



Scale Your Local Catch Cohort

2021- 2022

[Alaska Fresh](#) (Wisconsin)- Alaska Fresh is a small direct marketer of Copper River salmon, Prince William Sound salmon and Prince William Sound Halibut. They are a 50% women owned, and 50% immigrant owned operation run by Adra and Juraj who have over 18 years combined experience in the seafood industry. Alaska Fresh was founded with a singular goal: to provide the world's best salmon and halibut to the Lower 48 at an affordable price while supporting the long-established, artisanal traditions of a remote Alaskan fishing village and it's fishermen.

[Andrade's Catch](#) (Rhode Island)- Andrade's Catch aims to protect our local waters for the future generations of fishermen and seafood-lovers alike, by practicing safe fishing methods, educating the community about the seafood industry, and engaging with our peers to come up with solutions to short- and long-term goals of the industry. Rhode Island quahogs are plentiful and one of the most sustainably fished products. They're dug up daily by local fishermen on small day boats. Andrade's crew works alongside fellow fishermen to bring fresh, dug-that-day quahogs to their community.

[Capt. Charlie's Fish Co](#) (Georgia)- Capt. Charlie's Fish Co was established in 2018 by Charlie Abner, who has over 45 years of experience in the fishing industry. Captain Charlie works the waters of South Carolina, Georgia and Florida where he and his crew sell fresh shrimp and fish to communities across the South.

[Copper River Fish Market](#) (Alaska)- Copper River Fish Market provides the highest-quality, best-tasting wild Alaska seafood to restaurants and foodies throughout the nation. Founded by Sarah Ecolano, a generational fisherman with over two decades of experience in sustainable fishing. Every catch is hand selected, and every purchase comes with an origin guarantee.

[Epick Seafoods LLC](#) (Colorado)- Owners Mariah and Jake bring wild sustainably harvested Sockeye Salmon from Alaska's Bristol Bay to the Front Range of Colorado, delivering anywhere from Nederland to Denver, and along the Peak to Peak Highway. They have big dreams of making their supply chain completely sustainable from Alaska to the rest of the country and support food systems efforts in their community that are mutually beneficial for farmers and fishers alike.

[Fishadelphia](#) (Pennsylvania)- Fishadelphia connects communities. They bring high quality, fresh seafood from regional harvesters and processors to economically and culturally diverse consumers at reasonable prices. Fishadelphia's day-to-day operations are planned and coordinated by a group of high school students at [Mastery Charter Thomas Campus](#) in South Philadelphia and [Simon Gratz Mastery Charter](#) in North Philadelphia. They work on land and in waters that are home to the Lenape people, who have harvested fish and shellfish there for thousands of years.

[Gulf of Maine, Inc](#) (Maine)- Gulf of Maine delivers sustainably harvested, cold-water marine products to eager science, seaweed, and shellfish markets across North America. Tim and Amy Sheehan started the business in 2002 and own the company with their four children and have operated it alongside a group of local diggers, harvesters, pickers, divers and fishermen in Eastern Maine.

[Hiro Maru Fisheries](#) (California)- Owner, Shane Slaughter has been fishing for nearly 30 years. Hiro Maru operates a 42' offshore trap boat where they fish live fish, spot prawn and crab and sell directly to consumers at the Tuna Harbor Dockside Market in San Diego.

[Honeywilya Fish Co](#) (Vermont)- Honeywilya Fish is a small trolling operation based out of Petersburg, Alaska, just south of Juneau. Lynn Steyaart built his fishing career as the captain/owner of the 30-foot namesake vessel, Honeywilya. Their mission is to sell seafood caught using hook and line methods. Honeywilya is planning to open a seafood market called "community dock" where they sell fish directly from the fisher who catches the seafood in an environmentally friendly way.

[Net to Table Seafoods](#) (Michigan)- Net to Table Seafood's mission is to bring the best food in the world - wild Alaskan sockeye salmon - to their local community in Michigan. They hold the vision of strengthening healthy eating habits of their local community and helping deepen understanding of sustainable fishing practices,

Nishkian and Block (Alaska)- Nishkian and Block's goal is to bring a high quality product to their local communities in Alaska, at an affordable price that allows all communities to enjoy Bristol Bay Sockeye Salmon. They hope to set a precedent in our local industry by creating a direct marketing company which encompasses integrity, reparations, and sustainability.

[Pacific Cloud Seafoods](#) (New York)- Pacific Cloud Seafoods is a values-based seafood company delivering sustainably caught seafood to people who believe in eating with the ecosystem. They believe in protecting the integrity of the world's marine ecosystems and promoting healthy, ocean-dependent coastal communities. It's important to them that they fish with the planet, carefully harvesting what it provides when it provides it, rather than forcing the planet to meet the often-unreasonable demands of the market.

[Surrender Salmon](#) (Minnesota)- Our mission is to provide our customers access to Alaska's finest and freshest salmon while putting a face to the source of their food. Enabling consumers to truly know their fishermen is our goal. The Niver family behind Surrender Salmon have been commercial fishing in Bristol Bay since 1981. A family operation, the boat is run by Mark Niver with his sons Grant, Blake, and Bryce making up his crew on deck. In 1996, the F/V Surrender was built and has been fishing the waters of Bristol Bay ever since.

[The Gypsy Fish Company](#) (California)- The Gypsy Fish Company's mission is to use food to build community. Owner, Christopher Chang is an artist, a chef, an activist and also a fisher. All these skills commingle in the business to effect change and help democratize food culture. Founded in 2007, The Gypsy Fish Company supplies sockeye salmon and smoked sockeye salmon to select hubs throughout the Bay Area and California.

[Wilson's Wild Salmon](#) (Idaho)- Wilson's Wild Salmon's fish is sustainably harvested near the mouth of the Kvichak River as they are on their way back to Iliamna, the largest lake in Alaska. While the bulk of their catch is delivered to one of the original canneries in Naknek, they choose the highest-quality sockeye salmon to bring home to their customers. It is chilled, fileted, cut into portions, sealed, flash frozen, and carefully packed for it's journey south. They primarily serve customers in the Sun Valley, Idaho area where they live and play most of the year.