The Province of Prince Edward Island is Canada’s smallest and greenest province. Cradled on the waves of the Gulf of St. Lawrence, Prince Edward Island is known for some of the finest seafood in the world. The people of Prince Edward Island take pride in the seafood produced in the pristine Island environment, surrounded by miles of sandy beaches and red sandstone cliffs. There is a proud Island tradition of offering only the best in seafood products, sustainably produced in a quality environment, harvested and processed with care. Whether harvested from the sea or produced through aquaculture, Prince Edward Island seafood products are renowned for their distinctive flavour and excellent quality.

This guide to Prince Edward Island seafood is designed to provide you with an overview of the species and products produced, as well as the people and companies that comprise the Prince Edward Island seafood industry.

If you require additional information on Prince Edward Island seafood visit www.bestofsea.com or contact the Department of Agriculture and Fisheries at www.princeedwardisland.ca
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Lobster is the crown jewel of the Prince Edward Island seafood industry. Prince Edward Island lobster (*Homarus americanus*) is famous across the world. Wild-caught in the pristine North Atlantic Ocean during the peak of quality, Prince Edward Island Lobster is known for hard shells and tender juicy meat. Delicious Prince Edward Island lobster has a distinct position in the world lobster market as a gourmet delicacy.

Sustainability and quality are the key pillars of the Prince Edward Island lobster industry. Harvesters take great care to ensure that the resource is managed responsibly. The Department of Agriculture and Fisheries works with the industry on the lobster monitoring program which collects data on lobsters in Prince Edward Island’s surrounding waters to help manage the industry in a sustainable long-term manner.

Lobster catch is divided into two categories, either as canners or markets, in accordance with size. Generally, canners weigh between 275-425g while markets weigh over 425g. These smaller lobsters are preferred by true connoisseurs for their tender and flavourful characteristics. Approximately 50% of Prince Edward Island lobsters are harvested in this category.

Prince Edward Island has two lobster seasons, Spring and Fall. The Spring season runs from May to June with about ninety percent of the harvest, while the Fall season runs from mid August to mid October. Prince Edward Island lobster companies produce a wide range of value added products that are accepted worldwide. On an annual basis Prince Edward Island accounts for almost fifteen percent of Canadian lobster production.

### Lobster Fishing Season

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### Product Listing

- Live
- Fresh/Cooked
- Frozen
- Frozen Raw
- Whole Cook
- Meat- CKL, CK, TCK, Tail, Leg, Broken, Mince, Raw
- Tails
- Bodies
- Splits
- Vacuum Packed
- Canned
- Paste
- Value-Added
Snow crab (Chionoecetes opilio) is the most important commercial crab species in eastern Canada and an important component to Prince Edward Island’s fishing economy. Snow crab thrives in the cool pristine waters off Prince Edward Island. Snow crab is harvested off the North Shore in the Gulf of St. Lawrence.

The Atlantic snow crab is a crustacean (like lobster and shrimp) that is highly prized around the world for its succulent meat. Once cooked, the shell turns to a vivid orange and the meat has a firm texture with a sweet and flavourful taste.

Skilled fishers capture snow crab in pots, harvesting only prime quality males that meet or exceed the minimum catch size. Females are returned to the water, ensuring a sustainable fishery. On Prince Edward Island the snow crab fishery is open from May until the middle of July or until the quota is reached.

As soon as snow crab reaches the plant it is processed under exacting standards. Snow crab comes packaged in a wide selection of products and sizes. Once packaged it is shipped to markets around the world.

### Snow Crab Fishing Season

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Rock Crab (Cancer irroratus) is distributed throughout the northwest Atlantic Ocean from Labrador to Florida. Rock crab is available in most fishing areas off Prince Edward Island.

Rock crab is a crustacean that has a broad, oval carapace with nine shallow, smooth edge teeth along each side of the front region of the carapace. Their shells range from light brown to dark brown and they generally have purple spots.

Presently rock crab is commercially harvested as a directed fishery around Prince Edward Island, as well as a by-catch during the lobster fishery. The directed fishery has limited entry and the fishery is regulated by a set quota per license. Generally rock crab is available from April to October on Prince Edward Island.

Rock Crab make for a delicious main course and is a very important ingredient in countless appetizers and side dishes. Rock crab can be enjoyed in many forms including: salads, dips, and chowders.
Mussels (*Mytilus edulis*), cultured in the cool clean waters surrounding Prince Edward Island, are one of North America’s most popular seafoods. As well as being tasty, Prince Edward Island mussels are nutritious. They are particularly rich in protein and minerals while being low in fat and cholesterol.

Cultured mussels are grown in mesh socks that are suspended from longlines (ropes) in the water. The ideal conditions promote rapid growth, cultured mussels taste sweeter, are more tender, are plumper, and as a result have a higher meat yield than their wild counterpart.

Mussels are bivalve shellfish. At harvest they are generally two to three inches in length. The shell is primarily a blackish colour with bluish highlights and has an elongated triangular shape.

After harvest, Prince Edward Island mussels are either packaged fresh or fully cooked and frozen in the shell. Rope cultured mussels are harvested in all seasons, and are available all year round. Island mussel farmers lead the way producing approximately 80% of Canadian mussel production. The Prince Edward Island mussel industry is a shining example of how nutritious and delicious food can be produced and harvested in a sustainable way.

### Product Listing
- Live
- Frozen in Shell
- Frozen Vacuum Packed
- Pasturized
- High Oxygen Pack (HOP)
- Value-Added

### Mussel Harvesting Season

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Prince Edward Island oysters (*Crassostrea virginica*) freshly shucked and served on the half shell, are a delicacy in high demand around the world. The flavour of Prince Edward Island oysters reflects the water quality, minerals, salinity, and the type of nutrients available in the water. Prince Edward Island has a variety of different bays and coves that provide numerous distinct tastes profiles for the oyster connoisseur.

Oysters are scientifically classified as molluscs. Protecting their soft bodies is a hard shell made up of two valves which are joined by a hinge. The majority of oysters have a shell color that is primarily a mixture of grey, green, white, and brown, with a smooth white interior.

Oysters are harvested by licensed fishers on commercial beds and produced by aquaculturists on private leases. Oyster farming on Prince Edward Island originated in the early 1900’s and the industry has expanded over the past thirty years. There are two forms of oysters that are marketed on Prince Edward Island. The traditional oyster measuring more than 76mm in length and the cocktail oyster measuring less than 76mm in length. Oyster grades include choice, standard, and commercial.

Prince Edward Island harvesters take great pride in their oysters. Harvesting methods include the use of rakes, tongs, and dredges. After harvesting, oysters are cleaned, graded, packed, and the shipped to markets around the world.

### Oyster Harvesting Season

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The sea scallop (Placopecten magellanicus), also called the giant scallop, is the most commercial species of molluscan shellfish in Canada. Sea scallops are found in the northwest Atlantic.

