

# SEAFOOD



North Carolina harvests some of the finest fish and shellfish available anywhere in the world. From the highest peaks of the Blue Ridge and Great Smoky Mountains to the elegant shores of our Outer Banks, freshness from North Carolina waters is a treasure to be shared. North Carolina's seafood industry is compiled of over 80 different species, including catfish, oysters and shrimp. We are ranked fifth in the nation for catfish production and are home to one of the few places that raise soft shell crab. North Carolina has the largest and most productive estuarine system of any state on the eastern seaboard. Behind the state's barrier islands lie shallow sounds that support large populations of fish, shrimp, crabs and shellfish.

## 3 FISH INC.



3Fish, Inc. is a full-service wholesale seafood distributor and producer of handcrafted value-added seafood items.

Our goal is to make wonderful seafood available for all.

**Address:** 700 Tulip Dr - Gastonia, NC 28052  
**Phone:** +1 704-867-1818  
**Email:** [brian@3fish.com](mailto:brian@3fish.com)  
**Web:** [www.3fish.com](http://www.3fish.com)

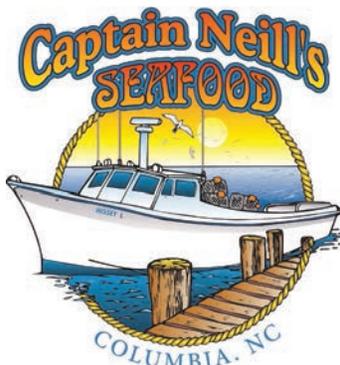
## AMERICAN PRAWN COOPERATIVE



Our farms located in eastern North Carolina raise fresh water prawn sizes of 8 to 10 count per pound, head-on with one harvest per year. Our prawns are all-natural, raised in clear, clean ponds; chemical free, no antibiotics, hormones or pesticides, no animal or fish by-products; clean, nutty taste and lobster-like texture; low in fat and sodium, high in protein; live or fresh on ice available mid-September through mid-October – whole or tail meat; IQF whole or tail meat available throughout the year; grades available include U4, U6, U8, U10, U12, U15 and U20; whole animal packaged on trays with claws and legs intact.

**Address:** 591 Castoria Rd - Walstonburg, NC 27888  
**Phone:** +1 252-747-2347  
**Email:** [jacobs@intrstar.net](mailto:jacobs@intrstar.net)  
**Web:** [www.apcprawn.com](http://www.apcprawn.com)

## CAPTAIN NEILL'S SEAFOOD INC.



Captain Neill's Seafood, Inc. was built in 1986 by Phillip Carawan. Capt. Neill's is a 15,000-square-foot, state-of-the-art crabmeat processing facility. There are 165 employees currently employed with the company. Capt. Neill's is GFSI certified for Food Quality and Safety at a Level 3 with a score of Excellence. We produce jumbo, lump, backfin and claw crabmeat as well as steamed crabs, cocktail claws and machine claw meat. Capt Neill's has been servicing large retail chain stores for 20 years.

**Address:** 508 N Road St - Columbia, NC 27925  
**Phone:** +1 252-796-0795  
**Email:** [gcraddock@captainneills.com](mailto:gcraddock@captainneills.com)

## CAROLINA CLASSICS CATFISH INC.



Vertically integrated growers of the best catfish in the world. We raise our fish using no antibiotics, no chemicals in or around the ponds, and with no animal by-products in the feed.

**Address:** PO Box 10 - Ayden, NC 28513  
**Phone:** +1 252-746-2818  
**Email:** [ddoering@cccattfish.com](mailto:ddoering@cccattfish.com)  
**Web:** [www.cccattfish.com](http://www.cccattfish.com)

## CHADWICK CREEK OYSTERS



Our artisanal oysters are grown on a family farm in North Carolina's pristine coastal wilderness, 140 miles east of Raleigh. We use sustainable aquaculture practices that produce attractive, high-quality oysters and positively impact our local estuary. Our oysters are perfect for serving on the half shell.

We hand harvest on-demand year-round and individually inspect every oyster we sell. Our team delivers from "sea to table" using best practices to ensure maximum safety and freshness.

