustainable fishery. On Prince Edward Island the snow crab fishery is open from May until the middle of July or until the quota is reached.



As soon as snow crab reaches the plant it is processed under exacting standards. Snow crab comes packaged in a wide selection of products and sizes. Once packaged it is shipped to markets around the world.

## Product Listing

**FRESH**

**SALAD MEAT**

**FROZEN**

**VACUUM PACKED**

**LEG MEAT**

**CANNED**

## Snow Crab Fishing Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC





## *Rock Crab*

Rock crab (*Cancer irroratus*) is distributed throughout the northwest Atlantic Ocean from Labrador to Florida. Rock crab is available in most fishing areas off Prince Edward Island.

Rock crab is a crustacean that has a broad, oval carapace with nine shallow, smooth edge teeth along each side of the front region of the carapace. Their shells range from light brown to dark brown and they generally have purple spots.

Presently rock crab is commercially harvested as a directed fishery around Prince Edward Island, as well as a by-catch during the lobster fishery. The directed fishery has limited entry and the fishery is regulated by a set quota per license. Generally rock crab is available from April to October on Prince Edward Island.



Rock Crab make for a delicious main course and is a very important ingredient in countless appetizers and side dishes. Rock crab can be enjoyed in many forms including: salads, dips, and chowders.

## Product Listing

FRESH (COOKED)

WHOLE FROZEN

FROZEN MEAT IN CANS

FRESH AND FROZEN MEAT

IN VACUUM PACK

FROZEN

## Rock Crab Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC





## Mussels

Mussels (*Mytilus edulis*), cultured in the cool clean waters surrounding Prince Edward Island, are one of North America's most popular seafoods. As well as being tasty, Prince Edward Island mussels are nutritious. They are particularly rich in protein and minerals while being low in fat and cholesterol.

Cultured mussels are grown in mesh stockings that are suspended from longlines (ropes) in the water. The ideal conditions promote rapid growth, cultured mussels taste sweeter, are more tender, are plumper, and as a result have a higher meat yield than their wild counterpart.

Mussels are bivalve shellfish. At harvest they are generally two to three inches in length. The shell is primarily a blackish colour with bluish highlights and has an elongated triangular shape.

After harvest, Prince Edward Island mussels are either

packaged fresh or fully cooked and frozen in the shell. Rope cultured mussels are harvested in all seasons, and are available all year round. Island mussel farmers lead the way producing approximately 80% of Canadian mussel production. The Prince Edward Island mussel industry is a shining example of how nutritious and delicious food can be produced and harvested in a sustainable way.

## Product Listing

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**FRESH IN THE SHELL**

**FROZEN IN THE SHELL**

**FROZEN VACUUM PACKED**

**PASTURIZED**

**MODIFIED ATMOSPHERE  
PACKAGING (MAP)**

## Mussel Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC







# Oysters

Prince Edward Island oysters (*Crassostrea virginica*) freshly shucked and served on the half shell, are a delicacy in high demand around the world. The flavour of Prince Edward Island oysters reflects the water quality, minerals, salinity, and the type of nutrients available in the water. Prince Edward Island has a variety of different bays and coves that provide numerous distinct tastes profiles for the oyster connoisseur.

Oysters are scientifically classified as molluscs. Protecting their soft bodies is a hard shell made up of two valves which are joined by a hinge. The majority of oysters have a shell color that is primarily a mixture of grey, green, white, and brown, with a smooth white interior.

Oysters are harvested by fishers on public beds and produced by aquaculturists on private leases. Oyster farming on Prince Edward Island originated in the early 1900's and the industry

has expanded over the past thirty years. There are two forms of oysters that are marketed on Prince Edward Island. The traditional oyster measuring more than 76mm in length and the cocktail oyster measuring less than 76mm in length. Oyster grades include choice, standard, and commercial.

Prince Edward Island harvesters take great pride in their oysters. Harvesting methods include the use of rakes, tongs, and dredges. After harvesting, oysters are cleaned, graded, packed, and the shipped to markets around the world.

## Product Listing

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FRESH

READY TO EAT

## Oyster Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•

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## Scallops

The sea scallop (*Placopecten magellanicus*), also called the giant scallop, is the most commercial species of molluscan shellfish in Canada. Sea scallops are found in the northwest Atlantic.

The sea scallop is a bivalve that is highly sought after for its meat. Both shells are round, almost equal in diameter, and are held together by a comparatively small straight hinge. The lower valve is flatter, smooth, and white or cream in colour, while the upper one is arched and usually reddish. The inner surfaces of both valves are smooth and pearly white, and have a satin-like lustre.

The sea scallop fishery has been limited entry since the 1970's. First recorded landings from the scallop fishery in the Southern Gulf date back to the early 1900's. From 1923 to the early 1980's fish harvesters were allowed to fish the entire Gulf of St.

Lawrence. In the early 1980's scallop fishing activities were identified to specific Scallop Fishing Areas (SFA's).

Scallops are shelled or shucked as soon as they are caught. Scallops landed in Prince Edward Island are marketed fresh or frozen. The growing demand and limited supply of scallops has led to this product becoming a prized seafood delicacy.

## Product Listing

FRESH

FROZEN

## Scallop Fishing Areas

SFA 22  
SFA 23  
SFA 24

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
						•	•	•		•	•
JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
										•	•
JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
				•	•						





## *Bar Clams*

The name “clam” covers a wide variety of bivalve molluscs found along Canada’s Atlantic coast. Main species in the commercial catch include the soft shell clam, the bar or surf clam, and the quahaug.

Bar clams (*Spisula solidissima*) are the largest clams found in the northwest Atlantic region. Bar clams occur from Labrador to the Gulf of Mexico. They are most abundant in the Canadian part of the range in the southern and western Gulf of St. Lawrence where they are commonly found on clean sandy bottoms at low tide levels.

Bar clams can reach a length of 18cm, although the average size harvested is about 10cm. Bar clams have a thick chalky shell covered with a thin, olive brown skin.

On Prince Edward Island harvesting methods include commercial hydraulic, manual and recreational. The clam industry is currently regulated by season, gear type, and minimum size limits.

Bar clams are principally shucked and canned or bottled for use in commercial clam chowders, clam strips, and stews. Bar clams are harvested from April to December.

## Product Listing

FRESH

## Clam Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC







## Quahaugs

The name “clam” covers a wide variety of bivalve molluscs found along Canada’s Atlantic coast. Quahaugs (*Mercenaria mercenaria*) are found from the southern Gulf of St. Lawrence south to the Gulf of Mexico.

Bay quahaugs, like bar clams, are hard-shelled. These bivalves have a thick, hard greyish-white shell. Quahaugs range in sizes. Little necks are 1 inch thick to 2 ½ inches long, top necks or cherrystones are 2 ½ to 3 inches and chowders are 3 inches and up. Today, Prince Edward Island quahaugs are some of the highest quality shellfish available.

The quahaug industry is composed of two major components: commercial and recreational. Quahaugs are traditionally fished in Prince Edward Island at low tide by hand. In areas where beds are covered by several feet of water, either tongs or long-



handled rakes are used from small boats. All fishing activity is regulated by a minimum legal size and the recreational fishing is also restricted to a personal daily bag limit and season.

Quahaugs are enjoyed mostly steamed in the shell. They can also be added to chowders and stews or enjoyed fried.

## Product Listing

---

**FRESH**

**MINCED**

**CANNED**

## Quahaug Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC





## Soft Shell Clams

Soft shell clams (*Mya arenaria*) are found in protected coastal embayments from Labrador to North Carolina. Soft shell clams are found on Prince Edward Island throughout bays and estuaries.

The outer shell of the soft shell clam has a chalky white appearance. The surface of the shell is covered with somewhat elliptical markings, some more pronounced than others. These are the annual growth marks or rings which can be used to aid in aging clams. In general, the shell reaches a maximum size of about 10cm in length but some have been reported to exceed 15cm. In order to be harvested Prince Edward Island soft shell clams must at least 5 cm in size.

On Prince Edward Island the clam industry has been around since at least the turn of the century. The soft shell clam industry is composed of two major components: commercial and recreational. Over the years, harvesting methods have changed

very little. Harvesting is undertaken mainly through the use of clam hacks or forks at low tide. Commercially a mechanical harvester can be used however, manual harvesting accounts for the majority of the soft shell clam landings in the Gulf.

Soft shell clams are enjoyed mostly steamed in the shell. They can also be added to chowders and stews or enjoyed fried.

## Product Listing

---

FRESH

### Soft Shell Clam Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC







## Bluefin Tuna

The bluefin tuna fishery on Prince Edward Island, in both commercial and sport fishing, use a method of rod and reel. North Lake, Prince Edward Island is known as the Tuna Capital of the World. The bluefin tuna caught off Prince Edward Island typically weigh between 600 to 1000 pounds.

Bluefin tuna occur in the subtropical and temperate waters of the northern Atlantic and Pacific Oceans as well as the Mediterranean and the Black Seas. In the Atlantic, they are found from Labrador and Newfoundland in the northwest through the Gulf of Mexico and the Caribbean to Brazil.

The bluefin tuna (*Thunnus thynnus*) is the largest member of the Scombridae family. The bluefin is generally black, metallic blue (nearly black) on the back, shading to silvery white on the belly.

On Prince Edward Island, the bluefin tuna fishery runs under a responsible management plan. The bluefin tuna fishery operates on a quota system therefore it does not have a fixed season.

The bluefin tuna is distributed worldwide. It is highly esteemed in markets for its high oil content and bright red flesh.

## Product Listing

FRESH

### Bluefin Tuna Fishing Season

JAN FEB MAR APRIL MAY JUNE JULY AUG SEPT OCT NOV DEC

**VARIES UPON CURRENT MANAGEMENT PLAN**







## Mackerel

The Atlantic mackerel (*Scomber scombrus*) is a small, migratory fish which is found in the western Atlantic ranging from Newfoundland and Labrador to North Carolina. Atlantic mackerel frequent Prince Edward Island waters from June to October.

Although Atlantic mackerel is a close relative of the giant bluefin tuna, it normally ranges from 30 to 45cm in length and generally weighs from 500g to 2kgs. Mackerel have a firm, streamlined body which is a dark wavy blue on the back and upper sides, shading to a silvery white on the belly.

On Prince Edward Island, Atlantic mackerel are fished for commercial use primarily by inshore fishermen who use gill nets, seines or jigs. Atlantic mackerel is usually sold fresh, frozen, smoked or salted. Product is shipped to markets around the world.

Mackerel is known for its health benefits. It is rich in protein and minerals such as calcium, potassium and selenium. Mackerel is also a good source of omega-3 fatty acids and vitamin A and D. Mackerel is also said to be effective in improving the elasticity of blood vessels and capillaries, and lowering bad cholesterol levels and high blood pressure levels.

