

Experience the *New* Taste of Summer

See page 2



Anacortes, Washington
Since 1957

Summer 2018

Fresh & Wild

See page 34-5 for our Summer 2018
Events

All prices subject to change

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ABOUT THE COVER

The mouthwatering taste of summer here in the Pacific Northwest is fresh, wild-caught salmon sizzling on the grill. It's our bounty, and these fresh runs are only here for a short time.



Our friend Nancy Leson, food commentator at KNKX Seattle, makes her fresh & wild salmon in parchment paper with a topping of her wonderful summer salsa. It features bright basil, sauteed leeks, and sweet corn with sliced grape tomatoes. See the full recipe on page 39.



Treat the Troops



100% DONATION MATCH:
Sending cases of SeaBear Wild Salmon to
Our Military Stationed Overseas


20,000
pouches sent to
troops!

HOW IT WORKS:

For every pouch you buy to donate, SeaBear will match it 100% by adding another pouch. When a case is filled with 60 pouches, we'll ship it out to a nominated unit around the world!



Ready-to-Eat Sockeye Salmon Donation

Rich red color, robust flavor, and very moist. A portable source of protein that is suitable for the driest deserts and the most remote locations. 

TROOPS-1-04010 One Pouch \$7

Nominate a troop by emailing us at TreatTheTroops@SeaBear.com.

Fresh & Wild

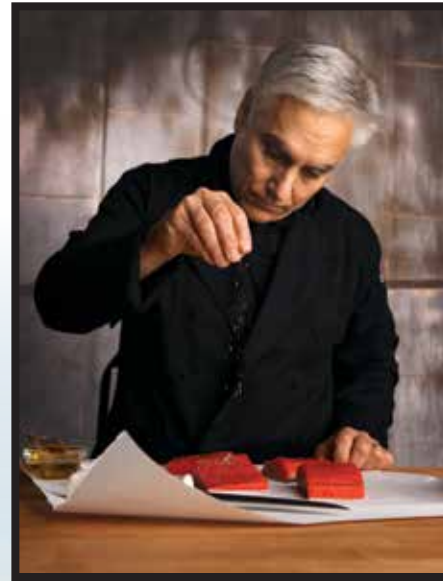


Our 18th Summer of Fresh & Wild is in full swing! Enjoy remarkably fresh wild salmon, halibut, black cod, and more sourced from niche fisheries across the Pacific Northwest.

We hand fillet to order and *ship fresh*—direct to you! And, there are *new events all summer long* featuring our best finds each week.

You pick an event, we do all the rest—helping you, family, and friends experience the new taste of summer. See pages 4–5 for a sample of our upcoming events, and *Bon Appétit!*

Mike Mondello, President
mikem@seabear.com



Copper River,
Alaska

Fresh & Wild

Just a Few of Our Summer 2018 Events

...SIGN UP TO GET THE LATEST NEWS!

JUNE
27

**Fresh YAKUTAT
Sockeye Salmon**

AUGUST
8

**Fresh COOK INLET
Sockeye Salmon**

JULY
11

Fresh King Salmon

AUGUST
22

Fresh Sockeye Salmon

JULY
25

Fresh Sockeye Salmon

AUGUST
29

**Fresh COPPER RIVER
Coho Salmon**



FREE WITH EVERY ORDER!

Sea Salt & Cracked Black Pepper,
Recipes, and more!



GET OUR WEEKLY FRESH & WILD ALERTS—NEW EVENTS EACH WEEK!



Sign up for e-mail
alerts at SeaBear.com



Follow us on Facebook,
or Twitter [@seabear1957](https://twitter.com/seabear1957)



Text **SBFRESH** to **80123**
to receive text alerts.

**Ships All
Summer Long!**



**Summer's
Grand Finale**



A Summer of Fresh Sockeye

Wild Alaskan Sockeye Salmon

Throughout the summer, you can enjoy the taste of remarkably fresh wild Sockeye salmon, caught wild in the pristine waters of Alaska, hand filleted and shipped direct to you. Every year, we get Fresh Sockeye from some of the most extraordinary places on earth, including these customer favorites:

STIKINE RIVER, ALASKA

This Sockeye Salmon catch comes from the Stikine River, which runs through Alaska and Canada. This rugged river snakes through glacial valleys and delta flats. The river is a haven for wildlife, including bears, moose, snow geese, and eagles. The icy cold water is filled with robust wild Sockeye Salmon.

YAKUTAT, ALASKA

Yakutat, Alaska is located in the gulf of Alaska and is the epicenter of the world's most pristine wild salmon. Their salmon live in the cleanest waters known to man. Yakutat is a tiny village, so remote it can only be accessed by plane or boat. There are no roads in or out and no year-round ferry service.

Visit SeaBear.com and sign up for email alerts to be the first to know about each event!

Wild Alaskan Copper River Coho Salmon

As summer begins to wind down, Alaska's Copper River ushers in this very special run of Coho salmon. Like the Copper River Sockeye from earlier in the spring and summer, these Coho salmon are true "thoroughbreds of the sea". Nature's journey back to the river has made them stronger and richer in wonderful fats & oils.

FILLETS CUT TO ORDER!

Pictured Left to Right: Lighter Meal Cuts (4 oz),
Dinner Fillets (6 oz), and Fillet Sides (1½ lbs).





Crab Feast

SWEET & SUCCULENT, FROM THE COLDEST WATERS ON EARTH

From the cold, clear, turbulent waters of the Barents Sea. We are proud to offer this world class crab in two spectacular formats. The Red King Crab is the most majestic of all crab, with a sweet, tender, succulent meat unlike any other crab in the world. ❄️

Red King Crab Legs & Claws

- 2-13025 2 lbs. **\$79**
- 2-13025-2 4 lbs. **\$148**
- 2-13025-5 10 lbs. **\$345**

GIANT Red King Crab Legs

- 2-13934 3 lbs. *Call or visit us online for availability and pricing.*

ADD-ON* PERFECT PAIRING FOR YOUR CRAB FEAST ❄️

- 2-13037 Roasted Garlic Herb Butter (3.5 oz Tub) **\$7**
- 2-13214 Tuscan Herb Butter (3.5 oz Tub) **\$7**

***ADD TO ANY ORDER THAT SHIPS ON ICE**

Pacific Northwest Dungeness Crab

For crab lovers, this is pure indulgence. Each cluster of crab legs is loaded with the unforgettably sweet, mouthwatering meat of Northwest Dungeness Crab. ❄️

- 2-13005 5 lbs. **\$125**
- 2-13005-2 10 lbs. **\$225**



Whole Cooked Alaskan Red King Crab

When the family gathers for a feast, jaws will drop at the sight of this crab. At approximately 5 lbs., this majestic beauty from the pristine deep seas of Alaska will make a huge statement as your celebration centerpiece. Fully cooked and cleaned—simply thaw and enjoy. ❄️

- 2-13076 Approximately 5.73 lbs. Whole Red King Crab **\$235**



Red King Crab “Lollipops”

Greet your guests with these big, meaty claws of succulent Red King Crab...they have never seen a finger-food like this! These “broiler claws” (that’s the official name, but we like “Crab Lollipops”) are pre-scored: simply pull off the top part of the shell, and serve. ❄️

- 2-13932 2 lbs. Lollipops **\$115**
- 2-13932-2 4 lbs. Lollipops **\$199**



❄️ **SHIPS ON ICE**

Scallops & Shellfish

Wild Alaskan Weathervane Scallops

Weathervane scallops—the largest in the world—are found only in the icy cold waters of the North Pacific, harvested in the wild from depths of 120–600 feet. We source ours from a fourth-generation fishing family with a long history of dedication to premier quality. Enjoy this sweet, tender, giant scallop broiled, grilled, sautéed, or baked. Approximately 10–20 scallops per pound. ❄️

2-13940 1¼ lbs. Alaskan Scallops **\$57**
2-13940-2 2½ lbs. Alaskan Scallops **\$103**

PERFECT PAIRING FOR YOUR SCALLOPS



SeaBear's Mango Salsa

This colorful, delicious Mango Salsa is our favorite way to top seared Wild Scallops. Made right here at the Smokehouse! ❄️📦

2-13106 **ADD-ON*** 6 oz Mango Salsa **\$7**



3 EASY WAYS TO SERVE SMOKED SCALLOPS



Sauté in olive oil for 60 seconds over medium-high heat, turning once. Serve on a toothpick or appetizer tray.



Top your favorite spinach salad recipe with smoked scallops—*hot or cold!* Toss with a vinaigrette dressing.



Add them to a white sauce flatbread pizza with Wild King Salmon Lox, Smoked Trout, capers, onions, and dill.



