

100% Wild. 100% Sustainable. 100% American.



At **Jake's Alaskan Seafood Co, LLC** we market wild caught, custom processed, flash frozen Alaskan fish in the Durango area. We have the best frozen seafood Alaska has to offer! All our fish is of the highest quality, and all are wild caught from sustainable fisheries! Our products are all fisherman direct (which means we know where it came from and where it has been).

I was born and raised to an Alaskan commercial fishing family, and have fished the Alaskan waters since the age of 12. Now, my wife, three kids and I live in Durango most of the year. Every summer my son, Nick, and I return to fish for Salmon in Bristol Bay, and then I continue on to the Bering Sea to fish for halibut.

Bristol Bay is home to the world's largest sockeye (red) salmon run annually. It is closely managed by the State of Alaska for sustainability.

Nick and I fish our boat, the Mariah, June and July (the only time the salmon are migrating to spawn). The salmon we bring here to sell are gently handled, custom processed and flash frozen to insure the best quality. The fish are shipped to Durango each Fall, where we store them in a state of the art walk-in freezer and sell at a first come first serve pace.

Currently we have salmon for sale, which has just arrived. If you are interested in some of the world's best tasting fish, supporting a local company and sustainable fisheries, please call or email me.

We will have halibut and king crab later in the Fall. Please let me know if you are interested so I can make sure I have enough.

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THE PRODUCTS:

***THE FISH ARE ALL FROZEN AND VACUUM PACKED.**

SOCKEYE (RED) SALMON: A sockeye "filet" is typically between 1.25 to 1.75 pounds (see bottom of photo below). These will feed about four to five good eaters. They are approximately \$18-20 each.

Sockeye is also sold in "portions" which are about one third of a filet (an example of three portions are at top of photo below). These will feed one to two people, and are approximately \$10 or less each.

Sockeye salmon is sold at fair market value of \$13 a pound, with a discount to \$12 per pound for purchases of 50# or more.



There are several fabulous recipes for Alaskan seafood available at <http://recipes.alaskaseafood.org/> Just click on the link, and then the type of fish you are cooking.

HALIBUT is coming soon. Price is to be determined based on market value. If you are interested please let me know as I will pre-order it to make sure I have the right amount. These come in 0.5 to 1.5 pound vacuum sealed, frozen packages. 0.5 pound is a large portion for one person allowing for leftovers. 1.5 pounds feeds three people easily.

KING CRAB is coming soon. Price is to be determined based on market value. This comes cooked (mandatory at the cannery) and frozen, but not vacuum sealed. Three legs equal about one pound. Two to four legs per person is a good amount. I have a fisherman (professional crab eater) secret for getting the meat out of the shell efficiently, feel free to ask for details.