New York SEAFOOD Summit 2026

Welcome!

Sea Grant NEW YORK

Welcome to the 2026 NY Seafood Summit

Initiated in 2016 as a means of engaging and facilitating discussions among seafood professionals throughout New York.

Support Future Summit Activities, Donate Today!

New York SEAFOOD Summit

Learn more online at
www.nyseagrant.org/seafoodsummit

Seafood Summit Planning Team

Michael Ciaramella
New York Sea Grant

Barry Udelson
New York Sea Grant

Kristin Gerbino
CCE Suffolk County

Tara McClintock
CCE Suffolk County

Scott Curatolo-Wagemann
CCE Suffolk County

Stacy Furgal
New York Sea Grant

Stephen Frattini
Center for Aquatic Animal Research and Management

Bruce Mattel
Culinary Institute of America

New York SEAFOOD Summit

New York Sea Grant

Sea Grant
NEW YORK

50 Years of Research, Extension and Education. "Bringing Science to the Shore."

New York SEAFOOD Summit

www.nyseagrant.org

New York Sea Grant Updates

- Seaweed Food Safety Resources
  - www.nyseagrant.org/seaweed
- Seafood and Aquaculture Office Hours |
  - April 2, 2026
  - www.nyseagrant.org/seafoodandaquacultureofficehours
- Aquatic Foods Conference | May 20th in Long Beach
  - aquaticfoodsconference.com

New York SEAFOOD Summit

NY Sea Grant Food Safety Trainings

- Seafood HACCP Trainings – April 28th | *August 11th | December 8th
  - www.nyseagrant.org/seafood
- Traceability Training and Resources
- Sanitation Control Procedures Training

New York SEAFOOD Summit

Agenda

- Agency Updates: DEC and DOH
- NY State Aquaculture Update
- Research and Industry Collaboration
- Wild Harvest Table
- Culinary Connection

NY State Agency Updates

Department of Environmental Conservation

Peter Kinney, *Biologist*

Department of Health

Audrey Vangenechten, *Fish Advisory Outreach Program*
Colleen Parker, *Bureau of Toxic Substance Assessment*

NEW YORK STATE | Department of Environmental Conservation

2026 NY Seafood Summit

Oswego, NY

04/09/2026

LAKE ONTARIO, ST. LAWRENCE RIVER, AND TRIBUTARIES REGULATIONS

LAKE ONTARIO, ST. LAWRENCE RIVER, AND THEIR TRIBUTARIES* SEASONS AND LIMITS**

Species	Open Season	Minimum Length	Daily Limit
Brown Trout, Rainbow Trout (including Steelhead), Coho Salmon, Chinook Salmon	All year	15", except for Rainbow Trout or Steelhead: 21" in the lake and 25" in tributaries	3 in combination, not to include more than 2 Rainbow Trout (or Steelhead) in the lake, and not to include more than 1 Rainbow Trout (or Steelhead) and 1 Brown Trout in the tributaries
	Except 9" and 3 fish daily for Brown Trout in Irondequoit Creek upstream of the south side of Rte. 286 bridges; Lindsey Creek, and the Black River from Dexter Dam to Mill Street Dam (Jefferson County)		
Lake Trout	Dec 1–Sept 30	None (except no more than 1 shall be between 25" and 30")	2
Atlantic Salmon	All year	25"	1
Brook Trout	April 1-Oct 15	none	5
Northern Pike (Lake Ontario)	May 1–Mar 15	22"	5
Northern Pike (St. Lawrence River and tributaries downstream of Tibbets Point)	May 1–Mar 15	22"	3
Black Bass	Statewide Species Regulations apply, except that fishing for Black Bass (including Catch and Release) is prohibited Dec 1–June 14 in Lake Ontario and tributaries in Jefferson Co. and the St. Lawrence River and tributaries		
Walleye	May 1–Mar 15	18"	3
Muskellunge and Tiger Muskellunge	June 15–Dec 15	54"	1
Lake Sturgeon, American Eel	Closed	Possession prohibited	
Yellow Perch	All year	None	50, except Yellow Perch may be taken in any number in Jefferson County, except Sandy Pond

* These species seasons and limits do not apply to St. Lawrence River tributaries in Clinton and Franklin counties. See Statewide Species Regulations and Region 5 special regulations for these tributaries.
** See Region 6 special regulations for seasonal closures on the Oswegatchie and Grasse rivers.

Highlights of Open Lake Fishery

Salmonids: Brown Trout, Rainbow Trout (Steelhead), Chinook Salmon, Coho Salmon

15-inch minimum size, 3 in combination per person per day.
Exception: Not to include more than 2 Rainbow trout, and they must have a 21-inch minimum size.
Open Season is year-round

Lake Trout: Open season: Dec 1st to Sept 30th
Minimum size: None, except no more than 1 shall be between 25 and 30 inches.
2 per person per day

Atlantic Salmon: Open Season is year round
Minimum size 25 inches
1 per person per day

LAKE ONTARIO, ST. LAWRENCE RIVER, AND TRIBUTARIES REGULATIONS

LAKE ONTARIO, ST. LAWRENCE RIVER, AND THEIR TRIBUTARIES* SEASONS AND LIMITS**

Species	Open Season	Minimum Length	Daily Limit
Brown Trout, Rainbow Trout (including Steelhead), Coho Salmon, Chinook Salmon	All year	15", except for Rainbow Trout or Steelhead: 21" in the lake and 25" in tributaries	3 in combination, not to include more than 2 Rainbow Trout (or Steelhead) in the lake, and not to include more than 1 Rainbow Trout (or Steelhead) and 1 Brown Trout in the tributaries
	Except 9" and 3 fish daily for Brown Trout in Irondequoit Creek upstream of the south side of Rte. 286 bridges; Lindsey Creek, and the Black River from Dexter Dam to Mill Street Dam (Jefferson County)		
Lake Trout	Dec 1–Sept 30	None (except no more than 1 shall be between 25" and 30")	2
Atlantic Salmon	All year	25"	1
Brook Trout	April 1-Oct 15	none	5
Northern Pike (Lake Ontario)	May 1–Mar 15	22"	5
Northern Pike (St. Lawrence River and tributaries downstream of Tibbets Point)	May 1–Mar 15	22"	3
Black Bass	Statewide Species Regulations apply, except that fishing for Black Bass (including Catch and Release) is prohibited Dec 1–June 14 in Lake Ontario and tributaries in Jefferson Co. and the St. Lawrence River and tributaries		
Walleye	May 1–Mar 15	18"	3
Muskellunge and Tiger Muskellunge	June 15–Dec 15	54"	1
Lake Sturgeon, American Eel	Closed	Possession prohibited	
Yellow Perch	All year	None	50, except Yellow Perch may be taken in any number in Jefferson County, except Sandy Pond

* These species seasons and limits do not apply to St. Lawrence River tributaries in Clinton and Franklin counties. See Statewide Species Regulations and Region 5 special regulations for these tributaries.
** See Region 6 special regulations for seasonal closures on the Oswegatchie and Grasse rivers.

Highlights of Near Shore Fishery

Northern Pike: Season: May 1st to March 15th
Minimum size 22 inches
5 per person per day

Walleye: Season: May 1st to March 15th
Minimum size 18 inches
3 per person per day

Black Bass (Small and Large mouth): Season: June 15th to Nov 30th
Minimum size 12 inches
5 per person per day

Yellow Perch: Season is year round
No minimum size
50 per person per day

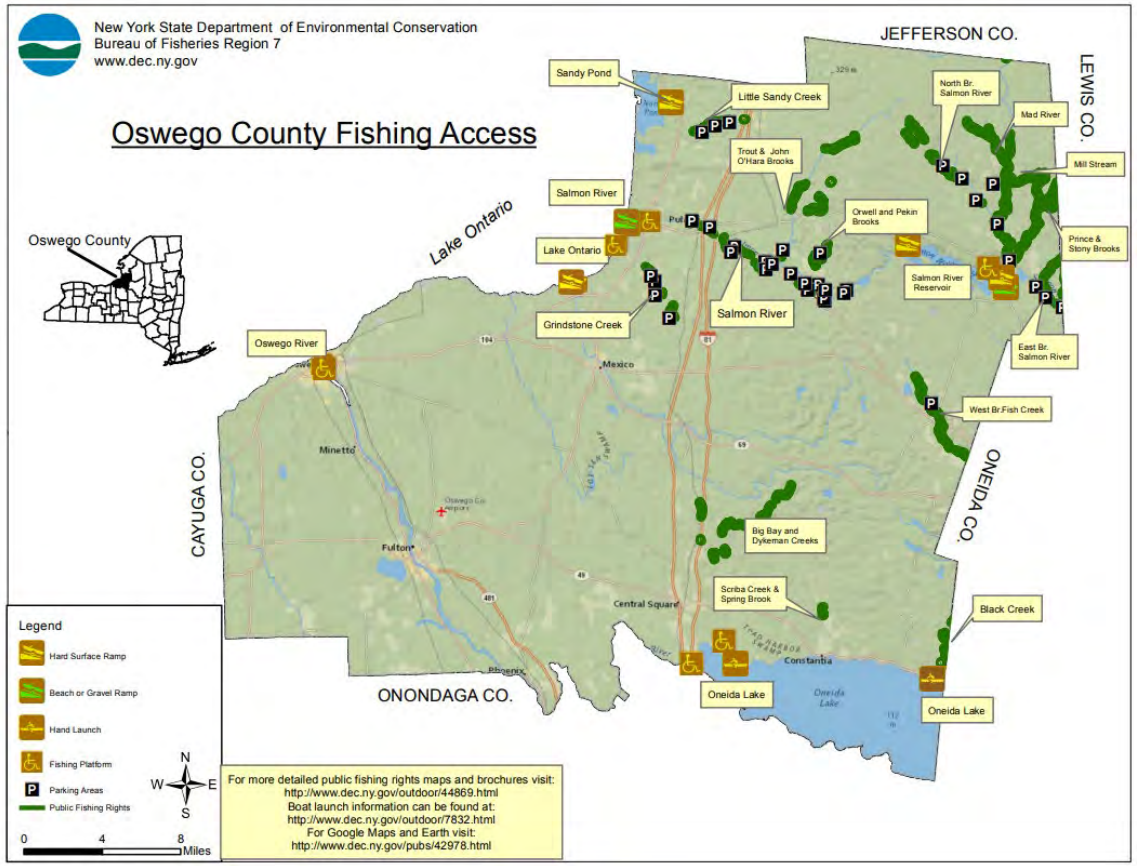
Fish Stocking

- 12 Fish Hatcheries in NYS
- Species such as trout, salmon, walleye, and muskellunge
- Stocked in various waterbodies for enhanced recreational opportunity and or restoration

Oswego county

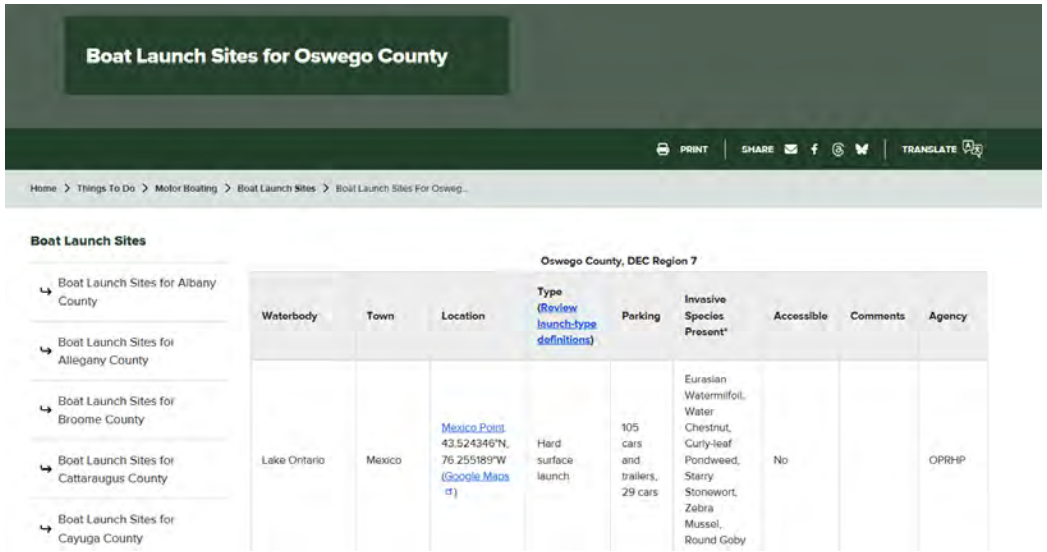
- 50,000 Atlantic Salmon
- 89,000 Brown Trout
- 438,000 Chinook Salmon
- 90,000 Coho Salmon
- 199,000 Rainbow Trout (Steelhead)

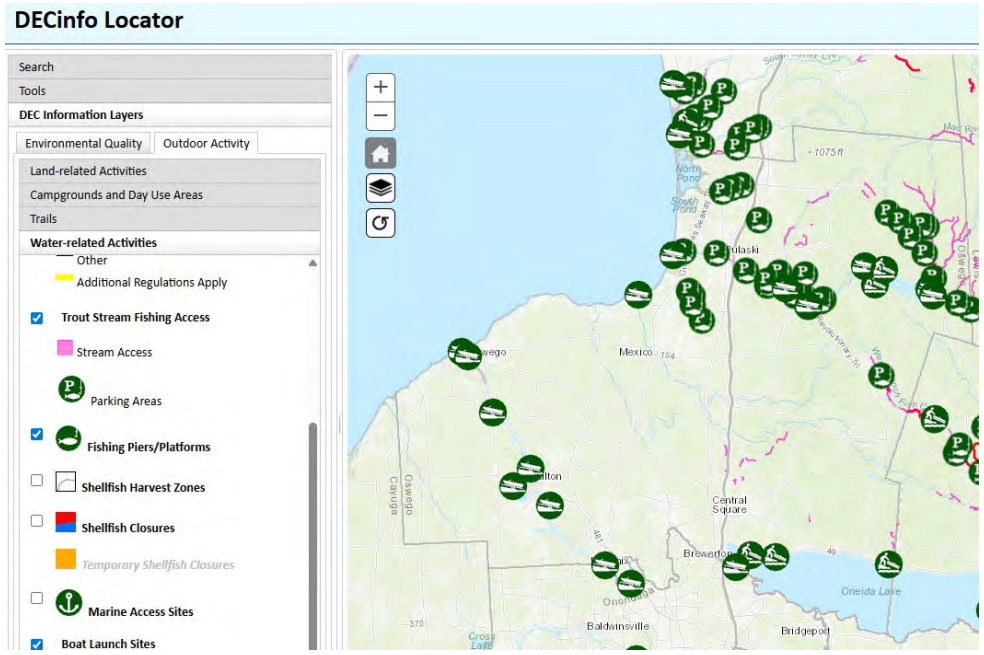
- Inland waterbody stocking of trout, and walleye also occur



www.dec.ny.gov

- Info locator
- Boat launch sites
- Fishing access
- HuntfishNY app with the Tacklebox feature





Department of Environmental Conservation

NEW YORK STATE | Department of Health

Can I Eat That Fish?

NYS DOH Fish Advisory Program Overview

Colleen Parker & Audrey Van Genechten
NYS DOH Fish Advisory Program

April 2026 | 2026 Seafood Forum, Oswego - NY

About the NYS DOH Fish Advisory Program

- NYS DOH has been issuing advice on eating fish you catch for more than 50 years
- NYS DOH works closely with NYS Department of Environmental Conservation Division of Fish and Wildlife (NYS DEC)
  - NYS DEC annually collects and analyzes contaminants in about 1,500 fish from more than 50 locations/waters.
  - NYS DOH issues advice and works with regional NYSDEC staff on both tech and outreach issues
  - NYS DOH and DEC work closely with EPA on many contaminated sites

NEW YORK STATE | Department of Health

How are Fish Fillets Sampled?