The sea scallop is a bivalve that is highly sought after for its meat. Both shells are round, almost equal in diameter, and are held together by a comparatively small straight hinge. The lower valve is flatter, smooth, and white or cream in colour, while the upper one is arched and usually reddish. The inner surfaces of both valves are smooth and pearly white, and have a satin-like lustre.

The sea scallop fishery has been limited entry since the 1970’s. First recorded landings from the scallop fishery in the Southern Gulf date back to the early 1900’s. From 1923 to the early 1980’s fish harvesters were allowed to fish the entire Gulf of St. Lawrence. In the early 1980’s scallop fishing activities were identified to specific Scallop Fishing Areas (SFA’s).

Scallops are shelled or shucked as soon as they are caught. Scallops landed in Prince Edward Island are marketed fresh or frozen. The growing demand and limited supply of scallops has led to this product becoming a prized seafood delicacy.

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The name “clam” covers a wide variety of bivalve molluscs found along Canada’s Atlantic coast. Main species in the commercial catch include the soft shell clam, the bar or surf clam, and the quahaug.

Bar clams (Spisula solidissima) are the largest clams found in the northwest Atlantic region. Bar clams occur from Labrador to the Gulf of Mexico. They are most abundant in the Canadian part of the range in the southern and western Gulf of St. Lawrence where they are commonly found on clean sandy bottoms at low tide levels.

Bar clams can reach a length of 18cm, although the average size harvested is about 10cm. Bar clams have a thick chalky shell covered with a thin, olive brown skin.

On Prince Edward Island harvesting methods include commercial hydraulic, manual and recreational. The clam industry is currently regulated by season, gear type, and minimum size limits.

Bar clams are principally shucked and canned or bottled for use in commercial clam chowders, clam strips, and stews. Bar clams are harvested from April to December.

### Product Listing
- Live
- Frozen
- Meat
- Bottled
- Breaded

### Bar Clam Harvesting Season
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The name “clam” covers a wide variety of bivalve molluscs found along Canada’s Atlantic coast. Quahausgs (*Mercenaria mercenaria*) are found from the southern Gulf of St. Lawrence south to the Gulf of Mexico. Bay quahausgs, like bar clams, are hard-shelled. These bivalves have a thick, hard greyish-white shell. Quahausgs range in sizes. Little necks are 1 inch thick to 2½ inches long, top necks or cherrystones are 2½ to 3 inches and chowders are 3 inches and up. Today, Prince Edward Island quahausgs are some of the highest quality shellfish available.

The quahaug industry is composed of two major components: commercial and recreational. Quahausgs are traditionally fished in Prince Edward Island at low tide by hand. In areas where beds are covered by several feet of water, either tongs or long handled rakes are used from small boats. All fishing activity is regulated by a minimum legal size and the recreational fishing is also restricted to a personal daily bag limit and season.

Quahausgs are enjoyed mostly steamed in the shell. They can also be added to chowders and stews or enjoyed fried.

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Product Listing

Live
Soft shell clams (Mya arenaria) are found in protected coastal embayments from Labrador to North Carolina. Soft shell clams are found on Prince Edward Island throughout bays and estuaries.

The outer shell of the soft shell clam has a chalky white appearance. The surface of the shell is covered with somewhat elliptical markings, some more pronounced than others. These are the annual growth marks or rings which can be used to aid in aging clams. In general, the shell reaches a maximum size of about 10cm in length but some have been reported to exceed 15cm. In order to be harvested Prince Edward Island soft shell clams must at least 5 cm in size. On Prince Edward Island the clam industry has been around since at least the turn of the century. The soft shell clam industry is composed of two major components: commercial and recreational. Over the years, harvesting methods have changed very little. Harvesting is undertaken mainly through the use of clam hacks or forks at low tide. Commercially a mechanical harvester can be used however, manual harvesting accounts for the majority of the soft shell clam landings in the Gulf.

Soft shell clams are enjoyed mostly steamed in the shell. They can also be added to chowders and stews or enjoyed fried.
The bluefin tuna fishery on Prince Edward Island, in both commercial and sport fishing, use a method of rod and reel. North Lake, Prince Edward Island is known as the Tuna Capital of the World. The bluefin tuna caught off Prince Edward Island typically weigh between 600 to 1000 pounds.

Bluefin tuna occur in the subtropical and temperate waters of the northern Atlantic and Pacific Oceans as well as the Mediterranean and the Black Seas. In the Atlantic, they are found from Labrador and Newfoundland in the northwest through the Gulf of Mexico and the Caribbean to Brazil.

The bluefin tuna (Thunnus thynnus) is the largest member of the Scombridae family. The bluefin is generally black, metallic blue (nearly black) on the back, shading to silvery white on the belly. On Prince Edward Island, the bluefin tuna fishery runs under a responsible management plan. The bluefin tuna fishery operates on a quota system therefore it does not have a fixed season.

The bluefin tuna is distributed worldwide. It is highly esteemed in markets for its high oil content and bright red flesh.

### Product Listing

**Fresh**

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The Atlantic mackerel (Scomber scombrus) is a small, migratory fish which is found in the western Atlantic ranging from Newfoundland and Labrador to North Carolina. Atlantic mackerel frequent Prince Edward Island waters from June to October.

Although Atlantic mackerel is a close relative of the giant bluefin tuna, it normally ranges from 30 to 45cm in length and generally weighs from 500g to 2kgs. Mackerel have a firm, streamlined body which is a dark wavy blue on the back and upper sides, shading to a silvery white on the belly.

On Prince Edward Island, Atlantic mackerel are fished for commercial use primarily by inshore fishermen who use gill nets, seines or jigs. Atlantic mackerel is usually sold fresh, frozen, smoked or salted. Product is shipped to markets around the world.

Mackerel is known for its health benefits. It is rich in protein and minerals such as calcium, potassium and selenium. Mackerel is also a good source of omega-3 fatty acids and vitamin A and D. Mackerel is also said to be effective in improving the elasticity of blood vessels and capillaries, and lowering bad cholesterol levels and high blood pressure levels.
The Atlantic herring (Clupea harengus) is one of the widely known open sea fish on Canada’s east coast. In the northeast Atlantic, the Atlantic herring ranges from Northern Labrador and Greenland to North Carolina.

The Atlantic herring is a member of the Clupeidae family found in many parts of the world. It has a streamlined, elongated body, much deeper than it is thick, with an iridescent steel-blue or greenish blue back and silvery sides and belly.

The herring industry is one of the most historic fisheries on Prince Edward Island. Atlantic herring has been commercially fished since the late 1800’s. The herring fishery can start early July and go to late October depending on fishing area and quota.

Herring is available in numerous products. It is exported fresh, frozen, pickled, and smoked. Whole herring is also available for use as lobster bait and herring roe is a popular export to Asian markets.

