

the seafood Market Report

August 5, 2022

Seafood that's fresh. Information that's to the point.



BUCKHEAD MEAT & SEAFOOD
a Sysco company

Seafood Specials

- Salmon Fillet Sk-On (Chile)
- Salmon Fillet Sk-Less (Chile)
- Jumbo Lump Crabmeat HPP
- Lump Crabmeat HPP
- Halibut Fillet Skin-On Fresh

[SEA FULL SEAFOOD LIST](#)



striped bass (rockfish)

Massachusetts season is in full swing. All XL whole fish is available. Pricing will remain higher for raw materials until local seasons open back up.



mahi mahi

Raw material costs remain high.



blue crab

The season is in full swing. Limitations on recreational crabbing laws will help commercial crabbers. The low crab count in the Chesapeake Bay has caused a massive uproar within the watermen community.



sword

Raw material costs are staying high. Price of fuel and labor driving prices upward.



venezuelan crabmeat

The Venezuelan crabmeat season will halt on August 15th, and will start again in October. Raw material pricing slowly sliding down as the season nears an end. Buy now!



halibut

The low prices of early July are gone, and raw material cost have risen in the past few weeks. Low landings of fish caused the price spike.



blue catfish

Pricing is consistent but expensive. Fuel prices are a driving factor in raw material costs.



scallops (seatrade)

Prices are dropping as more catch areas have opened.

Information is subject to market fluctuations and meant to be used only as a guide. Consider transit time for your area as this is a current condition report, and up to 10 days may pass before the effects show in your market.

the seafood Market Report

August 5, 2022

Seafood that's fresh. Information that's to the point.



BUCKHEAD MEAT & SEAFOOD
a Sysco company



trout



From the mountains of Carolina. Farm-raised. Availability is tight. 8 oz fillet (bones removed) and 10 oz whole head-on boned (meaning bones out).

bronzini



COO: Mixture of Turkey and Spain. 600/800 g. Butterfly, S&G, or fillet. Fillets 4-7 oz roughly.

chilean salmon



Raw material pricing continuing to work its way down \$.10 - \$.15 per week.

canadian salmon



Influx of smaller fish driving the cost of raw material for smaller fillets down. The larger fish remains expensive.

faroe salmon



The market for raw material has stabilized.



H&G tuna

After a dip in pricing last week, raw material has spiked. Due to massive influx of raw material, prices dropped and boats began to stop fishing due to low return. Since then, pricing has spiked and hopefully fishing will pick back up.



chilean seabass

Refresh product Falkland Islands. Deepwater long-line caught. FAS - Frozen at Sea. Supply is steady, and the market is continuing to trend upward.



shellfish

P.E.I. fresh mussels special. Every customer should have a bag. Oyster variety- Sweet Jesus, Salt Shakers, Bay Shore, De. Blue Point, Watch House Point, and Chesapeake Gold.



shrimp

Prices on the large sizes continue to be tight. Prices of mid to small are harder to find.



cod (STP free/no tripoli)

All long-line caught Pacific cod. Price remains high but steady.



lobster (live)

Raw material pricing is low due to the lack of exporting raw materials to China for processing. The USA market continues to be flooded with Canadian products.



Information is subject to market fluctuations and meant to be used only as a guide. Consider transit time for your area as this is a current condition report, and up to 10 days may pass before the effects show in your market.