- DEC uses a “standard fillet” procedure
- Data intended for DOH only uses the **fillet + skin + ribs** for most fish
- The standard fillet (not whole fish!) is blended, and then analyzed
  - Some exceptions to this include fish like catfish, whose skin is very difficult to grind up
- The standard fillet procedure reduces variations in how much fat is removed from a fillet and considers anglers who leave the skin on

NEW YORK STATE | Department of Health

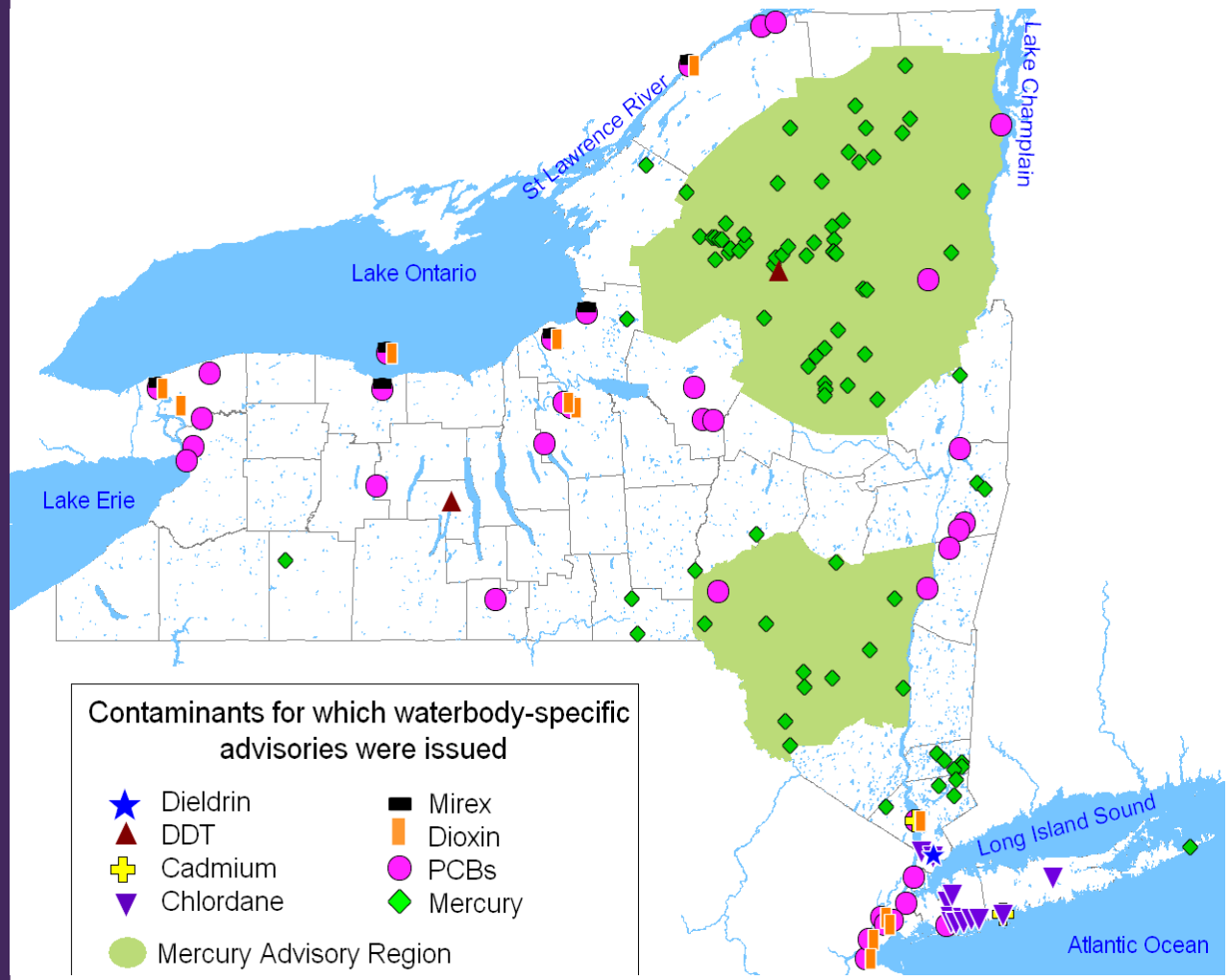
How Does DOH Use the Data?

- Advisories are issued based on a risk management approach
- Contaminant guidelines are considered in addition to:
  - Quality and quantity of the data
  - Species of fish (some fish are more likely to accumulate chemicals)
  - Trends over time
  - Considerations for sensitive populations
  - Balancing the benefits of eating fish vs. the risk of exposure

More information can be found here:
www.health.ny.gov/fish/background.htm

NEW YORK STATE | Department of Health

NYS DOH Fish Consumption Advisories



- There about 150 waters in NYS that have specific advice
- Data for these waters showed fish concentrations are above DOH guidelines in addition to other factors
- Main chemicals of concern in NYS are PFOS, PCBs, and mercury
- The advice depends upon where you fish, who you are, and what you catch
- Different General and Sensitive Population advice

NEW YORK STATE | Department of Health

Who You Are

Why have different advice for the Sensitive Population? (children under 15 and people who can become pregnant under 50)

- Children are sensitive during development
- Different metabolism
- Chemicals accumulate, staying in the body
- Many chemicals found in fish can be passed from the mom to the baby in utero or through breastmilk

Many chemicals are considered a special risk to children. Like lead - not good for anyone, but especially bad for children.

Common Chemicals in NYS Fish & Health Concerns

Polychlorinated Biphenyls (PCBs)

- About half of NYS fish consumption advice is due to PCBs
- PCBs are a mixture of chlorinated compounds used as electrical coolants and lubricants – 209 congeners
- Highly persistent in the environment and fish
- Banned in the 1970s but still found worldwide

- Half life in the body depends upon congener(s) – can be up to 20 years (months to decades)

The Concern about PCBs in Fish

PCBs build up in fat, so fish can have **thousands** of times the levels of PCBs in the water

- Generally, food is the primary source of PCB exposure for the public, contaminated fish can contain high levels of PCBs
- Some populations are more at risk because they eat more fish – recreational anglers, ethnic and low-income communities
- Overall in decline across NYS

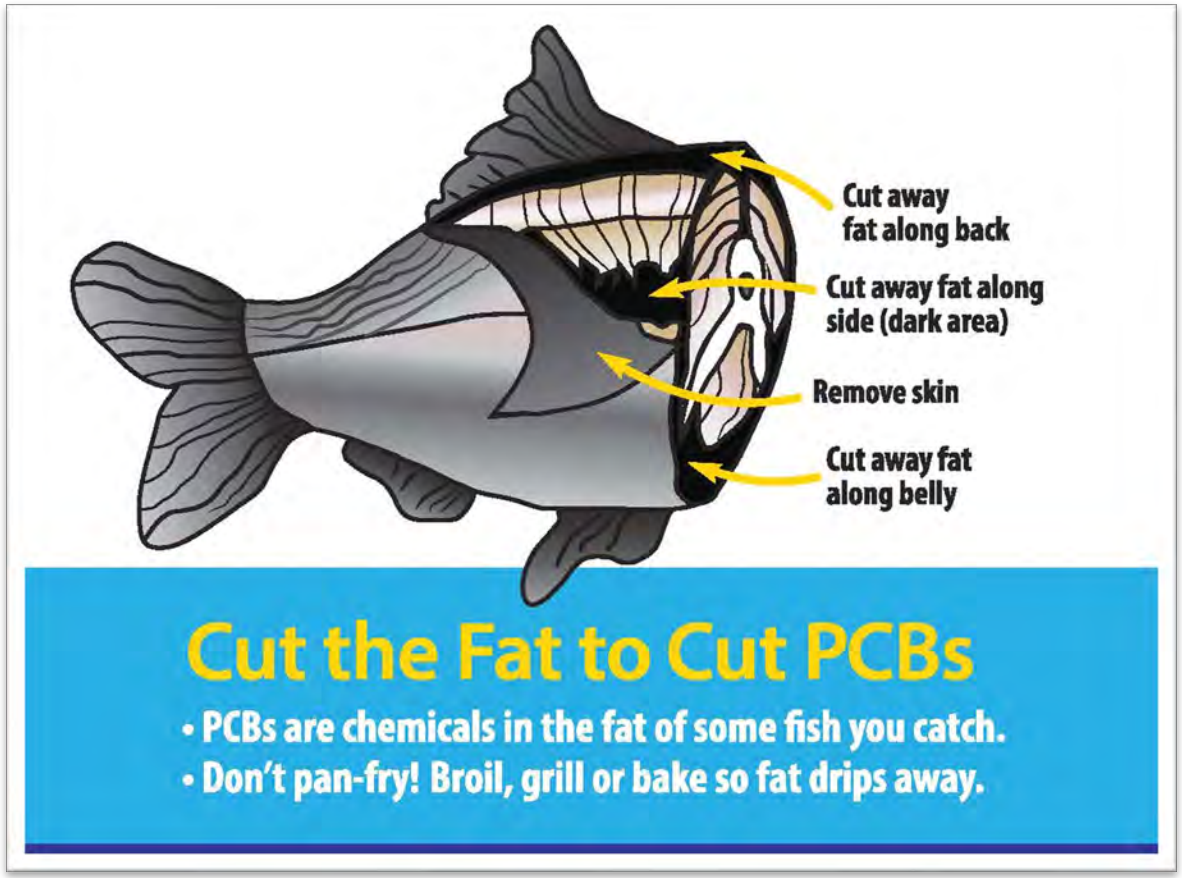
PCB Health Effects

- At high levels of exposure in animals, PCBs cause cancer and a variety of noncancer health effects
- In humans there is evidence for cancer and noncancer health effects from PCBs
  - Caveat: human studies are more complicated than animal studies
- The USEPA classifies PCBs as a probable human carcinogen
- The International Agency for Research on Cancer (IARC) considers them carcinogenic to humans
- Worker studies have shown evidence of melanoma, some evidence for non-Hodgkin's lymphoma and breast cancer
- EPA and ATSDR also note liver cancer

PCBs and Dioxin Build Up in the Skin and Fat of Fish

People who eat fish can reduce chemicals in a fish meal by:

- Removing the skin and fat and cooking so fat drips off
  - can remove about half of the PCBs in a fish meal
- This advice is problematic for many ethnic groups as they prefer to use the whole fish
- Avoiding eating fish with high levels of PCBs like catfish, carp (and sometimes walleye)



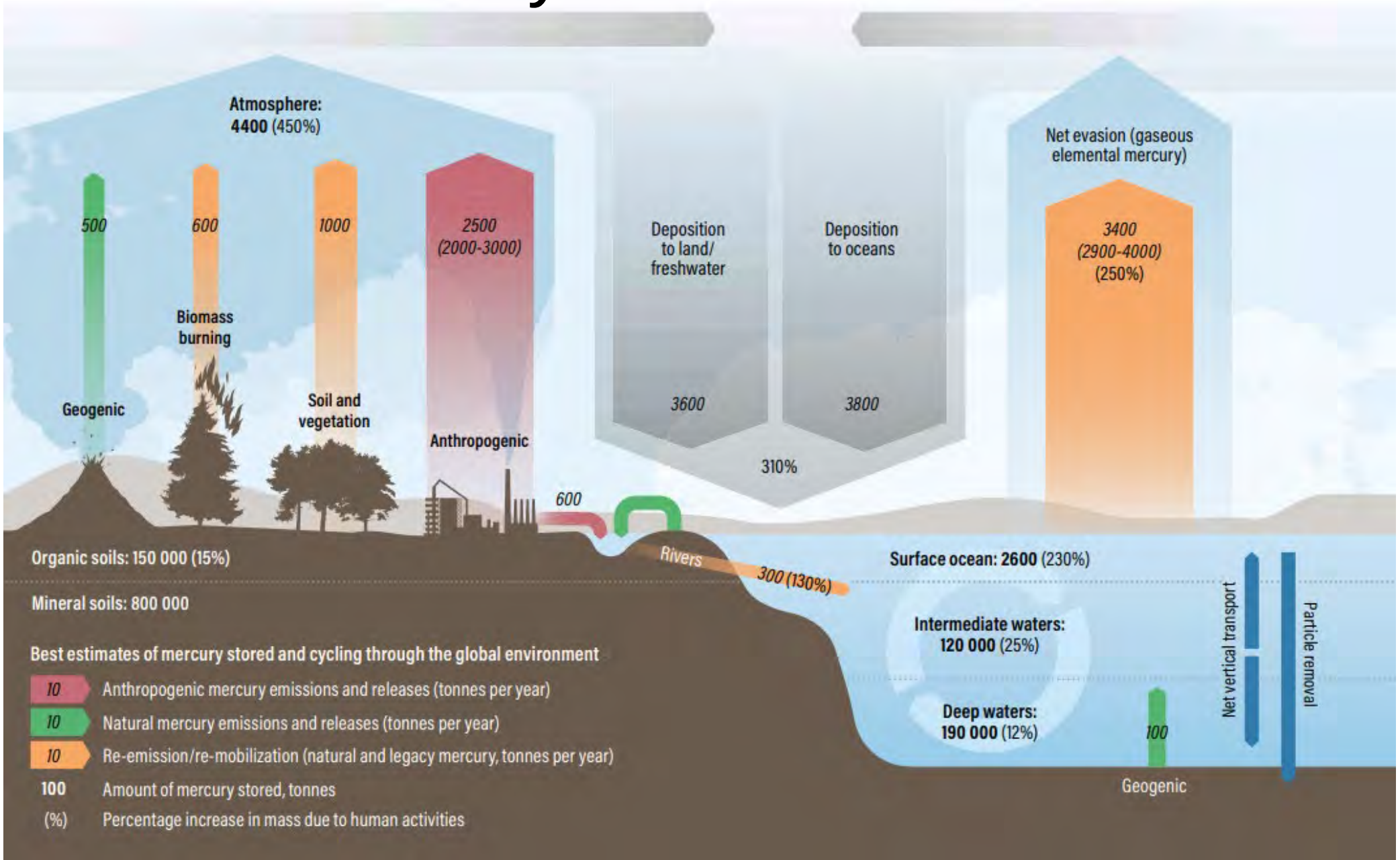
Mercury

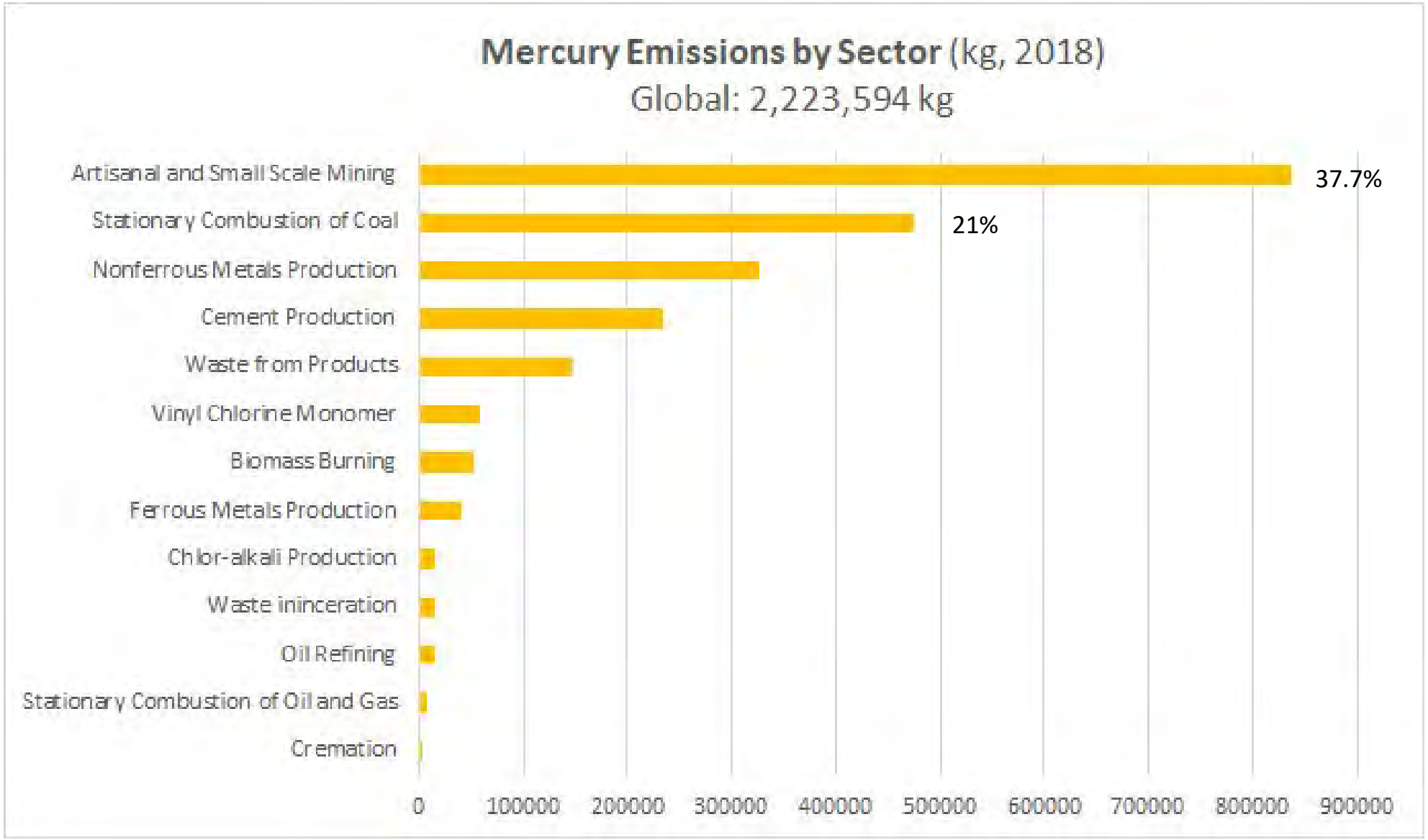
- At high levels – mercury can cause damage to the brain and kidneys
- Three forms – elemental, inorganic and organic mercury
- In aquatic systems, inorganic mercury is methylated by microorganisms to methylmercury
- This form is readily bioaccumulated
- Can occur in a variety of waters, including manmade and flooded waterbodies (reservoirs)

Mercury-based Regional Advisories

- Regional Advice for
  - Adirondack Region
  - Catskill Region
- Statewide Advice
- Certain fish like walleye, pike, and smallmouth bass tend to be highest in mercury

How Does Mercury Get Into the Environment?