### Herring Fishing Season

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Populations of the American or rainbow smelt are widely distributed throughout eastern and western North America. They can travel between freshwater and the marine environment, but spawn in freshwater.

The American smelt (*Osmerus mordax*) is a slender, silver fish, with a pale green or olive-green back. These fish are generally less than 20 cm long, although some measuring 35 cm have been found.

Prince Edward Island has a long and historic commercial smelt fishery. Smelt stocks are fished during the fall and winter. The majority of Prince Edward Island smelts are caught using box nets during the winter through holes made in the ice.

On Prince Edward Island smelts are exported fresh and frozen. Major markets include North America and Asia.

Smelts are a healthy dietary choice. They are high in protein, low in fat and packed with essential vitamins, minerals and fatty acids.

### Product Listing

- Fresh
- Frozen

### Smelt Fishing Season

<table>
<thead>
<tr>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>June</th>
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<table>
<thead>
<tr>
<th>July</th>
<th>Aug</th>
<th>Sept</th>
<th>Oct</th>
<th>Nov</th>
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</tr>
</thead>
<tbody>
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</tbody>
</table>
Atlantic Salmon (Salmo salar) are known for their matchless qualities as game and food fish. Mature wild salmon weigh between 2 and 10kg, but have occasionally exceeded 15kg.

Due to conservation efforts, the commercial Atlantic salmon fishery has been closed since 2000. Currently there is only a regulated recreational sport fishery for wild catch. The fishery has been replaced with cultured Atlantic salmon industry.

Prince Edward Island has a strong history in cultured finfish production. Cultured Atlantic salmon allows quality product to be produced in an environmentally-sustainable manner.

Prince Edward Island finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada. This high quality stock allows other finfish aquaculture businesses in the region to grow healthy finfish to market size.

Atlantic salmon is regarded as one of the most nutritious and healthiest fish species. High in protein and amino acid content, salmon also has omega-3 benefits making it a must-have fish for health conscious consumers.

### Cultured Salmon Season

<table>
<thead>
<tr>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
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<table>
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<tr>
<th>July</th>
<th>Aug</th>
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</tbody>
</table>

#### Product Listing

- Smoked
- Fingerlings
- Fry
- Smolts
- Eggs
The rainbow trout (*Oncorhynchus mykiss*) is a native of western North America. It was introduced into Prince Edward Island in 1925. The rainbow trout prefers cool lakes, ponds, and streams, but can tolerate warm water and may migrate to sea. The rainbow trout is also commonly used for fish farming.

Prince Edward Island has a recreational trout fishing season, however, commercially, rainbow trout is one of the major cultivated species on the Island and in the Maritime provinces. Prince Edward Island has a strong history in the production of cultured finfish eggs and fingerlings.

Prince Edward Island finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada. This high quality stock allows other finfish aquaculture businesses in the region to grow healthy finfish to market size.

Trout is an excellent source of protein, iron, and is high in omega-3 fatty acids. The rainbow trout can be enjoyed in many different ways including: freshly grilled, baked, smoked, or fried with a crispy batter.

### Product Listing

- Smoked
- Fingerlings
- Fry
- Eggs
- Smolts

### Cultured Trout Season

<table>
<thead>
<tr>
<th>Month</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
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</tr>
</tbody>
</table>
American eels (*Anguilla rostrata*) are migratory species that travel long distances. Its native Canadian range includes all fresh water, estuaries and coastal marine waters that are accessible to the Atlantic Ocean. They are one of the few species that breed in salt water but spend the majority of their life in fresh water.

The American eel is elongate and serpentine, with a single continuous dorsal fin extending posteriorly from a point about one third of the body length behind the head and around to the vent. Eels can range in colouration from yellowish greenish to olive brown, or from bronzy black with a silvery below depending on age.

Prince Edward Island has a long established eel fishery. Around the Island, eels are harvested in the clean, pristine tidal rivers, bays and estuaries. The eel fishery on Prince Edward Island currently has a commercial fishing season from August to October. Eels are harvested using a trap/fyke net.

Although eel is not widely used in western cuisine, its health benefits, including being rich in vitamins, high in omega-3 and high in protein make it very popular in many markets around the world. American eel also preserves well for long-term use after smoking or drying.

### Eel Fishing Season

<table>
<thead>
<tr>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
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</tbody>
</table>

Product Listing

Live
The Atlantic halibut (Hippoglossus hippoglossus) are distributed widely throughout the northern Atlantic. Significant numbers swim off the coasts of Newfoundland and Labrador, the Gulf of St. Lawrence and Nova Scotia.

The Atlantic halibut belongs to the Pleuronectidae family whose members usually have both eyes on the right side of their bodies. The halibut’s colouration varies from greenish brown to very dark chestnut. Halibut are the largest of the flatfish, in the wild they can grow to a length of 2.5 meters and weight more than 300kg.

On Prince Edward Island, the commercial halibut fishery is only open for a couple days and is determined by the current management plan. The current demand for Atlantic halibut has created a need for the development of halibut as a commercial aquaculture species on Prince Edward Island. In comparison to their larger wild counterparts, aquacultured Atlantic halibut on average reach market size at 3 to 5kgs. Aquaculture provides the production of halibut year round.

Halibut’s lean white meat with high nutritional value continues to make the Atlantic halibut a healthy favourite among fish lovers. Halibut can be enjoyed baked, broiled, barbequed and in countless recipes.

Product Listing

- Fresh
- Frozen

Cultured Halibut Season

<table>
<thead>
<tr>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>June</th>
<th>July</th>
<th>Aug</th>
<th>Sept</th>
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<td>●</td>
<td>●</td>
<td>●</td>
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<td>●</td>
</tr>
</tbody>
</table>
Seafood Processing Plants Provincially and Federally Licensed
ACADIAN SUPREME INC.

Tel: 902 854-2675
Fax: 902 854-2140

Contact:
Jeff Malloy
Email: jeffm@acadiansupreme.com
Website: www.acadiansupreme.com

Address:
8323 Route 11
Wellington,
PE C0B 2E0

Category: Seafood Processing Plant Provincially and Federally Licensed, Seafood Retail/Wholesale
Accreditations/Certifications: MSC, C-TPAT, GFSI, BRC, CFIA
Markets: Canada United States of America, Europe, Asia, Australia
Brands: Acadian Supreme

PRODUCTS

<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Rock Crab</td>
<td>Cooked Whole, Cooked Sections</td>
</tr>
<tr>
<td>Scallops</td>
<td>Fresh, Frozen</td>
</tr>
</tbody>
</table>
Annand Clams Inc.