## Product Listing

FILLET	SMOKED
FRESH	SALTED
FROZEN	

## Mackerel Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
					●	●	●	●	●	●	●





# Herring

The Atlantic herring (*Clupea harengus*) is one of the widely known open sea fish on Canada's east coast. In the northeast Atlantic, the Atlantic herring ranges from Northern Labrador and Greenland to North Carolina.

The Atlantic herring is a member of the Clupeidae family found in many parts of the world. It has a streamlined, elongated body, much deeper than it is thick, with an iridescent steel-blue or greenish blue back and silvery sides and belly.

The herring industry is one of the most historic fisheries on Prince Edward Island. Atlantic herring has been commercially fished since the late 1800's. The herring fishery can start early July and go to late October depending on fishing area and quota.

Herring is available in numerous products. It is exported fresh, frozen, pickled, and smoked. Whole herring is also available for use as lobster bait and herring roe is a popular export to Asian markets.

## Product Listing

**FRESH**

**FROZEN**

**SMOKED**

**PICKLED**

**SOLOMON GUNDY**

**HERRING ROE**

## Herring Fishing Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC







## Smelts

Populations of the American or rainbow smelt are widely distributed throughout eastern and western North America. They can travel between freshwater and the marine environment, but spawn in freshwater.

The American smelt (*Osmerus mordax*) is a slender, silver fish, with a pale green or olive-green back. These fish are generally less than 20cm long, although some measuring 35cm have been found.

Prince Edward Island has a long and historic commercial smelt fishery. Smelt stocks are fished during the fall and winter. The majority of Prince Edward Island smelts are caught using box nets during the winter through holes made in the ice.

On Prince Edward Island smelts are exported fresh and frozen. Major markets include North America and Asia.



Smelts are a healthy dietary choice. They are high in protein, low in fat and packed with essential vitamins, minerals and fatty acids.

## Product Listing

FRESH

FROZEN

## Smelt Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•								•	•	•





## *Silversides*

The Atlantic silverside (*Menidia menidia*) ranges from the southern Gulf of St. Lawrence to Florida. Silversides are usually found near the shore and in brackish ponds and estuaries along the coast of Prince Edward Island.

The Atlantic silverside is a small fish that is usually no longer than 6 inches. The fish is greyish-green in color on top and translucent white on the underside. The silverside gets its name from the metallic silver strip that runs along both sides of its body.

The commercial silverside fishery was first established on Prince Edward Island in the early 1970's. This fishery is the first recognized commercial silverside fishery in Canada. On Prince Edward Island, silversides are traditionally harvested with a dory and by method of trap/box net.

The majority of silversides fished on Prince Edward Island are sold in a frozen state primarily as bait and zoo food. The fishing season for Atlantic silversides on Prince Edward Island is currently October to December.

## Product Listing

FRESH

FROZEN

## Silverside Fishing Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC





## *Salmon*

Atlantic Salmon (*Salmo salar*) are known for their matchless qualities as game and food fish. Mature wild salmon weigh between 2 and 10kg, but have occasionally exceeded 15kg.

Due to conservation efforts, the commercial Atlantic salmon fishery has been closed since 2000. Currently there is only a regulated recreational sport fishery for wild catch. The fishery has been replaced with cultured Atlantic salmon industry.

Prince Edward Island has a strong history in cultured finfish production. Cultured Atlantic salmon allows quality product to be produced in an environmentally-sustainable manner.

Prince Edward Island finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada. This high quality stock allows other finfish aquaculture



businesses in the region to grow healthy finfish to market size.

Atlantic salmon is regarded as one of the most nutritious and healthiest fish species. High in protein and amino acid content, salmon also has omega-3 benefits making it a must-have fish for health conscious consumers.

## Product Listing

---

**SMOKED**

**EGGS**

**FINGERLINGS**

**SMOLTS**

**FRY**

## Cultured Salmon Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

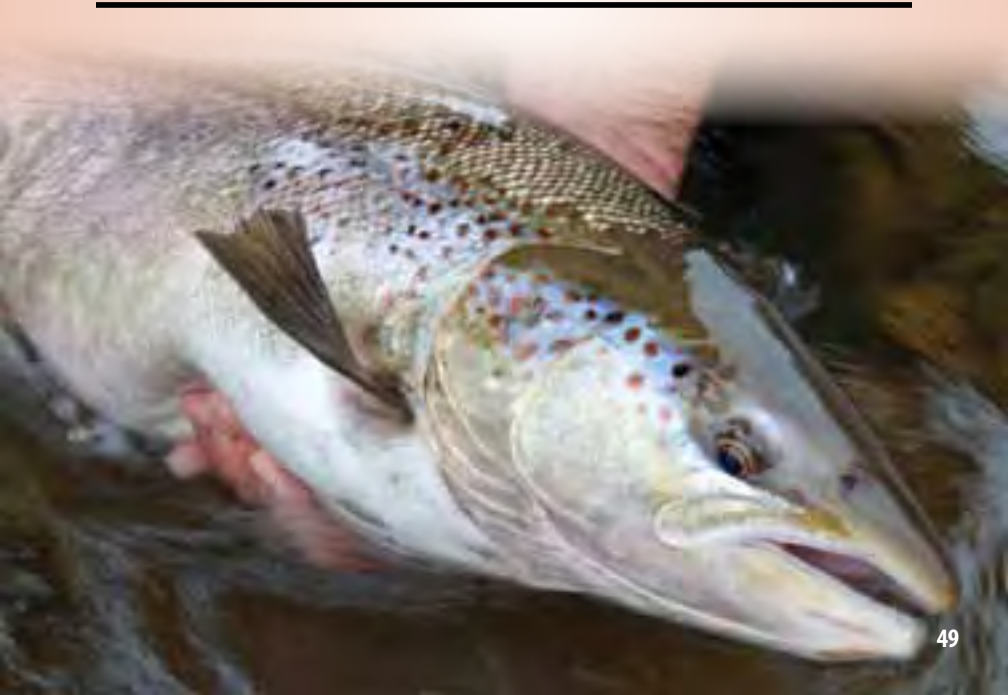
AUG

SEPT

OCT

NOV

DEC





## Trout

The rainbow trout (*Oncorhynchus mykiss*) is a native of western North America it was introduced into Prince Edward Island in 1925. The rainbow trout prefers cool lakes, ponds, and streams, but can tolerate warm water and may migrate to sea. The rainbow trout is also commonly used for fish farming.

Prince Edward Island has a recreational trout fishing season, however, commercially, rainbow trout is one of the major cultivated species on the Island and in the Maritime provinces. Prince Edward Island has a strong history in the production of cultured finfish eggs and fingerlings.

Prince Edward Island finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada. This high quality stock allows other finfish aquaculture businesses in the region to grow healthy finfish to market size.

Trout is an excellent source of protein, iron, and is high in omega-3 fatty acids. The rainbow trout can be enjoyed in many different ways including: freshly grilled, baked, smoked, or fried with a crispy batter.

## Product Listing

**FINGERLINGS**  
**FRY**

**EGGS**  
**SMOLTS**

## Cultured Trout Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•





## Eel

American eels (*Anguilla rostrata*) are migratory species that travel long distances. Its native Canadian range includes all fresh water, estuaries and coastal marine waters that are accessible to the Atlantic Ocean. They are one of the few species that breed in salt water but spend the majority of their life in fresh water.

The American eel is elongate and serpentine, with a single continuous dorsal fin extending posteriorly from a point about one third of the body length behind the head and around to the vent. Eels can range in colouration from yellowish greenish to olive brown, or from bronzy black with a silvery below depending on age.

Prince Edward Island has a long established eel fishery. Around the Island, eels are harvested in the clean, pristine tidal rivers, bays and estuaries. The eel fishery on Prince Edward Island



currently has a commercial fishing season from August to October. Eels are harvested using a trap/fyke net.

Although eel is not widely used in western cuisine, its health benefits, including being rich in vitamins, high in omega-3 and high in protein make it very popular in many markets around the world. American eel also preserves well for long-term use after smoking or drying.

## Product Listing

FRESH

LIVE

FROZEN

## Eel Fishing Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC





## Halibut

The Atlantic halibut (*Hippoglossus hippoglossus*) are distributed widely throughout the northern Atlantic. Significant numbers swim off the coasts of Newfoundland and Labrador, the Gulf of St. Lawrence and Nova Scotia.

The Atlantic halibut belongs to the Pleuronectidae family whose members usually have both eyes on the right side of their bodies. The halibut's colouration varies from greenish brown to very dark chestnut. Halibut are the largest of the flatfish, in the wild they can grow to a length of 2.5 meters and weight more than 300kg.

On Prince Edward Island, the commercial halibut fishery is only open for a couple days and is determined by the current management plan. The current demand for Atlantic halibut has created a need for the development of halibut as a commercial aquaculture species on Prince Edward Island. In comparison to

their larger wild counterparts, aquacultured Atlantic halibut on average reach market size at 3 to 5kgs. Aquaculture provides the production of halibut year round.

Halibut's lean white meat with high nutritional value continues to make the Atlantic halibut a healthy favourite among fish lovers. Halibut can be enjoyed baked, broiled, barbequed and in countless recipes.

## Product Listing

FRESH

FROZEN

## Cultured Halibut Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•





## *Irish Moss*

Irish moss (*Chondrus crispus*) is a small seaplant that looms large in the make-up of many of our favourite foods and useful products. When we consume ice cream, chocolate milk, salad dressings, beer, or use insect sprays, water-based paints, shampoos, toothpaste or cosmetics, we are almost certain to be using carrageenan, a starch-like, non-caloric substance extracted from Irish moss.

Irish moss is a perennial plant with many branches near the top. It ranges in colour from yellowish green to brown to reddish purple, and grows attached to rocks to heights of three to seven inches. It is found from the low tide mark to approximately 30 feet of water.

There are two methods of harvest: by drag rakes or by gathering storm-tossed moss along the shoreline. The harvest is taken by drag rakes towed behind boats. Large quantities of Irish moss, sometimes mixed with *Furcellaria*, are washed ashore during gale



force winds. This storm-tossed moss can be gathered either by picking it up from the shore or scooping it from the tidal wash with handrakes or with baskets towed by horses.

Prince Edward Island has a long established history of seaplant harvest. On Prince Edward Island, the industry is centred on the western shore of Prince County, where the largest production of Irish moss is harvested and local buyers have drying and packaging plants.