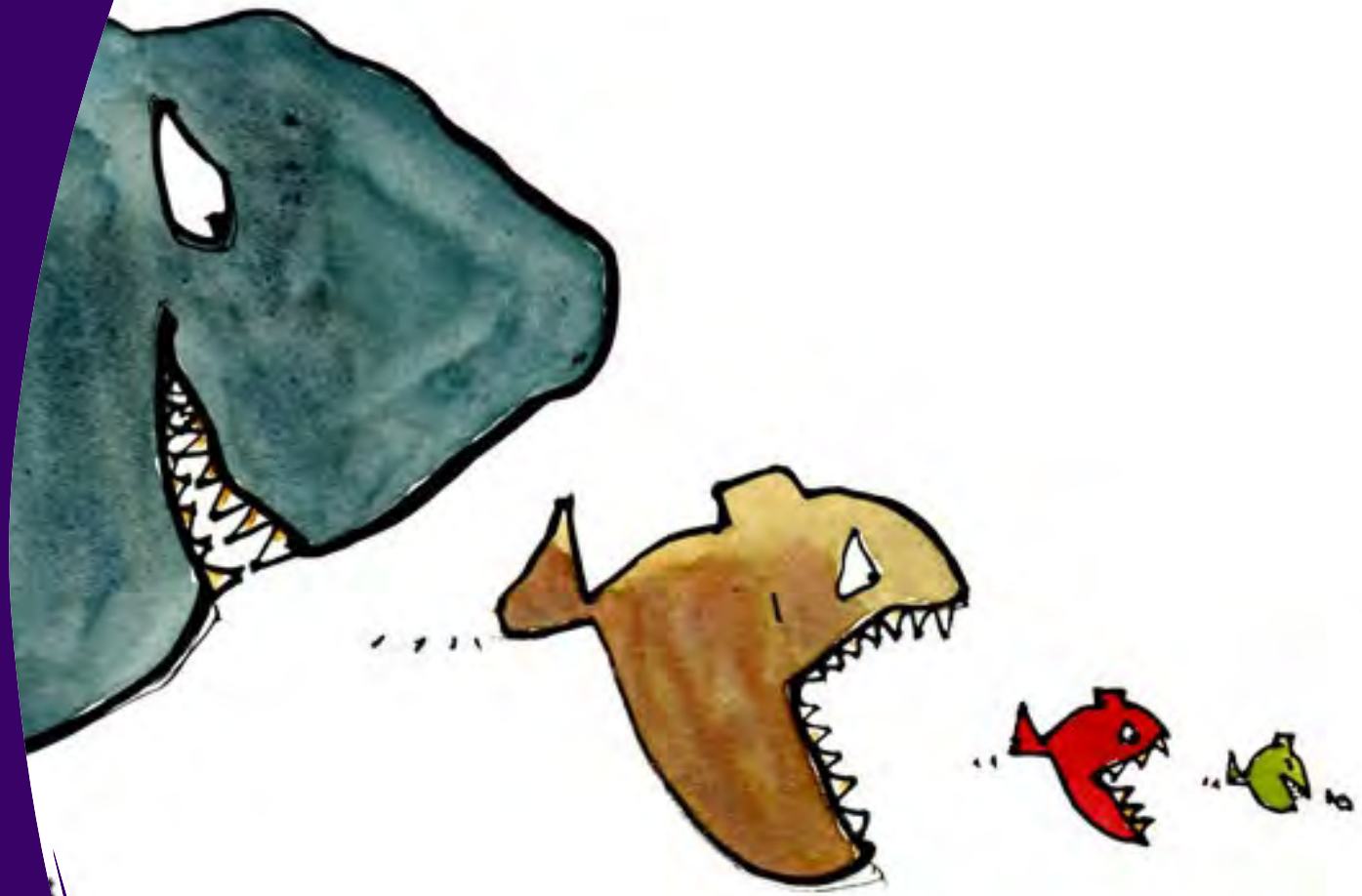




Global sources of mercury. Source: Technical Background Report of the Global Mercury Assessment, 2018.
https://www.epa.gov/international-cooperation/mercury-emissions-global-context

Mercury Health Effects

- It’s estimated that 80-90% of methylmercury in the body is from seafood consumption
- Methylmercury affects the nervous system, and is a concern for developing nervous systems – especially fetuses and children
- Potential to affect children’s memory, attention and language development
- Half life in the body ~ 50 days



PFAS (per- and polyfluoroalkyl substances)

- PFAS are chemicals that are used for fire-fighting foams, non-stick materials manufacturing, and many other applications
- They are persistent in the environment and can accumulate in living things including fish and crabs
- **Perfluorooctane sulfonate or PFOS**, tends to accumulate in fish more than the other PFAS

PFOS: Health Effects (Human Studies)

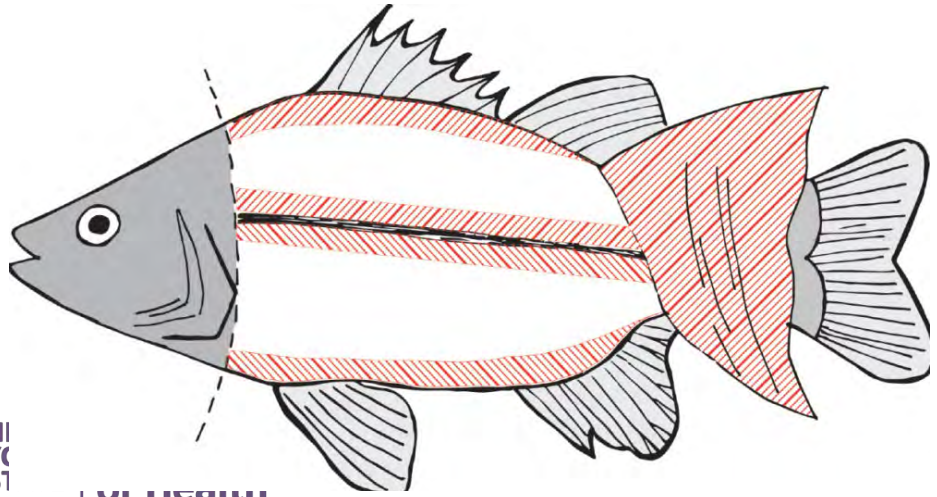
- Human studies show associations between PFOS and health effects similar to those seen in animals:
  - Liver effects
  - Immune system effects
  - Developmental effects
  - Increased cholesterol levels
  - Pregnancy induced hypertension and/or preeclampsia

- EPA released PFOS human health risk assessment in 2024
  - Indicated that PFOS is "likely to be carcinogenic to humans"
- Other health agencies (Cal EPA) have declared PFOS as carcinogenic to humans

Common Chemicals in NYS Fish

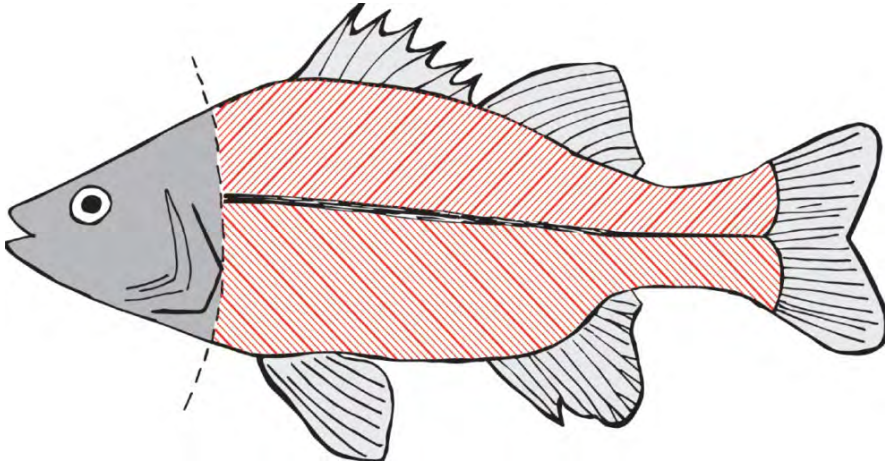
Polychlorinated biphenyls (PCBs)*

- Build up in the skin and fat (lipophilic)
- **Can reduce** by filleting, and cooking so the fat drips off (reduces PCBs by ~50%)



Mercury

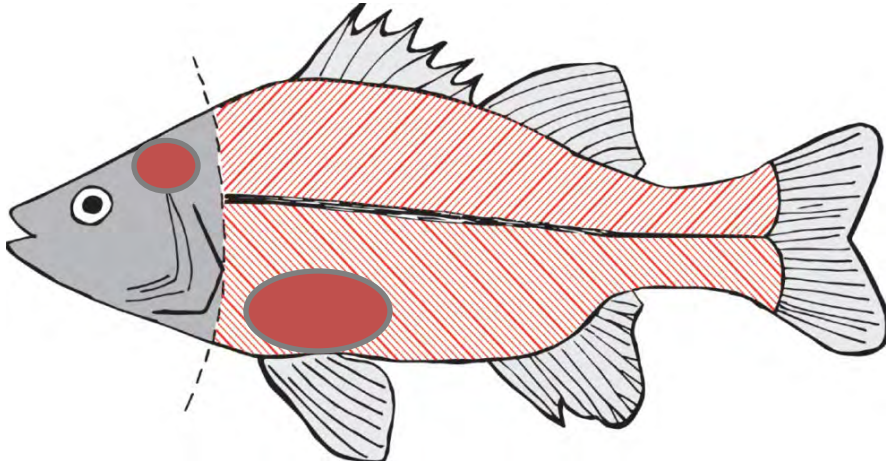
- Is throughout the muscle (fillet), you **cannot remove** by cooking
- Must use advisories to choose fish with lower mercury



Common Chemicals in NYS Fish, cont.

Perfluorooctane sulfonate (PFOS)

- Found in the liver, brain, blood, and muscle tissue
- Communities that eat whole fish more at risk than those that traditionally just eat fillet
- Not lipophilic (fat loving), PFAS tend to bind to protein, particularly in the liver and in blood
- Follow advisories to choose fish lower in PFOS



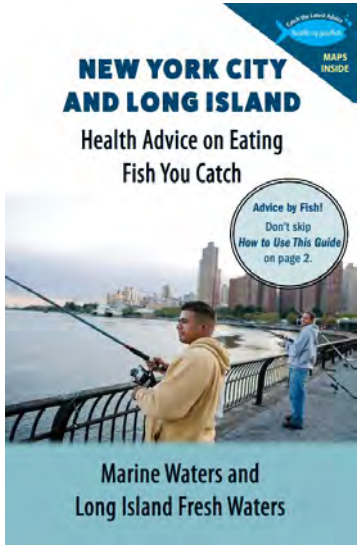
NEW YORK STATE | Department of Health

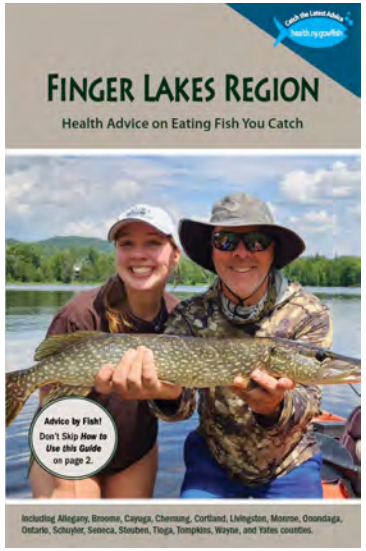
Outreach & Angler Resources

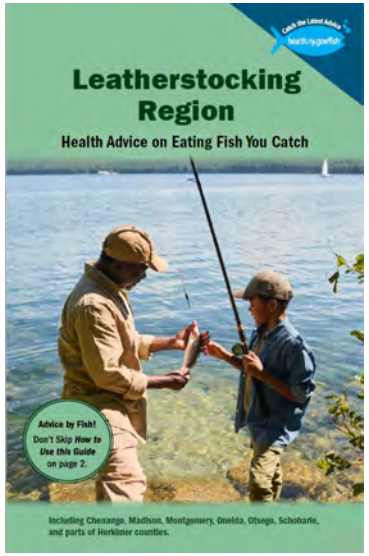
Reaching the Fishing Public

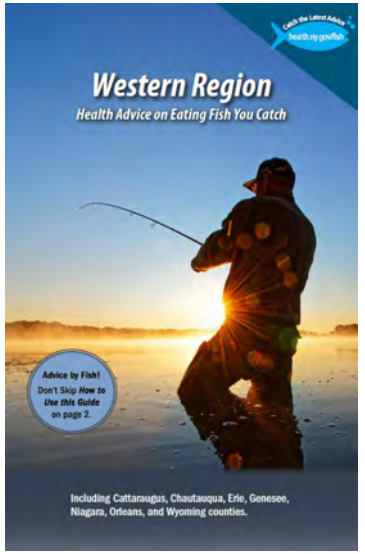
- Our program attends dozen of public events throughout the year, speaking with thousands of anglers
- We have the opportunity to test and improve materials, learn about angler preferences, and expand networks through this work