Tel: 902 831-3495
Fax: 902 831-2546

Contact:
Carla Annand
Email: carla@annandclams.com

Address:
775 Conway Road
RTE 175, Ellerslie
PE C0B 1J0

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA, MSC
Markets: Canada, United States of America, Europe
Brands: Annands, Annand Clams

Products

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Atlantic Bar Clams</td>
<td>Bottled, Breaded, Clam on the Half Shell, Raw Meat, Tarts</td>
</tr>
<tr>
<td>Lobster</td>
<td>CK Meat, TCK Meat, Tail Meat, Broken Meat</td>
</tr>
<tr>
<td>Salt Cod/Pollock</td>
<td>Fish Cakes</td>
</tr>
</tbody>
</table>
BEACH POINT PROCESSING COMPANY

Tel: 902-962-4340
Fax: 902-962-3917

Contact:
Pam Perrot
Email: pam@beachpoint.ca
Website: www.beachpointprocessing.com
Address:
75 Wharf Lane
Beach Point
PE C0A 1V0

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: BRC, MSC, CFIA
Markets: Canada, United States of America, Europe, Asia, Australia
Brands: Seamazz

PRODUCTS

| Lobster   | Live, Whole Cooks, Raw Tails, CKL Meat, CK Meat, TCK Meat, Broken Meat, Mince Meat, Raw Bodies |

Map of Nova Scotia with a marked location.
Belle River Enterprises Ltd.

Tel: 902-962-2248
Fax: 902-962-4276

Contact: Dean Hancock

Email: bre@pei.aibn.com

Address: 12 Waterview Lane
Belle River
PE C0A 1B0

Category: Seafood Processing Plant Provincially and Federally Licensed

Accreditations/Certifications: CFIA, MSC

Markets: Canada, United States of America, Europe

Brands: Belle River

PRODUCTS

<table>
<thead>
<tr>
<th>Rock Crab</th>
<th>Combo Meat, Leg Meat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jonah Crab</td>
<td>Scored Claws, Combo Meat, Leg Meat</td>
</tr>
<tr>
<td>Lobster</td>
<td>Raw Tails, CK Meat, Broken Meat, Body and Leg Meat</td>
</tr>
</tbody>
</table>
Blue Atlantic Fisheries Ltd.

Tel: 902-859-1294
Fax: 902-859-2476

Contact:
Tyler Murphy
Email: tylerm@maritimelobster.ca

Address:
106 Wharf Road
Cape Wolfe
PE C0B 1V0

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA, MSC
Markets: Canada, United States of America, Asia, Caribbean, South America
Brands: Kildare Princess

### Products

<table>
<thead>
<tr>
<th>Category</th>
<th>Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster</td>
<td>Live, Whole Cooks, CK Meat, CKL Meat, Tail Meat, Mince Meat</td>
</tr>
<tr>
<td>Rock Crab</td>
<td>Sections, Scored Claws, Whole Cooks, Salad Meat, Combo Meat, Leg Meat, Mince Meat</td>
</tr>
<tr>
<td>Jonah Crab</td>
<td>Whole Cooks, Cocktail Claws, Sections, Scored Sections, Seared Claws, Raw Frozen, Mince Meat, Salad Meat, Leg Meat, Combo Meat</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
</tbody>
</table>

Blue Atlantic Fisheries Ltd. is a seafood processing plant located in Cape Wolfe, PE C0B 1V0. They operate under both provincial and federal licenses, and have received CFIA and MSC accreditations. Their markets include Canada, the United States of America, Asia, the Caribbean, and South America. They offer a range of products including lobster, rock crab, and Jonah crab, along with oysters.
By the Water Shellfish Inc.

Tel: 902-437-3627
Fax: 902-437-3632

Contact:
Ryan Tremere
Nancy Mangos

Email: admin@bythewaterlobster.com
Website: www.bythewaterlobster.com

Address:
4 Borden Avenue,
Borden-Carleton,
PE C0B 1X0

Category: Federally Licensed
Accreditations/Certifications: CFIA, MSC
Markets: Canada, United States of America, Europe, Asia

Products

| Lobster | Live |
CAPTAIN COOKE’S SEAFOOD INC.

Tel: 902-437-3620
Fax: 902-437-3620

Contact:
Thane Cooke
Email: admin@bythewaterlobster.com
Address:
23675 Trans Canada Highway
Borden-Carleton,
PE C0B 1X0

Category: Seafood Processing Plant Provincially and Federally Licensed, Seafood Retail/Wholesale
Accreditations/Certifications: CFIA, MSC
Markets: Canada, United States of America, Asia

PRODUCTS

<table>
<thead>
<tr>
<th>Lobster</th>
<th>Live, Whole Cooks, CK Meat, Frozen</th>
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</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Scallops</td>
<td>Fresh, Frozen</td>
</tr>
<tr>
<td>Snow Crab</td>
<td>Fresh, Frozen</td>
</tr>
<tr>
<td>Other Products</td>
<td>Rock Crab, Shrimp, Cod, Halibut</td>
</tr>
</tbody>
</table>
MINIGOO FISHERIES INC.

Tel: 902-831-3474
Fax: 902-831-3478

Address:
195 Eagle Feather Trail
Lennox Island, PE
C0B 1P0

Category: Seafood Processing Plant Federally Licensed
Accreditations/Certifications: CFIA, MSC
Markets: Canada, United States of America, Europe
Brands: Hy Water Foods

PRODUCTS

| Lobster                       | Whole Cooks, Whole Raw Frozen, CKL, CK and Broken Meat, Raw Tails |


NORTH LAKE FISHERIES (2013) INC.

Tel: 902-838-3908
Fax: 902-838-5467

Contact:
Bill Morrissey
Email: bill@northlakefisheries.com
Website: www.northlakefisheries.com

Address:
150 Central Street
Montague
PE C0A 1R0

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: BRC, MSC, CFIA
Markets: Canada, United States of America, Europe, Asia, Australia
Brands: North Lake Fisheries, Meridian, Aquastar

PRODUCTS

| Lobster       | Live, Whole Cooks, Whole Raw, Meat |

48
ROYAL STAR FOODS

Tel: 902-882-2050
Fax: 902-882-2846

Contact:
Sally Gaudet
Email: sally@royalstarfoods.com
Website: www.royalstarfoods.com

Address:
175 Judes Point Road
Tignish
PE C0B 2B0

Category: Seafood Processing Plant Provincially and Federally Licensed, Seafood Retail/Wholesale
Accreditations/Certifications: BRC, CFIA, MSC
Markets: Canada, United States of America, Europe, Asia
Brands: Star of the Sea, Atlantic Star

PRODUCTS

<table>
<thead>
<tr>
<th>Lobster</th>
<th>Live, Whole Raw, Whole Cooks, Vacuum Packed, 1/2 Splits, CK Meat, Broken Meat, Tail Meat, Minced, Concentrate, Raw and Cooked Bodies, Raw Tails</th>
</tr>
</thead>
<tbody>
<tr>
<td>Snow Crab</td>
<td>Frozen</td>
</tr>
<tr>
<td>Herring</td>
<td>Roe</td>
</tr>
</tbody>
</table>
Seafood 2000 Ltd.

