



FISH TALES™

AUGUST 2024 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION



WILD CAUGHT CHESAPEAKE BLUE CATFISH

A tasty solution for &
from the Chesapeake

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SKIPPERS DOWN EAST GALLEY

Maine seafood meets Florida
sunshine in Davenport, FL



Samuels Spotlight

Skippers Down East Galley: Maine Seafood Meets Florida Sunshine in Davenport, FL

By Zachary Blumberg

Combining seafood staples from Maine with a laid-back Florida vibe, Skippers Down East Galley in Davenport, FL, has succeeded in creating an experience that is the best of both worlds. Co-owners Christy Lake and Skip "Skipper" Eaton met through mutual friends. Before they met, Skip was already planning to open a restaurant but needed a location. Christy was his real estate agent. They got along so well that they ended up becoming business partners and opening Skippers together.

At Skippers, all the seafood on the menu comes from Samuels Seafood. While the restaurant offers non-seafood items like burgers and fries, in a restaurant inspired by seafood from Maine, lobster is the most popular dish on the menu. The restaurant offers both steamed lobsters as well as live lobsters to cook at home. Skippers also offers two quintessential styles of lobster roll featuring fresh Maine lobster meat. The Maine Lobster Roll is made to order, tossed

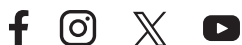
in mayonnaise, and served on a toasted/buttered split top roll. The Connecticut-style version features fresh Maine lobster meat sautéed with butter and served on a toasted/buttered split top roll. Other popular items include mussels, crab claws, and their fried grouper sandwich.

Skippers boasts a menu with something for every taste, and it is a restaurant that doesn't require one to plan their day around it. The restaurant's fast-casual style makes it a flexible and convenient dining experience. Reservations are not required (though they have been taken for large parties before), and take-out is available, a great option for those pressed for time. It is also a very kid-friendly restaurant, with a menu that offers something enjoyable for customers of all ages. Christy, being a mother herself, made this a priority for the restaurant and kept it in mind during its development. Dining at Skippers is a great way to enjoy Maine seafood, with the added benefit of Florida sunshine.



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Wild Caught Chesapeake Blue Catfish: A Tasty Solution for and From the Chesapeake



Since wild caught Chesapeake blue catfish were introduced to the Chesapeake Bay in the 1970s and 1980s from the rivers of the central United States, these fish have thrived, significantly increasing in number due to their prolific reproduction and adaptability. While they prefer freshwater, wild caught Chesapeake blue catfish are not selective about their habitat and have expanded into most Chesapeake Bay rivers (including the Susquehanna River which extends into Pennsylvania). The voracious appetite of these omnivores poses a major threat to the Chesapeake's ecosystem, and their impact may soon extend to the Delaware Bay and its tributaries. The species consumes a wide range of food, including blue crabs, oysters, clams, and other fish such as young-of-the-year striped bass and perch. With few natural predators besides humans, their predation disrupts the food chain, threatening native fish species and impacting the livelihoods of local fishermen.

Bummer... Well, not entirely!

Fortunately, wild caught Chesapeake blue catfish are great eating fish. Their mild, clean taste is often compared to striped bass, making them a popular choice for seafood enthusiasts. Consuming wild caught Chesapeake blue catfish not only offers a delicious meal but also helps control their population, benefiting the ecosystem. By incorporating wild caught Chesapeake blue catfish into menus, chefs and consumers can enjoy a versatile and tasty protein while contributing to the health of the United States' largest estuary, and the third largest in the world. Thanks to diligent and ongoing efforts by the Maryland Department of Agriculture and the Virginia Marine Products Board, there is now a market for wild caught Chesapeake blue catfish in grocery stores, seafood markets, and restaurants around the Chesapeake Bay. However, there is still a long way to go to help impacted waterways. Working alongside these two states, Samuels is hoping to move the needle as



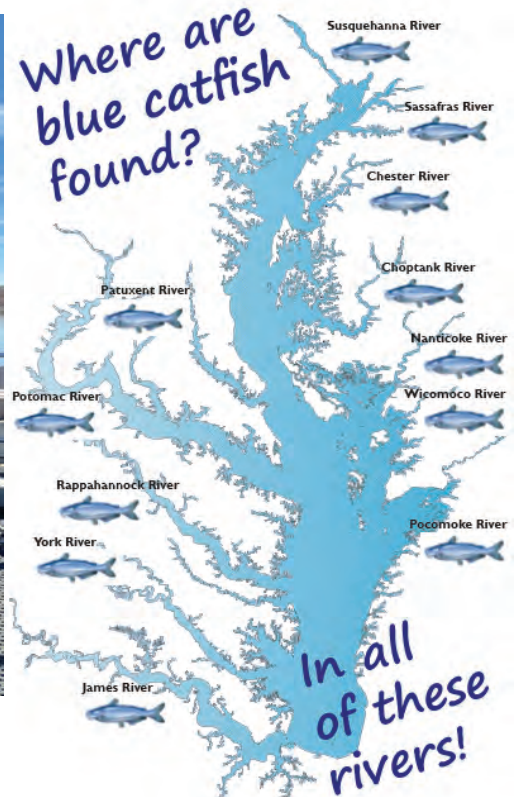
much as possible.

Culinary Versatility

Wild caught Chesapeake blue catfish's firm, white meat is delicately flavored and versatile in the kitchen. It can replace tilapia, haddock, and cod in many recipes, offering a sustainable alternative. With near limitless culinary potential, it's a great choice for any number of preparations.

The Ecological Impact

Introduced in the late 1970s and 1980s by the Virginia Department of Game and Inland Fisheries, wild caught Chesapeake blue catfish now make up an estimated 70 percent of the biomass in some tributaries. Their adaptability to a range of environmental conditions, including lower salinity waters, has allowed them to proliferate. Studies by the Chesapeake Bay Program and other research institutions have shown that wild caught Chesapeake blue catfish negatively impact native species through predation. These fish are opportunistic feeders, consuming a wide variety of prey, including commercially important species like Atlantic menhaden and gizzard shad.



A Path Forward

The economic potential of wild caught Chesapeake blue catfish is significant. With no harvest limits, minimum sizes, or closed seasons, the commercial fishery has room to grow. The Maryland Department of Agriculture and the Virginia Marine Products Board are working to change public perception of wild caught Chesapeake blue catfish through public awareness campaigns, education, tastings, and consumer outreach.

Without increased efforts to control wild caught Chesapeake blue catfish populations by increasing consumption, the Chesapeake and Delaware Bays' ecosystems face significant risks. Developing markets for wild caught Chesapeake blue catfish presents a unique opportunity for conservation and economic growth – not to mention delicious food. This multi-state initiative could lead to a sustainable solution that benefits both the environment and the economy, ensuring the health of the Chesapeake Bay and other local waterways for future generations.



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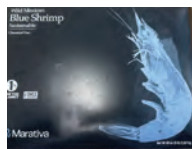
16/20 Count
20 lb Case
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