

NEW JERSEY SEAFOOD TOP TEN, BY WEIGHT CAUGHT, 2001 - 2006

Seafood	2001	2002	2003	2004	2005	2006
1,000 Pounds						
Clams, Surf	52,872	53,614	51,337	43,522	38,968	43,644
Herring	708	1,138	1,804	118	2,264	25,486
Mackerel, Atlantic	25,224	20,486	33,056	35,547	32,415	24,977
Menhaden	26,376	24,725	20,450	18,024	24,093	24,085
Clams, Ocean Quahog	21,028	20,358	20,346	17,634	10,881	11,643
Scallops, Sea	8,217	8,645	10,636	13,689	11,832	8,443
Crabs, Blue	4,430	6,000	3,799	4,294	5,983	5,770
Monkfish	5,855	5,703	7,167	4,225	3,924	3,842
Squid, Longfin	7,936	4,614	2,375	2,886	4,725	3,201
Flounder, Summer	1,745	2,407	2,385	2,804	2,529	2,380

SOURCE: National Marine Fisheries Service

Explanation of Shifts in the New Jersey Seafood Top Ten

Local harvests of seafood reflect active management practices that result in shifts within the top ten harvest numbers. The New Jersey fishing industry has actively partnered with government agencies and/or academic institutions to help ensure the development of sustainable fisheries through the formulation of fishery management plans based on the "best available" scientific research. The sea scallop fishery is a prime example of these successes. As a result of better data, more effective management plans, and reduction of by-catch, the harvest has grown significantly. Similarly, a generation of better data allowed the monkfish fishery to remain open and viable. Changes in the squid harvest reflect a recent moratorium on the harvest of a locally harvested species. All of these efforts are designed to help ensure that our seafood resources are available for future generations.