Tel: 902-652-2316
Fax: 902-652-2023

Contact:
Patrick Dodier
Email:patrick.sf2000@pei.aibn.com
Website: www.seafood2000.ca

Address:
10 Water Street,
Georgetown, PE
C0A 1L0

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: BRC, MSC, CFIA
Markets: Canada, United States of America, Europe, Asia
Brands: Packer’s Pride

Products

| Lobster | Whole Raw, Raw Tails, Raw Meat, Cooked Meat |
SOUTH SHORE SEAFOODS LTD.

Tel: 902-853-4052
Fax: 902-853-2444

Contact: David Dalton
Email: southshoreseafoods@pei.aibn.com

Address: 6 Foy Road
          Rosebank
          PE C0B 1G0

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA, MSC
Markets: Canada, United States of America, Asia
Brands: South Shore Seafoods

PRODUCTS

| Lobster | Whole Cooks, Cooked Meat, Raw Tails, Bodies |

South Shore Seafoods Ltd.
Buyer & Processor of Locally Harvested Seafood Products
Summerside Seafood Supreme Inc.

Tel: 902-436-9892
Fax: 902-436-2345

Contact:
Lenus Bungay
Email: lbungay@sssupreme.ca

Address:
105 Queen’s Wharf
Summerside
PE C1N 2V5

Category: Seafood Processing Plant Provincially and Federally Licensed, Seafood Agent/Broker
Accreditations/Certifications: MSC, SQF Level 2 Certified, CFIA
Markets: Canada, United States of America, Mexico, Europe, Asia, South America
Brands: Sogel

Products

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
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<tbody>
<tr>
<td>Lobster</td>
<td>Lobsterine Base, Whole Cooks, Whole Raw, Raw Tails, CK Meat</td>
</tr>
<tr>
<td>Rock Crab</td>
<td>Crabterine Base, Sections</td>
</tr>
<tr>
<td>Mussels</td>
<td>Pasturized</td>
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</tbody>
</table>

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TRUE NORTH SEAFOOD

Tel: 902-894-7005
Fax: 902-566-3546

Contact:
Ivan Nowlan
Email: ivan.nowlan@cookeaqua.com
Email: truenorthseafood.com

Address:
17 Walker Drive
Charlottetown
PE C1A 8S5

Category: Seafood Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: BRC, BAP, Organic, Kosher, CFIA, USFDA
Markets: Canada, United States of America, Asia
Brands: True North Seafood

PRODUCTS

| Salmon           | Hot Smoked, Cold Smoked, Candied |

Lobster is the crown jewel of the Prince Edward Island seafood industry. Prince Edward Island lobster (Homarus americanus) is famous across the world. Wild-caught in the pristine North Atlantic Ocean during the peak of quality, Prince Edward Island Lobster is known for hard shells and tender juicy meat. Delicious Prince Edward Island lobster has a distinct position in the world lobster market as a gourmet delicacy.

Sustainability and quality are the key pillars of the Prince Edward Island lobster industry. Harvesters take great care to ensure that the resource is managed responsibly. The Department of Agriculture and Fisheries works with the industry on the lobster monitoring program which collects data on lobsters in Prince Edward Island’s surrounding waters to help manage the industry in a sustainable long-term manner.

Lobster catch is divided into two categories, either as canners or markets, in accordance with size. Generally canners weigh between 1/2 and 3/4 lb (275-375g) while markets weigh over 3/4 lb (375g). These smaller lobsters are preferred by true connoisseurs for their tender and flavourful characteristics. Approximately 55% of Prince Edward Island lobsters are harvested in this category.

Prince Edward Island has two lobster seasons, Spring and Fall. The Spring season runs from May to June with about eighty percent of the harvest, while the Fall season runs from mid August to mid October. Prince Edward Island lobster companies produce a wide range of value added products that are accepted worldwide. On an annual basis Prince Edward Island accounts for almost twenty percent of Canadian lobster production.

Shellfish Processing Plants Provincially and Federally Licensed
Atlantic Aqua Farms Ltd.

Tel: 902 651-2563
Fax: 902 651-2513

Contact: Bobby MacMillan
Email: bobby@canadiancove.pe.ca
Website: www.canadiancove.com

Address:
918 Brush Wharf Road
Orwell Cove
PE C0A 2E0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: GAA/BAP Eco-certified, Canadian Organic Certification, CFIA
Markets: Canada, United States of America, Asia, Caribbean
Brands: Canadian Cove

Products

<table>
<thead>
<tr>
<th>Mussels</th>
<th>Live-Rope Cultured, Cooked Frozen Vacuum Packed, Cooked Frozen Value Added</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Lobster</td>
<td>Live</td>
</tr>
</tbody>
</table>
Atlantic Shellfish Products Inc.

Tel: 902 961-3400
Fax: 902 961-3445

Contact:
Jacob Dockendorff
Cindy Dockendorff

Email:
jacob@atlanticshellfish.com or cindy@atlanticshellfish.com

Website: www.atlanticshellfish.com

Address:
306 Red Head Road
Morell
PE C0A 1S0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America, Europe
Brands: Red Head, Savage Blonde, South Lake, Tuxedo

<table>
<thead>
<tr>
<th>Products</th>
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<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Quahaugs</td>
<td>Live</td>
</tr>
</tbody>
</table>

Products
Burleigh Brothers Seafood Ltd.

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America, Europe
Brands: Uncle Willy’s, Malpeque

Products

<table>
<thead>
<tr>
<th>Oysters</th>
<th>Live</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quahaugs</td>
<td>Live</td>
</tr>
<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
</tr>
</tbody>
</table>
CASCUMPEC BAY OYSTER COMPANY LTD.

Tel: 902-831-3574  
Fax: 902-831-3575

Contact:  
Martin O’Brien

Email: martin@oystermail.com  
Website: www.cascumpecbayoysterco.com

Address:  
995 Bideford Road  
Ellerslie  
PE C0B 1V0

Category: Shellfish Processing Plant Provincially and Federally Licensed

Accreditations/Certifications: CFIA

Markets: Canada, United States of America

Brands: Cascumpec Bay Oysters, Foxley River Premium Cocktail Oysters

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
</tbody>
</table>


Colville Bay Oyster Co. Ltd.

Tel: 902-687-2222
Fax: 902-687-2478
Contact: Johnny Flynn, Leo Flynn
Email: jflynn@colvillebayoysterco.com
Website: www.colvillebayoysterco.com
Address: 83 Lower Rollo Bay Road, Souris West, PE C0A 2B0

Category: Shellfish Processing Plant Provincially and Federally Licensed, Seafood Retail/Wholesale
Accreditations/Certifications: CFIA
Markets: Canada
Brands: Colville Bay, Basinhead Beach Bums

PRODUCTS

| Oysters | Live |
CONFEDERATION COVE MUSSELS (ATLANTIC AQUA FARMS LTD.)

