

Seafood from Canada

Atlantic

Common/Scientific Name	PROCESSED/VALUE-ADDED PRODUCTS																
	FRESH/LIVE		PRINCIPAL TREATMENTS							PRINCIPAL FORMS							
	Winter	Spring	Summer	Fall	Frozen	Salted	Smoked	Dried	Pickled	Canned	Jarred	Fully Prepared	Whole	Dressed/H&G	Split	Fillets	Blocks
FINFISH																	
Capelin (Mallotus villosus)																	
Cod (Gadus morhua)																	
Cusk (Brosme brosme)																	
Eel (Anguilla rostrata)																	
Flounders/Soles (Hippoglossoides platessoides, Paralichthys dentatus, Pseudopleuronectes americanus, Glyptocephalus cynoglossus, Limanda ferruginea)*																	
Greenland Halibut (Reinhardtius hippoglossoides)																	
Haddock (Melanogrammus aeglefinus)																	
Hake (Merluccius bilinearis, Urophycis tenuis)*																	
Halibut (Hippoglossus hippoglossus)																	
Herring (Clupea harengus harengus)																	
Mackerel (Scomber scombrus)																	
Pollock (Pollachius virens)																	
Redfish/Ocean Perch (Sebastes spp.)																	
Salmon (Atlantic, farmed) (Salmo salar)																	
Salmon (Atlantic, wild) (Salmo salar)																	
Smelt (American) (Osmerus mordax)																	
Tuna, Bluefin (Thunnus thynnus)																	
SHELLFISH																	
Clam (Mya arenaria, Mercenaria mercenaria, Mactromeris polynyma)																	
Crab (Chionoecetes opilio, Cancer irroratus)*																	
Lobster (American) (Homarus americanus)																	
Mussels (Mytilus edulis)																	
Oysters (Crassostrea virginica)																	
Scallops (Placopecten magellanicus)																	
Shrimp (Pandalus borealis)																	

Fresh/Live seasons are broken down as follows:

Winter: December, January, February

Spring: March, April, May

Summer: June, July, August

Fall: September, October, November

□ No Catch

● Available

● Peak season

● Treatments available

● Forms available