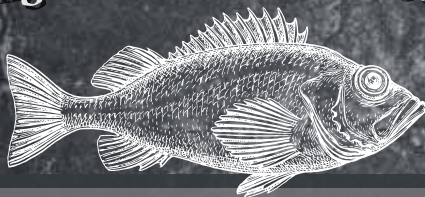




Washington's Commercial Seafood



Local WA seafood in markets near you*

Dungeness Crab	Jan. - Sept.
Prawn	April - Oct.
Pink Shrimp	April - Oct.
Tuna	July - Oct.
Halibut	March - July
Columbia, Coastal Salmon	Feb. - Oct.
Puget Sound Salmon	Aug. - Nov.
Groundfish/Bottomfish/ Rockfish	Year-round
Scallops	Nov. - April

*Dates indicate when commercial harvest is occurring, and fresh, local seafood is in stores near you. Premium frozen seafood products can also be found year round.

Did you know?

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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