Smoked Alaskan Weathervane Scallops

Plump, moist, smoky and sweet all in one perfect bite. Makes a great appetizer or elegant dinner. Approximately 24 per pound. ❄️

7-92195 **ADD-ON*** 4oz Smoked Scallops **\$14**
7-92615 1 lb. Smoked Scallops **\$49**
7-92615-2 2 lbs. Smoked Scallops **\$89**



Smoked Pacific Northwest Oysters

Harvested from the pristine waters of the Puget Sound, these nutrient-rich Pacific oysters are smoked to perfection for an impressive flavor and firm texture. 🚚

1-00003 5 oz Oysters **\$18**
1-00003-2 10 oz Oysters **\$32**



Spot Prawns

From Washington to Alaska, this is one of the Northwest's best kept secrets. Exceptionally tender & sweet, this prawn is perfect for grilling in the shell or prepared any way you'd like. May contain roe. ❄️

2-13938 1½ lbs. Spot Prawns **\$59**
2-13938-2 3 lbs. Spot Prawns **\$109**

Summer Cookout

BRING A LITTLE VARIETY TO BURGERS ON THE GRILL
WITH SEABEAR'S THREE MOUTH-WATERING FAVORITES

See page 35
for details



Jumbo Scalibut Cakes™ A SeaBear Exclusive

A deliciously rich combination of Alaskan Scallops and Alaskan Halibut, plus hand selected herbs and spices, in an easy-to-serve 5 oz seafood cake. Originally served at Café Olga on Orcas Island. Our favorite way to make these cakes is pictured here: lightly pan-fried, then served on a ciabatta roll with lettuce, tomato, and a pickle spear topped with Scalibut Cake™ Sauce (1 pouch included) mixed with aioli! ❄️

- 2-13010 Four 5 oz Jumbo Cakes **\$50**
- 2-13010-2 Eight 5 oz Jumbo Cakes **\$95**
- 2-13010-3 Twelve 5 oz Jumbo Cakes **\$135**
- 2-13018 **TRY ME!*** Extra Scalibut Cake™ Sauce **\$7**

Wild Sockeye Salmon Burger Meat

We've taken pure, premier wild salmon, lightly flash-smoked it, then chopped and mixed it with fresh arugula, mushrooms and garlic to create this distinctive Wild Salmon Burger Meat.

Simply hand-shape into salmon burgers for the grill or meatballs to pan-fry and toss with pasta. Comes quick-frozen in a convenient, re-sealable 12 oz plastic container. ❄️📦

- 2-16012 **TRY ME!*** One 12 oz Container **\$17**
- 2-16012-2 Two 12 oz Containers **\$33**
- 2-16012-4 Four 12 oz Containers **\$65**



Wild Salmon BBQ Sandwich Fillets

Available BBQ Season Only — May through September

The Puget Soundwich™: "The best sandwich I've ever had!" We've heard this from so many of our customers. Your guests will savor every bite of this uniquely Northwest sandwich.

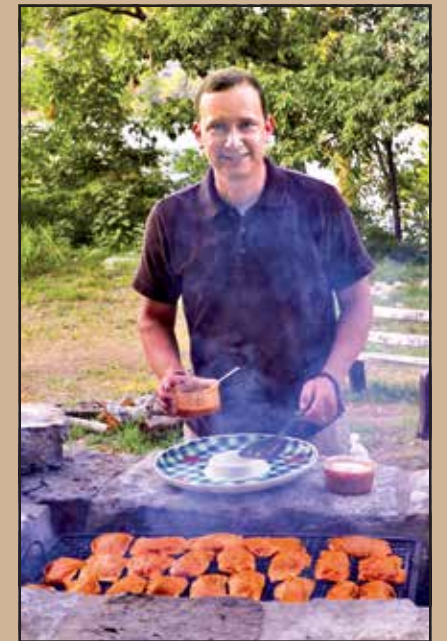
Wild salmon is hand-filleted into portions perfect for a bun, then we add just a hint of alder wood smoke. You simply grill and baste with our tangy Smokehouse BBQ Sauce (**FREE WITH YOUR ORDER!**). Our favorite way to serve is with grilled onions and a soft freshly-baked roll. ❄️

- 2-11048 Eight 3 oz fillets (1½ lbs.) **\$50**
- 2-11048-2 Sixteen 3 oz fillets (3 lbs.) **\$90**
- 2-13112 **TRY ME!*** Extra 12 oz Grilling Sauce **\$10**



WILD SALMON BURGER MEAT: A SEABEAR CUSTOMER FAVORITE

Our customers use Wild Salmon Burger Meat just as you would ground beef. Try it rolled as meatballs and served with your favorite dipping sauce.



BBQ FILLETS FOR SUMMER GATHERINGS

"My wife's family started vacationing every July at Table Rock Lake, Missouri in the 70's, and now 25 of us still make the 'pilgrimage.' Being from the Northwest, we serve up our local favorite: SeaBear's **Wild Salmon BBQ Sandwich Fillets**. It has become a tradition!"

— R. Hanaway, Seattle WA



FREE Smokehouse Grilling Sauce and foil wraps with every order of **Wild Salmon BBQ Sandwich Fillets!**

Breakfast

Lox & Croissant Breakfast

A gourmet breakfast to start your celebrations! Featuring Smoked Wild Sockeye Salmon Lox (6 oz) from Gerard & Dominique Seafoods, Bake-at-Home Jumbo Croissants (6 croissants) and our savory champagne cream cheese (4 oz). ❄️

- 2-13021 Lox & Croissant Breakfast **\$42**
2-13021-2 Two Lox & Croissant Breakfasts **\$75**



Dessert

Lemon Lover's Cake

This original recipe, created just for us, is one of the brightest tasting desserts we've ever devoured. It serves 8 to 10 guests and makes a grand finale to any dinner, or a sweetly satisfying gift. 🚚

- 2-13003 Lemon Lover's Cake **\$30**



Smoked Salmon Breakfast Turnovers

SeaBear smoked salmon is combined with green onions, cream cheese, and fluffy eggs in these fantastic handmade breakfast handpies. ❄️

- 2-16095 Six Breakfast Turnovers **\$40**
2-16095-2 Twelve Breakfast Turnovers **\$75**



Bake-at-Home Jumbo Croissants

Dough rich in farm-fresh butter is hand-rolled and flash frozen, unbaked. Let them thaw and rise overnight, then bake for a hot, fresh buttery delight! ❄️

- 2-13206 **ADD-ON*** Six Jumbo Croissants **\$15**
2-13206-3 Eighteen Jumbo Croissants **\$40**



Strawberry Rhubarb Mini Pie

These irresistible 5" rustic mini pies are filled with sweet strawberry & tart rhubarb, topped with buttery streusel, and baked in a tender crust. ❄️

- 2-10149 **ADD-ON*** One Mini Pie **\$9**
2-10149-4 Four Mini Pies **\$33**



Mini Cheesecakes

Handmade by our friends at Chuckanut Bay Desserts with all natural ingredients from surrounding farms and dairies. Each mini cheesecake serves 1-2. ❄️

- 2-02201 **ADD-ON*** New York **\$6**
2-02217 **ADD-ON*** Chocolate Truffle **\$6**
2-02209 **ADD-ON*** Very Berry **\$6**



Marionberry Cobbler

Delicious Pacific Northwest marionberries plus simple ingredients make for a spectacular home-baked cobbler from our friends at Willamette Berry Farms in Oregon. Serves 4 to 6. ❄️

- 2-87550 **ADD-ON*** One Cobbler **\$19**
2-87550-3 Three Cobblers **\$52**



Sweet & Savory Strips

Premier fillets of wild Sockeye salmon are hand cut into strips and then two-stage smoked for a sweet & savory smokehouse flavor. The result is a wonderfully-rich, robust smoked Sockeye salmon that's easy-to-serve, easy-to-eat, and sure to please. ❄️

- 2-16324 Six 4 oz strips **\$59**
- 2-16324-2 Twelve 4 oz Strips **\$113**
- 2-16324-3 Eighteen 4 oz Strips **\$167**
- 2-13124 BeerGarden and Sweet & Savory Combo Pack (12 oz each) **\$52**

Smoked Salmon Pinwheels

SeaBear's thinly sliced Lox Style Smoked Sockeye Salmon is wrapped around our famous Smoked Salmon Spread and rolled into 9" logs. You simply slice into the size pinwheels you desire (we recommend ½" each). Pinwheels arrive frozen. Each order contains two 9" pinwheels (about 36 pinwheels). ❄️

- 2-16912 Two Smoked Salmon Pinwheels **\$49**



Smokehouse Appetizers

ENTERTAIN PACIFIC NORTHWEST
STYLE WITH DELICIOUS APPETIZERS
FROM THE SMOKEHOUSE



Appetizer Sampler Collection

Simple elegance...just open, arrange, and serve! This collection features four of our most popular entertaining items: ½ lb. BeerGarden Smoked Salmon, ½ lb. Sweet & Savory Strips, one 9" Smoked Salmon Pinwheel Log, and our 6 oz Red King Crab Dip. ❄️

- 2-13008 Appetizer Sampler **\$76**



BeerGarden Smoked Salmon

See why this is our customers' favorite choice for entertaining: hand-cut strips of premier wild salmon fillets are basted in a locally brewed craft beer, lightly peppered, and then two-stage smoked in the traditional Northwest method. ❄️📦

- 2-11124 Six 4 oz pouches **\$42**
- 2-11124-2 Twelve 4 oz pouches **\$72**
- 2-11124-3 Eighteen 4 oz pouches **\$112**
- 2-13124 BeerGarden and Sweet & Savory Combo Pack (12 oz each) **\$52**

Wild Seafood Dips

Entertaining is easy with our 6 oz open-and-serve premium seafood dips. Try all three dips: Red King Crab, Halibut, and Smoked Salmon in our **Seafood Dip Sampler!** Serve hot or cold. ❄️

- 2-13022 Seafood Dip Sampler **\$35**
- 2-13006-4 Four Containers Red King Crab Dip **\$49**
- 7-92400-4 Four Containers Smoked Salmon Mousse **\$39**





