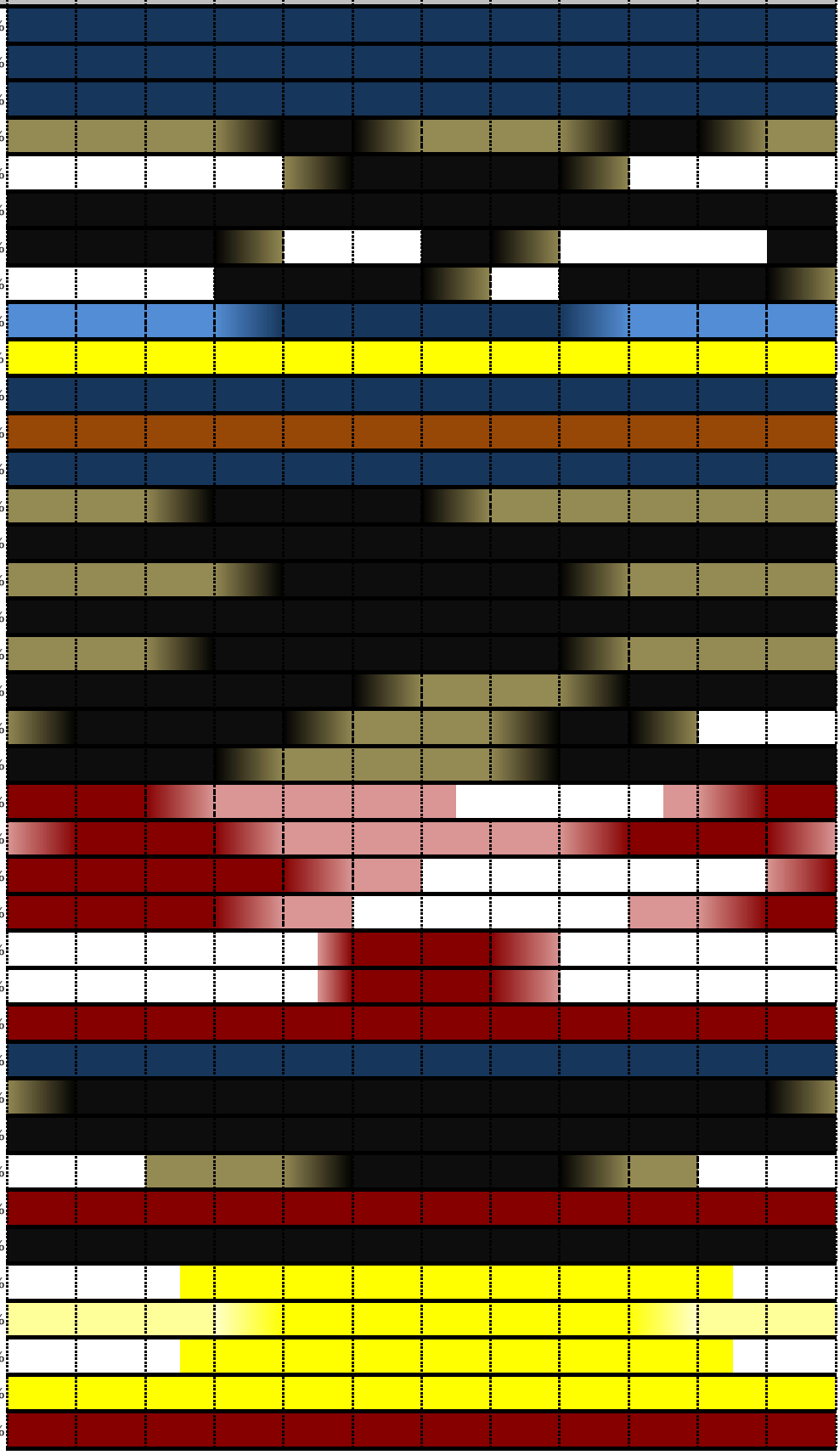