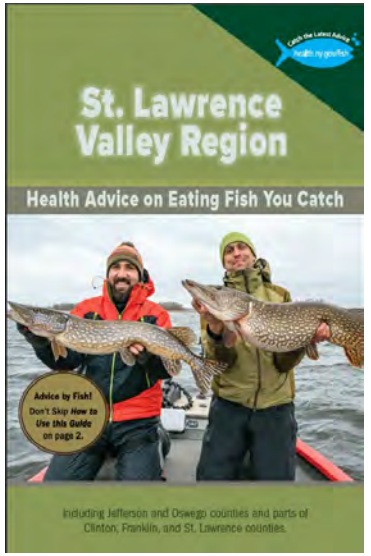
Free Regional Brochures

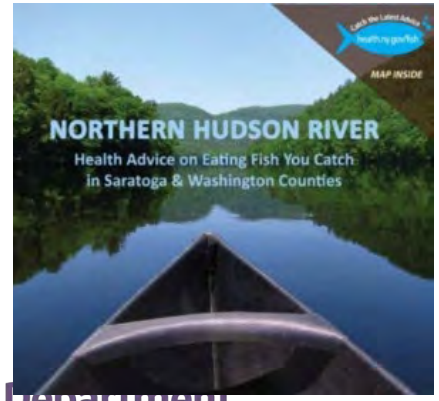


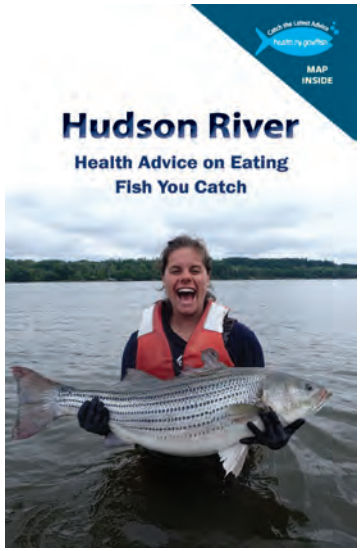


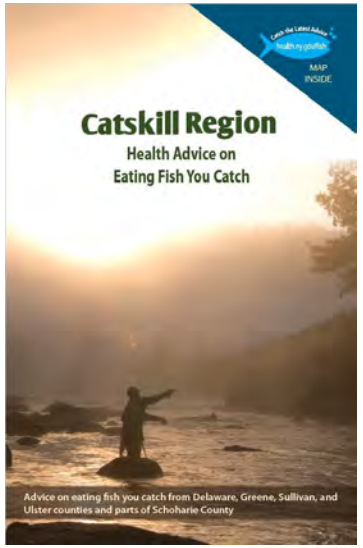








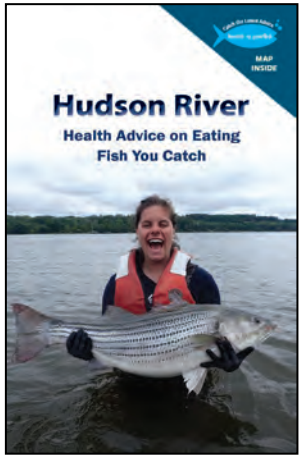




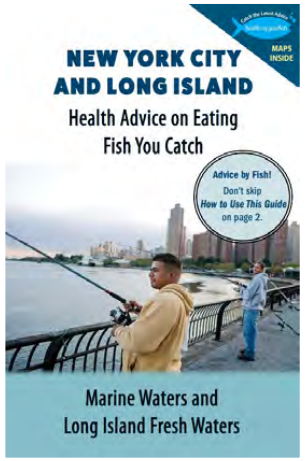
NEW YORK STATE | Department of Health

Available in Many Languages

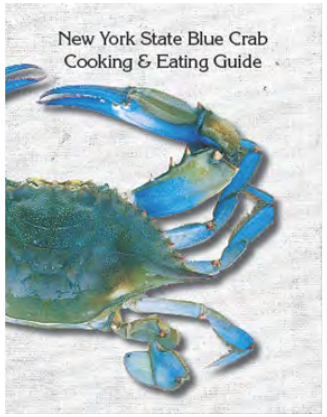
- English
- Spanish
- Simplified Chinese
- Haitian Creole
- Russian
- Polish



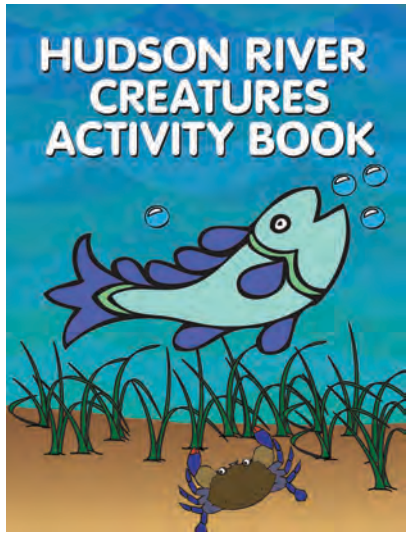
- English
- Spanish
- Simplified Chinese
- Haitian Creole
- French



- English
- Spanish
- Simplified Chinese
- Traditional Chinese
- Haitian Creole
- Russian
- Polish
- Korean



- English
- Spanish
- Simplified Chinese
- Traditional Chinese



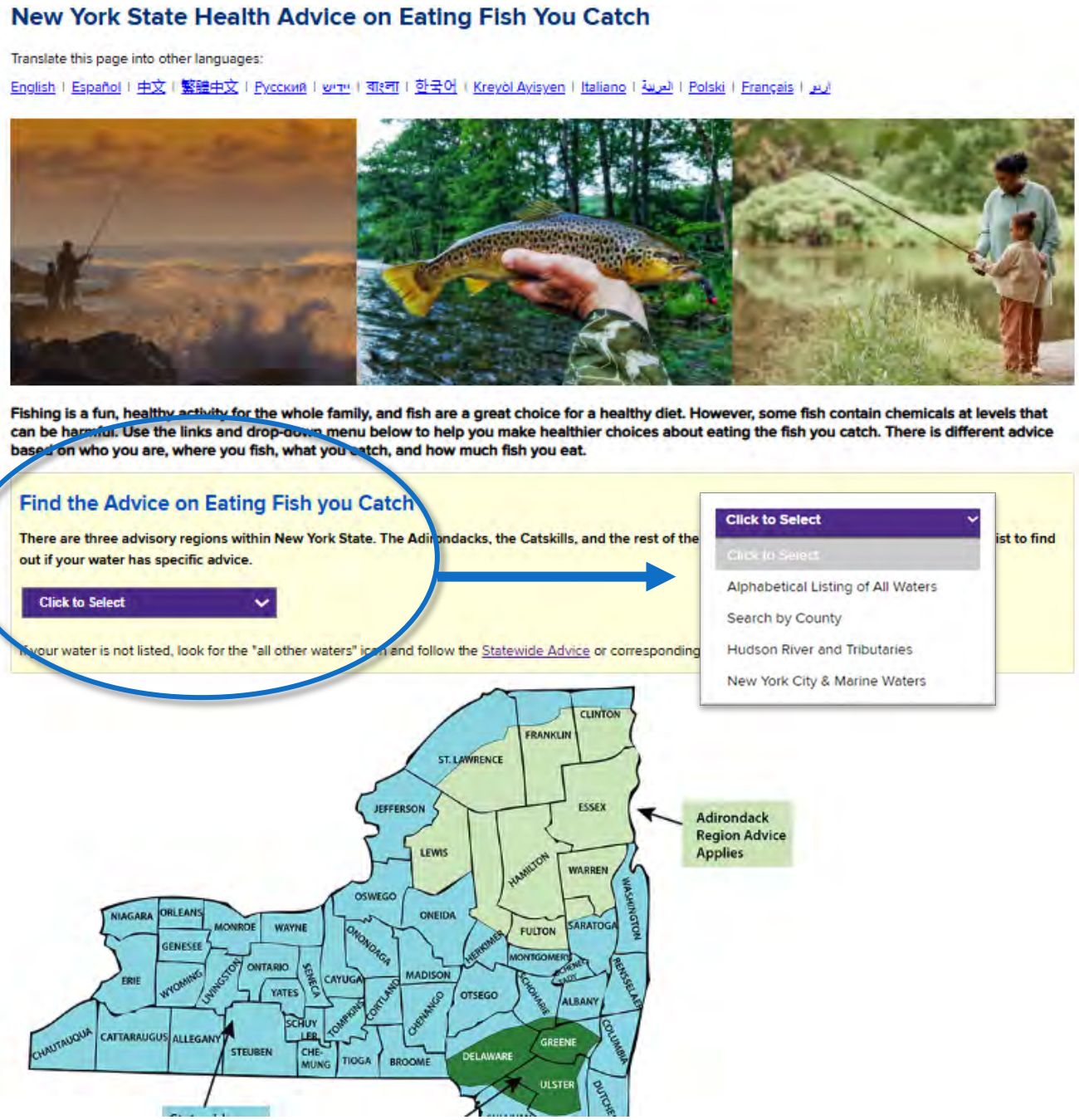
- English
- Spanish
- Simplified Chinese

NEW YORK STATE | Department of Health

Online Resources

The fish advisory website is updated with new advisories each spring

- Search waters by county and alphabetical
- Website can be translated into 13 languages
- Public access county maps available online

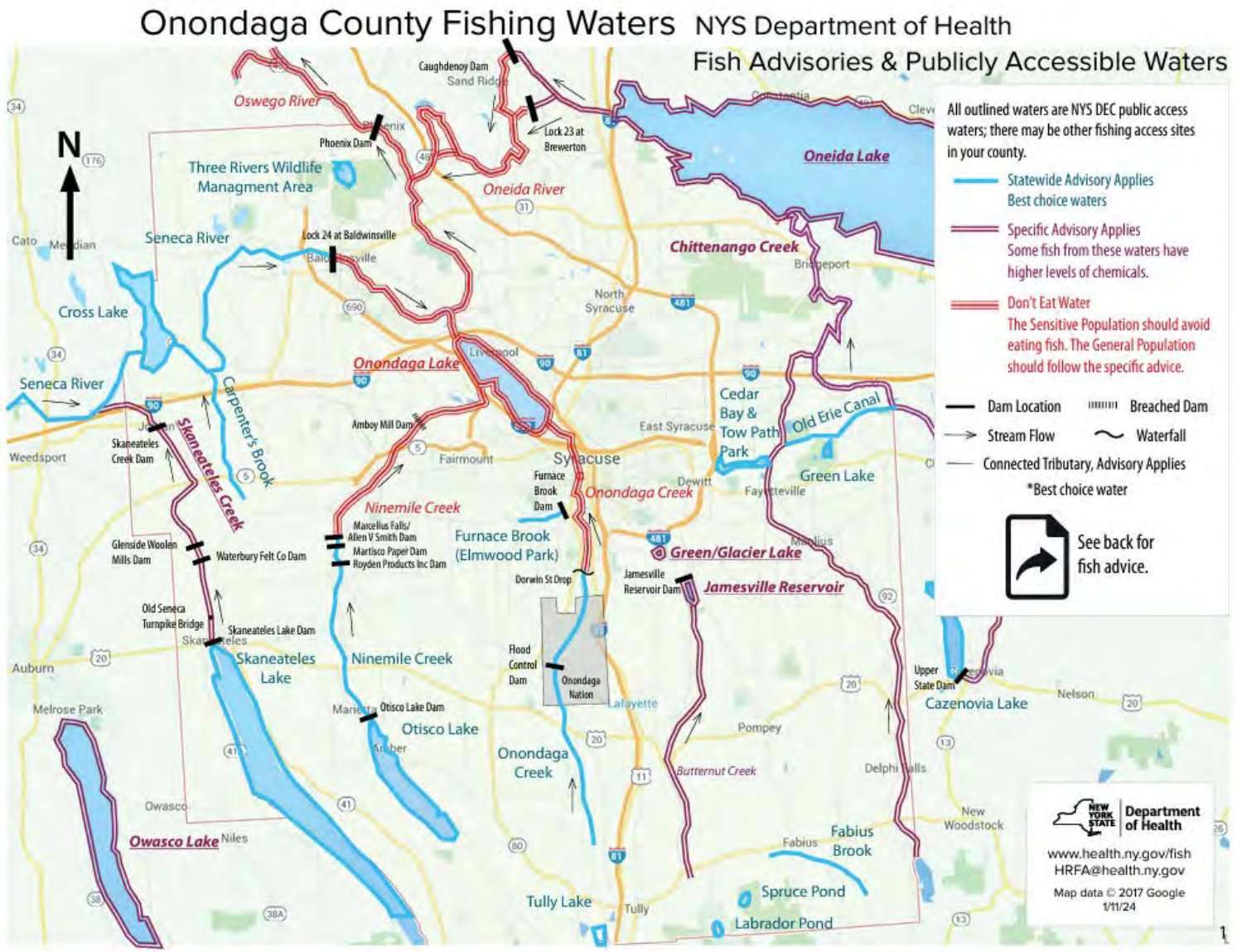


Answering “Where Can I Eat the Fish?”

- Many areas have waters with restrictive advice, anglers want to know where it’s ok to eat the fish
- Positive messaging encourages following the advice
- Helps families determine where they can eat fish as healthier alternatives

Maps Help People Make Better Choices

- Helps to understand extent of advice and how advice applies to tributaries
- Allows families to determine where they can eat fish as a healthier alternatives
- Color coded public access fishing waters maps now available for 21 NYS counties – ongoing project



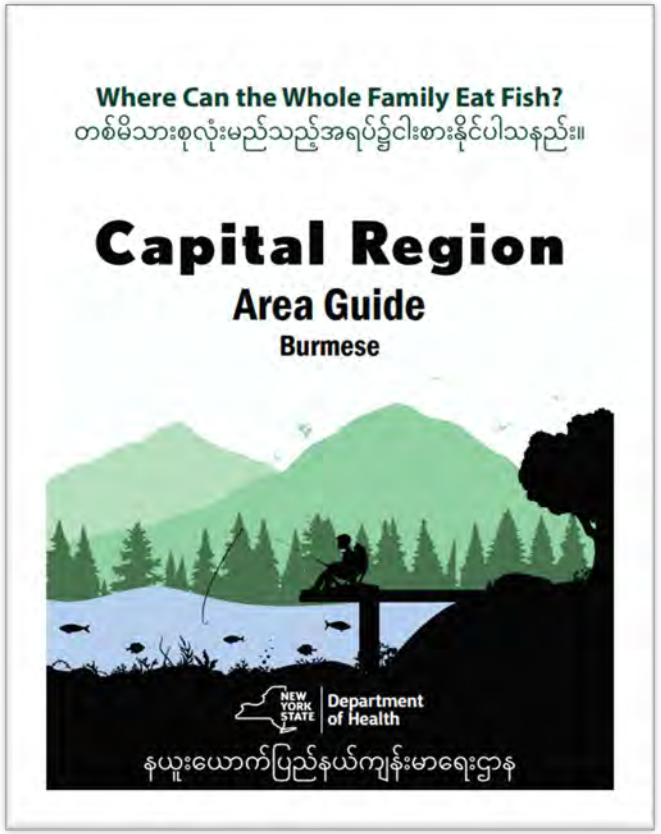
www.health.ny.gov/fish/maps.htm

Cultural Differences Can Drive Exposure & Risk

- Often are less aware of contamination
- Need to rely on community partners to identify and connect
- Cultural practices – may eat whole fish, like fatty species like catfish, make fish paste, eat crab tomalley (mustard)
- Language and literacy barriers - develop and use different strategies
- Some newcomers eat substantially more local fish than average licensed angler

Working Towards Reaching the Hard to Reach

- Over the years tried to learn directly from many groups-
  - Expanded resources into additional languages and improved website
  - Work with community partners to identify newcomers + languages
  - ENL classes and community groups
  - Refugee Resettlement Orgs
  - Hispanic community groups
  - Ongoing work with tribal nations



Burmese & Karen Guides & Videos

- Regional guides in Karen and Burmese are available for five locations - Buffalo, Syracuse, Rochester, Utica, Capital Region
- Animated how-to video were developed for using the regional guides to accommodate literacy issues
- Landing page in Burmese/Karen are available on our website
- A paid social media campaign was launched in certain zipcodes last Fall (2025) to promote these resources to the community
- health.ny.gov/fish/burmese_outreach.htm

2026 Great Lakes Update

New PFOS Guidelines for Fish Issued in 2025

- Last year, as part of the Great Lakes Consortium for Fish Advisories, New York adopted new, more protective guidelines for fish advisories.
- These guidelines are higher than what EPA recommended, but take into account the benefits of both eating fish and fishing
- Previous guidelines: 200 ppb and 50 ppb
- New guidelines: 40 ppb and 10 ppb

Lake Erie Has Many Good Choices for the Whole Family

Lake Erie 2026 Advice

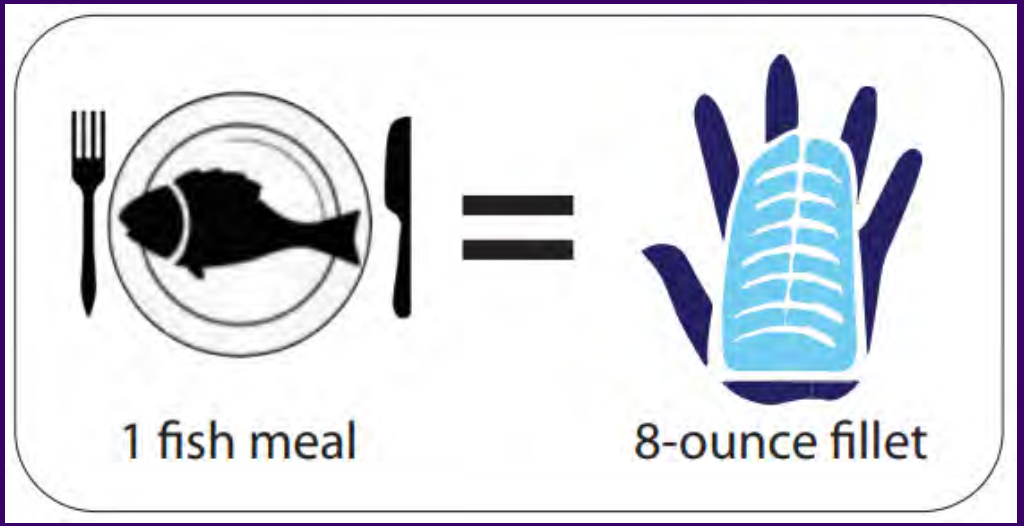
	General Population	Sensitive Population
Rock bass	**4** meals/month	**4** meals/month
Black crappie, Bluegill, Bowfin, Brown bullhead, Brown trout, Chain pickerel less than 20", Longnose Gar, Largemouth bass less than 15", Northern pike less than 26", Pumpkinseed/Sunfish, Quillback, Rainbow trout/steelhead, Rudd, Smallmouth bass, White sucker, White bass, any fish not listed	**4** meals/month	**1** meal/month
Yellow perch, Walleye, Channel catfish, Largemouth bass greater than 15", Chain pickerel greater than 20", Freshwater drum, Lake trout, White perch	**1** meal/month	**1** meal/month
Northern pike greater than 26"	**1** meal/month	**0** DON'T EAT
Carp	**0** DON'T EAT	**0** DON'T EAT