Candied Sockeye

Serve these savory Sockeye strips when friends come to visit: premium wild Sockeye salmon that has been hand-cut into strips, basted overnight in a brown sugar cure, and smoked. The result is a moist, delicious, beautifully balanced sweet & savory treat. ❄️

- 2-16424 1½ lbs. **\$49**
- 2-16424-2 3 lbs. **\$89**
- 2-16424-3 4½ lbs. **\$129**



Wild Salmon Puff Pastries

Savor the perfect marriage of flavors in every bite—SeaBear Wild Sockeye salmon and all natural basil pesto in a tender, flaky French puff pastry. Serve with a salad of mixed greens and your favorite wine for a meal to remember. Approximately 6 oz each. ❄️

- 2-16900 Four pastries **\$56**
- 2-16900-2 Eight pastries **\$100**
- 2-16900-3 Twelve pastries **\$143**



Northwest Style Smoked Rainbow Trout

We begin with premier Idaho trout. Each is butterfly-filletted by hand, then small-batch smoked in the traditional Northwest style over a mix of fruit woods and hardwoods. The result is a beautifully moist, flaky, subtly flavored delicacy that is fully cooked and ready to enjoy as an appetizer, ingredient, or meal. Includes **FREE Recipe Card** for Smoked Trout & Lentil Salad from acclaimed Seattle restaurant *The Walrus and Carpenter*. May contain bones. ❄️

- 2-13324 Three 6-8 oz pouches **\$45**



Seafood Pasta

Smoked Salmon Alfredo Dinner

Fresh hand-made pasta, crumbled Smoked Wild Sockeye Salmon, and a rich, creamy sauce...this meal takes pasta night to a whole new level! Includes 10 oz pasta, 12 oz sauce, 4 oz salmon; serves 2-4. ❄️

- 2-16093 Two Smoked Salmon Alfredo Dinners **\$47**
- 2-16093-2 Four Smoked Salmon Alfredo Dinners **\$88**



Smoked Salmon Ravioli

Our signature smoked wild salmon plus ricotta cheese, parmesan cheese, and a hint of garlic in delicious handmade semolina pasta. ❄️

- 2-15125-2 2 lbs. Smoked Salmon Ravioli **\$40**
- 2-15125-4 4 lbs. Smoked Salmon Ravioli **\$75**



MOTHER & SON LUNCH DATES

Ranatta, SeaBear's Packaging Manager, is proud to work with her son Daran, who has been part of our Distribution team for 1½ years. She loves that during the Summer when Daran is out of school, the two get to lunch together at the picnic tables outside the Smokehouse Store. In addition to the family connection, Daran and Jared (page 29) have been friends since attending 1st grade together!

Smoked Salmon Lox

THINLY SLICED, WITH A SILKY SMOOTH TEXTURE



Whether you call it **Lox**, **Nova**, **Scottish Style**, or just **Smoked Salmon**, this is the finest you will find. Our **Gerard & Dominique Lox** have a silky smooth texture with complex layers of flavor and a well balanced finish.



Lox Schmear

Lots of wild Sockeye, Coho, and King lox blended in premium cream cheese—just schmear it on your bagel! ❄️

2-13506 **ADD-ON*** 6 oz Lox Schmear **\$8**



Wild Coho



Wild King



Wild Sockeye

See page 35 for Big Catch Prices on Smoked Salmon Lox, including a special 3oz Sockeye Lox



Wild Coho (Silver) Salmon Lox

The soft, silky texture and moist, mild, well balanced flavor makes this our personal favorite here at the Smokehouse. ❄️

- 7-92635-4 Four 3 oz Portions **\$52**
- 7-92635-8 Eight 3 oz Portions **\$99**
- 7-92635-16 Sixteen 3 oz Portions **\$195**
- 7-92635-2 **ADD-ON*** Two 3 oz Portions **\$28**



Wild King Salmon Lox

The wild King salmon is highly prized for its very high natural oil content and mild flavor. Buttery texture and a delightfully smoky flavor. ❄️

- 7-92640-2 Two 6 oz Portions **\$60***
- 7-92640-4 Four 6 oz Portions **\$110***
- 7-92640-8 Eight 6 oz Portions **\$210***

*NOTE: Price and availability subject to change. Please visit SeaBear.com for current pricing.

Wild Sockeye Salmon Lox

Enjoy the rich, red color and moist, robust flavor of wild Sockeye. ❄️

- 7-90016 1 lb. Fillet **\$48**
- 7-92639-2 Two 6 oz Portions **\$47**
- 7-92639-4 Four 6 oz Portions **\$89**
- 7-92639-8 Eight 6 oz Portions **\$169**



Seattle, 1990—Chefs Dominique Place (left) and Gerard Parrat could not find a lox-style smoked salmon that met their standards, so they created their own recipe and began smoking it onsite at their French bistros.

Soon, highly acclaimed local chefs began asking to buy their prized smoked salmon. Gerard & Dominique Seafoods became part of the SeaBear family in 2008, and we're proud to offer their prized lox-style smoked salmon for you to enjoy at home. Every Gerard & Dominique smoked salmon is true to the original restaurant recipe, handcrafted in small batches from start to finish right here at our artisan smokehouse in Anacortes, Washington.



Smoked Salmon Lox Trio

Each order contains 6 oz each of Smoked Sockeye Salmon lox, Smoked King Salmon lox, and Smoked Coho Salmon lox. Total weight 18 oz—the perfect size for a brunch for 8-10, or enjoy one package at a time. ❄️

2-13115 Lox Trio **\$60**

Chowders & Soups

WARM THE BODY & SOOTHE THE SOUL

Smoked Salmon Chowder

There's nothing quite like it: the aroma and flavor of smoked wild salmon, tender chunks of potatoes, corn, and other natural ingredients blended together in a hearty, soul-soothing chowder. For an authentic Northwest dining experience, serve with our bake-at-home artisan bread. Each 12 oz pouch serves 2 to 4. The salmon and other ingredients are all in the pouch, just add 12 ounces of milk or cream, heat and serve. 🚚

1-07001 One pouch **\$9**
1-07001-3 Three pouches **\$26**
1-07001-6 Six pouches **\$46**

1-07001-24 Twenty-four pouches **\$173**
SAVE \$43!



Alehouse™ Clam Chowder

Clams, herbs and spices are blended with hickory-smoked bacon and a full-bodied craft beer for a rich, creamy chowder! Add milk or half & half or try a can of tomato sauce for a creamy tomato chowder. Each 12 oz pouch serves 3. 🚚

1-07021 One pouch **\$12**
1-07021-2 Two pouches **\$23**
1-07021-4 Four pouches **\$42**
1-07021-24 Twenty-four pouches **\$230** **SAVE \$58!**



Smoked Salmon Spicy White Bean Soup

Chunks of smoked wild salmon, diced vegetables, garlic and our Smokehouse spices blend together to create this white bean soup. Each 12 oz pouch serves 2. 🚚

1-08911 One pouch **\$9**
1-08911-3 Three pouches **\$26**
1-08911-6 Six pouches **\$46**
1-08911-24 Twenty-four pouches **\$173** **SAVE \$43!**



Chowder & Soup Try Me Sampler

Try all three! Sampler includes one pouch Alehouse™ Clam Chowder, one pouch Spicy White Bean Soup, and two pouches of Smoked Salmon Chowder. 🚚

1-13164 Chowder & Soup Sampler **\$38**



A SEABEAR LOVE STORY

Mike & Lowela are one of several husband and wife teams here at SeaBear. They met six years ago in the production department, started dating, and have now been married for over three years. They're pictured here in the SeaBear kitchen with our soup kettles.



Smoked Salmon Chowder

Bake-at-Home Organic Breads

Enjoy freshly-baked bread at home, without all the work! Made by our friends at Essential Baking Co., it can be frozen or stored in the pantry. Net Weight 16 oz. 🚚

1-01227 Rosemary **\$9**
1-01326 French **\$9**
1-01228 Sourdough **\$9**
1-13021 3 Pack Variety (one each flavor) **\$26**



Complete Meal Experiences

MEALS TO SAVOR, SEND, OR SHARE

King Crab Dinner for Two

Set an impressive table that is sure to thrill: start with creamy Smoked Salmon Chowder, followed by a full two pounds of Red King Crab accompanied by a loaf of Essential Baking's Organic Bake-at-Home Bread. Top it all off with two individual cheesecakes from Chuckanut Bay Desserts, making for a meal to remember. ❄️

2-13943 King Crab Dinner for Two \$110

ENJOY AT HOME OR
SEND AS A GIFT!



Wild Alaskan Salmon Dinner for Two

Create a memorable dinner with this collection of SeaBear favorites: one 12 oz pouch Smoked Salmon Chowder, two seafood cakes, two 6 oz Wild Alaskan Sockeye Salmon dinner fillets, and two mini cheesecakes from Chuckanut Bay Desserts. A perfect restaurant-quality meal at home, to enjoy with someone special or send as a very appreciated gift. ❄️

2-13015 Salmon Dinner for Two \$65



Halibut Dinner for Two

Start the evening with our creamy Smoked Salmon Chowder, then enjoy a main course of two 6 oz Wild Alaskan Halibut dinner fillets served with two seafood cakes, and finish the meal with two mini cheesecakes from Chuckanut Bay Desserts. This complete meal experience is great at home or to send as a special halibut treat. ❄️

2-13942 Halibut Dinner for Two \$85



Chowder Night for Two

Warm the body and soothe the soul with SeaBear's Smoked Salmon Chowder, accompanied by Essential Baking Company's Organic Bake-at-Home artisan French bread.

