

Island 
Ad-Vantages THE **WEEKLY**
PACKET

THE VIEW FROM ATLANTIC AVENUE

By: Pat Shepard, Collaborative Research Specialist

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Seafood Palooza

Whenever I go on vacation, it's all about the food for me. Trying the local fare in another fishing town always gets my wheels turning. As we ate our way around the eastern shore of Maryland last week, blue crab dominated the menus. It wasn't cheap either. A Twin Jumbo Lump Crab Cake Platter at Fish Tales in Ocean City fetched a handsome \$40.99 - worth every penny. At the Crab Bag up the street, you could get blue crab 24 different ways (yes, I counted). Cakes, chowder, salads, dips, piled onto a sirloin burger, folded into gooey mac-n-cheese, and the popular "all you can eat" - seasoned with Old Bay and dumped on the table in front of you with a bib and a hammer. Maryland knows how to celebrate their crabs - you almost couldn't escape them.

As I hobbled down the beach trying to walk it all off, it got me thinking. We live in the lobster capital of the world. When people visit Maine, they want to get bombarded with lobster in the same way. But do they? We offer them steamed lobster (my least favorite), lobster rolls, and if a restaurant gets adventurous, they'll bake stuff one. I picked a random restaurant on the coast in a Google search and looked up the menu online - as if I was vacationing here looking for a place to fill up. There actually wasn't a stitch of lobster on it. Anywhere! I know running a restaurant is tough - I don't envy anyone doing it. But there seems to be something missing as you Google search our local grub spots: a resonating pride in the place we live. Where are the menus that almost force lobster into every corner of it? Or the dishes that celebrate the other tasty critters that come from our bays like whelk fritters and crab cakes? Perhaps someone will read this and add to their menu a creamy lobster dip in a bread bowl that can pivot to run down the sides of a cheeseburger. I'd come eat it, just saying.

Do you have a question about our fisheries? Send it to info@coastalfisheries.org or call 207.367.2708. Learn more about MCCF by visiting us at www.coastalfisheries.org.

Prices to Harvesters

Lobsters (select): \$11/lb.

Lobster (run): \$10/lb.

Bait (herring): \$99/bu.

Fuel (diesel): \$4.30/gal.

Disclaimer: these figures were collected on 4/24 in Stonington

Oceanographic Buoy I-01

44°6'10"N 68°6'44"W - Frenchboro

Bottom Temperature (50 meters): 4.31°C (39.76°F)

Source: www.neracoos.org