## Product Listing

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**DRIED**

**BAILED**

**WET**

**BLEACHED**

## Irish Moss Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC

•

•

•

•

•





## *Furcellaria*

Furcellaria (*Furcellaria lumbricalis*), which is commonly found in mixed populations with Irish Moss, usually grows attached to rocks and stones in shallow subtidal areas of depths up to 20 meters, in sheltered to moderately covered coastlines. It can also be found growing in rockpools and be found on the shoreline after strong winds.

Furcellaria is most commonly used in the food industry as a source of furcellaran, similar to carrageenan and used as a gelling and thickening agent. Fucellaran is used in food products including jams and other preservatives, fruit juices, meat and fish preparations as well as brewing beer.

Furcellaria ranges in color from reddish-brown to brownish black. The seaplant can grow up to 30cm in length.

The seaplant industry is centered in Prince County, where furcellaria is harvested. Furcellaria is mainly harvested by drag rakes towed behind boats. The furcellaria season generally opens prior to the Irish Moss season which begins mid June.

## Product Listing

WET  
DRIED

BAILED

## Furcellaria Harvesting Season

JAN

FEB

MAR

APRIL

MAY

JUNE

JULY

AUG

SEPT

OCT

NOV

DEC



## **PROVINCIALY LICENSED AND FEDERALLY REGISTERED**

Acadian Fishermen's Co-op  
Association Ltd.

Beach Point Processing Company

Belle River Enterprises Ltd.

By the Water Shellfish Inc.

Captain Cooke's Seafood Inc.

Halibut PEI Inc.

Kildare Fisheries Ltd.

L & C Fisheries Inc.

Mackinnon's Lobster Pound Ltd.

Mariner Products

Ocean Pride Fisheries Ltd.

Queen Street Meat Market

Red Cove

Royal Star Foods Ltd.

Seafood 2000 Ltd.

South Shore Seafoods Ltd.

Summerside Seafood Supreme Inc.

True North Salmon (AFS Division)

## **PROVINCIALY LICENSED AND FEDERALLY REGISTERED**

Atlantic Aqua Farms Partnership

Atlantic Shellfish Products Inc.

Burleigh Brothers Seafood Ltd.

Carr's Shellfish

Colville Bay Oyster Co. Ltd.

Confederation Cove Mussel Co. Ltd.

East River Shellfish

Five Star Shellfish Inc.

Future Seafoods Inc.

Howard's Cove Shellfish Ltd.

Kennie MacWilliams Seafoods Ltd.

Leslie Hardy & Sons Ltd.

PEI Mussel King Inc.

Prince Edward Aqua Farms Inc.

Raspberry Point Oyster Co.

Rodney's Oyster Depot (LP)

Tracadie Bay Aqua Farms Inc.



## *Seafood Processing Plants*

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### **PROVINCIALY LICENSED**

Arsenault's Fish Mart  
Bergayle Fisheries Ltd.  
Cabot Fishermen's Co-op  
Association Ltd.  
Doiron Fisheries Ltd.

JMK Fish Mart  
Malpeque Manhattan Seafood  
Richard's Seafood Inc.  
W & R Fisheries Ltd.  
Water Prince Corner Shop

## *Seafood Products*

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### **AGENTS AND BROKERS**

BJ Trading & Marketing

Maritime Marketing Services Inc.

## *Seaplant Companies*

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### **BUYERS AND SHIPPERS**

Maritime Sea Products Ltd.  
Oceanside Seaweeds Ltd.

Shea Seaweeds Inc.

## *Cultured Finfish*

PAGE 111

### **HATCHERIES & PROVINCIALY LICENSED AND FEDERALLY REGISTERED PROCESSORS**

Aqua Bounty Farms  
Dover Fish Hatchery

Ocean Trout Farms Inc.

## Acadian Fishermen's Co-op Association Ltd.

08323 Route 11  
Abram's Village  
Wellington, RR#3, PE C0B 2E0  
**Tel: 902.854.2675**  
**Fax: 902.854.2140**



Contact: Jeff Malloy  
Email: jeffm@acadianfishcoop.com  
Email: info@acadianfishcoop.com  
Website: www.acadianfishcoop.com  
Brand Name: Acadian Supreme

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<b>CRAB-ROCK</b>	<b>MINCED, SALAD, COMBO, SECTIONS, SCORED CLAWS</b>
<b>FLOUNDER</b>	<b>FROZEN</b>
<b>CLAMS-BAR</b>	<b>CANNED, FRESH</b>
<b>HERRING</b>	<b>FRESH, FROZEN</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED), FROZEN BABY BOILS, RAW TAILS, COLD/HOT PACK, MINCED, PASTE, SALAD, POPSICLES, SPECIALTY PACKS</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN MEATS</b>

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*We are one of the largest processors of lobster on Prince Edward Island. AFC is owned by approximately 92 member fishermen. At peak season, AFC employs more than 200 workers in their processing facility and ports.*

*In the spring and fall of the year AFC buys only the best seafood products from ports across Prince Edward Island fresh from the Atlantic Ocean. By doing this, we meet the needs of our customers while providing work for the people of our Island communities.*

*Our plant is one of the most modern in North America. We are committed to delivering high and value added product in a super clean environment. Our facilities and processes are HACCP, C-TPAT and BRC certified. Our Acadian Supreme label is one of the most recognized for quality in the seafood industry and we offer a wide range of product sizes and packaging. At AFC we can custom label and or pack to our customer's requirements.*



# Beach Point Processing Company

75 Wharf Lane, Beach Point  
Murray Harbour P.O.  
Murray Harbour, PE COA 1V0  
**Tel: 902.962.4340**

Contact: Pam Perrot



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**LOBSTER**

**FRESH (LIVE/COOKED), FROZEN IN  
BRINE, FRESH AND FROZEN VACUUM  
PACK MEAT**

**SNOW CRAB**

**FROZEN SECTIONS**

---



## **Belle River Enterprises Ltd.**

12 Waterview Lane  
Belle River, PE C0A 1B0

**Tel: 902.962.2248**

**Tel: 902.659.2385**

**fax: 902.962.4276**

Email: bre@pei.aibn.com

Contact: Dean Hancock

Brand Name: Belle River

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**CRAB-ROCK**

**FROZEN SALAD MEAT, FRESH (LIVE/  
COOKED), FRESH/FROZEN, COMBO  
MEAT, FROZEN MINCED MEAT**

**CRAB-JONAH**

**FROZEN CLAWS AND ARMS, FROZEN  
COMBO MEAT, FROZEN SALAD MEAT**

**LOBSTER**

**FRESH, FROZEN**

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## By the Water Shellfish Inc.

4 Borden Avenue  
PO Box 99  
Borden-Carleton C0B 1X0

**Tel: 902.437.3627**

**Fax: 902.437.3631**

**Toll Free: 1.866.437.3307**

Contact: Kevin MacDonald/ Dewis Cooke

Website: [www.bythewater.ca](http://www.bythewater.ca)

Services: Air pack service available



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<b>LOBSTER</b>	<b>LIVE, COOKED</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN</b>
<b>CRAB-SNOW</b>	<b>FRESH</b>
<b>CRAB-JONAH</b>	<b>FRESH</b>
<b>SMELTS</b>	<b>FRESH, FROZEN</b>

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*By the Water Shellfish Inc. is a live lobster holding and shipping company that started operation in time for the Spring lobster season of 2003. The company is involved in the purchasing of live lobster from sources through Maine, Prince Edward Island, Cape Breton, Nova Scotia, Magdalene Islands, New Brunswick and Newfoundland. The overall process involves purchasing, transport to the plant, lobster grading, wet storage, packaging, and shipment to the marketplace. The company uses eight holding tanks to store its lobster and can hold up to 750,000 lbs.*

*Our company distributes its finished product into both the Canadian and the United States markets as well as overseas markets. The plant is located in Borden-Carleton at the base of the Confederation bridge and employs 10-12 staff. The plant foreman is Jeff Linton and the owner contact is Kevin MacDonald and Dewis Cooke at 902.437.3627.*



## Captain Cooke's Seafood Inc.

23675 Trans Canada Hwy  
Borden-Carleton, PE C0B 1X0  
**Tel: 902.437.3620**



Contact: Krista Clyke  
Services: Air pack service available

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<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH (IN SEASON)</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN</b>
<b>CRAB</b>	<b>FRESH, FROZEN</b>
<b>HADDOCK</b>	<b>FRESH</b>
<b>SALMON</b>	<b>FRESH</b>
<b>HALIBUT</b>	<b>DFRESH (IN SEASON)</b>

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*Captain Cooke's Seafood Inc. is a federally registered processing facility that went into operation in April 2004. Captain Cooke's Seafood Inc. is owned by Randy Cooke and Dewis Cooke. The processing facility is 40'x100' with a receiving/shipping area, cook room, processing area, ice room, chill and cold storage rooms, input material storage areas and a large retail operation at the front of the facility.*

*At the present time, the company produces fresh and frozen whole, cooked lobster; fresh or frozen raw scallops; fresh or frozen whole, round or dressed smelts; fresh or frozen, cooked snow crab sections; and frozen whole round mackerel for export. Captain Cooke's Seafood Inc. also offer a wide spectrum of seafood products to the general public through its retail operation at the facility. Our company distributes its finished product into the Canadian marketplace both by land and air.*



## Halibut PEI Inc.

Causeway Road  
Victoria, PEI  
Open Monday to Saturday  
10:00 a.m. to 6:00 p.m.  
Open Sunday 12 noon to 6:00 p.m.

**Tel: 902.367.4896**

**Tel: 902.658.3045 (Retail Seafood Store)**

Contact: Bob Johnston



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<b>HALIBUT</b>	<b>FRESH (ROUND OR FILLETED)</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>SCALLOPS</b>	<b>FRESH</b>
<b>HADDOCK</b>	<b>FRESH</b>

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*Halibut PEI Inc. has established the first land-based halibut aquaculture fish farm in Prince Edward Island. The firm is located in the Morning Star Fisheries Plant at 1 Causeway Road in the Village of Victoria. In addition to the halibut grown at the farm operation, Halibut PEI Inc. also operates a retail seafood store adjacent to the plant. The seafood store operates during the summer months from June to September. The store carries fresh halibut produced at the farm as well as a full line of seafood products including: crab, shrimp, clams, oysters, mussels, scallops, cod, haddock, hake, sole, swordfish, and salmon.*



## **Kildare Fisheries Ltd.**

PO Box 430

Alberton, PE C0B 1B0

**Tel: 902.853.4088 (Plant)**

**Tel: 902.853.3069**

**fax: 902.853.3060**

Contact: James R. Rayner

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<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>OYSTER</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>MACKEREL</b>	<b>FRESH</b>
<b>HERRING</b>	<b>FRESH</b>
<b>SNOW CRAB</b>	<b>FRESH</b>

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# L. & C. Fisheries Inc.