Each order contains two 12 oz pouches of Smoked Salmon Chowder and one loaf of Organic Bake-at-Home Bread. 🚚

1-13010 Chowder Night for Two \$25



SETTING RECORDS IN THE SKY

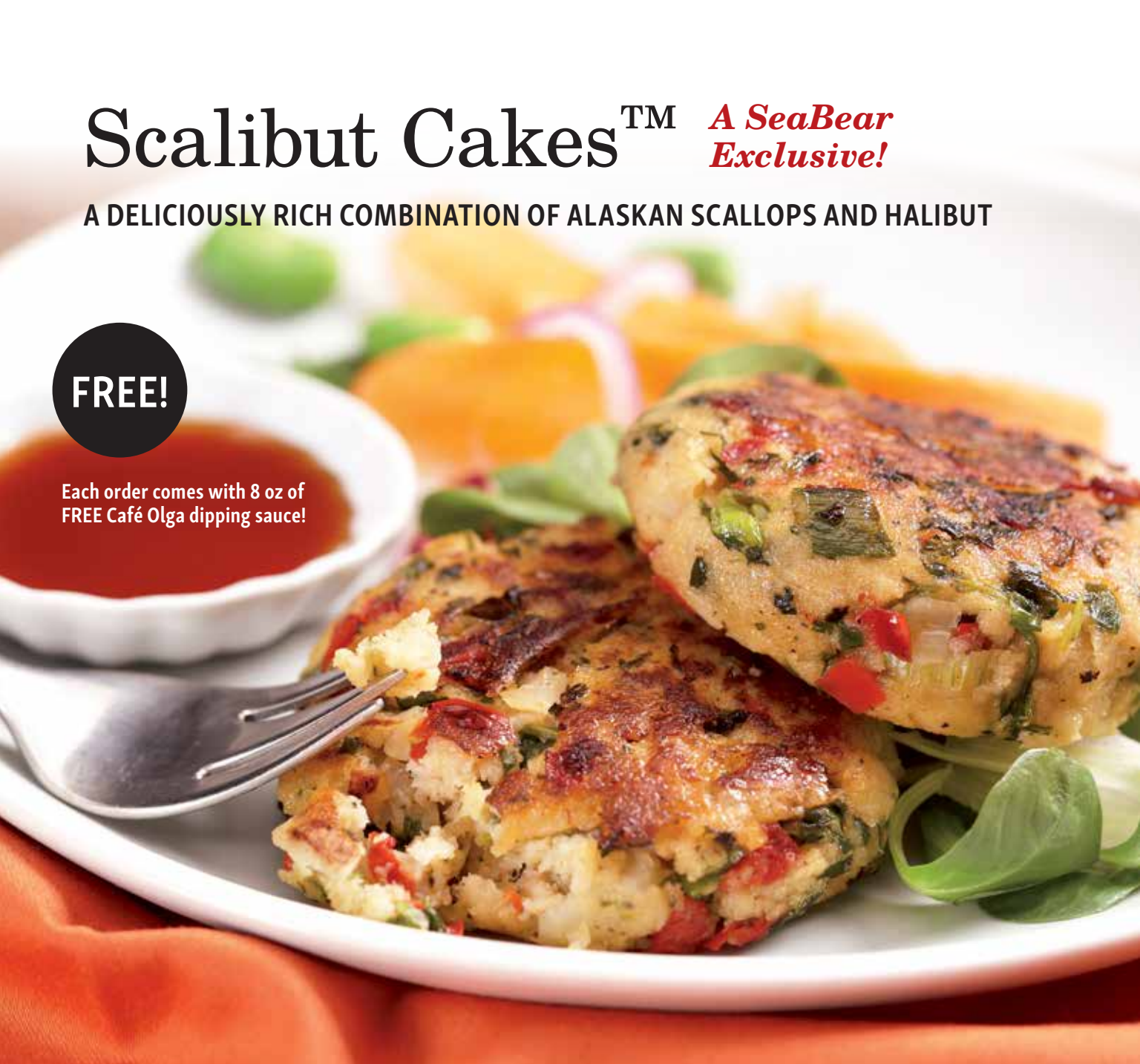
We met Kyle through his mom, who works in our Smokehouse Store. Kyle and Samantha spent 7 years building their own airplane, and now they're flying it to all 50 states—something never before done by a pilot this young. We're proud to help fuel their amazing journey with SeaBear Ready-to-Eat Salmon. Follow their aerial adventure, as they explore the best of each state, at AdvAbo.com.

Scalibut Cakes™ *A SeaBear Exclusive!*

A DELICIOUSLY RICH COMBINATION OF ALASKAN SCALLOPS AND HALIBUT

FREE!

Each order comes with 8 oz of FREE Café Olga dipping sauce!



Individually handmade with an original recipe, these cakes were created at the former Café Olga on Orcas Island by owners Bobby Olmsted and Bev Simko. Each cake is packed with Alaskan Scallops, Alaskan Halibut, and hand-selected herbs and spices. Whether pan-fried, baked, or broiled—these cakes are sure to be devoured!

- 2-13002 Six 3 oz Scalibut Cakes™ \$49
- 2-13002-2 Twelve 3 oz Scalibut Cakes™ \$97
- 2-13002-3 Eighteen 3 oz Scalibut Cakes™ \$139
- 2-13018 **ADD-ON*** Extra 8 oz Dipping Sauce \$7

Easy to make, our Scalibut Cakes™ can be enjoyed in many tasty ways! Plate them up in pairs with a rice pilaf, risotto, or pasta. Make a Scalibut Cake™ sandwich on fresh toasted ciabatta rolls with lettuce, tomato, onion, and aioli. If the weather's nice, take it outside and grill a Scalibut Cake™ burger with a side of steak fries and a crispy pickle spear. ❄️

- 2-13010 Four 5 oz **JUMBO** Scalibut Cakes™ \$50
- 2-13010-2 Eight 5 oz **JUMBO** Scalibut Cakes™ \$95
- 2-13010-3 Twelve 5 oz **JUMBO** Scalibut Cakes™ \$135



Dungeness Crab Cakes & Smoked Salmon Cakes

Our seafood cakes are rolled in a panko coating and are a satisfying 3 oz. Simply bake, broil, or pan sauté and serve. ❄️

SMOKED SALMON CAKES

Features SeaBear's Signature Smoked Wild Sockeye Salmon, mixed with hand selected herbs and spices. A uniquely Northwest seafood cake, exclusively at SeaBear.

- 2-16090 **ADD-ON*** Two Smoked Salmon Cakes \$22
- 2-16090-3 Six Smoked Salmon Cakes \$59

DUNGENESS CRAB CAKES

Filled with chunks of dungeness crab and rock crab and either pancetta & sun-dried tomato or earthy black truffle.

- 2-13090 **ADD-ON*** Two Pancetta & Sun-dried Tomato Crab Cakes \$25
- 2-13090-3 Six Pancetta & Sun-dried Tomato Crab Cakes \$69
- 2-13100 **ADD-ON*** Two Black Truffle Crab Cakes \$25
- 2-13100-3 Six Black Truffle Crab Cakes \$69

Smoker #4 Series

We are thrilled to present our SMOKER #4 SERIES, which 3-4 times per year features small-batch, limited quantity specialty items from the smokehouse. These are new creations from our smokehouse kitchen, featuring high end seafood, with specialty smoking approaches and recipe preparations we develop and are enjoying here. Each is a small, limited quantity offering made available to our customers.

See our current offers below & page 29 for our Smoker #4 Series Flavored Sockeye Trio.

SMOKED LEMON PEPPER SOCKEYE READY-TO-EAT WILD SALMON

Our classic Ready-to-Eat Wild Salmon flavored with lemon peel, pepper, and sea salt for a moist, delicious flavor. 🚚

- 1-16003 One 3.5 oz Pouch Lemon Pepper Ready-to-Eat Sockeye \$8

SMOKED GARLIC DILL SOCKEYE READY-TO-EAT WILD SALMON

A savory garlic and dill version of our classic Ready-to-Eat Wild Sockeye Salmon. Moist & aromatic. 🚚

- 1-16103 One 3.5 oz Pouch Garlic Dill Ready-to-Eat Sockeye \$8





FUELING UP AT 18,000 FEET ABOVE SEA LEVEL

Raised in the mountains of Colorado, Nate is a self-taught photographer and lifelong explorer of the outdoors. An avid environmentalist, he is constantly striving to share the beauty of this world under the lens of conservation. He is a hand-picked member of the Sony Alpha Collective, and has been featured in numerous publications across the country. He can be found on Instagram @nateinthewild or online at www.nateluebbe.com

"I find myself alternating between two settings; 110% exertion and asleep. Nothing helps fuel me up better after a grueling climb than Seabear Ready-To-Eat Wild Salmon! The packaging is extremely portable and the salmon is not just delicious, but contains exactly the nutrition I need to keep charging."



Eat Well, Eat Right. Anytime, Anywhere.



READY-TO-EAT WILD SALMON

Boneless, Skinless, Fully Cooked...In our TakeAnywhere™ pouch. These pouches contain pure, wild salmon and just a touch of sea salt. Ready-to-Eat wild salmon is vacuum-sealed in an easy open BPA-free pouch, and gently cooked

in its own juices, preserving the salmon naturally, so no refrigeration is required until the pouch is opened. Look for full nutritional information at SeaBear.com.



