



species	flavor	texture	oil content	average size	notes
KING SALMON (Chinook) <i>Oncorhynchus tshawytscha</i>	Rich	Firm, succulent	High	18 to 20 lbs.	Prized for being rich, red, firm and flavorful.
SOCKEYE SALMON (Red) <i>Oncorhynchus nerka</i>	Full	Firm, deep red meat	High	6 lbs.	Named for its distinctive red meat color, which is retained throughout cooking process.
COHO SALMON (Silver) <i>Oncorhynchus kisutch</i>	Mild	Firm, orange-red meat	Moderate	10 lbs.	Excellent color-retention during cooking process.
KETA SALMON (Chum) <i>Oncorhynchus keta</i>	Mild	Firmerst of all 5 species; orange-pink meat	Low	8 lbs.	Due to lower oil content, cook carefully and at lower temperatures.
PINK SALMON <i>Oncorhynchus gorbuscha</i>	Delicate	Tender, rosy-pink meat	Low	2 to 3 lbs.	Smallest of all 5 species. Cook carefully due to lower oil content. Treat pinks as you would trout.

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HALIBUT <i>Hippoglossus stenolepis</i>	Mild, slightly sweet	Very firm, flaky	Low	35 to 50 lbs.	Known as the "steak of seafood." Maintains its shape during cooking.
COD <i>Gadus macrocephalus</i>	Mild, slightly sweet	Lean, firm snow-white meat with a distinctive large flake	Low	5 to 10 lbs.	Has very little fat, making it a perfect choice for low-calorie menu items.
ALASKA POLLOCK <i>Theragra chalcogramma</i>	Mild	Lean, flaky	Low	1 to 4 lbs.	Most versatile whitefish. Wild Alaska Pollock is not the same species as the darker, stronger flavored Atlantic Pollock.
SOLE/ FLOUNDER <i>Paralichthyidae</i>	Range from mild and delicate to sweet	Very tender, lean	Low	1 to 3 lbs.	Low-calorie fish adaptable to light menus and today's ethnic favorites.
BLACK COD (Sablefish) <i>Anoplopoma fimbria</i>	Rich, succulent	Velvety	High	5 to 9 lbs.	Beautiful white flake and velvety texture gives it an incomparable mouthfeel.

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KING CRAB <i>Paralithodes camtschatica</i>	Sweet, with a less salty taste	Moist, tender snow-white meat	Low	6 to 9 lbs.	Commands the "wow" factor. Largest, most prestigious crab found in any sea. Superior meat in-fill.
SNOW CRAB <i>Chionoecetes opilio/bairdi</i>	Sweet, with a less salty taste	Moist, tender snow-white meat	Low	1 to 3 lbs.	Trademark large clusters. Formidable center-of-plate presentation. Exceptional meat in-fill.
DUNGENESS CRAB <i>Cancer magister</i>	Distinctly sweet and nutty taste	Tender, flaky	Low	2 to 3 lbs.	Reknowned for its consistent high-quality and versatility.
WEATHERVANE SCALLOPS <i>Patinopecten caurinus</i>	Sweet and rich	Tender	Low	U/10 10/20 ct. 20/30 ct. 30/40 ct.	Reknowned for consistency and their unique shape. Hand-shucked.



ALASKA
salmon



ALASKA
whitefish varieties



ALASKA
shellfish

