

# DOGFISH

*Squalus acanthias*  
(also known as Cape shark)



DAVID HILLS, WWW.FISHYPICTURES.COM

## CAPE COD FISHING FACTS

### Season

June – December

### Harvest Methods

Gillnets, longlines, hand lines and otter trawls

### Fishing Area

Between three and 10 miles off the Cape and Islands

## A Sustainable Local Fish

**Dogfish is a small species of shark caught commercially from Maine to North Carolina.**

### UNDER-LOVED

Cape Cod small-boat fishermen sustainably catch dogfish in abundance right off our shores, but 99 percent of this plentiful, white fish is shipped overseas.

### ABUNDANT

More dogfish (close to 12 million pounds) is landed by Cape and Islands fishermen than any other species. Fishermen up and down the Atlantic seaboard share a 40 million pound annual catch limit, yet never reach it, which means fishermen could catch more dogfish each year if there was a bigger market demand.

### SUSTAINABLE

Progressive management approaches, such as annual catch quotas and daily trip limits, ensure that populations will stay at healthy levels long into the future. Because dogfish is an overly abundant predatory species, a lack of sufficient harvest could compromise ecosystem balance.

*\*SOURCE: 2016 MATL Reports and NMFS VTRs*



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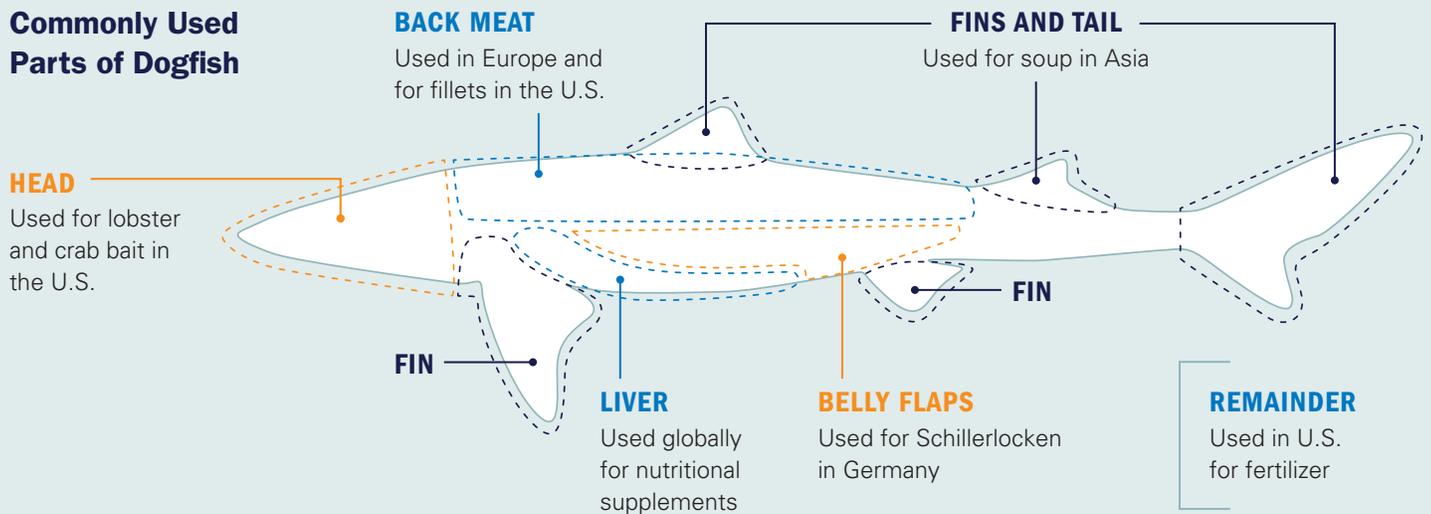
**“Once people realize what an abundant resource we have right off our shores and begin to embrace this versatile fish, our day-boat fishery will really thrive.”**

### Fisherman Greg Walinski

who has been fishing for dogfish off Cape Cod on his vessel, F/V Alicia Ann, for 30 years.

# 100% Utilization

## Commonly Used Parts of Dogfish



## A Great Choice

- By ordering or serving dogfish, you are supporting sustainable fishing on Cape Cod, healthy oceans and a new local fish movement.
- Dogfish is a boneless, firm, lean white-meat fish that is mild in flavor.
- Dogfish is an excellent source of low fat protein and is low in calories and sodium.
- Culinary uses for dogfish include fish tacos, fish & chips, chowders, stews, blackened, fried and grilled.



JULIA CUMES PHOTOGRAPHY, WWW.JULIACUMESPHOTO.COM



## If it's Pier to Plate, you know it's Cape caught.

✓ LOCAL ✓ SUSTAINABLE ✓ DELICIOUS

Pier to Plate brings dogfish to local food establishments with the goal of creating consumer demand on Cape Cod and across the country.

Find participating food establishments at [www.piertoplate.org](http://www.piertoplate.org)

Follow us on social media @FishAlliance #pier2plate



The Fishermen's Alliance works with fishermen to build lasting solutions to protect the ocean ecosystem while ensuring the economic viability of Cape Cod's small-boat fishing fleets.

[www.capecodfishermen.org](http://www.capecodfishermen.org)