Tel: 902-437-2700
Fax: 902-437-2800
Contact: Len Currie
Email: lenc@confederationcove.pe.ca
Website: www.confederationcove.com
Address: 10 Borden Avenue
Borden-Carleton
PE C0B 1X0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: BAP Certified Sustainable, Organic, CFIA
Markets: Canada, United States of America, Mexico, Europe, Asia
Brands: Confederation Cove

<table>
<thead>
<tr>
<th>PRODUCTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mussels</td>
</tr>
</tbody>
</table>

Mussels Live, Frozen
Five Star Shellfish Inc.

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America, Asia
Brands: Jeffery Oyster, Blackberry Point, Gooseberry Bay, Conway Cup, Conway Royal, Conway Pearl, Freeland Creek

Products

<table>
<thead>
<tr>
<th>Oysters</th>
<th>Live</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quahaug</td>
<td>Live</td>
</tr>
</tbody>
</table>
FUTURE SEAFOODS INC.

Tel: 902-887-3012
Fax: 902-887-3024

Contact:
Brian Lewis
Email: glenda@futureseafoods.com
Website: www.futureseafoods.com
Address:
358 New Road
Fernwood
PE C0B 1C0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America

PRODUCTS

<table>
<thead>
<tr>
<th>Quahogs</th>
<th>Live</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
</tbody>
</table>

Future Seafoods Inc.
Buyers And Shippers Of Quality Oysters
902-887-3012
Howard’s Cove Shellfish Ltd.

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America
Brands: Cooke’s Cove, J’Adores Premium Selects, Indian Creek Premium Selects, North Points, Sandhills Point

**PRODUCTS**

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Quahaugs</td>
<td>Live</td>
</tr>
<tr>
<td>Smelts</td>
<td>Fresh, Frozen, Whole Round, Dressed</td>
</tr>
<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
</tr>
</tbody>
</table>
LESLIE HARDY & SONS LTD.

Tel: 902-831-2577
Fax: 902-831-2577

Contact:
Leslie Hardy
Email: orders@hardyoysters.com
Website: www.hardyosters.com

Address:
84 Foster Sharp Road
Ellerslie
PE C0B 1J0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America
Brands: Salt Grass Point, Sexy Peques, Malpeque

PRODUCTS

<table>
<thead>
<tr>
<th>Oysters</th>
<th>Live</th>
</tr>
</thead>
</table>

PEI MUSSEL KING INC.

Tel: 902-961-3300
Fax: 902-961-3366

Contact:
Esther Dockendorff
Email: esther@peimusselking.com
Website: www.peimusselking.com

Address:
318 Red Head Road
Morell
PE C0A 1S0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: 2-Star BAP, BRC, Organic, C-TPAT, OceanWise, UL-RS, SEDEX, CFIA
Markets: Canada, United States of America, Mexico, Europe, Asia, Middle East, Pacific Rim, South America
Brands: Mussel King, Island Blue

PRODUCTS

| Mussels          | Live, Fully-Cooked Frozen, Value Added |

Prince Edward Aqua Farms Inc.

Contact:
Jerry Bidgood
Email: jerry@peaqua.com
Website: www.peaqua.com

Address:
5891 Route 20
New London
PE C0B 1M0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA, SQF, BAP, Organic
Markets: Canada, United States of America, Europe, Asia
Brands: Island Gold, North Shore Gold, Osprey Point, Avonlea Petites, Sou-West Sensation, Princess Delight, Sassy Malpeques

PRODUCTS

<table>
<thead>
<tr>
<th>Mussels</th>
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<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Quahaugs</td>
<td>Live</td>
</tr>
<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
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</tbody>
</table>

Tel: 902-886-2220
Fax: 902-886-2335

Website: www.peaqua.com

Address:
5891 Route 20
New London
PE C0B 1M0
RASPBERRY POINT OYSTER CO.

Tel: 902-963-3278  
Fax: 902-566-3407

Contact:  
James Power  
Email: james@raspberrypoint.com  
Website: www.raspberrypoint.com

Address:  
9539 Cavendish Road  
Cavendish  
PE C0A 1N0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America, Europe, Asia
Brands: Raspberry Point, Pickle Point, Lucky Limes, Daisy Bay, Shiny Sea, Irish Point

PRODUCTS

| Oysters | Live |
RED BEARD SHELLFISH CO.

Tel: 902-215-0956

Contact:
Dennis McNally
Email: mrdennismcnally@gmail.com

Address:
27 Lea Crane Blvd.
Souris
PE C0A 2B0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America
Brands: Fortune Bay

<table>
<thead>
<tr>
<th>PRODUCTS</th>
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<tbody>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
</tbody>
</table>
RODNEY’S OYSTER DEPOT LP

Tel: 902-675-3388
Fax: 902-675-2300

Contact:
Dean MacEachern

Email: rodneysoyster@bellaliant.com
Website: www.rodneysoysterdepot.com

Address:
226 Wharf Road
Nine Mile Creek
PE C0A 1H2

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada
Brands: Rodney’s Dukes, Princes, Queens, Kings

PRODUCTS

<table>
<thead>
<tr>
<th>Oysters</th>
<th>Live</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quahaulgs</td>
<td>Live</td>
</tr>
</tbody>
</table>
VALLEY PEARL OYSTERS

Tel: 902-439-1716

Contact:
Jeff Noye
Email: jeff@valleypearloysters.com
Website: www.valleypearloysters.com

Address:
1323 Port Hill Station Road
Tyne Valley, PE
C0B 2C0

Category: Shellfish Processing Plant Provincially and Federally Licensed
Accreditations/Certifications: CFIA
Markets: Canada, United States of America
Brands: Valley Pearl, Old Salt Selects

**PRODUCTS**

| Oysters | Live |
W&R Fisheries Ltd.

Tel: 902-969-7510  
Fax: 902-652-2057

Contact: Wayne Chiasson  
Email: waynepcoastlineshellfish@outlook.com  
Website: www.peicoastlineshellfish.com

Address:  
6 Water Street  
Georgetown  
PE C0A 1L0

Category: Shellfish Processing Plant Provincially and Federally Licensed, Seafood Retail/Wholesale
Accreditations/Certifications: CFIA, Ocean Wise
Markets: Canada, United States of America
Brands: Brudenell Bullies, Cardigan Cups, Brudenell Delights, Cardigan Delights

Products

<p>| | |</p>
<table>
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<th></th>
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</thead>
<tbody>
<tr>
<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
</tr>
</tbody>
</table>
Seafood Processing Plants Provincially Licensed and/or Seafood Retail and Wholesale
Arsenault’s Fish Mart Inc.