French River, RR#2  
Kensington, PE C0B 1M0  
Tel: 902.886.2770  
Fax: 902.886.3003



Contact: Laretta Jollimore/ Calvin Jollimore  
Email: calvin@greengablesmussels.com  
Website: www.greengablesmussels.com  
Services: Custom pack  
Brand Names: L. & C. Fisheries, Green Gables Mussels

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<b>CLAMS-BAR</b>	<b>CANNED</b>
<b>COD</b>	<b>FRESH, FROZEN, SALTED</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED), FROZEN IN BRINE (PAILS), PASTE (CANNED), HOT PACK (CANNED)</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN, SALTED</b>
<b>MUSSELS</b>	<b>FRESH (ROPE-CULTURED)</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>QUAHAUGS</b>	<b>FRESH</b>
<b>SCALLOPS</b>	<b>FRESH/FROZEN MEATS</b>
<b>SMELTS</b>	<b>FRESH, FROZEN</b>

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*Green Gables Mussels Inc. started operations as L&C Fisheries in the spring of 1978. At that time, the focus of the business was on buying and selling lobsters and groundfish.*

*In 1992, L&C Fisheries began processing and exporting cultured mussels and as cultivated mussels grew in popularity, so did the company. All of this growth has not changed the company's commitment to excellence. Customer service and satisfaction are two elements of the principles upon which L&C Fisheries was built. In 1997, the company began processing Cultured Mussels under the brand name Green Gables Mussel, and has continued to grow since then. Recently, Green Gables Mussels were made available in a frozen package for distribution to Canadian and American customers as well as those as far away as Saudi Arabia.*

*Calvin Jollimore, one of the owners of Green Gables Mussels, says, "With one eye on the future and the other on the good business principles and practices that this company was based on, we look forward to providing the freshest and best quality product available in the marketplace today."*

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## **MacKinnon's Lobster Pound Ltd. Lobster on the Wharf**

2 Prince Street  
PO Box 2367  
Charlottetown, PE C1A 8C1

**Tel: 902.892.7601**

**Tel: 902.566.1555**

**Cell: 902.629.0881**

**Fax: 902.892.7603**

Contact: Jim Larkin/ Chris Beaton  
Website: [www.lobsteronthewharf.com](http://www.lobsteronthewharf.com)  
Services: Air pack service available

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<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN</b>
<b>HADDOCK</b>	<b>FRESH</b>
<b>SALMON</b>	<b>FRESH</b>
<b>HALIBUT</b>	<b>FRESH</b>

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*Lobster on the Wharf, known also as MacKinnon's Lobster pound to locals, has been operated by Jim and Helen Larkin since 1981. For about 17 years before that, there was a lobster pound run by the late Gordon MacKinnon, hence the name "MacKinnon's." When the business changed hands in 1981, the product line consisted only of lobster and clams. Since then it has expanded to include mussels, oyster, scallops, crab, quahaugs, halibut, haddock, salmon fillets, lobster meat, frozen lobster tails, and other products. As well, customers can pick up seafood chowder, potato salad, coleslaw, and rolls to bring home with them for a complete lobster dinner experience. The entire plant has been rebuilt since Hurricane Juan did structural damage in 2003, but the plant has met the stringent standards required for licensing by the Canadian Food Inspection Agency since the 1990s.*

*Adjacent to the seafood market, the Larkins have built a full-service seafood restaurant that can seat 180 or more indoors and over 100 outside in the second storey patio and wharf decks.*



# Mariner Products

PO Box 610  
Montague. PE C0A 1R0  
**Tel: 902.838.2481**  
**Fax: 902.838.3735**  
**Toll Free 1.877.838.2481**



Contact: Mark Bonnell  
Email: [sales@marineraseafoods.ca](mailto:sales@marineraseafoods.ca)  
[www.marineraseafoods.ca](http://www.marineraseafoods.ca)

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<b>LOBSTER</b>	<b>FRESH, FROZEN (VARIOUS PACKAGING SUCH AS BRINE AND MEAT)</b>
<b>ROCK CRAB</b>	<b>FRESH</b>
<b>HERRING</b>	<b>FRESH, PROCESSED ROE</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN</b>
<b>SILVERSIDES</b>	<b>FRESH, FROZEN</b>
<b>SNOW CRAB</b>	<b>FRESH, FROZEN</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN</b>
<b>GROUND FISH</b>	

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*Mariner Products is a family owned and operated business that has been in business for over 30 years. We process fresh fish from approximately April until November. We purchase raw products such as lobster and snow crab from Prince Edward Island, New Brunswick and Nova Scotia. We are centrally located in Montague, Kings County. We offer retail sales at our premises during the peak season. For sales you may contact Lorne Bonnell or Mark Bonnell at [mark@marineraseafoods.ca](mailto:mark@marineraseafoods.ca) or [lornebonnell@msn.com](mailto:lornebonnell@msn.com)*



## Ocean Pride Fisheries Ltd. P.E.I.

North Lake  
Mailing Address:  
PO Box 220, Souris PE C0A 2B0  
**Tel: 902.357.2572**  
**Fax: 902.357.2386**

Contact: Josh LeBlanc  
Email: [josh@oceanpridefisheries.com](mailto:josh@oceanpridefisheries.com)  
Brand Name: U.M.F., Ocean Pride



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**CRAB-ROCK**

**DOGFISH**

**HERRING**

**LOBSTER**

**MACKEREL**

**WHELKS**

**FROZEN MEATS, FROZEN MINCED**

**BELLY FLAPS, BACKS, FINS, TAILS**

**FRESH, FROZEN, ROE**

**FRESH (LIVE/COOKED), FROZEN WHOLE  
COOKED, FROZEN IN BRINE, FROZEN  
BODIES, FROZEN TAILS, FROZEN MEATS**

**FRESH, FROZEN**

**FRESH, COOKED WHOLE, FROZEN  
MEATS**

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*Located on the East Coast of Canada, Ocean Pride Fisheries Ltd. offers a delicious variety of seafood from the oceans of the North Atlantic to customers throughout North America, Asia and Europe.*

*Ocean Pride Fisheries Ltd. is certified by the Canadian Food Inspection Agency, under the HACCP program (Hazard Analysis of Critical Control Points), and meets the requirements of the European Economic Community, thus supporting the high quality of product our company ships internationally.*

*Ocean Pride Fisheries Ltd. processes a number of varieties of seafood including lobster, dogfish, scallops, tuna and clams. Freshness and quality are our highest priorities when delivering shipments to our satisfied customers.*

*Contact us today to order the highest quality seafood from Atlantic Canada.*





# Queen Street Meat Market

368 University Avenue  
Charlottetown, PE C1A 4N1

**Tel: 902.894.7336**

**Fax: 902.894.7339**

Contact: Myron Turner

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<b>CLAMS-BAR</b>	<b>FRESH, CANNED, BOTTLED</b>
<b>CLAMS-SOFT SHELL</b>	<b>FRESH</b>
<b>COD</b>	<b>FRESH, FROZEN, SALTED</b>
<b>CRAB</b>	<b>CANNED FROZEN, 1 LB BAGS FROZEN</b>
<b>CRAB-ROCK</b>	<b>FROZEN (1 LB PACK)</b>
<b>CRAB-SNOW</b>	<b>FRESH (LIVE/COOKED)</b>
<b>EELS</b>	<b>FROZEN (IN SEASON)</b>
<b>HADDOCK</b>	<b>FRESH, FROZEN</b>
<b>HAKE</b>	<b>SALTED, FRESH (IN SEASON)</b>
<b>HALIBUT</b>	<b>FRESH, FROZEN</b>
<b>HERRING</b>	<b>FRESH, SALTED</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED), COLD/HOT PACK</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN FILLETS, SALTED</b>
<b>MUSSELS</b>	<b>FRESH (ROPE-CULTURED)</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>QUAHAUGS</b>	<b>FRESH</b>
<b>SALMON</b>	<b>FRESH, FROZEN, SMOKED PRODUCTS</b>
<b>SCALLOPS</b>	<b>FRESH AND FROZEN MEATS</b>
<b>SMELTS</b>	<b>FRESH (IN SEASON)</b>
<b>SOLE</b>	<b>FRESH, FROZEN</b>

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*The Queen St. Meat Market, 368 University Ave., has been around for a long time. It is currently operated by Myron and Anna Turner who purchased the business in 1973. At the time it was on Queen St. but later was moved to its present location. We have a great selection of all meats, seafood, salt fish, salt beef, frozen berries, and fresh berries and vegetables in season. We have live lobster year round, and will cook for you on request. We pack for travel or will ship for you. We have a delivery service for our restaurants and institutional businesses, as well as regular customers. We also have a wide selection of canned seafood and frozen lobster.*

73



## Red Cove

PO Box 128  
O'Leary, PE C0B 1V0  
Location: Howard's Cove  
**Tel: 902.859.1294**  
**Fax: 902.859.2476**  
Contact: Leta Gallien

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<b>CRAB-SNOW</b>	<b>FRESH, FROZEN</b>
<b>CRAB-ROCK</b>	<b>FRESH, FROZEN</b>
<b>CRAB-SPIDER</b>	<b>FRESH, FROZEN</b>
<b>CRAB-JONAH</b>	<b>FRESH, FROZEN</b>
<b>CRAB-GREEN</b>	<b>FRESH, FROZEN</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN</b>
<b>SILVERSIDES</b>	<b>FRESH, FROZEN</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN</b>
<b>HERRING</b>	<b>FRESH, FROZEN, ROE</b>
<b>WHELKS</b>	<b>FRESH</b>
<b>CLAMS-SURF</b>	<b>FRESH (LIVE/COOKED)</b>
<b>OYSTERS</b>	<b>FRESH</b>

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*Red Cove has been under new management since 2009. We employ 75 to 100 workers. New products such as herring roe and oysters have been added to our product list. Fresh cooked lobster has started this year and in the future we hope to provide a full line of lobster products.*



# Royal Star Foods Ltd.

PO Box 69  
Tignish, PE COB 2B0  
**Tel: 902.882.2050**  
**Fax: 902.882.2846**



Contact: Francis Morrissey  
Website: [www.royalstarfoods.com](http://www.royalstarfoods.com)  
Brand Name: Star of the Sea

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<b>CRAB-SNOW</b>	<b>FRESH</b>
<b>HERRING</b>	<b>FRESH, FROZEN, SALTED, ROE, FILLETS</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED), BABY BOILS, FROZEN IN BRINE, FROZEN IN VACUUM PACK, FROZEN SPLIT LOBSTER, COLD PACK, RAW FROZEN TAILS, CLAWS AND ARMS, MINCED</b>
<b>MACKEREL</b>	<b>FRESH, FROZEN</b>
<b>TUNA-BLUEFIN</b>	<b>FRESH</b>

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*Royal Star Foods Ltd. is the most unique lobster processing plant in the world. Located in the beautiful community of Tignish, it is owned by the people who harvest and process the seafood. The community of less than 2,000 people formed a co-operative in 1925 with just 25 fishers. Since then, the Tignish Fisheries Co-operative Association has grown to more than 180 fishers.*

*In 1996, Tignish fisheries opened its third processing plant in its history. This is one of the newest and largest seafood processing plants in Canada. At peak production, more than 300 people from the local community work at the plant.*

*The fishers and the workers care about their products and produce them with community pride. The seafood is harvested just off the shores of Tignish in an environmentally conscious and sustainable manner. The fishers and community realize the fishery has provided a living for the community of Tignish and surrounding areas for 200 years and will continue to if the resource is fished in a sustainable manner.*



## **Seafood 2000 Ltd.**

Water Sreet, PO Box 40  
Georgetown, PE C0A 1L0

**Tel: 902.652.2316**

**Fax: 902.652.2023**

Contact: Patrick Dodier

Email: patrick.sf2000@pei.aibn.com

Services: Private Label

Brand Name: Sea-Lect, Packer's Pride

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**LOBSTER**

**FRESH (LIVE/COOKED), FROZEN IN  
BRINE, FROZEN RAW TAILS, COLD/HOT  
PACK, SPREAD**

**SCALLOPS**

**FROZEN MEATS**

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# South Shore Seafoods Ltd.