Lake Ontario Also Has Many Good Choices for the Whole Family

Lake Ontario 2026 Advice

	General Population	Sensitive Population
Yellow perch less than 10", White sucker	4 meals/month	4 meals/month
Smallmouth bass, Rock bass, Largemouth bass less than 15", Black crappie, Bluegill; Bowfin, Brown bullhead, Chain pickerel less than 20", Pumpkinseed/Sunfish; Northern pike less than 26", Longnose Gar, Brown trout less than 20"; Chinook Salmon, Coho Salmon, Atlantic Salmon; Tiger Muskellunge, Rainbow trout, Yellow perch greater than 10", any fish not listed	4 meals/month	1 meal/month
Largemouth bass greater than 15", Channel catfish, Chain pickerel greater than 20", Freshwater drum; Brown trout greater than 20", Lake trout, Walleye, White perch	1 meal/month	1 meal/month
Carp, Northern pike greater than 26"	1 meal/month	0 DON'T EAT

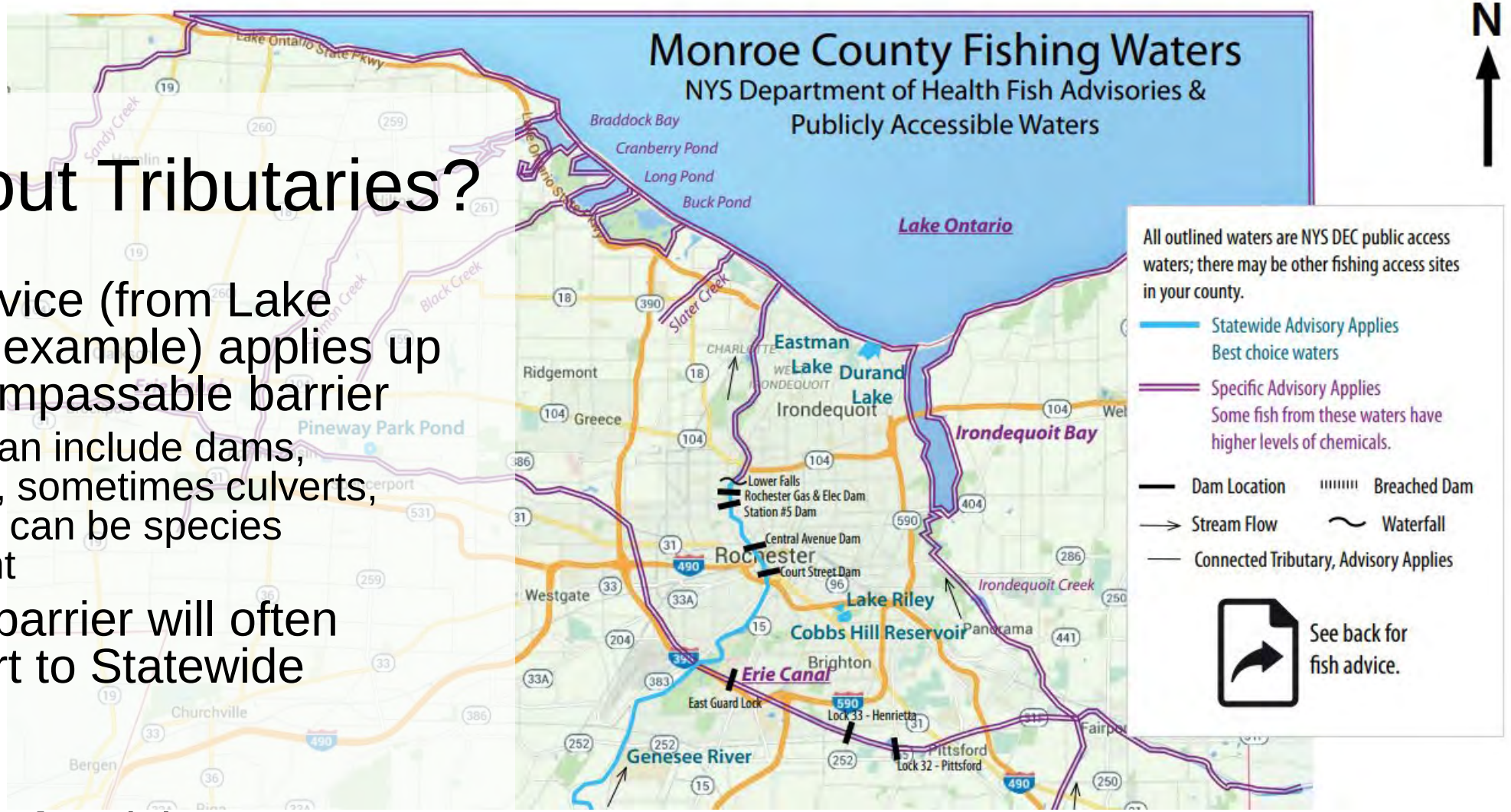
What is Considered a Meal?



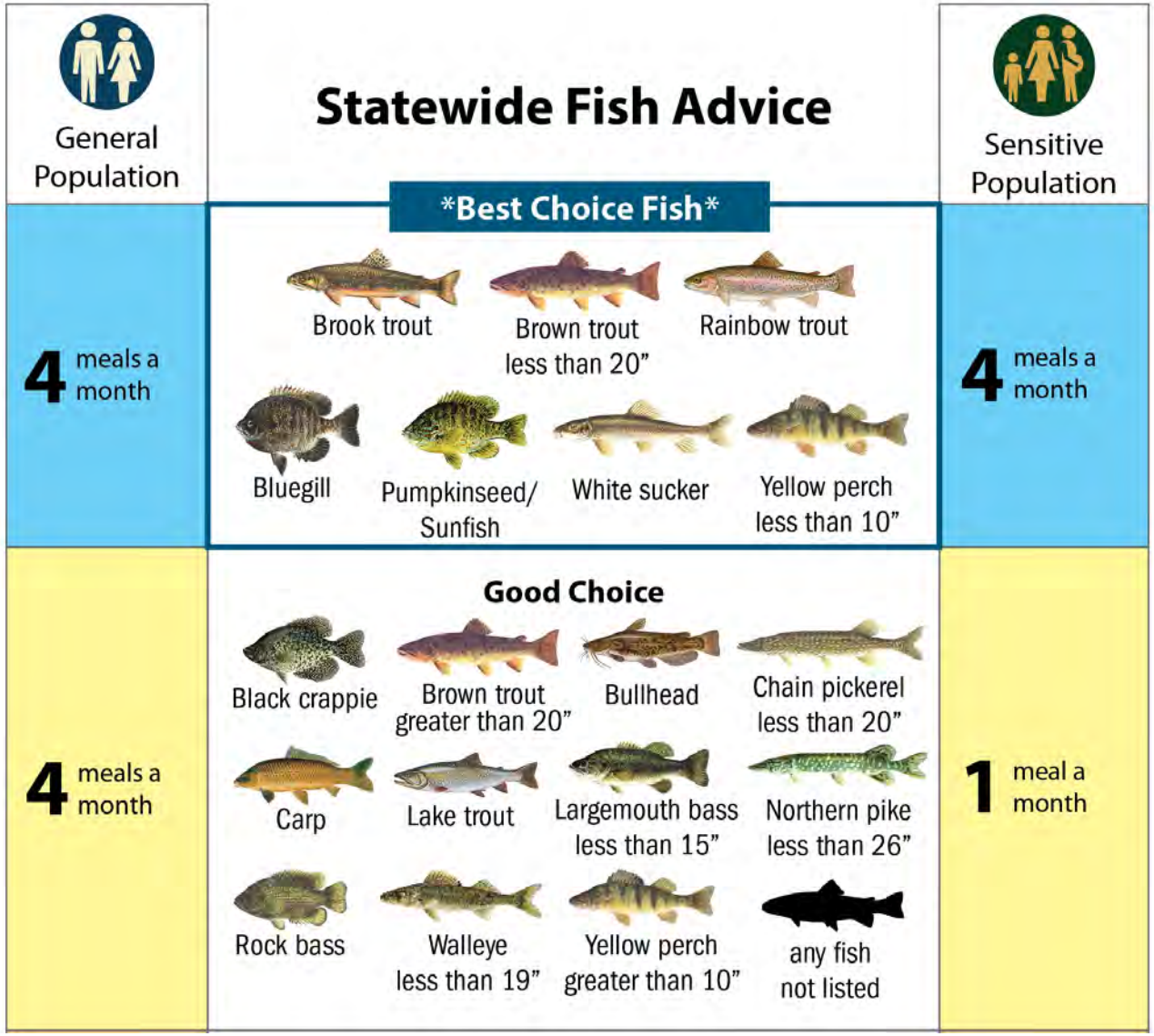
What About Tributaries?

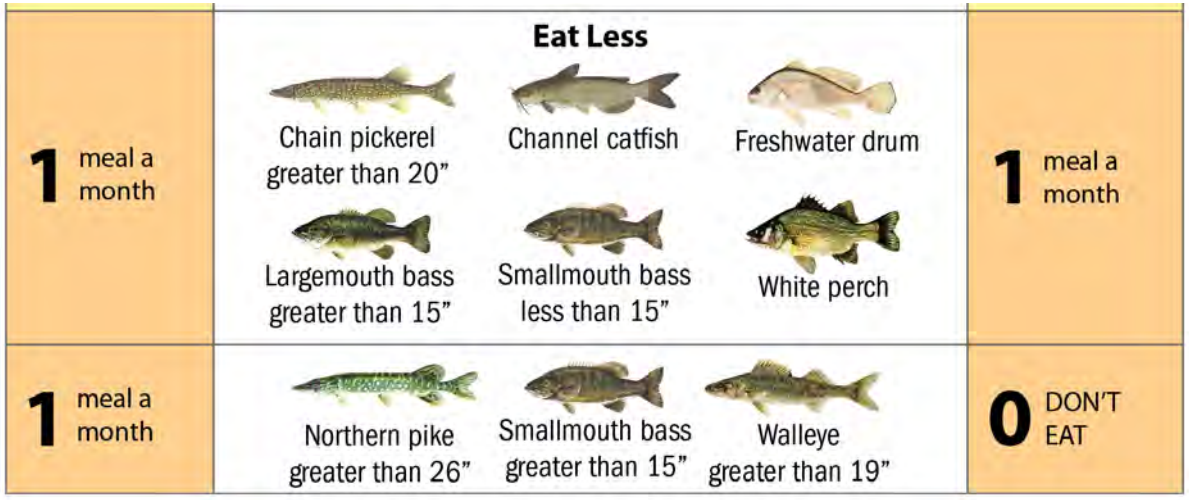
- Specific advice (from Lake Ontario for example) applies up to the first impassable barrier
  - Barriers can include dams, waterfalls, sometimes culverts, riffles and can be species dependent
- Above the barrier will often follow/revert to Statewide Advice

→ Homepage → Advisory Maps by County



Waters Without Specific Advisories





Questions?

Additional resources available at:
www.health.ny.gov/fish

Colleen Parker, MS

NYS DOH - Bureau of Toxic Substance Assessment

Research Scientist

colleen.parker@health.ny.gov

518-402-7800

Audrey Van Genechten

NYS DOH - Outreach & Education

NYS Fish Advisory Outreach Manager

audrey.vangenechten@health.ny.gov

518-402-7537

NY State Aquaculture Update

Barry Udelson

Aquaculture Specialist
New York Sea Grant

New York SEAFOOD Summit

Sea Grant NEW YORK

A Summary of the New York Aquaculture Industry

Seafood Summit
April 2026

Barry Udelson
***Aquaculture Specialist*, New York Sea Grant**



Sea Grant NEW YORK

Overview of Aquaculture in New York

Industry can be summarized into 3 categories:

1. Shellfish (Marine district)
2. Seaweed (Marine district)
3. Land-based fish producing operations (Statewide)
   - Includes aquaponics & ornamentals for aquarium trade

Operations are from various sectors:

- Private
- Governmental (i.e., Federal, State, & local municipalities)
- Universities doing research & education
- Non-profits

Industry operates for multiple purposes:

- Food
- Habitat restoration & stocking
- Water quality improvement projects
- Fertilizer enhancement (specific to seaweed)

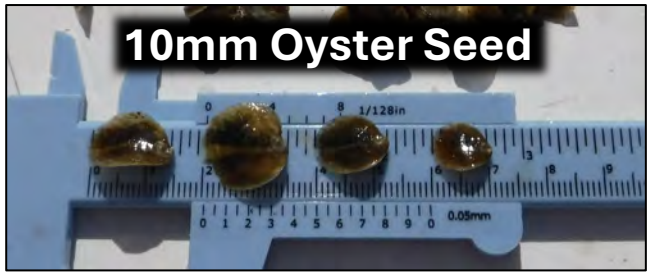
NY Industry Value (2023)*

- **Total: $15.5 million**
  - *2018: $8.8 million*
- **Finfish: $8.1 million**
  - *2018: $1.7 million*
- **Shellfish: $7.4 million**
  - *2018: $7 million*

*2023 USDA Aquaculture Census

Aquaculture in the Marine Region : *Shellfish*

- Industry is a mix of private, municipal & non-profits (n=55)
- Purpose: food, wild stock enhancement, & habitat restoration
- Species: oyster, hard clam, bay scallop, & ribbed mussel
- Many community groups also raise shellfish for restoration



Aquaculture in the Marine Region : *Shellfish*

Commercial Shellfish Industry

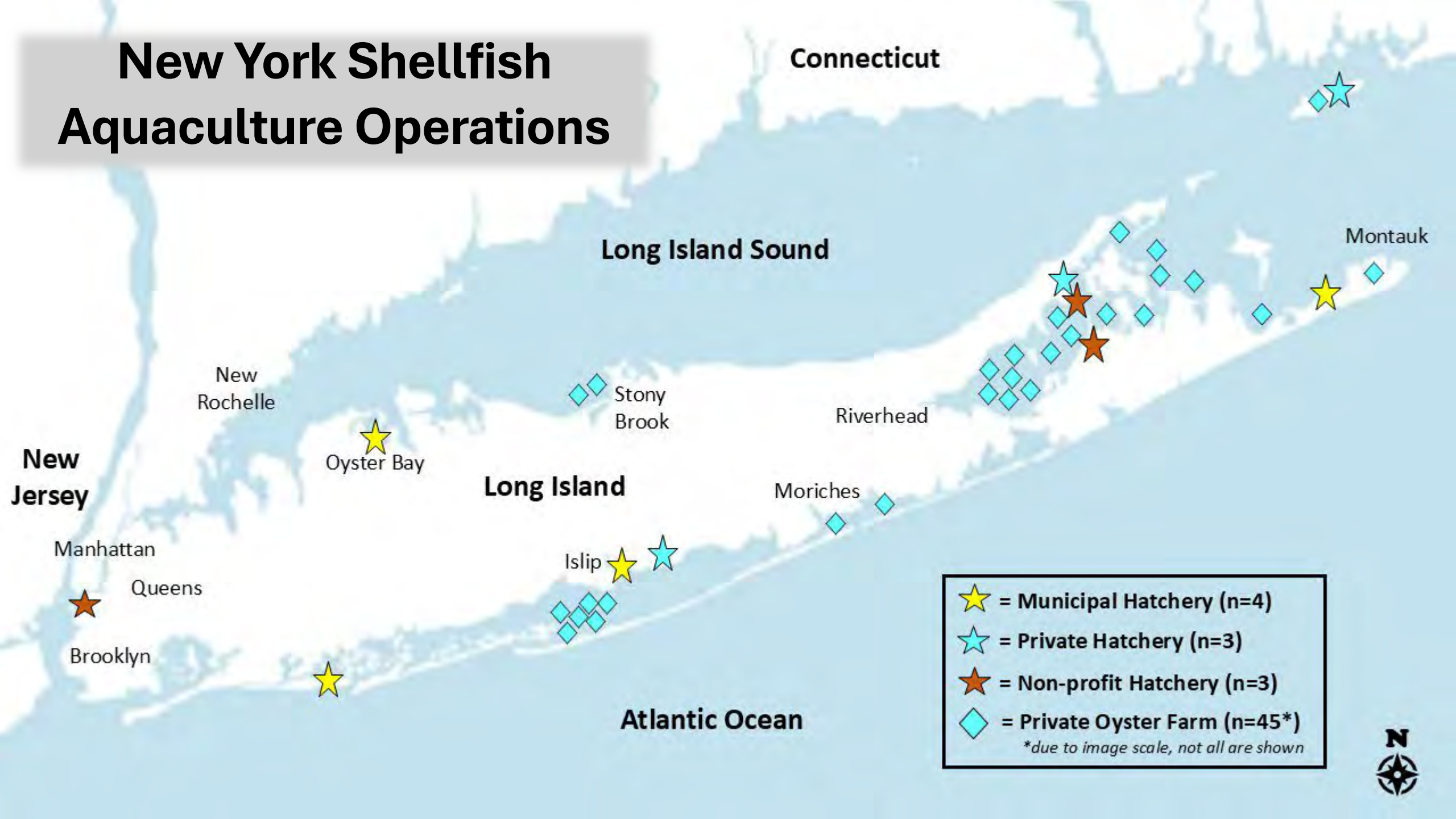
- 45 active farmers: most are small operations; ~10 raise >1 million oyster/yr
- Operate lease sites 10 acres or less
- Primarily raising oyster, some clam. Some are trying seaweed & bay scallops.
- Lobbying power via Long Island Oyster Growers Association & LI Farm Bureau
- Significant growth of the industry is anticipated over next 10 years.