Tel: 902-436-7490  
Fax: 902-436-5632

Email: afm.retail@bellaliant.com  
Website: www.arsenaultsfishmart.com

Address:  
246 Heather Moyse Drive  
Holman’s Wharf, Summerside  
PE C1N 5Y8

Category: Provincially Licensed Lobster Cookroom,  
Seafood Retail/Wholesale

Markets: Canada

<table>
<thead>
<tr>
<th>Products</th>
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<tbody>
<tr>
<td>Lobster</td>
<td>Live, Cooked, Meat</td>
</tr>
<tr>
<td>Snow Crab</td>
<td>Fresh, Frozen</td>
</tr>
<tr>
<td>Rock Crab</td>
<td>Frozen</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Quahausgs</td>
<td>Live</td>
</tr>
<tr>
<td>Bar Clams</td>
<td>Bottled</td>
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<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
</tr>
<tr>
<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Scallops</td>
<td>Fresh, Frozen</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Frozen</td>
</tr>
<tr>
<td>Fish</td>
<td>Fresh, Frozen, Salted</td>
</tr>
<tr>
<td>Other</td>
<td>Value-Added Products</td>
</tr>
</tbody>
</table>
BASIN VIEW SEAFOOD INC.

Tel: 902-836-3903
Email: mitch@basinview.ca
Website: www.basinview.ca

Address:
72 Reuben’s Lane
Darnley, PE C0B 1M0
and
8934 Cavendish Road
Cavendish, PE C0A 1N0

Category: Seafood Processing Plant Provincially Licensed, Seafood Retail/Wholesale
Markets: Canada

<table>
<thead>
<tr>
<th>Products</th>
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<tbody>
<tr>
<td>Lobster</td>
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<tr>
<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Scallops</td>
<td>Fresh</td>
</tr>
<tr>
<td>Halibut</td>
<td>Fresh</td>
</tr>
<tr>
<td>Cod</td>
<td>Fresh</td>
</tr>
<tr>
<td>Other</td>
<td>Value-Added Products</td>
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</table>
**BY THE BAY FISH MART**

**Tel:** 902-961-3474

**Address:**
5599 Northside Road  
St. Peter’s Bay  
PE C0A 2A0

**Category:** Seafood Retail/Wholesale  
**Markets:** Canada

<table>
<thead>
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<th>PRODUCTS</th>
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<tbody>
<tr>
<td>Lobster</td>
<td>Live, Cooked, CKL Meat, Canned</td>
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<tr>
<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Quahaugs</td>
<td>Live</td>
</tr>
<tr>
<td>Scallops</td>
<td>Fresh</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Fresh</td>
</tr>
<tr>
<td>Salmon</td>
<td>Fresh</td>
</tr>
<tr>
<td>Mackerel</td>
<td>Fresh</td>
</tr>
<tr>
<td>Halibut</td>
<td>Fresh</td>
</tr>
<tr>
<td>Other</td>
<td>Hake, Cod, Sole, Haddock, Value-Added Products</td>
</tr>
</tbody>
</table>
**DOIRON FISHERIES LTD.**

Tel: 902-963-2442  
Website: peifishmarket.com  
Address:  
56 Harbourview Drive  
North Rustico  
PE C0A 1X0

**Category:** Provincially Licensed Lobster Cookroom, Seafood Retail/Wholesale  
**Markets:** Canada

<table>
<thead>
<tr>
<th><strong>PRODUCTS</strong></th>
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<tbody>
<tr>
<td><strong>Lobster</strong></td>
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<tr>
<td><strong>Mussels</strong></td>
</tr>
<tr>
<td><strong>Oysters</strong></td>
</tr>
<tr>
<td><strong>Snow Crab</strong></td>
</tr>
<tr>
<td><strong>Shrimp</strong></td>
</tr>
<tr>
<td><strong>Soft Shell Clams</strong></td>
</tr>
<tr>
<td><strong>Scallops</strong></td>
</tr>
<tr>
<td><strong>Salmon</strong></td>
</tr>
<tr>
<td><strong>Mackerel</strong></td>
</tr>
<tr>
<td><strong>Other</strong></td>
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</tbody>
</table>
JMK Fish Mart

Tel: 902-888-2800
Fax: 902-888-2141
Email: jmkfishmart@hotmail.com
Website: www.jmkfishmart.com

Address:
110 Queens Wharf
Summerside
PE C1N 1A6

Category: Provincially Licensed Lobster Cookroom, Seafood Retail/Wholesale
Markets: Canada

<table>
<thead>
<tr>
<th>Products</th>
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<tbody>
<tr>
<td>Lobster</td>
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<tr>
<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Quahaus</td>
<td>Live</td>
</tr>
<tr>
<td>Smelts</td>
<td>Fresh</td>
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<tr>
<td>Mackerel</td>
<td>Fresh</td>
</tr>
<tr>
<td>Herring</td>
<td>Fresh</td>
</tr>
<tr>
<td>Eel</td>
<td>Fresh</td>
</tr>
<tr>
<td>Salmon</td>
<td>Fresh</td>
</tr>
<tr>
<td>Halibut</td>
<td>Fresh</td>
</tr>
<tr>
<td>Tuna</td>
<td>Fresh</td>
</tr>
<tr>
<td>Other</td>
<td>Haddock, Hake, Value-Added Products</td>
</tr>
</tbody>
</table>
MACKINNON’S LOBSTER POUND

Tel: 902-894-9311

Email: slarkin@lobsteronthewharf.com
Website: www.lobsteronthewharf.com

Address:
2 Prince Street Wharf
Charlottetown
PE C1A 4P5

Category: Provincially Licensed Lobster Cookroom,
Federal Export License, Seafood Retail/Wholesale

Markets: Canada

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>Details</th>
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<tbody>
<tr>
<td>Lobster</td>
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<td>Oysters</td>
<td>Live</td>
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<tr>
<td>Mussels</td>
<td>Live</td>
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<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
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<tr>
<td>Haddock</td>
<td>Fillets</td>
</tr>
<tr>
<td>Scallops</td>
<td>Fresh, Frozen</td>
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<tr>
<td>Bar Clams</td>
<td>Bottled</td>
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</tbody>
</table>
MIKE’S QUEEN STREET MEAT MARKET

Tel: 902-894-7336
Fax: 902-894-7339

Address:
368 Univeristy Avenue
Charlottetown
PE C1A 4N1

Category: Provincially Licensed Lobster Cookroom, Seafood Retail/Wholesale
Markets: Canada

<table>
<thead>
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<tbody>
<tr>
<td>Lobster</td>
<td>Live, Cooked, Meat</td>
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<tr>
<td>Halibut</td>
<td>Whole, Fillets</td>
</tr>
<tr>
<td>Hake</td>
<td>Fresh</td>
</tr>
<tr>
<td>Haddock</td>
<td>Fresh</td>
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</tbody>
</table>
MR SEAFOODS INC.