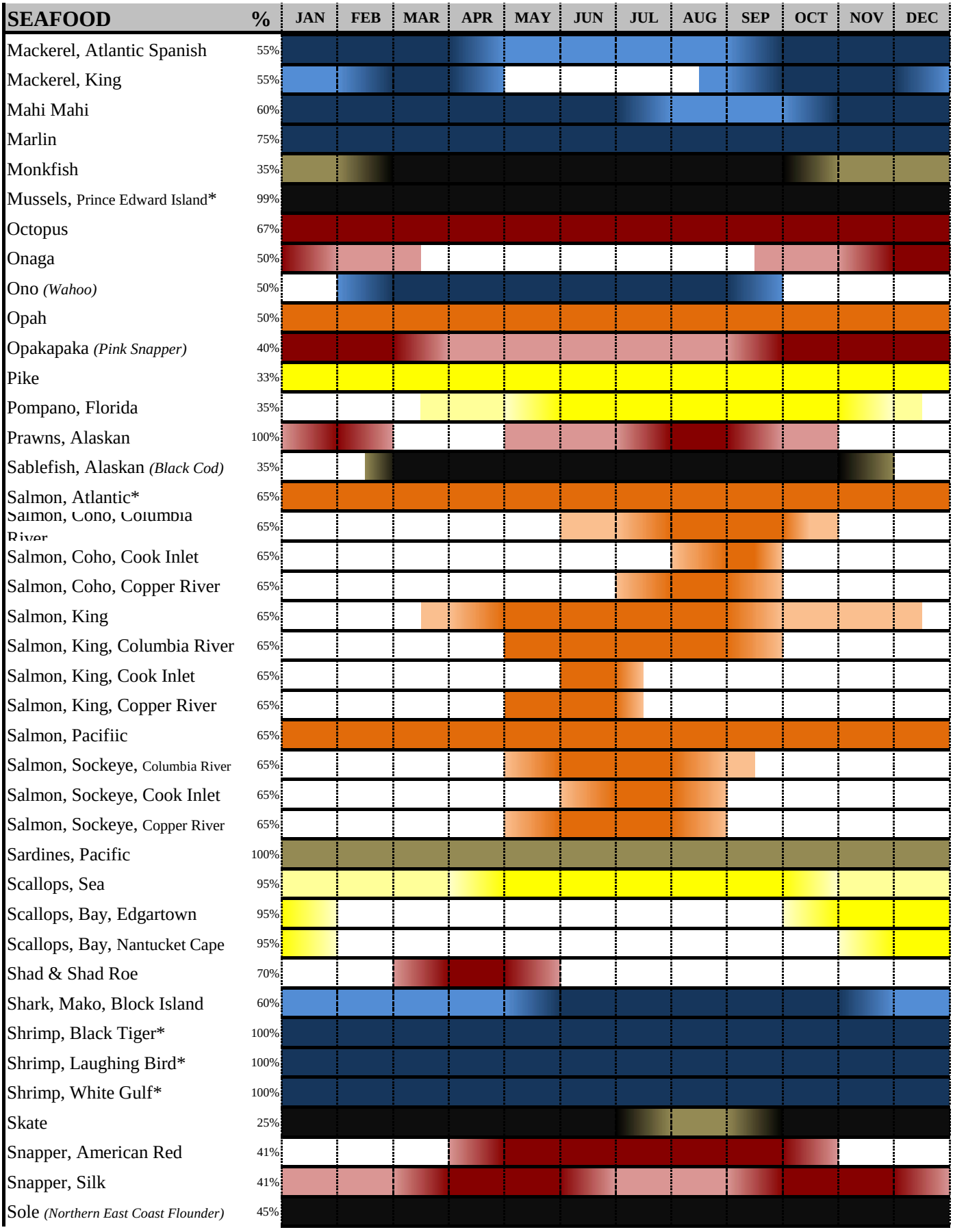
Brad Gates Catering & Events

