

# ALASKA'S Ocean Bounty



**RED KING CRAB**  
The largest, most abundant and valuable commercial species of king crabs, reds can weigh up to 25 pounds and measure 5 feet across from leg tip to leg tip. They travel up to 100 miles each year on spawning migrations to and from shallow water.



**DUNGENESS CRAB**  
These small and tasty crabs, found from the Alaska Peninsula south to Mexico, have been harvested more intensely in Alaska since the king crab crash of the 1980s.



**GOLDEN KING CRAB**  
Formerly known as brown king crab, goldens rank second among Alaska's three commercially important king crab species (red, golden, and blue). Of the three species, goldens live in the deepest water, usually on steep-sided ocean bottoms.



**SNOW CRAB**  
Smaller but far more abundant than king crabs, snow crabs have replaced kings as Alaska's most valuable crab resource.



**HERRING**  
A small fish that travels in schools of thousands, herring are food for other fish, marine mammals, birds, and humans. Eggs are marketed as caviar.



**SEA CUCUMBER**  
Related to starfish and sea urchins, sea cucumbers are harvested by divers in southern Alaska and marketed in Japan, where they are a delicacy.



**GIANT PACIFIC OCTOPUS**  
Octopus is an important seafood worldwide, but it is difficult to preserve for shipment. Alaska's several species are valued most as halibut bait.



**GIANT PACIFIC SCALLOP**  
Commonly known as weatherwane scallop, this mollusk is harvested by dredges in a stable commercial fishery.



**EULACHON**  
Also known as hooligan, thousands of these herring-like fish are netted by fishers when dense schools enter rivers to spawn.



**RED SEA URCHIN**  
Sea urchins are a highly prized seafood in Japan, and Alaska's resource is considered a "sleeping giant" in commercial potential. Divers harvest urchins by picking them off rocky underwater surfaces.



**CHINOOK SALMON (King)**  
Kings attract sport fishers from around the world, and are often served in fine restaurants. Average weight is 20 pounds, but they can exceed 100 pounds.



**CHUM SALMON (Dog)**  
This salmon is especially good smoked, and is widely used by coastal natives. Average weight is about 8 pounds.



**COHO SALMON (Silver)**  
A popular sport and commercially harvested fish, the coho is Alaska's second largest salmon. Average weight is about 8 pounds.



**PINK SALMON (Humpback)**  
Popular with commercial and sport fishers, humpies are Alaska's smallest and most abundant salmon. Average weight is about 5 pounds.



**SOCKEYE SALMON (Red)**  
Reds are popular with sport fishers and are Alaska's most valuable commercially harvested salmon. Average weight is about 6 pounds.



**PACIFIC HALIBUT**  
The largest of 30 species of flatfish in Alaska, halibut are prized by seafood lovers. Halibut average about 30 pounds in weight, but can exceed 400 pounds.



**ATKA MACKEREL**  
This small (about a foot long), commercially important deepwater species is not really a mackerel, but a member of the greenling family.



**POLLOCK**  
Harvested by the thousands in deep water by trawlers, pollock are served by fast food restaurants, and are used to make surimi. They grow to 3 feet in length.



**SABLEFISH (Black Cod)**  
Commonly harvested by longliners in deep water, sablefish have moist, succulent flesh. They weigh up to 120 pounds and reach 40 inches in length.



**PACIFIC OCEAN PERCH**  
Actually a rockfish and not a perch, this long-lived, once-plentiful species has declined considerably in numbers due to overfishing.



**LINGCOD**  
Lingcod are powerful game fish often caught near shores, and are served in fish-and-chips restaurants. They can weigh up to 100 pounds and reach 5 feet in length.



**PACIFIC COD**  
Harvested in huge numbers by factory trawlers and longliners, cod are used to make fish sticks and are frozen as fillets. They weigh up to 50 pounds and reach 3 feet in length.



**YELLOWEYE ROCKFISH**  
The yelloweye is one of 32 species of rockfish common to Alaska waters. Long-lived and a delicious food fish, rockfish are between 1 and 2.5 feet in length.



**STARRY FLOUNDER**  
Usually found near shorelines, this flatfish can also survive in freshwater streams that empty into salt water. Maximum length is about 3 feet.



**YELLOWFIN SOLE**  
Small in size at just a pound or less, but large in number, the delicious yellowfin sole is the most populous flatfish in the Bering Sea.



**NORTHERN SHRIMP**  
Usually gill-netted from the sea in trawl nets, northern (pink) shrimp are the mainstay of the Alaska shrimp harvest.



**GEODUCK**  
Southern Alaska is the northernmost range of this large clam (pronounced goey duck). It is a delicacy in Japan, and averages about 2 pounds in weight.



**SQUID**  
Squid are harvested on the open sea by countries that consider them delicacies, but no commercial harvest exists for several species found in Alaska waters.



**PACIFIC RAZOR CLAM**  
Razor clams grow to 7 inches wide, and are commercially harvested primarily from sandy beaches and nearshore areas in Prince William Sound and Cook Inlet.



**HUMPY SHRIMP**  
Once Alaska's most sought shrimp, humpies remain the state's second most important commercially harvested shrimp.



**SIDESTRIPED SHRIMP**  
Common both north and south of the Alaska Peninsula, sidestriped shrimp reach lengths of about 6 inches and are harvested in trawl nets and wire cages called pots.



**COONSTRIPED SHRIMP**  
Coonstriped shrimp are locally abundant in rocky areas north and south of the Alaska Peninsula. They reach about 4 inches in length.



**SPOT SHRIMP**  
Alaska's largest shrimp, spot shrimp reach lengths of about 7 inches. They are harvested in pots from rocky waters north and south of the Alaska Peninsula.