PO Box 31  
Bloomfield, PE C0B 1G0  
Plant Location: 6 Foy Road, Rosebank  
**Tel: 902.853.4052**  
**Fax: 902.853.2444**  
Contact: David L. Dalton

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## LOBSTER

**LIVE/COOKED, FRESH AND FROZEN  
MEAT WHOLE COOKED, FRESH AND  
FROZEN, RAW TAILS FROZEN**

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## Summerside Seafood Supreme Inc.

PO Box 1597, Queen's Wharf  
Summerside, PE C1N 2V5

**Tel: 902.436.9892**

**Fax: 902.436.2345**

Contact: Carl DesRoches  
General Manager: Lenus Bungay  
Brand Name: Sogel



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<b>CRAB-ROCK</b>	<b>FRESH, FROZEN, FROZEN MINCED, SPECIALTY MEAT PACKS: CRABTERINE™</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED), FROZEN IN BRINE, BABY BOILS, FROZEN RAW TAILS, COLD PACK, FROZEN MINCED; SPECIALTY MEAT PACKS: CROWN PAC™, CHEF SUPREME™, DELI MAGIC™, LOBSTERINE™</b>
<b>MUSSELS (PASTEURIZED)</b>	<b>MEATS, WHOLE IN SHELL</b>
<b>SHRIMP</b>	<b>SHRIMPETERINE™</b>
<b>SMELTS</b>	<b>ROUND, DRESSED</b>
<b>MACKEREL</b>	<b>WHOLE (FOOD GRADE)</b>

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*Summerside Seafood Supreme Inc. located in Summerside, Prince Edward Island is a wholly owned subsidiary of Sogelco International Inc. of Montreal, Canada. The facility is 35000 square ft. constantly upgraded to meet all requirements of being a Federally registered and Provincially licensed seafood processing plant.*

*It is equipped with very modern processing equipment, continuous steam cooking and cooling, batch cooking, special cooking methods, freezing equipment, blast, brine, plate, salad line, computerized sterilizing/Pasteurizing machinery, frozen warehouse, chilled holding, etc. This facility is also licensed and manufactures proprietary and process patented products such as Lobsterine™, Crabterine™, exported to multinational manufacturers around the world, Crown pack™ and other value added products. All products are exported throughout the world.*



# True North Salmon (AFS Division)

17 Walker Drive

Charlottetown, PE C1A 8S5

**Tel: 902.894.7005**

**Sales-Tel: 1.888.472.5666 (toll-free)**

**Fax: 902.566.3546**

Contact: D. Young, General Manager

**Tel: 902.894.6619**

Brand Names: True North, Heritage, Cap  
Ocean, Naktu, Allavoix, AFS

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**MACKEREL**

**SALMON-ATLANTIC**

**TROUT-RAINBOW**

**OTHER SPECIALTIES**

**HOT SMOKED FILLETS**

**HOT/COLD SMOKED**

**HOT SMOKED**

**SEAFOOD SPREADS, PASTURIZED**

**SALMON, SALMON BURGERS**

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## Atlantic Aqua Farms Partnership

918 Brush Wharf Road  
Orwell Cove, PE COA 2E0  
Plant Loc: Orwell Cove, PE

**Tel: 902.651.2563**

**Tel: 902.651.2873**

**Fax: 902.651.2513**

Contact: Terry Ennis/ Don Carr

Email: [aaf@canadiancove.pe.ca](mailto:aaf@canadiancove.pe.ca)



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**MUSSELS  
OYSTERS**

**FRESH (ROPE-CULTURED)  
CHOICE AND STANDARD**

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*For over 20 years, Atlantic Aqua Farms has prided itself as being recognized as the premier producer of cultured mussels. The entire Atlantic Aqua Farms team – from farming operations to finished product processing – is focused on quality, with the single-minded goal to produce the highest quality product on the market. Atlantic Aqua Farms provides customers a continuous supply of consistent high-quality mussels, pot ready, plump and juicy with great tasting meats. Atlantic Aqua Farms clearly offers the best value in the market.*

*Atlantic Aqua Farms processing plant is located in Orwell Cove, Prince Edward Island, Canada. The company farms over 3,000 acres of water column in Prince Edward Island and Nova Scotia. Atlantic Aqua Farms believes that the quality of the mussels grown and processed has been the driving factor of their growth. Most of Atlantic Aqua Farms and food service customers have been buying their products for over 20 years. Atlantic Aqua Farms was founded in 1987 and has grown to be the largest grower and processor of mussels in North America.*

*“Quality means everything to the people at Atlantic Aqua Farms. Our customers deserve the very best.” – Terry Ennis, President & CEO Atlantic Aqua Farms Partnership*



# Atlantic Shellfish Products Inc

PO Box 210  
Morell, PE C0A 1S0  
Tel: 902.961.3400  
Fax: 902.961.3445



Contact: Russell Dockendorff Jr.  
Services: 1 kg Retail Packs, 50lb Masters,  
1.5 Peck Cases, Count Bags,  
25lb Boxes

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<b>MUSSELS</b>	<b>FRESH (ROPE-CULTURED), FROZEN IN THE SHELL</b>
<b>OYSTERS</b>	<b>FANCY, CHOICE, STANDARD, COMMERCIAL</b>
<b>QUAHAUGS</b>	<b>LITTLE NECKS, TOP NECKS, CHERRYSTONES, JUMBOS</b>

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*Atlantic Shellfish Products Inc. was started in 1997 to purchase, grade and sell wild caught oysters and quahogs (hard shell clams). Since that time Atlantic Shellfish has increased its customer base in the north-east United States and across Canada. We seasonally ship from May 1 to Mid February of the following year.*

*Atlantic Shellfish Products supplies a consistent, quality product reliably to a continually developing customer base that has come to appreciate excellent service. The South Lake brand is unique to Atlantic Shellfish coming from a superb lease on eastern PEI. In 2013 we will have commercial production from Nova Scotia selling under the brand name of Malagash select or fancy oysters.*

*Our association with our family owned and operated mussel processing plant, PEI Mussel King Inc., compliments oyster and quahog sales with top quality fresh and cooked frozen mussels. PEI Mussel King Inc. has cooked frozen mussels in various sauces as well as a natural flavour.*





## **Burleigh Brothers Seafood Ltd.**

224 Burleigh Road  
East Bideford, PE C0B 1J0

**Tel: 902.831.2349**

**Fax: 902.831.3072**

Contact: Troy Burleigh/Geoffery Burleigh,  
Tom Bradshaw

Email: tom@burleigh.pe.ca

Website: www.burleigh.pe.ca

Brand Name: Uncle Willy's Brand Seafood

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**CLAMS-SOFT SHELL**

**MUSSELS**

**OYSTERS**

**QUAHAUGS**

**FRESH**

**FRESH (ROPE-CULTURED)**

**CHOICE, STANDARD, COMMERCIAL**

**LITTLE NECKS, REGULAR NECKS, TOP  
NECKS, CHERRYSTONES**

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# Carr's Shellfish

Stanley Bridge, RR#1  
Breadalbane, PE C0A 1E0  
Tel: 902.886.2716  
Fax: 902.886.2824



Contact: Robert Carr/Phyllis Carr  
Services: Wholesale and Retail

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<b>CLAMS-SOFT SHELL</b>	<b>FRESH</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>MUSSELS</b>	<b>FRESH (ROPE-CULTURED)</b>
<b>OYSTERS-MALPEQUE</b>	<b>CHOICE, STANDARD</b>
<b>QUAHAUGS</b>	<b>LITTLE NECKS, TOP NECKS, CHERRYSTONES</b>

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*The Carrs' family business began in the early 1960's when George Carr began a home-based business selling shellfish, which has grown to include Carr's Shellfish and Wharfside Market on the Stanley Bridge Wharf. The business is now run by Robert & Phyllis Carr, and offers a full selection of Malpeque oysters, shellfish, lobster and fresh fish in season.*



## **Colville Bay Oyster Co. Ltd.**

Box 7

Souris, PE C0A 2B0

**Tel: 902.687.3640**

**Fax: 902.687.2478**

**Plant Tel: 902.687.2222**

Contact: Johnny Flynn/ Mary Jane Callaghan

Email: [jflynn@pei.sympatico.ca](mailto:jflynn@pei.sympatico.ca)

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**OYSTERS**

**CULTURED, WILD, STANDARD AND  
CHOICE**

**LOBSTER**

**FRESH**

**QUAHAUGS**

**CULTURED-NOTATA**

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# Confederation Cove Mussel Co. Ltd.

10 Borden Ave  
Borden, Carleton, PE C0B 1X0

**Tel: 902.437.2700**

**Fax: 902.437.2800**

Contact: Len Currie

Email: [lenc@confederationcove.pe.ca](mailto:lenc@confederationcove.pe.ca)

Website: [www.confederationcove.com](http://www.confederationcove.com)



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## MUSSELS

## FRESH, FROZEN

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*Confederation Cove Mussel Company has been in operation since 2000. Our modern facility produces fresh and frozen Prince Edward Island Cultured Mussels. Our focus is to produce a Quality, Natural, Healthy and Sustainable product by working with independent growers to insure this goal can be achieved. We Harvest, Produce and Ship daily to insure you receive the freshest product possible when you need it.*



## **East River Shellfish**

2873 Fort Augustus Road  
Glenfinnan, RR#5  
Charlottetown, PE C1A 7J8

**Tel: 902.676.2565**

**Fax: 902.676.2105**

Contact: Mark O'Shea/ Marie O'Shea

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**MUSSELS**

**FRESH (ROPE-CULTURED)**

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# Five Star Shellfish Inc.