Commercial Oyster Farm with Floating Gear

Commercial Oyster Work Barge

New York Shellfish Aquaculture Operations

New York Shellfish Aquaculture Operations

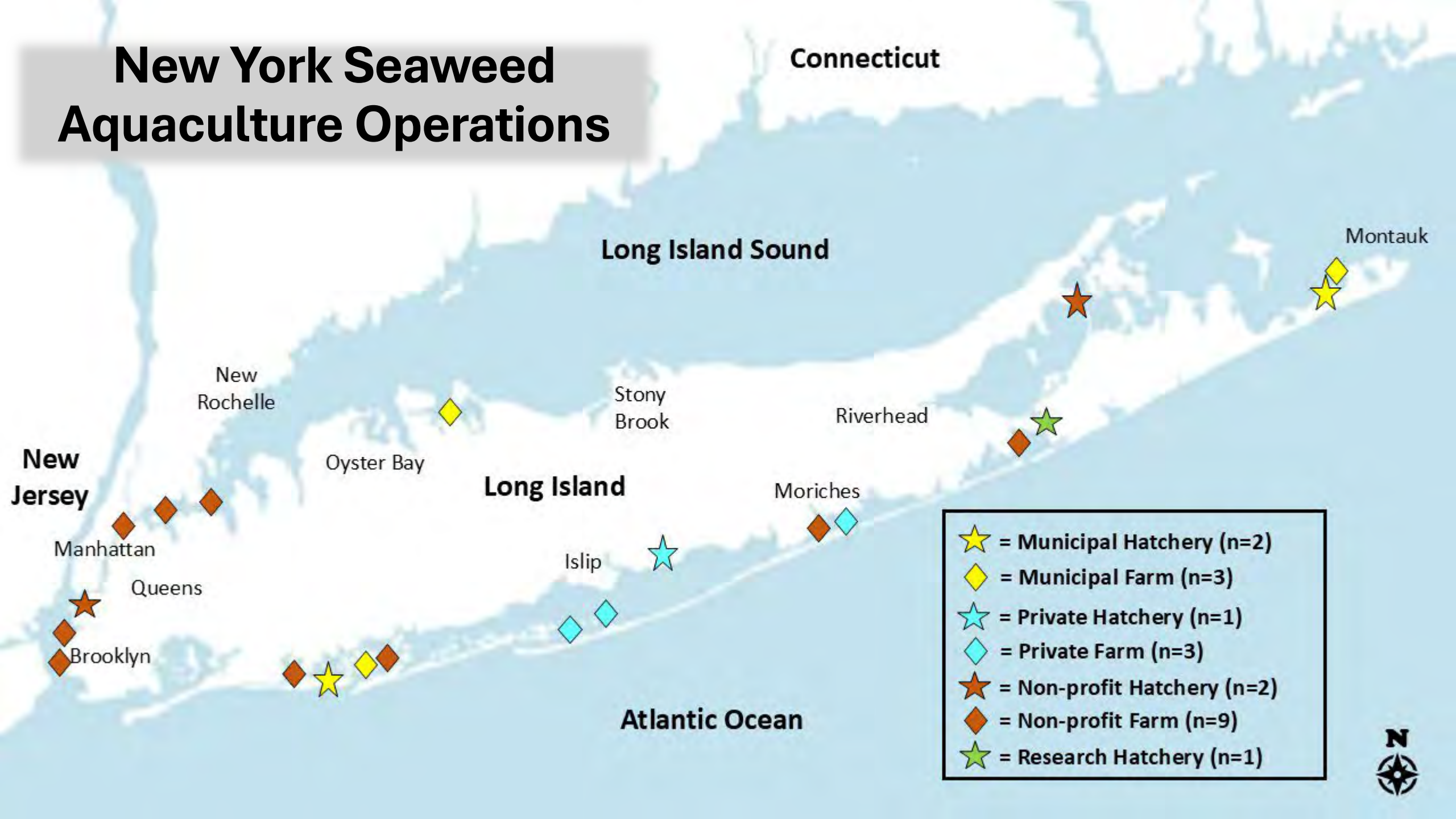


Aquaculture in the Marine Region : *Seaweed*

- Industry is mostly non-profits & municipalities at this point (n=21)
- 1st commercial permit obtained in 2023; 3 commercial farms have permits
- Limited market exists in NY for products (e.g., fertilizer enhancement, some food)
- Processing facilities are limited & safety regulations are still being developed
- Purpose: water quality improvement, fertilizer enhancement, & food
- Species: sugar kelp but there is work testing *Ulva* & *Gracilaria*
- Kelp is a cold-water species; raised in the winter & harvested in May

New York Seaweed Aquaculture Operations

New York Seaweed Aquaculture Operations



Land-based Finfish Aquaculture

- Industry is comprised mostly of private farms & state-run hatcheries along with some Universities & non-profits (n=41)
- Purpose: stocking public & private waterways & as food
- Includes aquaponic operations that produce plants (e.g., lettuce, herbs, etc.)
- Species: Many species of trout, salmon, game & baitfish

Species for Food

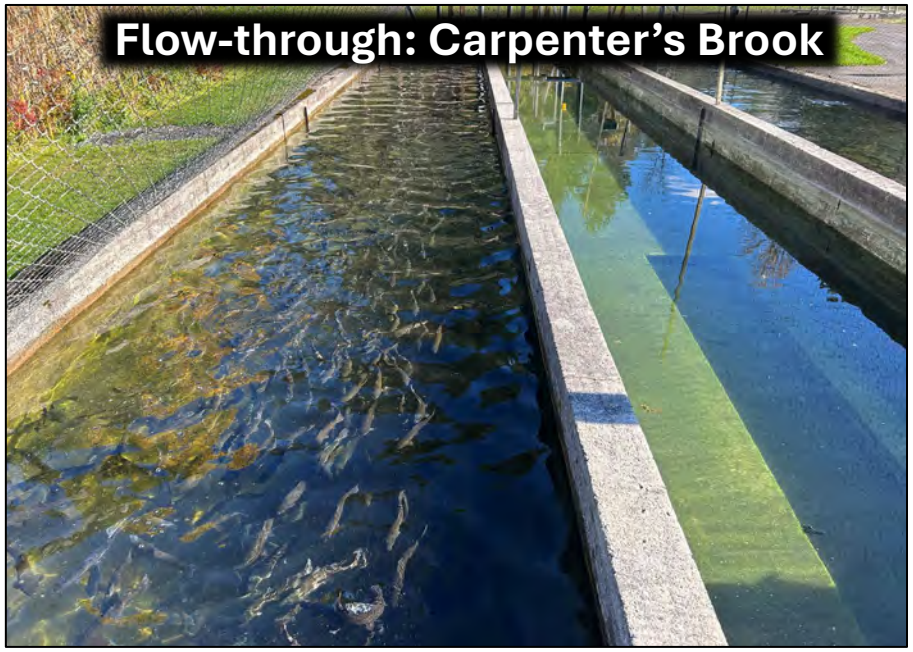
- Brook Trout
- Brown Trout
- Large Mouth Bass
- Rainbow Trout
- Steelhead Trout
- Striped Bass
- Tilapia

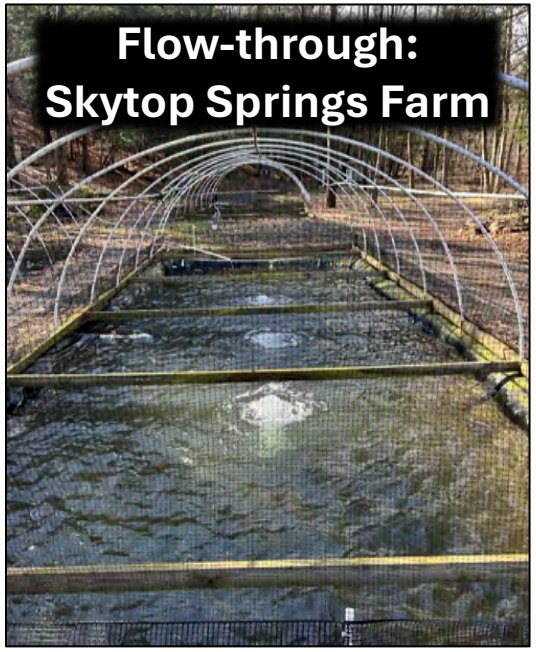
Species for Stocking

- Atlantic Salmon (LL)
- Black Crappie
- Blue Gill
- Brook Trout
- Brown Trout
- Chinook Salmon
- Cisco
- Coho Salmon
- Triploid Grass Carp
- Koi
- Lake Trout
- Large & Small Mouth Bass
- Minnows
- Muskellunge
- Rainbow Trout
- Tiger Trout
- Walleye
- Yellow Perch

Land-based Finfish Aquaculture

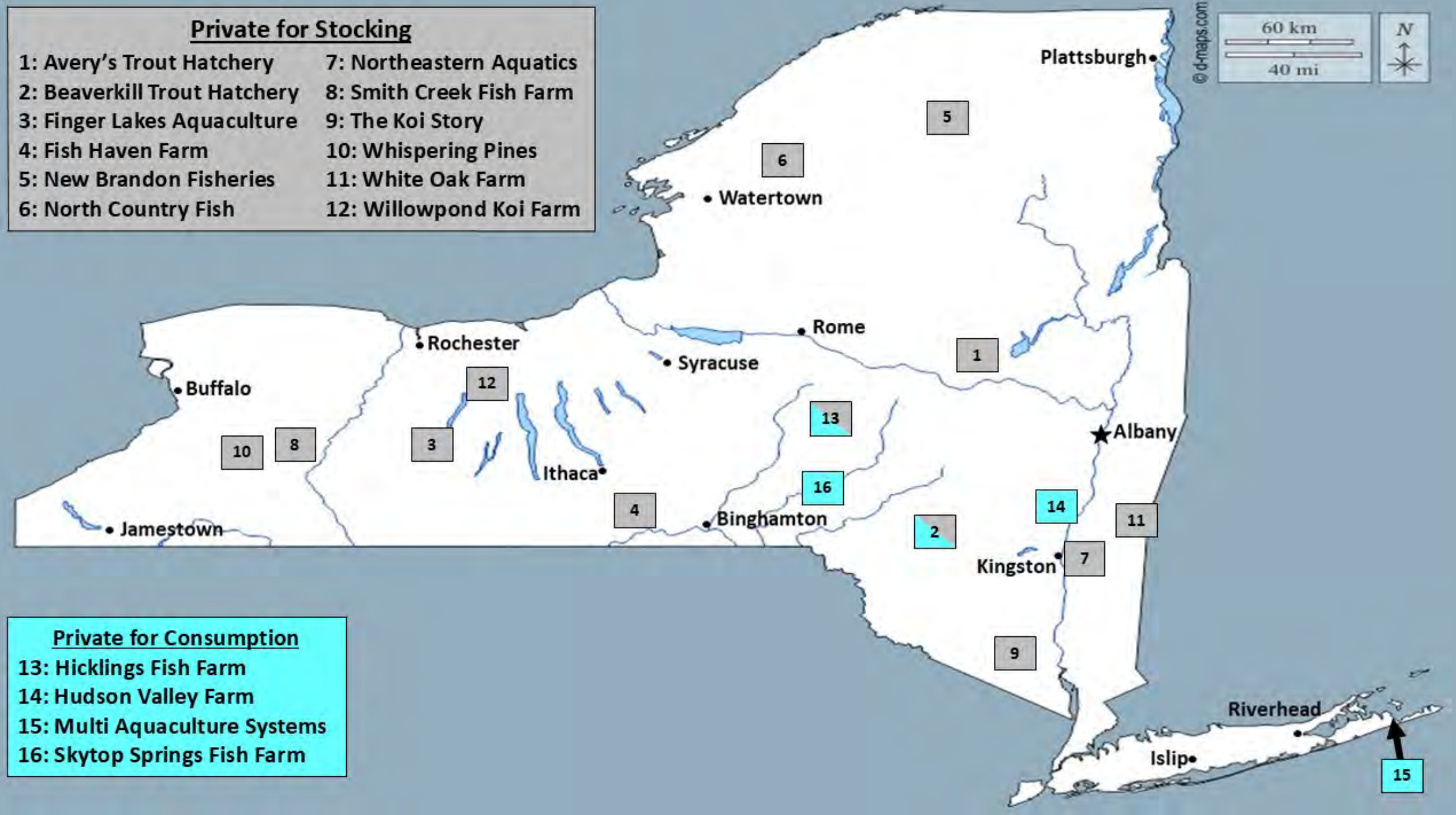
Systems used: ponds, flow-through raceways, & RAS *(includes aquaponics)*