SEAFOOD SEASONALITY

* denotes farm-raised



SEAFOOD	%	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Arctic Char*	60%												
Amberjack	45%												
Barramundi*	45%												
Bass, Black Sea	45%												
Bass, Golden *(Tilefish)*	50%												
Bass, Farm-Raised Striped*	40%												
Bass, Wild Striped *(Rockfish)*	35%												
Blackfish *(Tautog)*	28%												
Bluefish	60%												
Bronzini *(Loup de Mer)* *	45%												
Butterfish *(Pacific Pompano)*	50%												
Catfish, Freshwater*	50%												
Catfish, Ocean	45%												
Chilean Sea Bass *(Toothfish)*	50%												
Clams, Cherrystone*	99%												
Clams, Cockles, New Zealand	99%												
Clams, Littleneck*	99%												
Clams, Mahogany	99%												
Clams, Manilla	99%												
Cod, Alaskan	35%												
Cod, Atlantic	35%												
Crab, Dungeness	100%												
Crab, King	100%												
Crab, Snow	100%												
Crab, Stone	100%												
Crab, Soft Shell, Hotel	100%												
Crab, Soft Shell, Prime	100%												
Crawfish*	100%												
Escolar *(Walu)*	50%												
Flounder, Alaskan	45%												
Flounder, Atlantic *(Fluke)*	45%												
Grouper, Black	43%												
Grouper, Red	43%												
Hake, Maine	35%												
Halibut, Alaskan	63%												
Halibut, Atlantic	63%												
Halibut, Pacific	63%												
Hamachi	45%												
Lobsters, Maine	24%												


SEAFOOD
%
JAN
FEB
MAR
APR
MAY
JUN
JUL
AUG
SEP
OCT
NOV
DEC
Mackerel, Atlantic Spanish 55%
Mackerel, King 55%
Mahi Mahi 60%
Marlin 75%
Monkfish 35%
Mussels, Prince Edward Island* 99%
Octopus 67%
Onaga 50%
Ono (Wahoo) 50%
Opah 50%
Opakapaka (Pink Snapper) 40%
Pike 33%
Pompano, Florida 35%
Prawns, Alaskan 100%
Sablefish, Alaskan (Black Cod) 35%
Salmon, Atlantic* 65%
Salmon, Coho, Columbia River 65%
Salmon, Coho, Cook Inlet 65%
Salmon, Coho, Copper River 65%
Salmon, King 65%
Salmon, King, Columbia River 65%
Salmon, King, Cook Inlet 65%
Salmon, King, Copper River 65%
Salmon, Pacifiic 65%
Salmon, Sockeye, Columbia River 65%
Salmon, Sockeye, Cook Inlet 65%
Salmon, Sockeye, Copper River 65%
Sardines, Pacific 100%
Scallops, Sea 95%
Scallops, Bay, Edgartown 95%
Scallops, Bay, Nantucket Cape 95%
Shad & Shad Roe 70%
Shark, Mako, Block Island 60%
Shrimp, Black Tiger* 100%
Shrimp, Laughing Bird* 100%
Shrimp, White Gulf* 100%
Skate 25%
Snapper, American Red 41%
Snapper, Silk 41%
Sole (Northern East Coast Flounder) 45%

SEAFOOD	%	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Sole, Dover	45%												
Squid	80%												
Sturgeon, White*	50%												
Swordfish, Block Island	75%												
Swordfish, Gulf	75%												
Tilapia*	95%												
Trout, Lake	95%												
Trout, Ocean *(Steelhead)*	95%												
Trout, Rainbow*	95%												
Tuna, Bluefin, A-Marine Kindai*	69%												
Tuna, Yellowfin *(Ahi Tuna)*	69%												
Turbot*	30%												
Walleye	50%												
Warehou, Bluenose	45%												
Whitefish, Lake Superior	45%												