**Address:** 418 Live Oak Dr - Bayboro, NC 28515  
**Phone:** +1 252-226-9783  
**Email:** oysters@chadwickcreek.com  
**Web:** www.chadwickcreek.com

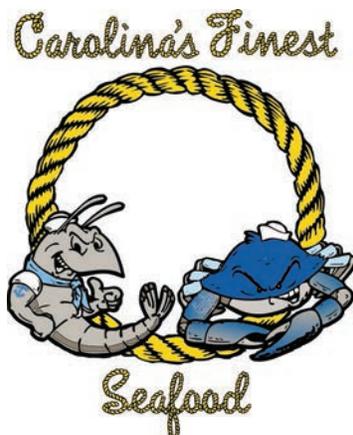
## IBX SEAFOOD COMPANY



IBX Seafood Company (IBX) is a wholesale seafood distribution company located in Plymouth, NC. The location of our facility was strategically selected along the Pamlico Sound. Our facility has become the largest seafood processing facility (58,900 square foot) in North Carolina. Our individual quick freezing (IQF) technology uses liquid nitrogen to freeze product singly, thus keeping their individual form, texture and taste. Cryogenic freezing also allows liquids to be frozen into pellets and coatings to be applied to individual food items. IBX Seafood is a USDC approved, HACCP certified seafood processing facility. It is also in NOAA HACCP Quality Management Program (HACCP QMP). IBX Seafood Company is an approved exporter by FDA and the Certification and Accreditation Administration of the People's Republic of China.

**Address:** 100 Jean St - Plymouth, NC 27962  
**Phone:** +1 919-302-0638  
**Email:** wei@ibxseafood.com  
**Web:** www.ibxseafood.com

## PAMLICO PACKING CO. INC.



Pamlico Packing Co., Inc. is a seafood processor and distributor that specializes in fresh and frozen seafood from North Carolina. We also distribute a full line of seafood from around the world. Our main products include shrimp, oysters, blue crab, and various species of fish, including flounder, sole, whiting, sea trout, tilapia, swai, catfish, mullet roe and many more.

**Address:** 66 Cross Rd - Grantsboro, NC 28529  
**Phone:** +1 252-745-3688  
**Email:** doug@bestseafood.com  
**Web:** www.bestseafood.com

## THE FISH CONNECTION COOPERATIVE

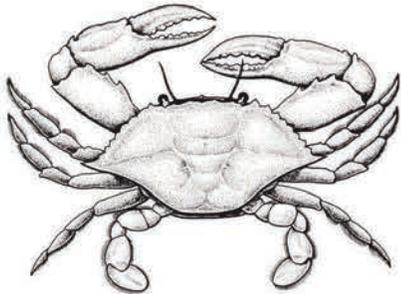


The Fish Connection Cooperative is a seafood wholesaler of farm-raised hybrid striped bass. Hybrid striped bass is recognized by Seafood Watch as a Best Choices selection. We harvest to order four times a week, 52 weeks per year. Our bass are packed whole and stacked belly down on ice. Sizes are available from 1.0 pound up to 3.0 pounds. The Fish Connection Cooperative is dedicated to providing our customers with a fresh, premium quality hybrid striped bass.

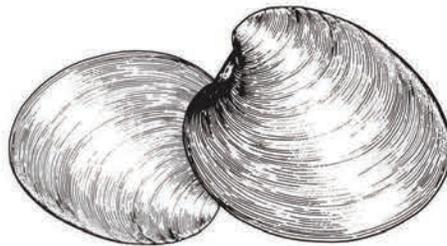
**Address:** 310 W Main St, Suite 201 B - Washington, NC 27889  
**Phone:** +1 252-974-0004  
**Email:** fishconcoop@embarqmail.com  
**Web:** www.thefishconnection.net

# North Carolina's Diverse Seafood

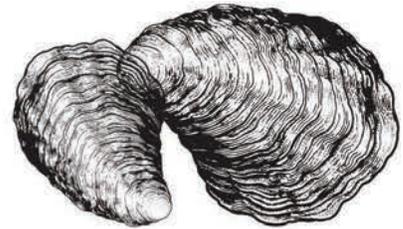
The convergence of the Gulf Stream and the Labrador Current provides North Carolina with diverse fisheries. We also have extensive estuaries – with sounds, bays, rivers and tidal creeks – and a growing marine aquaculture business sector. Examples of our finfish, shellfish and crustaceans include:



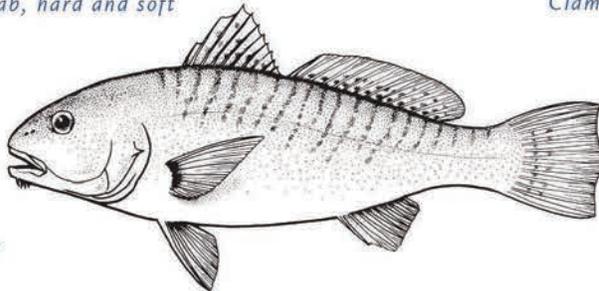
Blue Crab, hard and soft



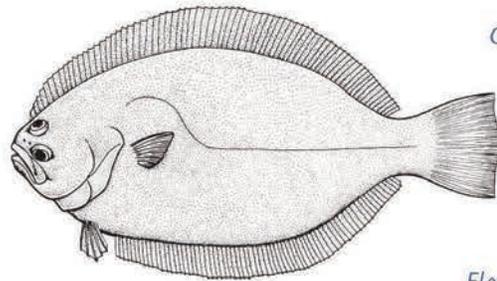
Clam



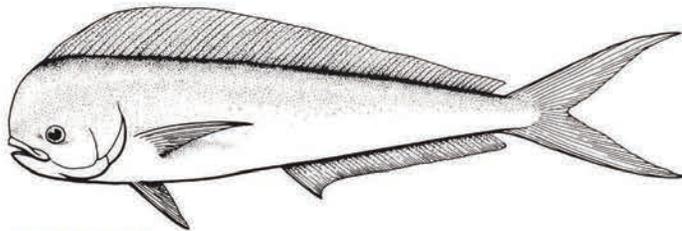
Oyster



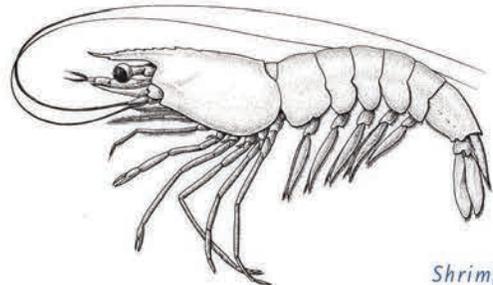
Croaker



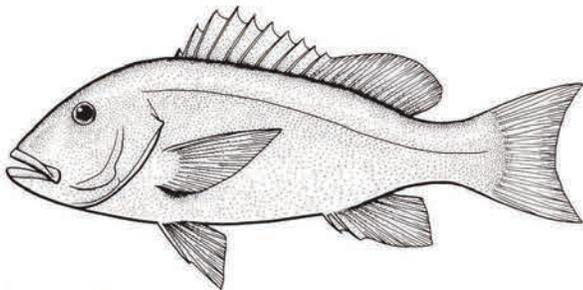
Flounder



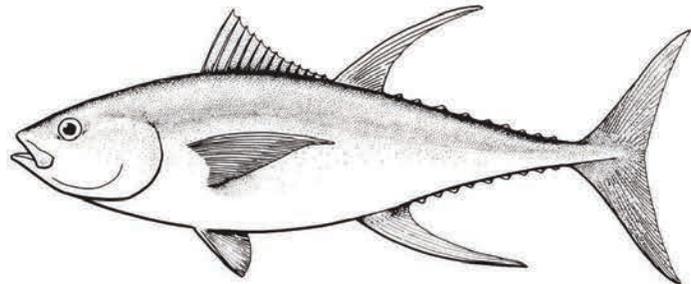
Mahi-mahi (Dolphinfish)



Shrimp



Snapper/Grouper



Tuna

Species availability may be subject to seasonal abundance, weather and environmental conditions, and regulations. For more information, go online to:

[ncseagrant.ncsu.edu/seafood](http://ncseagrant.ncsu.edu/seafood) • [nc-seafood.org](http://nc-seafood.org)

Illustrations by John Norton