PO Box 3228, RR#2  
Ellerslie, PE C0B 1J0  
**Tel: 902.831.2906**  
**Fax: 902.831.3356**



Contact: Troy Jeffery  
Email: [fivestar@pei.aibn.com](mailto:fivestar@pei.aibn.com)  
Website: [www.fivestarshellfish.com](http://www.fivestarshellfish.com)

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<b>OYSTERS</b>	<b>CHOICE, STANDARD, COMMERCIAL</b>
<b>QUAHAUGS</b>	<b>LITTLE NECKS, TOP NECKS, CHERRYSTONES</b>
<b>CLAMS-SOFT SHELL</b>	<b>FRESH</b>
<b>MUSSELS</b>	<b>FRESH</b>

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*Five Star Shellfish Inc. is one of Canada's premier processors of top quality Prince Edward Island shellfish. Our head office and main processing plant are located on a section of Milligan's Wharf in the beautiful Conway Narrows area of Prince County, Prince Edward Island.*

*Five Star Shellfish Inc. is a raw molluscan shellfish processing facility that processes oysters, quahaugs and soft/hard shell clams for export into both the Canadian and the United States Marketplace. Five Star Shellfish Inc. went into operation in 2002 and is currently owned and operated by Wyatt, Gordon and Troy Jeffery of Christophers Cross, PE and has a full time staff of 5 - 7 people.*

*Our company takes great pride in the quality and safety of finished product we provide and guarantee to our customers. We harvest our shellfish daily from the clean, pristine waters of our own lease sites that we carefully manage all year round.*

*Five Star Shellfish Inc. operates under the Quality Management Program and provides food safety assurance through stringent HACCP Controls and regulatory standards and is regularly audited by the Canadian Food Inspection Agency. (CFIA)*

*All of us at Five Star Shellfish are dedicated to sustainable harvesting and preservation of wild fish stocks and as such have developed and operate numerous aquaculture leases for the breeding and growing of Oysters.*



## **Future Seafoods Inc.**

358 New Road  
Fernwood, PE C0B 1C0

**Tel: 902.887.3012**

**Fax: 902.887.3057**

Contact: Ted Boutilier/ Brian Lewis

Email: [futureseafoods@futureseafoods.com](mailto:futureseafoods@futureseafoods.com)

Website: [www.futureseafoods.com](http://www.futureseafoods.com)

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**CLAMS-HARD SHELL**

**LITTLE NECK, TOP NECK,  
CHERRYSTONES**

**CLAMS-SOFT SHELL  
OYSTERS**

**FRESH  
CHOICE, STANDARD, FRESH, FROZEN,  
VALUE ADDED (SALUTATION COVE,  
SUNBURY POINT, ROCKY BAY,  
MALPEQUE, WEST RIVER, CAPE  
BRETON, NORTH HARBOUR)**

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*Our company has been growing, processing, and shipping premium Atlantic hard shell oysters since 2000. Future Seafoods Inc. carries an extensive line of oysters from different harvest areas, allowing us to please even the most discerning buyer's palate.*



# Howard's Cove Shellfish Ltd.

152 Smith Road  
Freeland, Box 367  
O'Leary, PE C0B 1V0  
**Tel: 902.831.2158**  
**Fax: 902.831.2849**



Contact: Randy Cooke  
Email: hcs@pei.aibn.com  
Brand Names: Cooke's Cove, North Point,  
Indian Creek, Cavendish Cups

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<b>CLAMS-SOFT SHELL</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>CHOICE, STANDARD, COMMERCIAL</b>
<b>QUAHAUGS</b>	<b>LITTLE NECKS, TOP NECKS, CHERRYSTONES</b>
<b>SMELTS</b>	<b>FRESH, FROZEN</b>

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*Howard's Cove Shellfish Ltd. is a raw molluscan shellfish processing facility that went into operation in 1993. At that time, the company was operated out of the former Howard's Cove Seafoods Ltd. in Cape Wolfe. With increasing demands in the live shellfish market, Howard's Cove Shellfish Ltd. opened the doors of its own shellfish processing facility in Freeland in 1998, where it currently processes fresh soft shell clams, quahaugs, and oysters.*

*In the Spring of 2004, Howard's Cove Shellfish Ltd. added a new structure to the existing facility to provide for a large multi-purpose processing area, administrative offices, and a large packaging material storage room. The new added structure, close to doubling the plant in size, has a ground and second floor level.*

*At the present time, Howard's Cove Shellfish Ltd. distributes their finished product into both the Canadian and the United States markets. Howard's Cove Shellfish Ltd. is operated and managed by Randy Cooke. Located in beautiful Freeland, Prince Edward Island, Howard's Cove Shellfish Ltd. employs 15-25 full-time staff.*



## **Kennie MacWilliams Seafoods Ltd.**

195 Mason Road  
Stratford, PE C1B 2G3  
Plant Loc: 182 Hickey's Wharf Road, Webster's  
Corner, PE

**Tel: 902.676.2226**

**Fax: 902.676.2280**

Contact: Kennie MacWilliams

Email: [kenniemacwilliams@pei.sympatico.ca](mailto:kenniemacwilliams@pei.sympatico.ca)

Website: [www.kenniemacwilliamsseafoodsltd.ca](http://www.kenniemacwilliamsseafoodsltd.ca)

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**OYSTERS**

**CHOICE, STANDARD, COMMERCIAL,  
OYSTER MEAT**

**QUAHAUGS**

**LITTLE NECKS, TOP NECKS,  
CHERRYSTONES, CHOWDERS**

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*Kennie MacWilliams Seafoods Ltd. has been operating since 1980, concentrating on oysters and quahaugs. We deal in the Canadian and United States markets, and our products can be found in the Charlottetown area stores. We are the largest supplier of shucked oyster meat on Prince Edward Island, supplied mainly to retail outlets. Our operation is based on the Hillsborough River but we purchase product from across the Island.*



# Leslie Hardy & Sons Ltd.

East Bideford, RR#2

Ellerslie, PE C0B 1J0

**Tel: 902.831.2577**

**Fax: 902.831.2577**

Contact: Leslie Hardy

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**CLAMS-SOFT SHELL**

**FRESH**

**MUSSELS**

**FRESH**

**OYSTERS**

**CHOICE, STANDARD, COMMERCIAL**

**QUAHAUGS**

**LITTLE NECKS, REGULAR NECKS, TOP  
NECKS, CHERRYSTONES**

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## **P.E.I. Mussel King Inc.**

318 Red Head Road

PO Box 39

Morell, PE C0A 1S0

**Tel: 902.961.2617**

**Tel: 902.961.3300**

**Fax: 902.961.3366**

Contact: Esther Dockendorff

Website: [www.peimusselking.com](http://www.peimusselking.com)

Services: 2lb. Bags, 50lb Boxes, 5x10 lb.Bags,

2x25 lb. Bags, 24x1 Kg. Bags, 1 Kg. and 2 Kg. Tray

pack, 1 lb and 2 lb., Frozen pack, mussels packed

fresh in mesh and MAP

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**MUSSELS**

**FRESH (ROPE-CULTURED), FROZEN IN  
SHELL**

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# Prince Edward Aqua Farms Inc.



RR#2

Kensington, PE C0B 1M0

**Tel: 902.886.2220**

**Fax: 902.886.2335**

Contact: Jerry Bidgood

Email: [jerry@peaqua.com](mailto:jerry@peaqua.com)

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**CLAMS-SOFT SHELLED  
MUSSELS (BLUE)**

**FRESH**

**FRESH (ROPE-CULTURED), FROZEN  
VACUUM PACK, BREADED, PASTURIZED**

**OYSTERS (MALPEQUE)  
QUAHAUGS**

**CHOICE, STANDARD**

**LITTLE NECKS, TOP NECKS,  
CHERRYSTONES**

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*Prince Edward Aqua Farms Inc. is one of the largest processors of rope-cultured blue mussels, Malpeque oysters, hard shelled quahaugs, and soft shelled steamer clams on Prince Edward Island.*

*We operate on a year-round basis, employing 45 full-time staff at our plant. The plant has been processing and shipping shellfish since 1989. Our mussel farms supply us with 75% of the mussels we ship, the rest are purchased from independent mussel growers.*

*Island Gold is our brand name. Every day we strive to provide the best, most consistent quality shellfish to our customers. We are HACCP certified by Canadian Food Inspection Agency. We are audited by CFIA, USFDA, and US Homeland Security.*

*We ship product on a daily basis into the Canadian and United States retail and food service markets.*



## Raspberry Point Oyster Co.

397 Capital Drive  
Charlottetown, PE C1E 2E2

**Tel: 902.566.5558**

**Fax: 902.566.3407**

Contact: James Power

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### OYSTERS

### FRESH

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**New London Bay, Prince Edward Island National Park, Canada**

*Harvested from one of the most northern stocks of oysters in North America. These oysters take 6-7 years to reach market size. Raspberries are constantly manicured throughout the growth process to produce a perfect 3 to 3.5 inch small choice oyster that has a wonderful salty taste, clean flavor with a delightful sweet finish.*



**Hope River, Prince Edward Island National Park, Canada**

*A beautiful farmed raised oyster with ivory lips, glistening meats and heavy, thick shell. These 3 to 3.5 inch small choice oysters are raked as seed from P.E.I.'s remote icy waters and transferred to Pickle Point in New London Bay. Pickles sit firmly in your palm, are a breeze to open and will deliver the firm, salty, taste your patrons desire.*



**New London Bay, Prince Edward Island National Park, Canada**

*Handled extensively in their early stages of growth and harvested at a young age, the Shiny Sea oyster presents itself beautifully on the half shell. Quintessential flavors from native food sources flowing in from several small tributaries define this brand. Shiny Sea Oysters take approximately 4-5 years to reach their market size of 2.5 to 3 inches. The cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish.*



**PEI National Park Dunes area, New London Bay, PEI, Canada**

*Stimulated by the subtle mixture of seawater and tidal streams that break up the landscape of the surrounding farmland Lucky Lime oysters develop a unique organic flavour and a bright green shell. Always in high demand and limited quantities, the Lucky Limes are for the distinguished oyster slurper looking for subtle taste variations in their half shell offerings.*



