

NEW JERSEY SEAFOOD TOP TEN, BY WEIGHT CAUGHT, 1998 - 2003

Seafood	1998	1999	2000	2001	2002	2003
pounds						
Clams, Surf	44,751,327	49,299,900	58,047,629	52,872,341	53,614,421	51,336,955
Mackerel, Atlantic	18,233,027	20,034,784	9,645,344	25,224,193	20,486,409	33,056,432
Menhaden	33,287,641	31,036,717	31,266,780	26,375,573	24,725,015	20,450,091
Clams, Ocean Quahog	15,746,800	16,814,590	14,810,080	21,027,780	20,358,290	20,345,920
Scallops, Sea	1,588,411	2,748,618	4,948,862	8,217,333	8,645,130	10,635,515
Monkfish	8,141,217	6,358,167	4,414,210	5,855,391	5,703,080	7,166,850
Crabs, Blue	5,345,074	5,251,058	4,863,858	4,430,330	5,999,612	3,798,950
Squid	30,194,464	5,786,209	8,708,586	1,297,217	489,239	3,311,037
Flounder, Summer	1,916,964	1,916,964	1,848,119	1,745,488	2,407,081	2,385,022
Squid, Longfin	40,395,145	13,189,749	14,345,886	7,935,547	4,613,738	2,374,623

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.