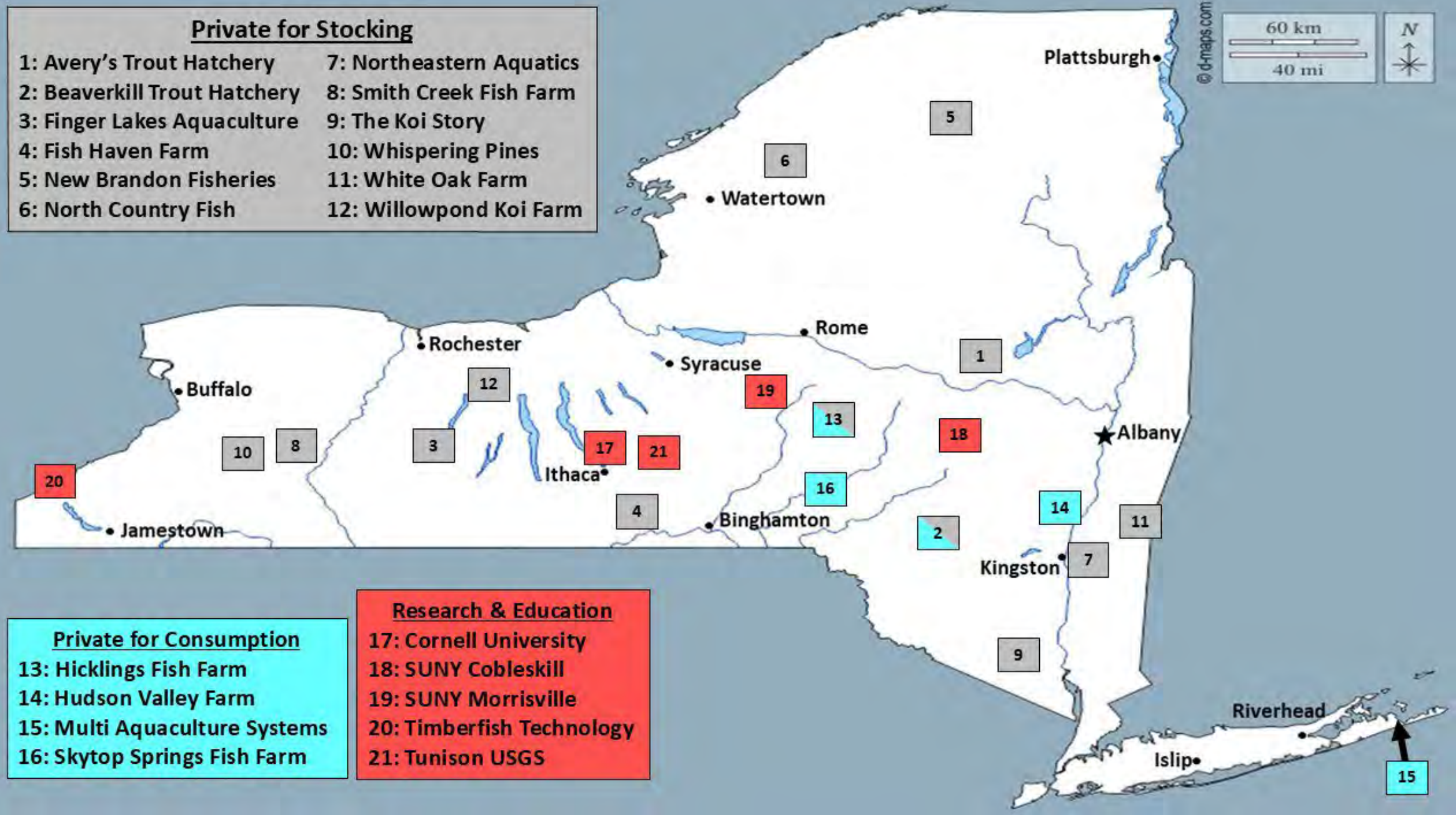


Land-Based Finfish Aquaculture Operations

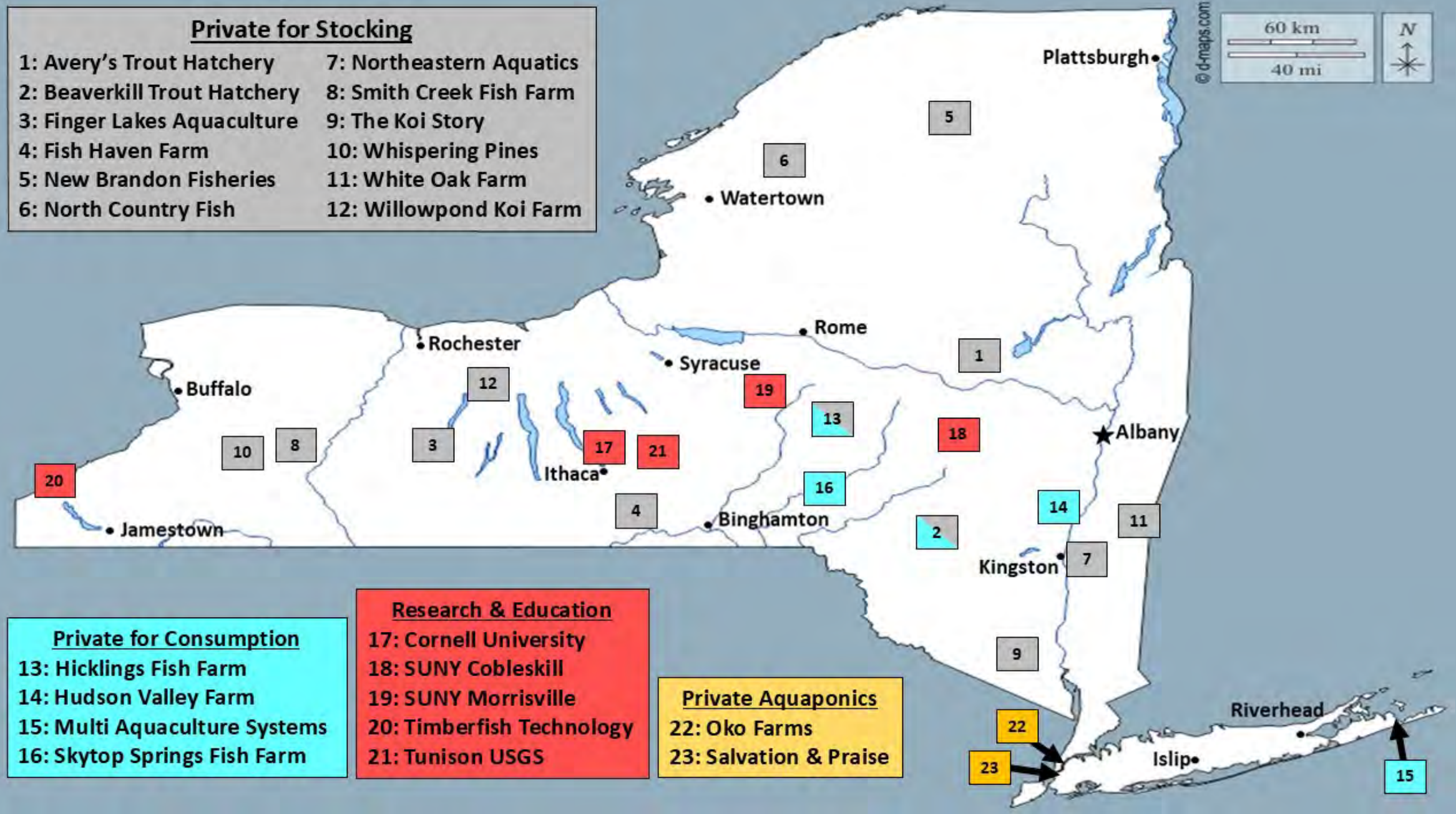
Land-Based Finfish Aquaculture Operations



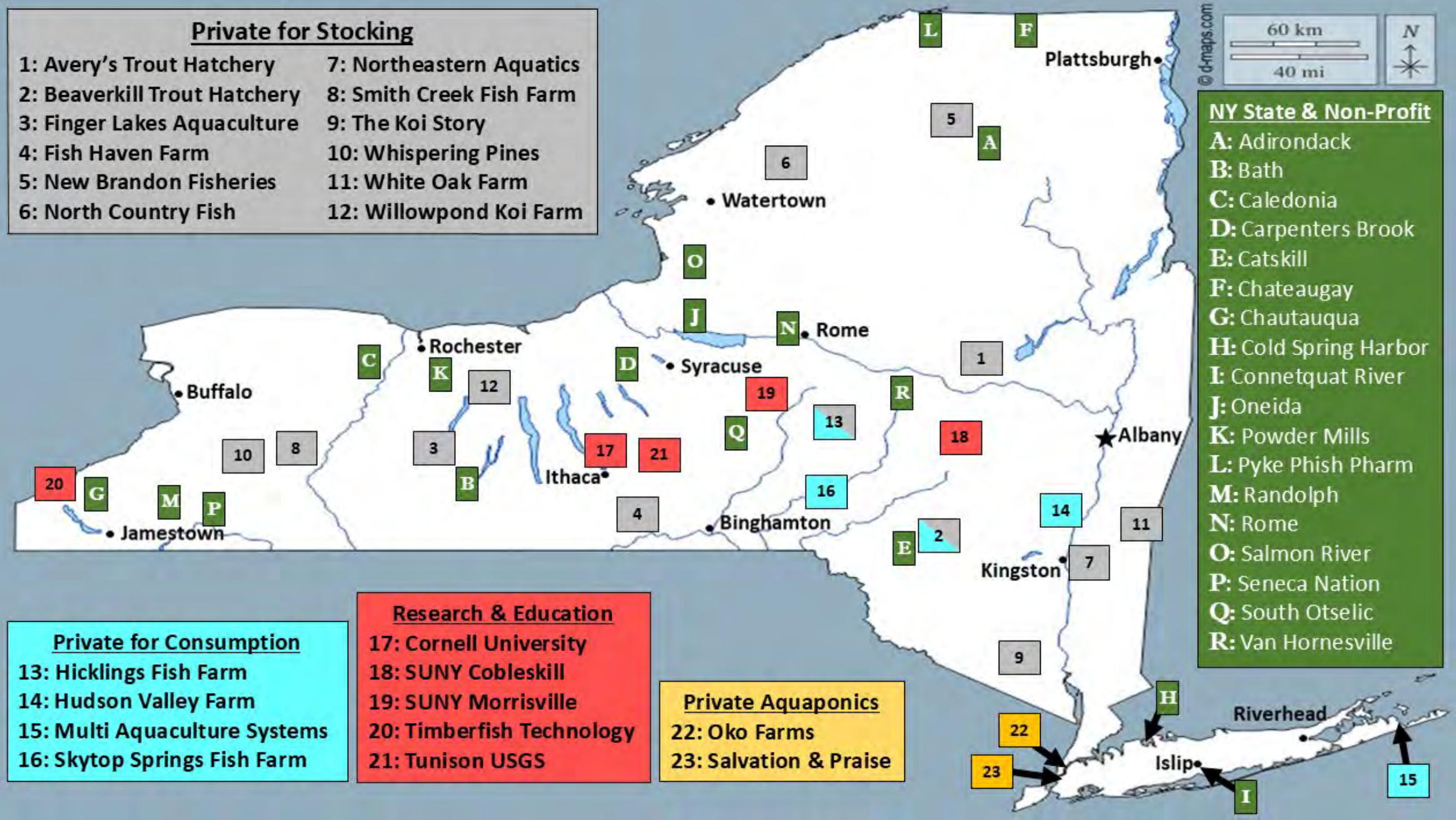
Land-Based Finfish Aquaculture Operations



Land-Based Finfish Aquaculture Operations



Land-Based Finfish Aquaculture Operations



Updates on the Finfish Industry

- "Greying" of the industry is an issue
  - Several entities are run by farmers >70 years old & succession plans may not exist

Business Closings

- Nuponix (2025) – *could be reopening*
  - Tilapia & Cannabis
- Local Coho (2025)
  - Coho Salmon
- Cabbage Hill Farm (2024)
  - Tilapia, Hybrid Striped Bass, & Trout
- Upward Farms (2023)
  - Hybrid Stiped Bass

Potential for New Business

- Shrimp
  - Farmer looking for investor support
- Crawfish
  - New farmer looking to explore this as a food product
- Aquaponic Farm & Store

Role of the Aquaculture Specialist

- Connect with industry members
  - Identify & understand challenges they face
  - Share relevant resources & develop new ones as needed
- Be a liaison between researchers & industry
  - Transfer new technology/research to industry
  - Relay industry needs & ideas to researchers
- Provide educational outreach to consumers
- Create platforms for industry to communicate amongst each other as well as with stakeholders, agency members, & legislators

NYSG's Aquaculture Specialist position was created in 2020 & turned over in 2023

Aquaculture Industry Challenges in New York

- No state-wide aquaculture association
  - Long Island Oyster Growers Association exists
- No state agency department focused on aquaculture
  - Lack of point person/department to provide guidance
  - Leads to a confusing permitting & regulatory process
- Limited marketing efforts & consumer education
- Minimal waterfront access & working waterfront space
- Lack of infrastructure for processing & storage
- Regulatory burdens & restrictions
- Workforce development
- Funding opportunities for the private sector

Short-term efforts focused on these

New York State Support of the Industry

- **Working Waterfront Legislation Passed in Suffolk County** *(September 2025)*
  - Intended to protect space from being developed into non-useable space for industry — **Waterfront Access**
- **Seafood & Aquaculture Coordinator Position** *(August 2025)*
  - Part of NY State Department of Agriculture & Market — **Lack of State Agency Department**
- **Long Island Aquaculture Infrastructure Grant Program** *(August 2025)* — **Funding for Private Sector**
  - $4.2 million available to private sector for equipment & scaling production
- **State Fish Hatchery Modernization Investment** *(May 2025)* — **Outdated Infrastructure**
  - $100 million, 3-phase project over next 7 years
- **NY Grown & Certified Grant Program** *(February 2025)* — **Funding for Private Sector**
  - $8.5 million in available funds that included aquaculture in the opportunity
- **Interagency workgroup developed** *(September 2024)* — **Identify Industry Challenges**
- **Town of Islip Shellfish Hatchery** *(June 2024)* — **Increase NY Shellfish Seed Production**
  - $10 million award to upgrade facility to address shellfish seed limitations
  - Hatchery staff used Aquaculture Producer Survey data to justify shellfish seed limitations
- **Funded feasibility study to assess processing facility** *(January 2024)* — **Processing Infrastructure**
- **Funded the development of a Long Island Seafood Trail** *(January 2024)* — **Increase Marketing & Awareness**

Ongoing Efforts

- Industry meetings & workgroups
- Annual producer survey
- Resource Webinars
- Website with resources & guidance
- Great Lakes Aquaculture Collaborative
  - Great Lakes Fresh Fish Finder
- Oyster Shucking Workshops
- Seafood Summit Events

Issues Targeted

- No state-wide aquaculture association
- Limited inter-industry communication
- Foster communication between industry, agency members, & legislators
- Increase awareness about industry value & issues

Industry Meetings & Workgroups

Purpose

- Fill the void due to the lack of a state aquaculture association
- Foster communication between industry, researchers, agency members & extension.
- In person meetings allow for better industry networking & relationship building.
- Provide general updates, resources, collaboration opportunities & program guidance.

Outcome

- Annual in-person shellfish hatchery manager meeting
  - Created google group email for all NY hatchery managers to use
- Quarterly virtual workgroup meetings: 46 members (industry, research, regulators, extension)

Challenges

- Hosting one for the fish farmers due to logistical challenges (winter weather & distance).
- Making the meeting valuable enough for farmers to attend.

Annual Producer Survey

Purpose

- Collect relevant data about the entire industry since this is not captured anywhere
- 10 Questions: location, classification & age of the operation, total production, source of seed species produced & for which purpose, gear type, distribution methods, & number of employees

Scan to view 2025 results

Outcome

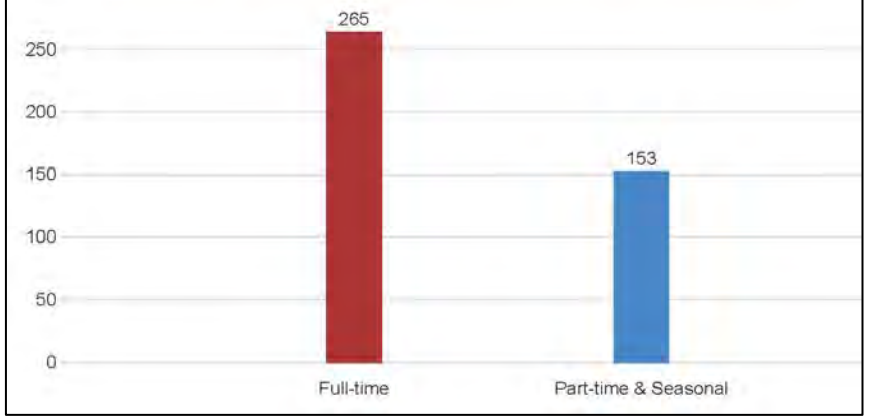
- Distributed to all known operations (~100), from all sectors
- Responses: 70 in 2023, 48 in 2024, & 69 in 2025
- First document that summarizes & collects this type of information for NY

Challenges

- Getting a higher response rate & for farms to see the value in taking it; general survey fatigue
- Reminder emails to take the survey may be annoying to industry members

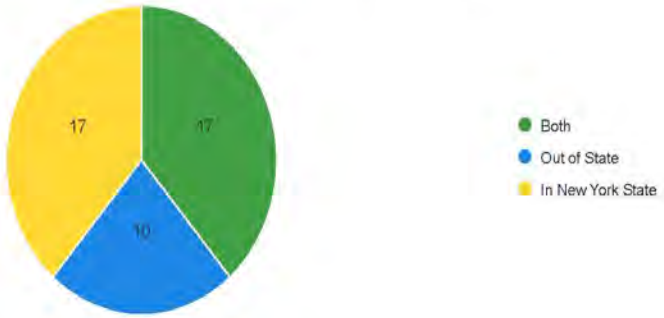
Annual Producer Survey

Number of Jobs the Industry Supported



Source of Seed

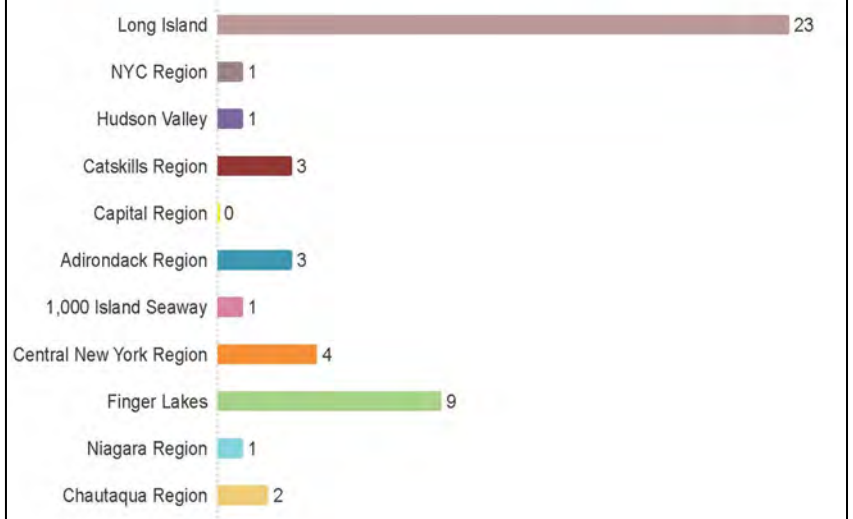
Grow-out operation responders (see above) were asked where the hatchery they get their seed from is located.