Tel: 902-388-1525
Fax: 902-628-8359

Email: info@mrseafoods.com
Website: www.mrseafoods.com

Address:
61 Thomson Drive
Charlottetown
PE C1E 1K4

Category: Seafood Processing Plant Provincially Licensed, Seafood Agent/Broker, Seafood Retail/Wholesale
Markets: Canada

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>Lobster</th>
<th>Mussels</th>
<th>Oysters</th>
<th>Soft Shell Clams</th>
<th>Bar Clams</th>
<th>Quahaus</th>
<th>Scallops</th>
<th>Rock Crab</th>
<th>Snow Crab</th>
<th>Salmon</th>
<th>Groundfish</th>
<th>Other</th>
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<tbody>
<tr>
<td></td>
<td>Live, Cooked, Meat, Raw Tails</td>
<td>Live</td>
<td>Live</td>
<td>Live</td>
<td>Breaded, Bottled, Meat</td>
<td>Live</td>
<td>Fresh, Frozen</td>
<td>Meat</td>
<td>Whole, Clusters, Meat</td>
<td>Fillets, Whole, Smoked</td>
<td>Fillets</td>
<td>Shrimp, Smelts, Mackerel, Tuna, Value-Added Products</td>
</tr>
</tbody>
</table>
Tel: 902-368-3212
Fax: 902-892-8193
Email: info@waterprincelobster.com
Website: www.waterprincelobster.com

Address:
141 Water Street
Charlottetown
PE C1A 1A8

Category: Provincially Licensed Lobster Cookroom, Federal Export License, Seafood Agent/Broker, Seafood Retail/Wholesale
Markets: Canada

PRODUCTS

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<table>
<thead>
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<tbody>
<tr>
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<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
</tr>
<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
</tr>
<tr>
<td>Scallops</td>
<td>Frozen</td>
</tr>
<tr>
<td>Snow Crab</td>
<td>Frozen</td>
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<tr>
<td>Salmon</td>
<td>Fresh, Frozen</td>
</tr>
<tr>
<td>Halibut</td>
<td>Fresh, Frozen</td>
</tr>
<tr>
<td>Haddock</td>
<td>Fresh, Frozen</td>
</tr>
</tbody>
</table>
Wood Islands Seafood

Tel: 902-962-2730

Email: gypsy.lady1@hotmail.com
Website: facebook.com/woodislandsseafoodandtakeout

Address:
84 Lighthouse Road
Wood Island Wharf, PE
C0A 1B0

Category: Seafood Retail/Wholesale
Markets: Canada

<table>
<thead>
<tr>
<th>Products</th>
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<tr>
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<td>Mussels</td>
<td>Live</td>
</tr>
<tr>
<td>Oysters</td>
<td>Live</td>
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<tr>
<td>Soft Shell Clams</td>
<td>Live</td>
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<tr>
<td>Scallops</td>
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<td>Salmon</td>
<td>Portions</td>
</tr>
<tr>
<td>Haddock</td>
<td>Fillets</td>
</tr>
<tr>
<td>Bar Clams</td>
<td>Bottled</td>
</tr>
<tr>
<td>Cod</td>
<td>Fillets</td>
</tr>
<tr>
<td>Halibut</td>
<td>Steak, Fillets</td>
</tr>
</tbody>
</table>
SEAFOOD
AGENT/BROKER
BJ TRADING & MARKETING

Tel: 902-838-3132  Fax: 902-368-2845

Contact: John Collings
Email: bjtrading@bellaliant.com

Address: 10 Shaws Lane Montague PE C0A 1R0

Category: Seafood Agent/Broker
Accreditations/Certifications: MSC, ECCP
Markets: United States of America, Europe, Asia, Australia, Pacific Rim, South America
Brands: Atlantic Gold

**PRODUCTS**

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Lobster</td>
<td>Frozen Whole Cooks, Frozen Raw, Meat, Tails</td>
</tr>
<tr>
<td>Snow Crab</td>
<td>Sections, Whole Round</td>
</tr>
<tr>
<td>Caplein</td>
<td>Male, Female</td>
</tr>
<tr>
<td>Turbot</td>
<td>H&amp;G</td>
</tr>
</tbody>
</table>
KMI SEAFOODS

Tel: 902-838-3998
Fax: 902-838-5852

Contact:
Craig MacDonald
Ken MacDonald

Email: craig@kmiseafoods.com
Website: www.kmiseafoods.com

Address:
56 Crescent Lane
Montague
PE C0A 1R0

Category: Seafood Agent/Broker
Markets: Canada, United States of America, Europe, Asia, Australia
Brands: KMI Selects, Grant Moody’s

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>Lobster</th>
<th>Snow Crab</th>
<th>Rock Crab</th>
<th>Mackerel</th>
<th>Herring</th>
<th>Smelts</th>
<th>Silversides</th>
<th>Oysters</th>
<th>Chicken Haddy</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Live, Tails, Raw Tails, CK, CKL, TCK and Broken Meat, Whole Cooks, Whole Raw</td>
<td>Sections</td>
<td>Meat</td>
<td>Whole Round</td>
<td>Whole Round</td>
<td>Whole Round, Dressed</td>
<td>Whole Round</td>
<td>Live</td>
<td>Canned</td>
</tr>
</tbody>
</table>
MARITIME MARKETING SERVICES

Tel: 902-628-7384

Contact: Rollie McInnis
Email: mms@pei.sympatico.ca

Address: PO Box 22046 Charlottetown PE C1A 9J2

Category: Seafood Agent/Broker
Markets: Canada, United States of America, Europe, Asia, Pacific Rim
Brands: Atlantic Sea

<table>
<thead>
<tr>
<th>PRODUCTS</th>
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<tbody>
<tr>
<td></td>
<td>Whole Cooks Netted, Popsicle Style, Raw and</td>
</tr>
<tr>
<td></td>
<td>Blanched Whole, Raw Tails, Cooked Meat</td>
</tr>
</tbody>
</table>
Industry Associations
LOBSTER FISHERS OF PEI
Contact: 902-388-4412
Website: www.lobsterpei.ca
Address:
420 University Avenue
Charlottetown, PE C1A 7Z5

MUSSEL INDUSTRY COUNCIL OF PEI
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Website: www.peimussel.com
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PO Box 40010
675 University Avenue
Charlottetown, PE C1E 0J2

PEI AQUACULTURE ASSOCIATION
Contact: 902-368-2757
Website: www.aquaculturepei.com
Address:
420 University Avenue, Suite 206
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PEI FISHERMEN’S ASSOCIATION

Contact: 902-566-4050
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PEI SEAFOOD PROCESSORS ASSOCIATION

Contact: ed@peispa.com
Website: www.peispa.com
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PEI SHELLFISH ASSOCIATION

Contact: 902-831-3374
Website: www.facebook.com/peishellfishassociation
Address:
154 E Bideford Road
Ellerslie, PE C0B 1J0