# Rodney's Oyster Depot LP

The Harbour Wharf at Nine Mile Creek

PO Box 310

Cornwall, PE COA 1H0

**Tel: 902.675.3388**

**Fax: 902.675.2300**

Contact: Dean MacEachern,

Plant Manager

Services: wholesale/ retail oysters



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## OYSTERS

## PREMIUM GRADE CULTURE-RODNEY'S KINGS, QUEENS, PRINCES, DUKES, AND STANDARDS

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*Established in 2008, Rodney's Oyster Depot is a specialized oyster processor whose best partner is Mother Nature. Our philosophy is simple and is based on a quote from J.A. Clark, Rodney's father, who famously said: "Give a good person a good oyster and you will have them forever."*

*In our quest for a true artisanal oyster, Rodney's Oyster Depot has adopted a fresh, modern method of cultivating, harvesting, and marketing shellfish. With an eye to both sustainability and a minimal carbon footprint, Rodney's Oyster Depot is a statement to the future, today.*

*At ROD, we understand the oyster. We see the oyster as a crop in a watery field; each one an individual that needs to be tended and nurtured and understood. Our methods, including a GPS system of plotting and inventory, helps yield a traditional, larger-sized oyster, with an eye to consistency of shape, high meat yields, and delectable flavours.*



## **Tracadie Bay Aqua Farms Inc. Aqua Farms Inc.**

Grand Tracadie  
Little York, PE C0A 1P0  
Tel: 902.672.3429  
fax: 902.672.3429  
Contact: John MacKinnon

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### **MUSSELS**

### **FRESH (ROPE-CULTURED)**

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*Tracadie Bay Aqua Farms is a producer of high quality PEI mussels. Located in the picturesque community of Grand Tracadie, Prince Edward Island, the company was founded in 1978. Originally called MacKinnon's Mussel Farm, the name was changed in 1995 to its present name of Tracadie Bay Aqua Farms. Owned and operated by brothers John and Philip MacKinnon, the company operates twelve months of the year and ship Island mussels internationally.*





# Arsenault's Fish Mart

Retail Operation:

Holman's Wharf, Summerside, PE

**Tel: 902.436.7490**

**Fax: 902.436.5632**

Contact: Robert Arsenault

Tel: 902.854.2331

Fax: 902.854.3376

Email: [AFM.Retail@bellaliant.com](mailto:AFM.Retail@bellaliant.com)

Website: [www.arsenaultfishmart.com](http://www.arsenaultfishmart.com)

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**LOBSTER**

**FRESH (LIVE/COOKED)**

**SHELLFISH IN SEASON**

**OTHER SPECIES IN SEASON**

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## **Bergayle Fisheries Ltd.**

RR#2

Souris, PE C0A 2B0

**Tel: 902.687.2841**

**Fax: 902.687.1660**

Contact: Bernie Dixon

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**SNOW CRAB**

**LOBSTER**

**TROUT (RAINBOW  
AND SPECKLED)**

**HAKE**

**COD**

**HALIBUT**

**HADDOCK**

**MACKEREL**

**HERRING**

**WINTER FLOUNDER**

**ATLANTIC SALMON**

**SHRIMP**

**SCALLOPS**

**BAIT (CRAB/LOBSTER)**

**FRESH, FROZEN, VAC PACKED**

**LIVE, FRESH COOKED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN, VAC PACKED, SALTED**

**FRESH, FROZEN, VAC PACKED, SALTED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN, VAC PACKED, SALTED**

**FRESH, FROZEN, VAC PACKED, SALTED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN, VAC PACKED**

**FRESH, FROZEN**

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# Cabot Fishermen's Co-op Association Ltd.

Malpeque, PE C0B 1M0

Tel: 902.836.3062

Fax: 902.836.4485

Contact: Donna Cobb

Services: Custom Pack

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<b>CLAMS-BAR</b>	<b>FRESH</b>
<b>COD</b>	<b>FRESH, SALTED</b>
<b>CRAB-ROCK</b>	<b>FRESH</b>
<b>CRAB-SNOW</b>	<b>FRESH</b>
<b>EELS</b>	<b>FRESH</b>
<b>FLOUNDER</b>	<b>FRESH</b>
<b>HAKE</b>	<b>FRESH, SALTED</b>
<b>HERRING</b>	<b>FRESH, SALTED</b>
<b>LOBSTER</b>	<b>FRESH (LIVE)</b>
<b>MACKEREL</b>	<b>FRESH, SALTED</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>SCALLOPS</b>	<b>FRESH MEATS</b>
<b>SILVERSIDES</b>	<b>FRESH</b>
<b>SMEELTS</b>	<b>FRESH</b>

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## Doiron Fisheries Ltd.

PO Box 31  
North Rustico, PE C0A 1X0  
**Tel: 902.963.2442**  
**Fax: 902.963.2956**

Contact: Edwin Doiron  
Services: Custom Pack

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<b>COD</b>	<b>FRESH, FROZEN, SALTED (BONELESS)</b>
<b>HAKE</b>	<b>FRESH, SALTED (BONELESS)</b>
<b>HERRING</b>	<b>SALTED</b>
<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>MACKEREL</b>	<b>FRESH, SALTED</b>
<b>SOLE</b>	<b>FRESH</b>
<b>HADDOCK</b>	<b>FRESH</b>
<b>HALIBUT</b>	<b>FRESH</b>
<b>SCALLOPS</b>	<b>FRESH</b>
<b>SALMON</b>	<b>FRESH</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>QUAHAUGS</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>
<b>SHRIMP</b>	<b>FRESH</b>

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*Doiron Fisheries has been in business for over 35 years. We are located on the wharf in North Rustico, Prince Edward Island. We specialize in live and cooked lobster from our pound on premises. Doiron Fisheries also offers a wide variety of fresh fish and shellfish.*



## JMK Fish Mart

Queen's Wharf, Summerside, PE  
Mailing Address: 279 Duke Street C1N 3T2  
Summerside, PE

**Tel: 902.888.2800**

**Fax: 902.436.4378**

Contact: Bruce Palmer  
Services: Pack for travel

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<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>SCALLOPS</b>	<b>FRESH, FROZEN</b>
<b>CLAMS-SOFT SHELL</b>	<b>FRESH</b>
<b>CLAMS-BAR</b>	<b>FRESH</b>
<b>COD</b>	<b>FRESH, SALTED, SMOKED</b>
<b>CRAB-SNOW</b>	<b>FRESH</b>
<b>EELS</b>	<b>FRESH, SMOKED</b>
<b>FLOUNDER</b>	<b>FROZEN</b>
<b>HAKE</b>	<b>FRESH, SALTED, SMOKED</b>
<b>HERRING</b>	<b>FRESH, SMOKED</b>
<b>MACKEREL</b>	<b>FRESH, SMOKED</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>SILVERSIDES</b>	<b>FRESH</b>
<b>SMELTS</b>	<b>FRESH</b>

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## **Malpeque Manhattan Seafood**

PO Box 32009  
Kensington, PE COB 1M0  
**Tel: 902.836.3999**  
**Tel: 902.836.4322**  
**Fax: 902.836.3802**  
Contact: Randy Oatway

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**MUSSELS**

**FRESH (ROPE-CULTURED)**

**OYSTERS**

**FRESH, CHOICE, STANDARD**

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# Richard's Seafood Inc.

Covehead Harbour RR#1  
Little York, PE C0A 1P0  
Tel: 902.672.3030  
Contact: Ryan Doucet

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<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED)</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>
<b>SALMON</b>	<b>FRESH</b>
<b>HADDOCK</b>	<b>FRESH</b>
<b>SOLE</b>	<b>FRESH</b>
<b>COD</b>	<b>FRESH</b>

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## **W & R Fisheries Ltd.**

PO Box 216  
Georgetown, PE C0A 1L0

**Tel: 902.652.2809**

**Tel: 902.969.7510**

**fax: 902.652.2057**

Contact: Wayne Chaisson

Services: Fish unloading

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<b>COD</b>	<b>FRESH, SALTED</b>
<b>FLOUNDER</b>	<b>FRESH</b>
<b>HAKE</b>	<b>FRESH, SALTED</b>
<b>LOBSTER</b>	<b>LIVE</b>
<b>SILVERSIDES</b>	<b>FRESH</b>
<b>MACKEREL</b>	<b>FRESH</b>
<b>HERRING</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>

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## Water Prince Corner Shop

141 Water Street  
Charlottetown, PE C1A 1A8

**Tel: 902.368.3212**

**Fax: 902.892.8193**

Contact: Shane Campbell

Email: fish\_waterprince@pei.aibn.com

Website: www.waterprincelobster.ca

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<b>LOBSTER</b>	<b>FRESH (LIVE/COOKED) (AIR SHIPMENTS) FROZEN, HOT PACKED, CANS</b>
<b>SCALLOPS</b>	<b>FRESH</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>MUSSELS</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>
<b>CRAB MEAT</b>	<b>FRESH, CANNED</b>
<b>CHOWDERS</b>	<b>FRESH</b>
<b>SALMON</b>	<b>FRESH</b>
<b>HALIBUT</b>	<b>FRESH</b>
<b>SOLE</b>	<b>FRESH</b>
<b>HADDOCK</b>	<b>FRESH</b>

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*You know you've arrived at the Water Prince Corner Shop and Lobster Pound when you see the fisherman's boots upside down in a barrel by the front door.*

*Owned and operated by Islander Shane Campbell and his family for 20 years. Shane personally buys the freshest seafood from Prince Edward Island wharves and fishermen. It is brought directly to the pound.*

*The finest selection of live Atlantic lobster, cooked lobster, Northumberland scallops, Malpeque oysters, canned clams, canned chowders, crab meat, frozen lobster, hot pack lobster, Island Blue Mussels, steamer clams, salmon, halibut, and sole.*

*We also ship fresh lobster and other seafood or you can enjoy a delicious seafood feast in our dining room. Nothing fancy, just plain "great food."*



## BJ Trading & Marketing

10 Shaws Lane  
Montague, PE C0A 1R0

**Tel: 902.838.3132**

**Fax: 902.368.2845**

Contact: John Collings

Email: [j.collings@pei.sympatico.ca](mailto:j.collings@pei.sympatico.ca)

