

# North Atlantic Cape Shark

*Squalus acanthias*

## A Sustainable Choice

Cape Shark is a U.S. fisheries success story. It is a small species of shark that is caught commercially from Maine to North Carolina. Progressive management approaches, such as annual catch quotas and daily trip limits, ensure that populations stay at healthy levels long into the future.

This abundant fish has traditionally been a lower-valued species, with much of the catch being exported overseas. Now there is great collaboration with chefs, suppliers, processors and fishermen to build a robust North American market for this delectable product.

## Good for Everyone

Cape Shark represents a positive future for everyone who values healthy and affordable fish.

Expanding market demand for Cape Shark will build critical economic viability for fishermen and provide conscientious consumers a wholesome and nutritious fish product for their families to enjoy.



FDA Approved Names: **Spiny Dogfish, Dogfish Shark, Cape Shark**

Certification: **MSC certified**

Verified: **Gulf of Maine Responsibly Harvested**

Seafood Watch: **Good alternative**

Farmed or Wild: **Wild**

Harvest Method: **Gillnets, longlines, and otter trawls**

- Cape Shark is managed under a total allowable catch, and fishermen are allowed to harvest 50 million pounds per year.
- Cape Shark is an overly abundant predatory species. In the absence of sufficient harvest, it threatens to compromise ecosystem balance.
- Expansion of the Cape Shark market would generate \$12 million in economic benefit to fishermen and an additional \$26 million in increased economic activity throughout the supply chain.
- During the past 3 years, ex-vessel price for Cape Shark has fluctuated between \$0.11 and \$0.22 per pound, while traditional groundfish stocks regularly yield \$1-2 per pound or more. To create an economically sustainable harvest, fishermen need to receive a similar price for Cape Shark.
- Stabilizing the full utilization of the available Cape Shark quota would grow the fishing economy by 470 jobs (280 harvesting jobs, 155 processing jobs, and 35 wholesale jobs).





“ Once people realize what an abundant resource we have right off our shores and begin to embrace this versatile fish, our day-boat fishery will really thrive,” says Greg Walinski (pictured left), who has been fishing for Cape Shark off Cape Cod on his 35’ vessel, F/V Alicia Ann, for 30 years.

## Convey a Great Story

Cape Shark offers an excellent way for retailers to meet their sustainability goals while offering a delicious protein to their customers. The fish is versatile, healthy, abundant and sustainably-caught.

Retailers selling Cape Shark have an opportunity to tell a salient story of sustainability and of a community of authentic fishermen harvesting seafood from the waters off New England.

The Cape Cod Commercial Fishermen’s Alliance, the Gulf of Maine Research Institute, and Future of Fish can help companies connect with fishermen and promote Cape Shark in ways that will further their corporate goals.

## A Delicious Choice

Cape Shark offers a boneless, firm, lean white flesh that is mild in flavor and takes seasoning quite well. Chefs working with Cape Shark have described it as an extremely adaptable and flavorful fish, similar to mahi-mahi in texture and versatility.

Culinary uses for Cape Shark include chowders, fish tacos, fish stews, fish and chips, and grilled recipes. It is easy to prepare and can be delivered fresh or frozen.

## For More Information:

### **Nancy Civetta**

Communications Director  
Cape Cod Commercial Fishermen's Alliance  
nancy@capecodfishermen.org  
(508) 945-2432 x 107

### **Jen Levin**

Sustainable Seafood Program Manager  
Gulf of Maine Research Institute  
jlevin@gmri.org  
(207) 228-1688

“ Cape Shark is boneless, making it appealing for families with children, plus it has fewer calories than many other proteins, so it’s good for you too,” says Chef Jonathan Haffmans of VERS restaurant, Chatham, Mass.