Ready-to-Eat Sockeye Salmon

Rich red color, robust flavor, and very moist. 3.5 oz pouch. 🚚 📦

- 1-04010 One \$7
- 1-04010-8 Eight \$53
- 1-04010-24 Twenty-Four \$134
SAVE \$34!
- 1-04010-48 Forty-Eight \$252
SAVE \$84!



Ready-to-Eat Pink Salmon

Milder flavor, lighter in color. 3.5 oz pouch. 🚚 📦

- 1-04001 One \$6
- 1-04001-8 Eight \$46
- 1-04001-24 Twenty-Four \$115
SAVE \$29!
- 1-04001-48 Forty-Eight \$216
SAVE \$72!



Ready-to-Eat Sockeye Smoked Salmon

Wild Sockeye Salmon, Northwest smoked. 3.5 oz pouch. 🚚 📦

- 1-04015 One \$8
- 1-04015-8 Eight \$56
- 1-04015-24 Twenty-Four \$154
SAVE \$38!
- 1-04015-48 Forty-Eight \$288
SAVE \$96!



Ready-to-Eat King Smoked Salmon

Mild Wild King Salmon, Northwest smoked. 3.5 oz pouch. 🚚 📦

- 1-14003 One \$10
- 1-14003-8 Eight \$70
- 1-14003-24 Twenty-Four \$210
SAVE \$30!
- 1-14003-48 Forty-Eight \$390
SAVE \$90!

Ready-to-Eat Variety Packs

Explore all varieties of our Ready-to-Eat Salmon! Each variety pack comes with eight 3.5 oz pouches of Ready-to-Eat Wild Salmon. 🚚 📦

- 1-13161 Ready-to-Eat Smoked Variety Pack (Four Smoked Sockeye, Four Smoked King) \$67
- 1-13160 Ready-to-Eat Try Me Sampler (Three Sockeye, Three Smoked Sockeye, Two Pink) \$54





OUR SEABEAR FAMILY

Our SeaBear family is *literally* a family. Pictured above is SeaBear Accounting Manager Lizanne, whose son Jared was only 13 months old when she started at SeaBear. Today, Jared works in our distribution department. We have husband & wife teams, parents & children, cousins, in-laws, and more! Our culture is a legacy of proud employees that continues in families from generation to generation.

Smoked Salmon Trio

TASTE, COMPARE, EXPLORE, AND ENJOY!

Here's a delicious way to explore all three varieties of SeaBear's classic Northwest Wild Alaskan smoked salmon, each in its own gift box.

Each gift set includes one 6 oz portion of Smoked Wild King, Smoked Wild Sockeye, and Smoked Wild Pink Salmon. Fully cooked and smoked in the traditional Northwest style, these three distinctive smoked salmon are delicious by themselves, when used in recipes, or served with crackers & cream cheese.

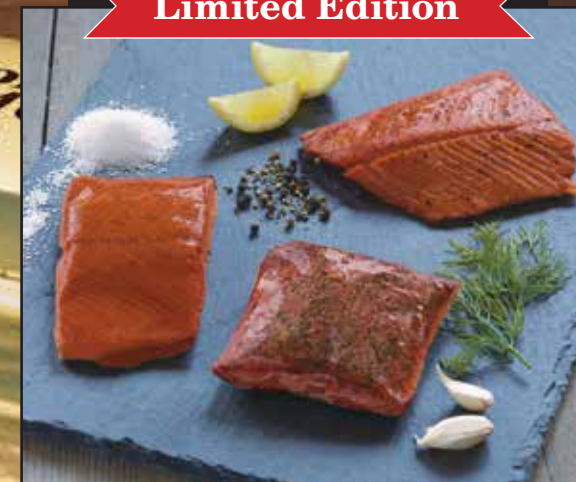
All three salmon are packed in SeaBear's famous Gold Seal™ pouch, so no refrigeration is required until opened. 🚚📦

1-03004-1 Smoked Salmon Trio **\$42**
VALUE OF \$58 IF PURCHASED SEPARATELY!

*Our Customers' Favorite Gift and
Our Best Smoked Salmon Value*



Limited Edition



Flavored Smoked Salmon Trio

Compare three flavors of our Smoked Wild Sockeye Salmon in this brand new trio: Classic Sea Salt, Garlic Dill, and Lemon Pepper, all smoked in the Pacific Northwest Tradition. Includes three 6 oz fillets in our classic Trio box set. 🚚

1-16218 Flavored Smoked Salmon Trio **\$40**



Smoked Salmon Fillet Trio

The same great varieties of SeaBear's signature Smoked Salmon Trio, but includes 3 full 1 lb. fillets of each! With 3 full pounds of traditional Northwest smoked salmon, this will make a very impressive gift! 🚚📦

1-13316 Fillet Trio **\$100**





Northwest Style Smoked Salmon

SEABEAR'S SIGNATURE ITEM FOR OVER 60 YEARS

Small-batch smoked to a moist, fully-cooked finish, SeaBear's signature Northwest Style Smoked Salmon is the legendary flavor of the Pacific Northwest. Each fillet is vacuum-sealed in our famous Gold Seal™ pouch, then gently cooked in its own juices—this preserves the salmon naturally so no refrigeration is required.

Try our wildly popular **Smoked Wild King Salmon**, which is the largest and moistest of all wild salmon with a light color and buttery flavor. Don't miss our **Signature Smoked Wild Sockeye Salmon**, which has a rich, orange-red color and a robust salmon flavor. 🚚

Smoked Wild Sockeye Salmon

- 1-16106 6 oz Smoked Sockeye Portion **\$19**
- 1-16016 1 lb. Smoked Sockeye Fillet in our Signature Gift Box **\$39**
- 1-02161 1 lb. Smoked Copper River Sockeye Fillet **\$42**
- 1-00241 1½ lb. Smoked Sockeye Fillet in our Signature Gift Box \$50**

Smoked Wild King Salmon

- 1-08902 6 oz Smoked King Portion **\$24***
- 1-08962 1 lb. Smoked King Fillet **\$46***

*NOTE: Price and availability subject to change.
Visit SeaBear.com for current pricing.



Our signature 1½ lb. Smoked Sockeye Fillet is packaged in our award-winning gift box. *Makes a stunning presentation!*

The Legendary Flavor of the Pacific Northwest



Deluxe Salmon Gift Pack

Send the salmon lover in your life the taste of the Pacific Northwest! They'll enjoy 6 oz fillets of Smoked Copper River Sockeye, Smoked Wild King, Smoked Wild Sockeye, and Smoked Wild Pink Salmon along with Smoked Pacific Oysters, Creamy Smoked Salmon Paté, and canned Wild Sockeye Salmon. 🚚

- 1-13158 Deluxe Salmon Gift Pack **\$85**



Smoked Salmon Quartet

Taste, sample, and savor to your heart's content. This gift includes one 6 oz package each of: Smoked Wild Copper River Sockeye, Smoked Wild Pink Salmon, Smoked Wild King Salmon, and Smoked Wild Sockeye Salmon. 🚚

- 1-13159 Salmon Quartet **\$60**



Smoked Sockeye Totem Gift Box

Designed by a local artist specifically for SeaBear, this wooden gift box evokes the spirit of the Northwest and celebrates the wild salmon's role in Native culture. Includes 4 oz Wild Sockeye Smoked Salmon. 🚚

- 1-05550 Totem Gift Box **\$25***

*Shipments to Washington State please add 8.5% sales tax

PERFECT PAIRINGS FOR YOUR SMOKED SALMON Mustard & Crackers Party Pack

One 4.8 oz box Partner's Walla Walla Sweet Onion Crackers and two 4 oz pouches of AJ's Walla Walla Sweet Onion Mustard: Original and Bell Pepper. 🚚

- 1-13011 Mustard & Crackers Party Pack **\$15**



SeaBear founder Tom Savidge pitching fish to be weighed, 1951.

The Original Northwest Style Smoked Salmon

SeaBear has been operating continuously here in Anacortes, Washington since being founded under the name "Specialty Seafoods" in 1957 by Pacific Northwest fisherman Tom Savidge and his wife Marie when Savidge began selling his smoked salmon to local taverns. Customers loved his salmon, and tavern owners asked how they could keep his salmon on the shelf longer. As a result, Tom Savidge invented the process for preserving salmon naturally—now known as our Gold Seal™ Pouch, which is still used for our signature smoked salmon. Savidge received a patent for this process in 1971, and it is now used widely throughout the food manufacturing industry.