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<b>LOBSTER</b>	<b>POPSICLES, BABY BOILS (COOKED/RAW), CK, CKL &amp; BROKEN MEAT, RAW TAILS, SPLIT CLEANED WHOLE LOBSTER, SCORED CLAWS &amp; ARMS, MINCED BODIES (COOKED/RAW)</b>
<b>CRAB-SNOW</b>	<b>SECTIONS FROZEN IN BRINE, COMBO, LEG MEAT, CAP OFF COCKTAIL CLAWS</b>
<b>CRAB-ROCK</b>	<b>SECTIONS FROZEN IN BRINE, COMBO, LEG, MINCED &amp; SALAD MEAT</b>
<b>SHRIMP</b>	<b>COOKED &amp; PEELED</b>
<b>SILVERSIDES</b>	<b>FOOD GRADE, BAIT</b>
<b>WHELK</b>	<b>COOKED IN SHELL, MEATS</b>

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*Located on the East Coast of Canada, BJ Trading & Marketing offers a delicious variety of seafood from the oceans of the North America to customers throughout North America, Asia, and Europe. The company has access to a wide variety of processed seafood including lobster, snow crab, rock crab, and shrimp. We also offer special customer packs. Freshness and quality are our highest priorities when delivering shipments to our satisfied customers.*





## Maritime Marketing Services Inc.

PO Box 22046

Charlottetown, PE C1A 9J2

**Tel: 902.628.6674**

**Fax: 902.566.5065**

Contact: Roland McInnis

Email: [mms@pei.sympatico.ca](mailto:mms@pei.sympatico.ca)

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<b>CRAB-SNOW</b>	<b>FROZEN, HOT PACKS, COCKTAIL, CLAWS, MINCED/ SALAD MEAT</b>
<b>HERRING</b>	<b>FROZEN</b>
<b>LOBSTER</b>	<b>FROZEN IN BRINE, BABY BOILS, COLD/HOT MEAT, BODIES (FROZEN), TOMALLEY</b>
<b>MACKEREL</b>	<b>FROZEN, CANNED</b>
<b>SCALLOPS</b>	<b>FROZEN</b>
<b>SILVERSIDES</b>	<b>FROZEN</b>
<b>CRAB-ROCK</b>	<b>FROZEN</b>
<b>MUSSELS</b>	<b>FRESH, FROZEN</b>
<b>OYSTERS</b>	<b>FRESH</b>
<b>CLAMS</b>	<b>FRESH</b>

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*Since its creation in 1983, Maritime Marketing Services, one of Canada's leading exporters of high-quality frozen North Atlantic seafood, has successfully established a solid customer base throughout the key markets of North America, Japan, and Europe. This success is thanks not only to highly motivated and experienced management, but also an impressive reputation for customer service.*

*Maritime Marketing Services offers a range of products whose quality is second to none and takes great pride in its ability to supply specialized products when requested. Indeed a complete and comprehensive array of packaging styles, tailored to meet the varying requirements of the catering, food service, and retail sectors is available. This flexibility enables Maritime Marketing Services to offer only the very best in seafood from the rich and plentiful fishing grounds of the Atlantic Ocean, from its home base in picturesque Charlottetown, Prince Edward Island.*



## **Maritime Sea Products Ltd.**

Miminegash, PE C0B 1S0

**Tel: 902.882.3827**

**Tel: 902.882.2990**

**Fax: 902.882.3098**

Contact: Audie Murphy

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<b>CHONDRUS CRISPUS (IRISH MOSS)</b>	<b>WET AND DRIED</b>
<b>FURCELLARIA</b>	<b>WET</b>

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## Oceanside Seaweeds Ltd.

Miminegash, PE C0B 1S0  
Mailing Address: Bloomfield, RR#1  
PE C0B 1E0

**Tel: 902.882.3148**

**Tel: 902.859.1580**

**Fax: 902.859.3263**

Contact: Ronnie Costain

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<b>CHONDRUS CRISPUS (IRISH MOSS)</b>	<b>DRIED BAILED</b>
<b>FURCELLARIA</b>	<b>DRIED AND BAILED</b>
<b>COMPOST (SEAWEED BASED)</b>	<b>BAGGED, BULK</b>

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## Shea Seaweeds Inc.

Anglo Tignish, PE C0B 2B0

**Tel: 902.882.2252 (Plant)**

**Tel: 902.882.3255 (Home)**

**Fax: 902.882.3556**

Contact: Nelson Shea

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<b>CHONDRUS CRISPUS</b>	<b>DRIED</b>
<b>(IRISH MOSS)</b>	<b>BLEACHED</b>
<b>FURCELLARIA</b>	<b>DRIED</b>
<b>LAMINARIA</b>	<b>DRIED</b>

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## Aqua Bounty Farms (Certified, Research Facility)



Fortune, RR#4

Souris, PE C0A 2B0

**Tel: 902.687.2600**

**Fax: 902.687.3800**

Website: [www.aquabounty.com](http://www.aquabounty.com)

Contact: Dawn Runighan

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### SALMONID SPECIES

### EGGS, FRY, FINGERLINGS

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*AquaBounty Technologies is a biotechnology company focused on improving productivity in commercial aquaculture, a \$100 billion industry and the fastest growing segment of the worldwide food industry. Our objective is the application of biotechnology to ensure the availability of high quality seafood to meet global consumer demand.*





## **Dover Fish Hatchery (Certified)**

Dover, RR#2

Murray River, PE COA 1W0

**Tel: 902.962.3446**

**Fax: 902.962.3488**

Contact: Leon Moyaert

Email: doverfish@pei.aibn.com

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**ATLANTIC SALMON**

**RAINBOW TROUT**

**RAINBOW TROUT**

**EGGS, FRY, FINGERLINGS**

**EGGS, FRY, FINGERLINGS**

**MARKET SIZE (8-14 OZ., 1-2LBS.),  
HEAD ON GUTTED**

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## **Ocean Trout Farms Inc. (FHPR Certified Hatchery)**

Brookvale, RR#2  
North Wiltshire, PE COA 1Y0

**Tel: 902.658.2239**

**Fax: 902.658.2239**

Contact: Shawna Taylor

Email: [oceantroutfarms@eastlink.ca](mailto:oceantroutfarms@eastlink.ca)

Website: [www.coldwaterfisheries.com](http://www.coldwaterfisheries.com)

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**RAINBOW TROUT**  
**STEELHEAD TROUT**

**FINGERLINGS, FRY**  
**SMOLTS, FINGERLINGS, FRY**

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## Seafood Processing Plants

**Provincially licensed and federally registered.** This section includes processing establishments that hold a processing license from the Provincial Prince Edward Island Department of Fisheries, Aquaculture and Rural Development and a plant registration from the Federal Canadian Food Inspection Agency which permits the export of seafood products.

## Shellfish Processing Plants

**Provincially licensed and federally registered.** This section includes processing establishments that hold a processing license from the Provincial Prince Edward Island Department of Fisheries, Aquaculture and Rural Development and a plant registration from the Federal Canadian Food Inspection Agency which permits the export of seafood products.

## Seafood Processing Plants

**Provincially licensed.** This section includes establishments that hold a processing license from the Prince Edward Island Department of Fisheries, Aquaculture and Rural Development.

## Seafood Products

**Agents and Brokers.**

## Seaplant Companies

**Buyers and shippers.**

## Cultured Finfish

**Hatcheries & Provincially licensed and federally registered processors.**



## **Seafood Processors Association of Prince Edward Island**

Contact: Mr. Barry Ansems, Executive Director

247 Mason Road

Stratford, PE C1B 2G1

**Tel: 902.629.1392**

**Fax: 902.368.8127**

Email: office@peispa.com

Website: www.peispa.com

*The P.E.I. Seafood Processors Association is a non-profit organization dedicated to providing advocacy, training and marketing support to Prince Edward Island. The Association acts as a liaison on behalf of seafood processors with both provincial and federal governments, the Canadian Food Inspection Agency and other regulatory bodies that impact on the seafood processing sector.*

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## **P.E.I. Fisherman's Association**

Contact: Mr. Ian MacPherson, Executive Director

420 University Ave, Suite 102

Charlottetown, PE C1A 7Z5

**Tel: 902.566.4050**

**Fax: 902.368.3748**

*The Prince Edward Island's Fisherman's Association (PEIFA) was originally formed in the early 1950s. Fishers realized the need for a representative group to express their concerns to government on a host of industry issues. They also recognized the benefit of an organization through which they could communicate between themselves, their communities and with fisher organizations in other provinces. The P.E.I. Fisherman's Association is the only organization recognized as the representative organization for all core fishers in the Province of Prince Edward Island.*

*There are six member Locals of the Association. Each organization represents fishers in specific geographical areas of the Province on behalf of the PEIFA. The six Locals are: Central Northumberland Strait Fisherman's Association (CNSFA), Eastern Kings Fisherman's Association (EKFA), North Shore Fisherman's Association (NSFA), Prince County Fisherman's Association (PCFA), Southern Kings and Queens Fisherman's Association (SKQFA), and Western Gulf Fisherman's Association (WGFA).*





## Prince Edward Island Shellfish Association

Contact: Mr. Rory MacLellan, Executive Director  
PO Box 82

Tyne Valley, PE C0B 2C0

**Tel: 902.831.3374**

**Fax: 902.831.3374**

Email: [peishellfish@pei.aibn.com](mailto:peishellfish@pei.aibn.com)

*The objective of the P.E.I. Shellfish Association is to develop the industry of shell fishing, and protect the interest of oyster fishermen in P.E.I. To encourage and promote the oyster industry and collect, circulate statistics, general information and other material which may be of assistance to the oyster industry. To promote research, development and education and to make recommendations to the Provincial and Federal Governments as well as conduct projects in oyster shellfish improvement.*

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## Prince Edward Island Aquaculture Alliance

Contact: Ms. Ann Worth, Executive Director

101 Longworth Ave, 1st Floor

Charlottetown, PE C1A 5A9

**Tel: 902.368.2757**

**Fax: 902.626.3954**

Website: [www.aquaculturepei.com](http://www.aquaculturepei.com)

*Rich in tradition, Prince Edward Island has a superior worldwide reputation for our quality and flavour with chefs, retailers, and consumers of cultured seafood products. The cool fresh waters of P.E.I.'s bays and estuaries provide optimal growing conditions for farmed blue mussels and Malpeque oysters. Our abundant supply of high-quality groundwater also allows for dynamic Rainbow trout, Atlantic salmon, Halibut hatcheries, and nursery production units to thrive in the global marketplace.*

*The innovative and environmentally conscious members of the PEIAA are committed to cultivating safe products, and insuring a sustainable environment. In addition to being strong partners in growing the Canadian aquaculture industry, our P.E.I. members have ready access to domestic, U.S. and International markets, and are key contributors to Prince Edward Island's economy.*



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## PHOTOGRAPHY



### **JAMES INGRAM**

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*DEPARTMENT OF FISHERIES, AQUACULTURE AND RURAL DEVELOPMENT*

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PRINCE EDWARD ISLAND 

*Seafood  
Guide*