WDFW manages Washington’s commercial seafood industry to provide sustainable access for all Washington residents.

Washington’s commercial seafood industry employs 41,000 people in living-wage jobs.

Seafood is brain food - a healthy part of your diet.
Rockfish and Chips

Vegetable oil for frying
1/3 cup all-purpose flour
2 large eggs
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup beer or milk
Salt & pepper
1 pound rockfish fillets cut into strips
3 potatoes cut in fry shapes

- Heat oil in a medium sized pot over medium high heat.
- Whisk together flour, eggs, baking powder, and salt in one medium sized bowl until smooth.
- Next slowly add in beer or milk and continue whisking until batter is combined.
- Salt and pepper fish then dip each piece into batter coating evenly.
- Fry fish in oil until golden brown and crispy.
- Next fry potatoes until golden brown.
- Salt and pepper to taste and serve.

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