SHOP ONLINE at SeaBear.com
CALL 800.645.3474 to order
FAX order form to 888.487.6427
MAIL order form to address at left

Call Center Hours
Mon–Fri 7AM–5:30PM
Saturday 9AM–5PM
Pacific Standard Time

ORDERED BY (person placing order)	SHIP TO (if different from “Ordered By”)
Name _____	Name _____
Address _____ Apt.# _____	Address _____ Apt.# _____
City _____ State _____ Zip _____	City _____ State _____ Zip _____
Telephone (_____) _____ <small>(required for orders with items shipped Air Express)</small>	Telephone (_____) _____ <small>(required for orders with items shipped Air Express)</small>
Email Address: _____ <small>Please include your phone number or email address in case we have a question about your order</small>	Email Address: _____ <small>Please include your phone number or email address in case we have a question about your order</small>
Ship to Arrive: [] Now [] By _____	Ship to Arrive: [] Now [] By _____

PAYMENT INFORMATION	
<input type="checkbox"/> Check or Money Order Enclosed Amount \$ _____	Credit Card Number: _____
<input type="checkbox"/> VISA <input type="checkbox"/> Discover/Novus Card	_____
<input type="checkbox"/> MasterCard <input type="checkbox"/> American Express	_____
Make checks payable to SEABEAR Please note: Orders paid by check may not ship until payment clears (up to 3 weeks).	Expiration Date: _____ Month _____ Year _____ Signature (required) _____

PRODUCT DESCRIPTION	ITEM NUMBER	QTY.	PRICE EACH	TOTAL

FLAT RATE SHIPPING INFORMATION	
 Ground Shipping: This truck icon indicates items shipped by Ground Service. You pay \$8.99 Flat Rate per delivery address.	EXPEDITED SHIPPING: Upgrade to 2-Day Airadd \$10.99 Standard Overnight.....add \$29.99 Overnight Saturdayadd \$45.99
 Ships On Ice: This snowflake icon indicates items that require refrigeration and are shipped with dry ice or gel packs. These items only ship Monday–Wednesday and arrive within 2 business days. You pay \$19.99 Flat Rate per delivery address.	SPECIAL DESTINATIONS: Delivery To Alaska and Hawaii: Ground Shipping.....Pay \$19.98 Perishable ShippingPay \$49.98 Delivery To Virgin Islands, Puerto Rico, or International: Call our Customer Care Team 800.645.3474
For orders with BOTH Ground and Perishable Icons , you pay \$19.99 Flat Rate per address.	FRESH & WILD EVENTS: You pay \$19.99 Flat Rate Per Event to a single address. Ships on Gel Packs.

Merchandise Total	\$
WA State Sales Tax*	\$
Shipping Total**	\$
GRAND TOTAL	\$
*If you are shipping to a Washington state address, you must add 8.5% tax on non-food items. **If you are unsure of your Shipping Total, please call our Customer Care Team at 800.645.3474. Paying the incorrect amount can delay your order.	

Privacy Statement: We make our customer lists available to a few carefully screened companies whose products might interest you. If you prefer that your name not be made available, please copy your mailing label exactly as shown and mail to us at: Mail Preference Service 605 30th St., Anacortes, WA 98221. **Catalog Prices Subject to Change.**



Our Guarantee – The Fisherman’s Oath

Since 1957, we’ve taken great pride in sharing with you the bounty of the Pacific Northwest. If for any reason you are not absolutely thrilled with our products and service, we will immediately replace your order, refund your money, or do whatever it takes to make it right. *That is our promise.*

BLACKBOARD SPECIALS



SeaBear Smoked Salmon Bulk Packs


For entertaining...for recipes...to enjoy anytime! The same Gold Seal™ Smoked Salmon for which SeaBear is famous...without the gift packaging at **savings up to 35%**.  

- 1-16236 Six 6 oz portions Smoked Sockeye Salmon **\$82 SAVE \$32**
- 1-16002-20 Twenty 2 oz portions Smoked Sockeye Salmon **\$85 SAVE \$55**
- 1-14236 Six 6 oz portions Smoked King Salmon **\$104 SAVE \$40**
- 1-14002-20 Twenty 2 oz portions Smoked King Salmon **\$98 SAVE \$62**
- 1-17002-20 Twenty 2 oz portions Smoked Copper River Sockeye Salmon **\$90 SAVE \$50**

Visit SeaBear.com for Our Latest Blackboard Specials!




Annie’s Favorite Wild Salmon Dog Treats

100% pure, fully cooked wild Alaskan salmon for your favorite dog! Once opened, please refrigerate any unused portion for up to 4 days. 3 oz pouch, skin-on and no bones. 

- 1-00051 One 3 oz pouch **\$7***
- 1-00051-2 Two 3 oz pouches **\$13***
- 1-00051-3 Three 3 oz pouches **\$18***

*Shipments to Washington State please add 8.5% sales tax


Smoked King Salmon Jerky

100% natural with a deep smoky flavor. Made from Wild King Salmon. 

- 1-00446 One 1.25 oz pouch **\$7**

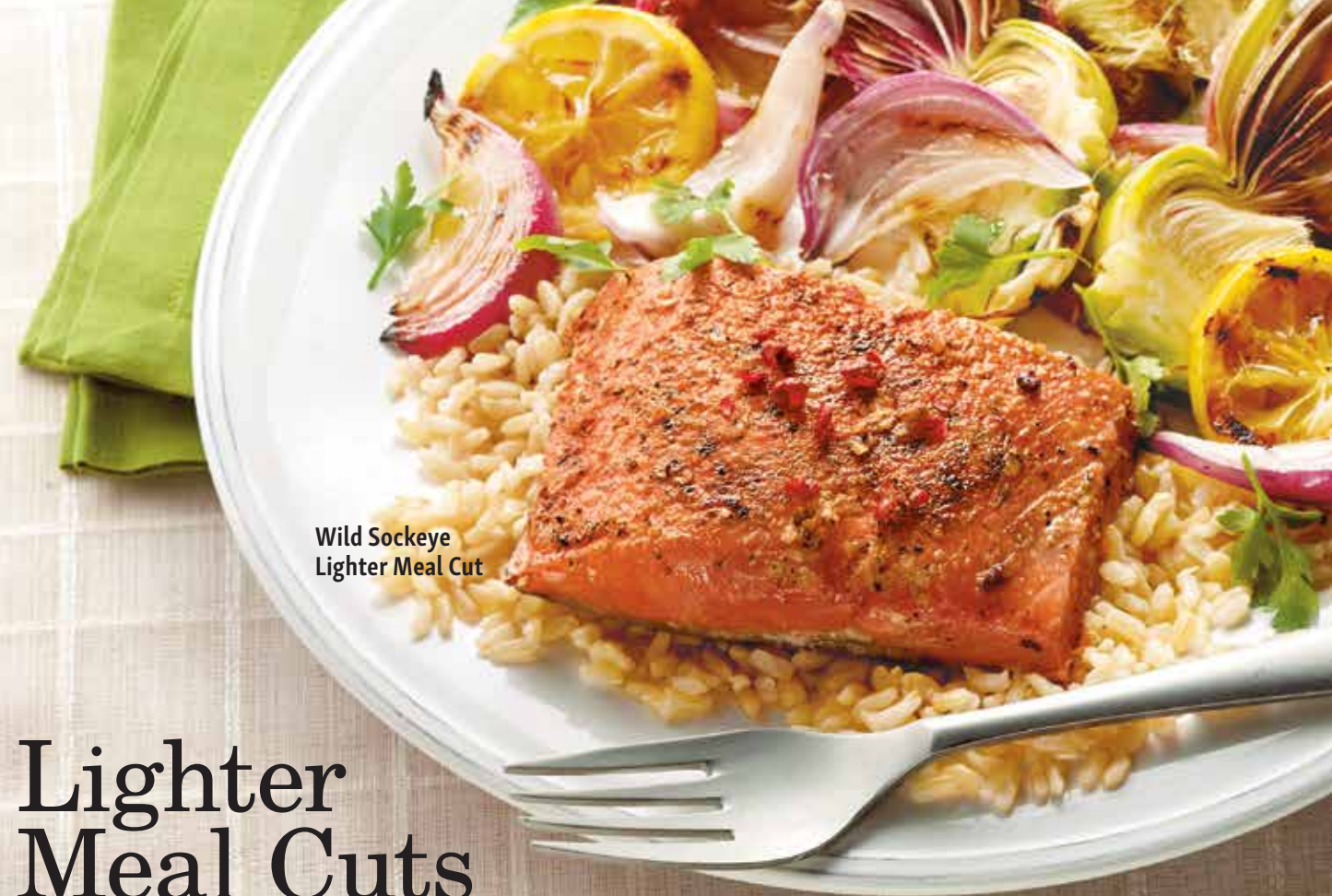


Wild Alaskan Salmon Oil Softgels

Cold Pressed, Extra-Virgin, 100% Wild Alaskan Salmon Oil. A pure natural source of Omega-3 fatty acids, this oil is unlike other more refined fish oils, as it contains other oil soluble nutrients, vitamins and antioxidants found naturally in free-swimming wild salmon. 

- 1-09975 One 90 count bottle **\$19***
- 1-09975-10 **SAVE 20%! Ten 90 count bottles \$152***

*Shipments to Washington State please add 8.5% sales tax



Wild Sockeye
Lighter Meal Cut

Lighter Meal Cuts

JUST THE RIGHT SIZE! DELICIOUS & NUTRITIOUS SMALLER PORTIONS, INDIVIDUALLY QUICK-FROZEN FOR YOUR CONVENIENCE

Wild **Black Cod** (Sablefish) Lighter Meal Cuts

Celebrated for its rich, succulent, melt-in-your-mouth flavor, the large-flaked Black Cod (Sablefish) is a sought-after culinary delight. Approximately ¼ lb. each (3.5-4.5 oz). May contain bones. ❄️

- 2-13040 2½ lbs. Black Cod **\$124**
- 2-13040-2 5 lbs. Black Cod **\$239**

Wild Alaskan **Sockeye** Lighter Meal Cuts

Super-premium wild salmon from the cold, clear waters of Alaska. Naturally rich in Omega-3 fatty acids, with a robust salmon flavor. Approximately ¼ lb. each (3.5-4.5 oz). May contain bones. ❄️

- 2-16080 5 lbs. Sockeye Salmon **\$118**
- 2-16080-2 10 lbs. Sockeye Salmon **\$224**
- 2-16080-4 20 lbs. Sockeye Salmon **\$439**

Wild Alaskan **Halibut** Lighter Meal Cuts

The largest flatfish in the sea, these Wild Alaskan Halibut are individually caught by hook and line at icy cold depths of 900' or more. Approximately ¼ lb. each (3.5-4.5 oz). May contain bones. ❄️

- 2-10040 2½ lbs. Halibut **\$130**
- 2-10040-2 5 lbs. Halibut **\$225**

OUR COMMITMENT TO SUSTAINABILITY

SeaBear is guided by the advice of Monterey Bay Aquarium's Seafood Watch program for our seafood choices, focusing on those sources evaluated as "Best" or "Good" alternatives. We source our wild salmon from Alaska, which is recognized by leading environmental groups as a well-managed, sustainable resource and an environmentally responsible seafood choice.

