

## Scale Your Local Catch Cohort

2022- 2023

[Arkouda Fish Co.](#) (Alaska) - Arkouda Fish Co. is a family-run business. They fish the pristine waters of Kodiak island to bring hand selected, wild, Alaska salmon to you. They are committed to sustainable fishing, traceability and giving back to the community while bringing you delicious and healthy salmon, full of the vitamins and minerals your body needs.

[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.

[Fall Line Fisheries](#) (Washington) - Fall Line Fisheries is owned and operated by Michael Jackson (MJ), a life-long Alaskan Fisherman that has direct-marketed their Bristol Bay Sockeye for 16 years. Fall Line Fisheries is very proud of their fishery and educating their customers about the pristine habitat and perfect ecosystem that they sustainably harvest from.

[God's Ocean LLC](#) (Georgia) - God's Ocean's mission is to be a pre-eminent distributor of fresh seafood, including wild-caught shrimp from Georgia and also, at times, Florida and North Carolina, to the Northwest Georgia Region. They are a company that prides itself on the freshness of their products and honest, mutually beneficial relationships with their customers and vendors— service is extraordinary and ethics unassailable.

[Ivanoff Seafood](#) (Alaska) - All fish sold at Ivanoff Seafood is handled with love and care aboard the F/V New Dawn. They make sure to take our time to deliver only the best product. Each fish is brought on board, hand bled & iced immediately. Then it is carefully packed in a small fish tote where it immediately gets sent in either on a tender or hand delivered to the cannery. All fish is custom processed at a local DEC certified cannery in Kodiak. They have our fish portioned out to 8 oz, the perfect 1-2 meal size! All fish is professionally processed, flash frozen & stored in a commercial freezer till right before consumption.

[Jakolof Bay Oyster Co.](#) (Alaska) - Jakolof Bay Oyster CO is a small oyster farm 7 miles south of Homer Alaska across Kachemak Bay on the southern tip of the Kenai Peninsula, 220 miles south of Anchorage. Shellfish farms have existed on our site for over 30 years, and Jakolof Bay Oyster Co. established their farm in 2012.

[Local I'a](#) (Hawaii) - Local I'a takes a quadruple-bottom line approach, seeking to create positive environmental, social, economic, and cultural changes in their island community. The overarching goal of their business is to support sustainable fishing livelihoods by increasing the value of local fisheries, improve consumer access to fresh, local, responsibly caught seafood, and preferentially source from sustainable fisheries that are well-managed and can provide seafood for future generations.

**Local Lobster** (Maine) - Local Lobster's vision is to build a "boat-to-table" business that allows them to catch, process, and sell their seafood directly to consumers. They envision Local Lobster to be a catalyst for celebrating and recognizing seafood harvesters and producers, advocating for the physical and mental health benefits of a local, fresh diet, and offering quality products at affordable prices for the consumers and fair prices for the producer.

**Paramount Fish Company** (California) - Paramount Fish Company is a sustainable commercial fishing operation/seafood business that offers the sale of sushi grade fish to the San Diego Community.

**Shellem Seafood** (North Carolina) - Shell'em Seafood is a boutique shellfishing company based out of Wrightsville Beach, NC. Fisherman and owner, Ana Shellem, spent 13 years in the restaurant world and understands the luxury and increasingly popular demand for local products. Ana harvests and delivers wild shellfish per order directly to restaurants throughout the state of North Carolina, proudly providing the tide to table experience. Her fishing practices are wild & sustainable, respecting Mother Nature always (zero waste).

**Slangin Salmon** (Washington) - Slangin Salmon provides prime quality sockeye salmon to the community. Delicious and nutritious, caught by fishermen Kiefer Hermann and processed by a fisherman owned "mom and pop scale" processing facility.

**Steamboat Wharf Oyster Company** (Virginia) - The core values at Steamboat Wharf Oyster Company are: Environmental Health, Respect for the Industry, and Food Education. They are striving to improve the environmental health of the Chesapeake Bay and Rappahannock River, while respecting the men and women who built the Virginia Seafood industry, and educating their customers (chefs, oyster lovers, and kayakers) of where their food comes from and the importance of oysters in the ecosystem.

**Sword Seafood Company** (Michigan) - The mission of Sword Seafood Company is to produce sustainable hook and line caught Alaska seafood from their own boat and take it directly to customers in Michigan.

**Taste of Alaska** (Alaska)- Founded in 2019 by John Upton to source high quality, sustainably caught fresh seafood from Southeast Alaska. They only source fish from fishermen who are dedicated to following their stringent standards of responsible fishing practices, which includes significant reduction of operating impacts on the environment, ethical quality driven handling techniques that maximize the quality of the product and rigorous verifiable methods of bycatch elimination that help protect the resources they interact with.

**Treasure Coast Shellfish, LLC** (Florida) - The goal at Treasure Coast Shellfish, LLC is to bring back a dying industry on the East Coast of Florida while being in the forefront of sustainable aquaculture practices. The 7-acre farm located just south of the Sebastian Inlet in the pristine waters of North America's most biodiverse estuaries, the Indian River Lagoon in Sebastian, Florida. They currently use an off-bottom method using Floating Oyster Cages and bags to produce the highest quality oysters for the premium half shell market.

**Two If By SeaFoods** (Washington) - Each season, Two If By SeaFoods harvests wild Alaska salmon from the pristine, cold waters of Bristol Bay. The fish are immediately iced and processed into the freezer for ultimate quality and nutritional preservation. You'll find their fresh frozen, smoked, lox, and candied salmon plus caviar and canned sockeye at Washington seasonal farmers markets, through regional deliveries, and available for shipment nationwide year 'round.