

Celebrate LONG ISLAND'S SEAFOOD INDUSTRY

A FEW FACTS...

- Montauk is the largest fishing port in New York, followed by Shinnecock and Greenport.
- Shinnecock Canal is the oldest and only salt water canal in the state.
- Fulton Fish Market moved from Manhattan to Hunts Point in the Bronx in 2005.



Montauk Lighthouse



Greenport, circa 1910

Oysters were first harvested by Dutch colonists off Oyster Bay, so named for the prodigious reefs of shellfish that attached themselves to the hard bay bottom of the Long Island Sound. Oysters also populated the Great South Bay off Blue Point and off Greenport in the Peconic Bay, between the north and south forks of Long Island, supporting hundreds of baymen. But in recent years the oyster population has been depleted by pollution, overfishing and, in the Great South Bay, a brown algae bloom that all but obliterated shellfish.

— Susan M. Novick, *The New York Times* December 20, 2014

Greenport★

★Montauk

Oyster Bay★

Welcome Center★

Shinnecock★



Greenport



Greenport, Circa 1930

★Great South Bay



Shinnecock Hills, Circa 1905



Fisherman in Montauk



Fisherman, Circa 1880



Shinnecock Canal

DID YOU KNOW...

- During WWII, the Navy used Montauk waters for torpedo testing.
- The Shinnecock Canal was finished in 1892, and has four locks to accommodate vessels.
- Fulton Fish Market is America's second oldest fish market.

A RICH HISTORY...

Montauk's fishing industry began in the late 19th century when fishermen migrated from Nova Scotia. Greenport began as a whaling village, but by 1860, fishing had become popular. Greenport was the oyster capital of New York by the early 1900s. Commercial fishing prospered after the LIRR came to Greenport (1844) and Montauk (1895), facilitating easy and convenient access to transport fish landing into New York City. Unfortunately, the fishing and oyster industry significantly waned in Greenport, as well as the commercial fishing in Montauk, by the mid 1900s.



Cornell University
Cooperative Extension
of Nassau County

Shellfish

IN OUR LOCAL WATERS

Oysters



- East Coast Oysters (*Crassostrea Virginica*); only oyster species allowed to grow on East Coast
- Most oysters harvested around Long Island are farmed
- Unlike other shellfish, oysters do not get tougher with age

Blue Mussels



- Can grow up to 8 inches in length
- Mature as males and later acquire female reproductive capabilities
- Live in the intertidal zone on beaches

Clams



- Major species include Quahogs, Soft shelled clams, Razor clams
- Hard clams (Quahog) are found in the bays and ocean, while little neck and cherry stone clams are found in the intertidal zone
- Soft shelled clams are known as "Steamers"
- Clams are harvested year round by rakes or dredges.

Crustaceans



- Lobsters are captured both inshore and offshore using pots
- Inshore fishery in the Long Island Sound was subject to a major lobster die-off in 1999
- Soft shell crabs are the same as Blue Crab that have recently molted

Scallops



- Scallops are not easy farmed and the supply is wild harvested
- Bay Scallops are a smaller species captured in shallow waters; and they are sweet
- Atlantic Sea Scallops can live up to 20 years and they are much bigger and chewier

Longfin Squid



- Squid have a very short lifespan; they live for about 8 months then spawn before dying
- Anglers take the "Fisherman's Train" to Greenport and arrive early in the morning to spend the day catching squid from the Railroad Dock; they then take the late train to go home
- Squids are attracted to lights at dusk and dawn and can be caught using squid jigs