For our full Sustainability Statement, visit seabear.com/our-commitment-to-sustainability.cfm



Big Catch Wild Alaskan
Salmon Dinner Fillets



Big Catch Ready-to-Eat
Wild Salmon



Big Catch Wild Alaskan
Salmon Burger Meat

BIG CATCH Formerly known as Buyer's Club

ENJOY YOUR FAVORITE SEABEAR ITEMS AT BULK PRICES!
Stock-up your freezer, save money, and share with your friends & family. Shop our entire selection of Big Catch Bulk Savings at Seabear.com or Call 800.645.3474.

Wild Alaskan Salmon Dinner Fillets

See page 38 for details. Random weight portions, ranging from 4.5-7 oz. Fillets may contain bones. ❄️

- | | | | |
|-----------|-----------------------|-------|-------------|
| 2-16160 | 10 lbs. Sockeye | \$206 | SAVE \$87! |
| 2-16160-2 | 20 lbs. Sockeye | \$385 | SAVE \$201! |
| 2-14160 | 10 lbs. King* | \$299 | SAVE \$52! |
| 2-14160-2 | 20 lbs. King* | \$549 | SAVE \$153! |

Traditional Smoked Salmon Lox

See page 18 for details. ❄️

- | | | | |
|------------|-----------------------------------|-------|-------------|
| 7-92301-10 | Ten 3 oz Sockeye Portions | \$125 | |
| 7-90016-10 | Ten 1 lb. Sockeye Fillets | \$400 | SAVE \$80! |
| 7-92639-20 | Twenty 6 oz Sockeye Fillets | \$389 | SAVE \$81! |
| 7-92640-20 | Twenty 6 oz King Fillets* | \$500 | SAVE \$100! |
| 7-92635-20 | Twenty 3 oz Coho Fillets | \$229 | SAVE \$51! |

Ready-to-Eat Wild Salmon Pouches

See page 27 for details. 3.5 oz pouches. ❄️

- | | | | |
|------------|----------------------------------|-------|------------|
| 1-04010-24 | Twenty-four Sockeye | \$134 | SAVE \$34! |
| 1-04015-24 | Twenty-four Smoked Sockeye | \$154 | SAVE \$38! |
| 1-14003-24 | Twenty-four Smoked King | \$210 | SAVE \$30! |
| 1-04001-24 | Twenty-four Pink | \$115 | SAVE \$29! |

Chowder and Soup

See page 21 for details. 12 oz pouches. ❄️

- | | | | |
|------------|--|-------|------------|
| 1-07001-24 | Twenty-four Smoked Salmon Chowder | \$173 | SAVE \$43! |
| 1-08911-24 | Twenty-four Spicy White Bean Soup | \$173 | SAVE \$43! |
| 1-07021-24 | Twenty-four Alehouse™ Clam Chowder | \$230 | SAVE \$58! |

Salmon Oil Softgels

See page 33 for details. 90 count bottles. ❄️

- | | | | |
|------------|----------------------|-------|------------|
| 1-09975-10 | Ten bottles | \$152 | SAVE \$38! |
| 1-09975-20 | Twenty bottles | \$290 | SAVE \$90! |

Wild Alaskan Salmon Burger Meat

See page 10 for details. 12 oz tubs ❄️

- | | | | |
|------------|------------------------|-------|------------|
| 2-16012-12 | Twelve tubs | \$170 | SAVE \$34! |
| 2-16012-24 | Twenty-four tubs | \$330 | SAVE \$78! |

*NOTE: Price and availability subject to change. Visit Seabear.com for current pricing.

Halibut, Black Cod, & Icelandic Cod

WE SELECT ONLY THE BEST WHITEFISH, FOR A DELICIOUS MEAL AND A HEALTHY HEART.

- Pure, natural sources of beneficial fatty acids
- Individually packaged for the ultimate convenience
- Quick-frozen to lock in quality, flavor, and nutrients


Backed, of course, by the SeaBear *Fisherman's Oath* unconditional guarantee, so you enjoy all of this completely risk free.



Dinner Fillets
(6 oz Fillets)



Lighter Meal Cuts
(3.5–4.5 oz Fillets)

 Wild Alaskan Halibut	Lean, light whitefish with sweet, delicate flavor and perfectly firm texture. Pure snow-white flesh. ❄️	2-10024 Four \$80 2-10024-2 Eight \$140 2-10024-3 Twelve \$199	2-10040 2½ lbs. \$130 2-10040-2 5 lbs. \$225
Black Cod (“Sablefish”)	Celebrated for its rich, succulent flavor. Called “butterfish” for its luscious melt-in-your-mouth texture. ❄️	2-13224 Four \$78 2-13224-2 Eight \$139 2-13224-3 Twelve \$199	2-13040 2½ lbs. \$124 2-13040-2 5 lbs. \$239
Premier Icelandic Cod	Firm, moist, mild, and slightly sweet. Caught in the pristine icy cold waters of the Arctic Circle. ❄️	2-10124 Four \$49 2-10124-2 Eight \$92 2-10124-3 Twelve \$129	



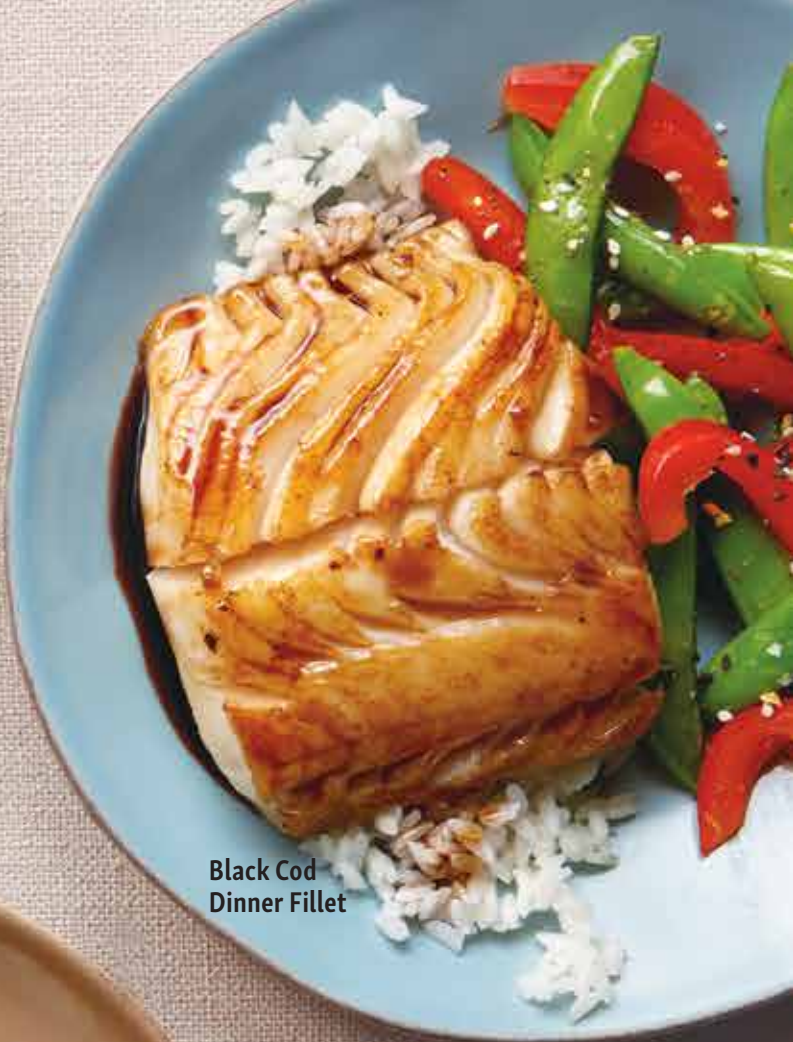
Wild Alaskan Halibut Cheeks

These buttery medallions are prized for their sweet, delicate flavor and snowy white meat. Cut from the fleshy boneless “sweet cheeks” of halibut. Each cheek varies in size. ❄️

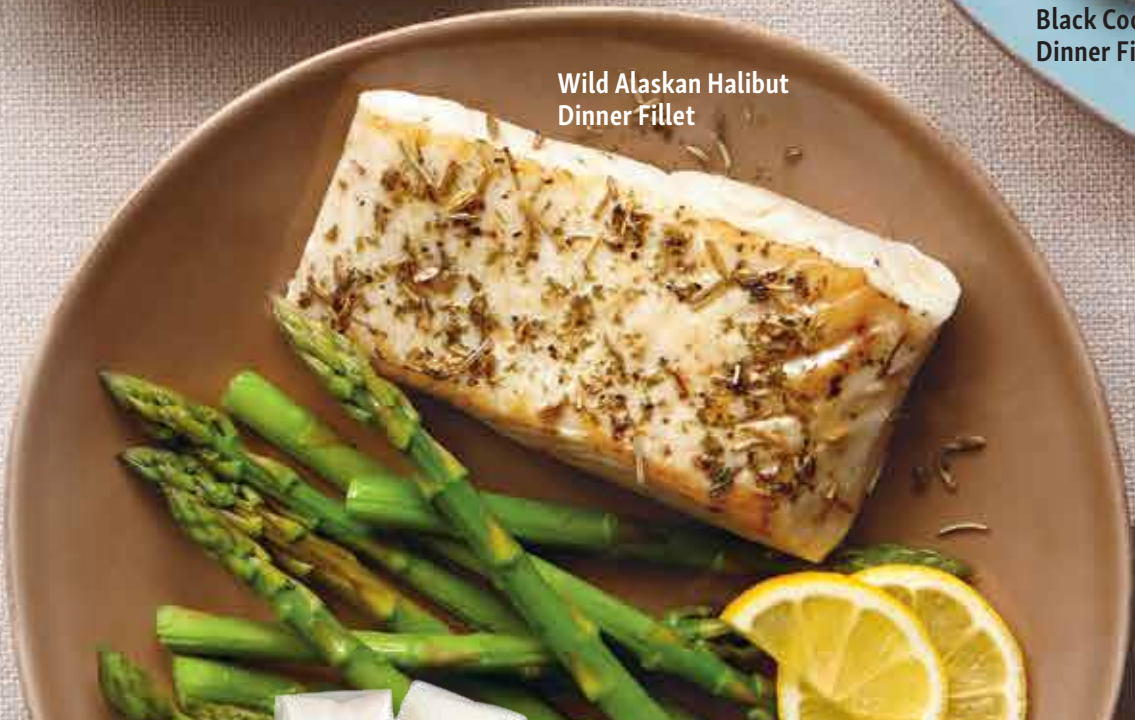
- 2-10032 Two lbs. **\$85** 2-10032-3 Six lbs. **\$227**
2-10032-2 Four lbs. **\$162**



Icelandic Cod Dinner Fillet



Black Cod Dinner Fillet



Wild Alaskan Halibut Dinner Fillet



DINNER FILLET VARIETY PACKS!

Savor our 6 oz Dinner Fillets to find your favorites. Order a variety pack to taste, compare, and explore. Or, send as a fun gift. Plus, each variety pack **comes with 3 FREE Sauces/Rubs!** Individually packaged 6 oz Dinner Fillets. ❄️







- 2-13936 **Halibut & Salmon:** Two each Halibut & Sockeye Salmon **\$85**
2-13937 **Halibut & Black Cod:** Two each Halibut & Black Cod **\$89**

Wild Alaskan Salmon Dinner Fillets



EXPERIENCE THE BEST ALASKAN SALMON DINNER YOU'LL EVER HAVE AT HOME—GUARANTEED.

- Super-premium wild salmon from pristine Alaskan waters
- Pure, natural source of Omega-3, 6, & 9 fatty acids
- Hand-filleted, bones removed, individually packaged
- Quick-frozen to lock in quality, flavor, and nutrients

		Dinner Fillets (6 oz Fillets)		Lighter Meal Cuts (3.5–4.5 oz Fillets)
Alaskan Sockeye ("Reds")		Rich, red color and robust flavor. Very moist. Tight grain. ❄️📦	2-16036 Six \$66 2-16036-2 Twelve \$123 2-16036-3 Eighteen \$175	2-16080 5 lbs. \$118 2-16080-2 10 lbs. \$224 2-16080-4 20 lbs. \$439
Alaskan Coho ("Silvers")		Mild flavor. Moist with a large flake. Orange-red color. ❄️📦	2-12036 Six \$66 2-12036-2 Twelve \$126 2-12036-3 Eighteen \$176	
Alaskan King ("Tyee")		Mild flavor with the highest natural oil content. Very large flake. Orange-red. ❄️📦	2-14036 Six \$79* 2-14036-2 Twelve \$157* 2-14036-3 Eighteen \$219*	
Alaskan Keta ("Chums")		Light color and earthy flavor. Large flake. Driest of the wild salmon. ❄️📦	2-11036 Six \$58 2-11036-2 Twelve \$109 2-11036-3 Eighteen \$159	



For Big Catch Savings, see page 35.

*NOTE: Price and availability subject to change. Visit SeaBear.com for current pricing.

SALMON IN PARCHMENT WITH SWEET CORN, BASIL, AND TOMATOES *Courtesy of Nancy Leson, NancyLeson.com*

2 TBS unsalted butter
2 leeks (white part only), diced
Kernels cut from 3 ears corn
8 leaves fresh basil, chiffonade
¾ pint sweet cherry tomatoes, halved
Six 6 oz salmon fillets, skin removed

Six 16" sheets parchment paper, folded in half and cut into semi-circles
6 TBS prepared basil pesto (optional)
Kosher salt and black pepper, to taste
Grated zest of 1 lemon, to garnish

To make the sauce: Melt the butter in a sauté pan. Stir in the leeks and sauté a few minutes until they begin to wilt. Add the corn kernels and sauté until slightly caramelized. Stir in the basil & tomatoes. Turn off the heat. **To assemble:** Take one piece of parchment at a time and lay it open. On the lower portion of the fold, place 2 large spoonfuls of the sauce snug against the middle line, leaving a generous ring of paper around the edge. Place 1 salmon fillet over the sauce. Spread 1 TBS pesto over the salmon and another spoonful of the sauce atop the pesto. Add salt and pepper to taste. Fold the top (empty) side of the parchment over the salmon side. Beginning at one end, make small overlapping folds as you move along the outside edge, tucking the last fold under the sealed packet. Place each on a sheet-pan and repeat the process. Refrigerate. **To cook:** Bake the salmon on the sheet pan in a pre-heated 450° F oven for 15 minutes. If the parchment begins to brown and puff a bit, that's a good visual cue for "it's done." **To serve:** Use kitchen shears to cut a slit in the center of the package, garnish with lemon zest and serve immediately. *Bon appétit!*



TRY ALL FOUR SALMON VARIETIES!

Order a variety pack to taste, compare, and explore. Or, send as a fun gift. Plus, each variety pack **comes with 4 FREE Sauces!** 6 oz fillets. ❄️📦

2-13048 **Large Variety:** Two each Sockeye, Coho, King, & Keta **\$85**
2-13049 **Small Variety:** One each Sockeye, Coho, King, & Keta **\$50**



Prep Your Salmon With Spiceology Spice Rubs 🚚

8-07180 Blackened Cajun **\$8**
8-07181 Chile Lime Citrus **\$8**
8-07182 Habanero Sweet & Spicy **\$8**
8-07183 Mediterranean Greek Herb **\$8**



Serve With Gourmet Butters ❄️

2-13037 **ADD-ON*** Roasted Garlic Herb Butter (3.5 oz Tub) **\$7**
2-13214 **ADD-ON*** Tuscan Herb Butter (3.5 oz Tub) **\$7**



Notes from the Smokehouse

GREETINGS FROM THE SMOKEHOUSE STORE

Summer here in Anacortes—in the heart of the Pacific Northwest—is a glorious time, with bright blue skies, lush green trees, sparkling bays, and perfect enjoy-the-outdoors temperatures. At the Smokehouse, we particularly love summer because so many people come to visit us from all over: on their way to the San Juan Islands, as they visit local family, or as they travel around the Northwest.

If you find yourself in our part of the world, please stop by and see us in the Smokehouse Store. We have FREE samples every day. Plus, get your photo taken with a big King salmon, experience our Smokehouse Tasting Flight, pick up some Fresh-from-the-Smoker smoked salmon (hot out of the smoker on Thursday afternoons!), or any of our SeaBear and Gerard & Dominique smoked salmon. And you never know, we might even be grilling fresh salmon out front for lunch!

We hope to see you,

Joanie, Lizzi, & Kori
Smokehouse Ambassadors

Joanie
Lizzi Kori

SUMMER SAVINGS CERTIFICATE

\$10 OFF

To enjoy your \$10.00 Savings on any order from the SeaBear catalog or website, simply enter your catalog code during checkout when ordering by phone or online. May not be combined with any other offer. Minimum purchase of \$20.00 required. Expires 8/31/18.

Fresh & Wild
SHIPS ALL SUMMER LONG!

SHIPS EARLY JULY!

Wild Alaskan King Salmon

When “the King arrives” it is cause for celebration at the smokehouse—we love to enjoy its moist, mild succulent flavor in our own homes, and we love to share it with you as a special part of Fresh & Wild. We work with a handful of small, quality-focused fishing operations who understand quality over quantity throughout their process. ❄️

Visit SeaBear.com for prices and availability



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FWGIFT3 \$150

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*Our Guarantee –
The Fisherman's Oath*

Since 1957, we've taken great pride in sharing with you the bounty of the Pacific Northwest. If for any reason you are not absolutely thrilled with our products and service, we will immediately replace your order, refund your money, or do whatever it takes to make it right.

That is our promise.

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