Distribution of Aquaculture Operations in New York

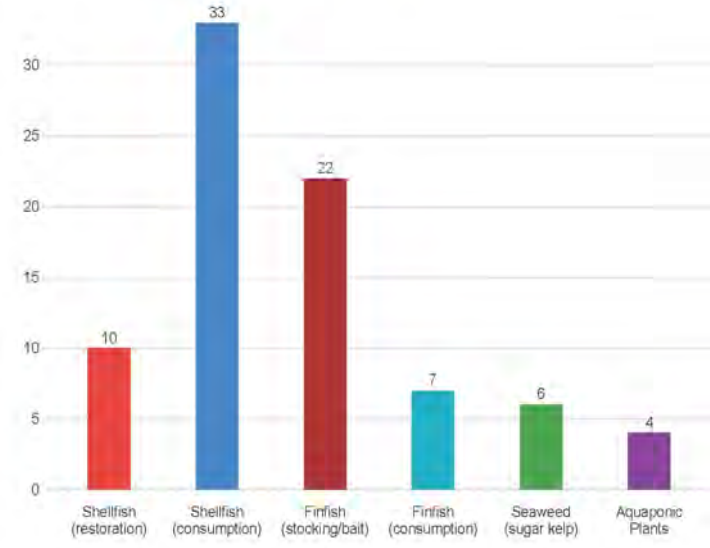
Survey for participants selected the region where they are located using the map below.

48 Responses

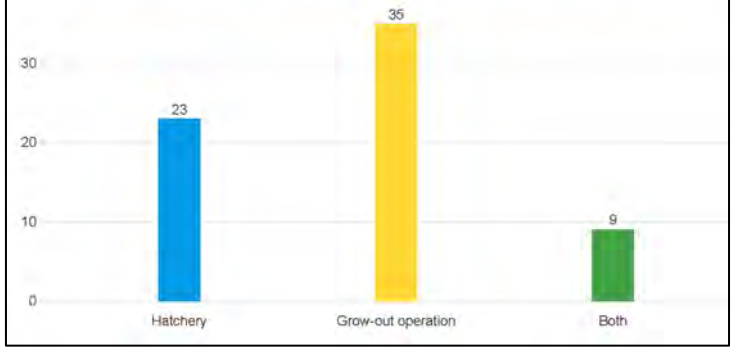


Aquaculture Product Categories

The below graph shows the general product distinction that exists in New York. Shellfish and finfish can be produced for restoration and/or consumption.



Number of Hatchery and Grow-out Operations



Industry Resource Webinars

Purpose

- Share relevant information with industry at their convenience
- Foster engagement with industry members by seeking topics they want to learn about

Outcome

- New York Farm Bureau – July 2024
- Triploid Oyster Technology & Oyster Disease – Dec 2024
- USDA Disaster Relief Programs: ELAP & NAP – May 2025
- Manna Seafood Blockchain – Dec 2025
- Create summaries of webinars to be digital & printed resources

Scan to visit webinar page

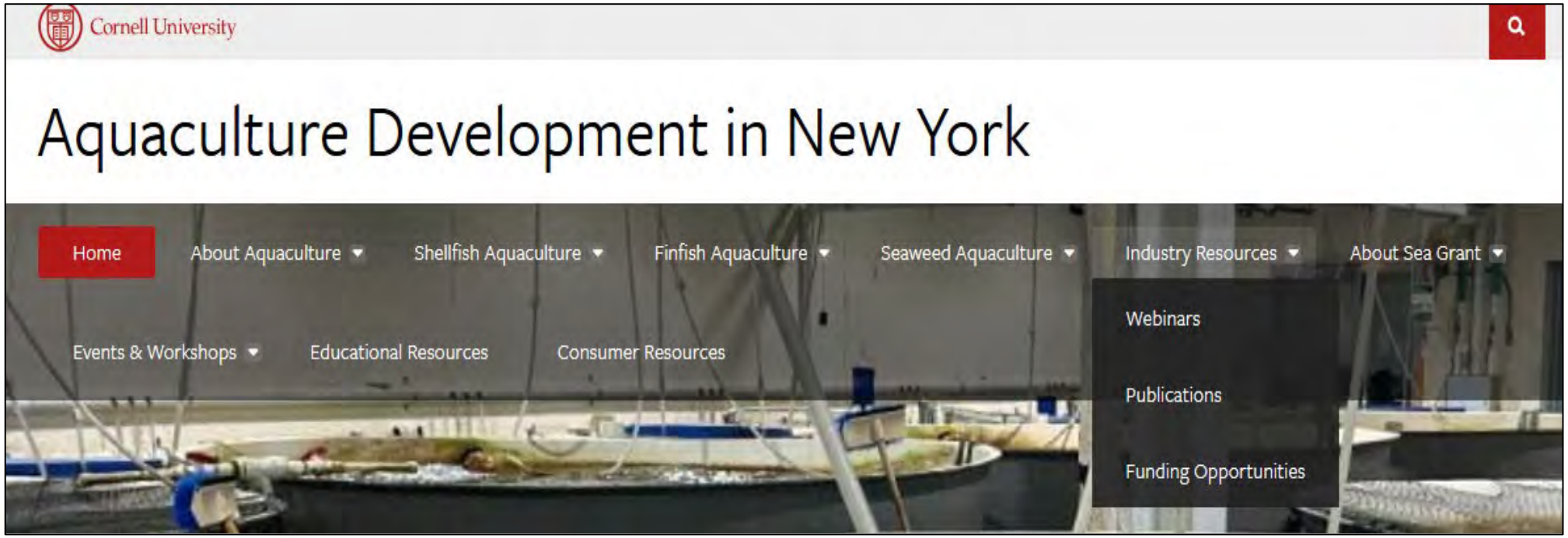
Challenges

- Tracking whether the webinars have a reportable impact
- Finding relevant topics with applicable speakers

New York Aquaculture Website

Purpose

- Have a “one-stop shop” website with links to resources for industry members.
- Be a general source to educate the public about NY aquaculture.



Scan to visit website or go to: www.bit.ly/AquaPWT

Sea Grant NEW YORK

Great Lakes Aquaculture Collaborative (GLAC)

Purpose

- Support a sustainable aquaculture industry in the Great Lakes (GL) region
- Provide aquaculture producers, consumers, educators, & policymakers in the GL region with resources & expertise

Outcome

- Started in 2019 & received multiple grants to fund efforts thru 2027
- Each program has a state advisory board that guides efforts
- Host regional workshops & developed outreach materials
- Developed a summary of aquaculture regulations in the GL region
- Great Lakes Fish Finder Tool
- Decision Maker Day Events

Scan to visit website

Great Lakes Fresh Fish Finder

Purpose

- Connect fish producers with consumers after supply chain disruption during pandemic
- Provides free & passive advertising for fish producers & commercial fishermen in GL region

Outcome – *Analytics from 2024 only*

- Site had 11,178 active users who viewed 37,199 pages & spent an average of 2 mins on it
- Site was visited by people across the U.S. & about 8,000 found it via Google
- 339 instances when a site visitor clicked a business email or phone link
- 11,000 instances when a site visitor clicked on a listed business

Challenges

- Calculating economic value from site users to industry
- Getting feedback from producers
- Keeping business info updated

Great Lakes FRESH FISH FINDER

Scan to visit website or go to: **freshfishfinder.org**

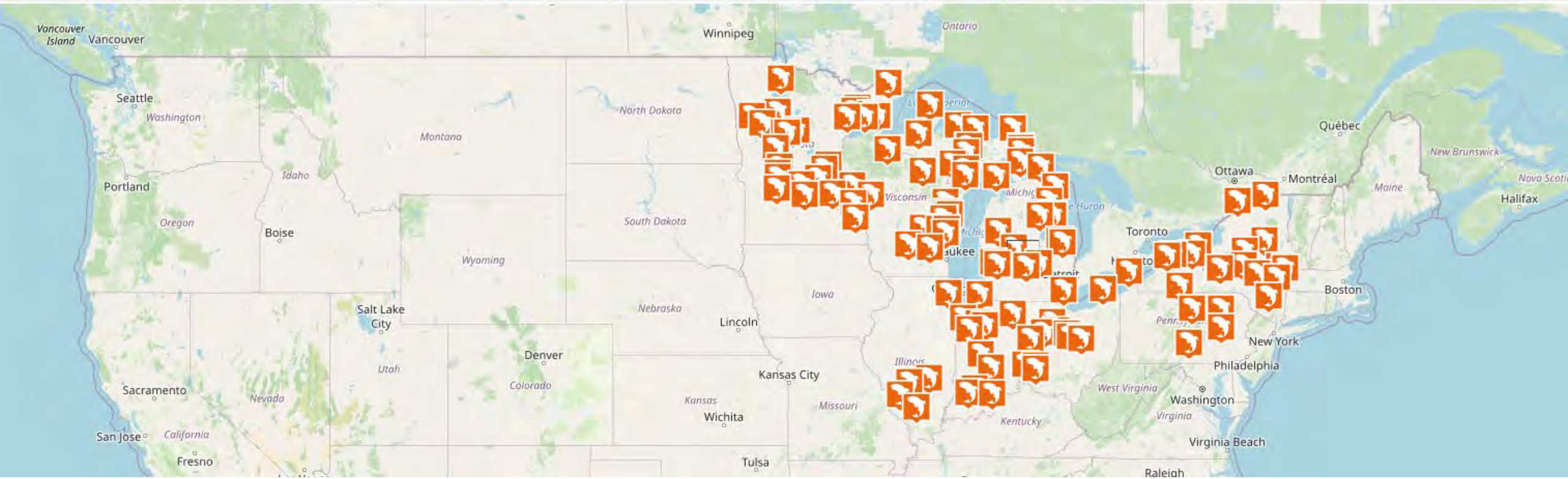
Great Lakes FRESH FISH FINDER

Map | All Businesses | Add Your Business | Frequently Asked Questions | About

Explore the map to find fish businesses near you

Search for a place or a product. Matching businesses are displayed as you type.

Product Type | Retail Sales? | Online Sales? | Farmed Or Wild? | Reset Filters



Oyster Shucking Workshops

Purpose

- Teach people how to shuck oysters to increase consumption at home.
- Connect people with a local oyster farmer that sells direct to consumers.

Participants Receive:

- At least 12 oysters
- A shucking knife & gloves
- Insulated tote bag
- Educational resources

Scan to visit website

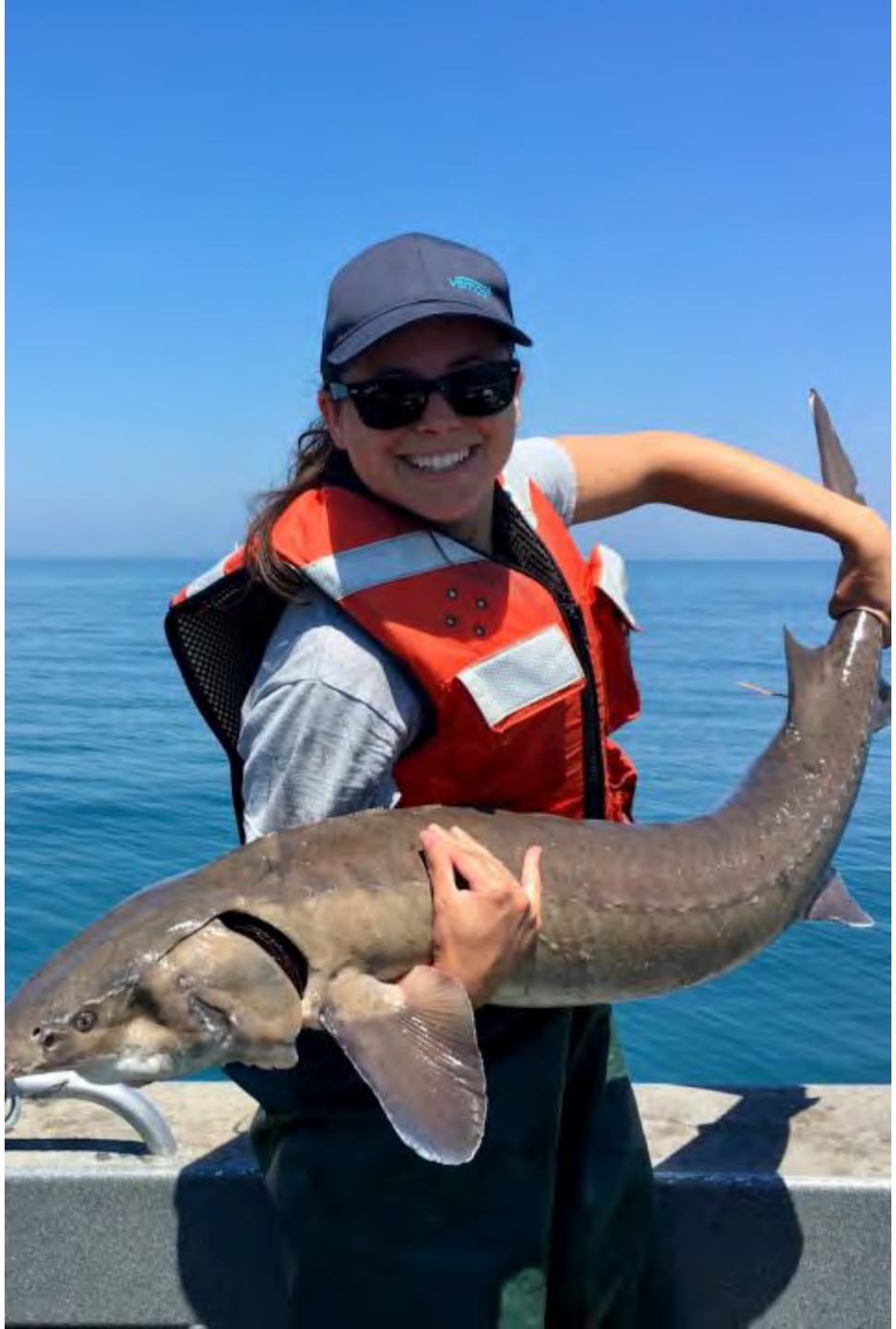
Sea Grant
NEW YORK


Sea Grant
NEW YORK
Questions?
Comments?
Suggestions?
Scan to view Aquaculture Website
www.bit.ly/AquaPWT
My Email:
bu25@cornell.edu

Research Industry Collaboration

Dr. Ellen Karboski

SUNY Oswego



Sea Grant NEW YORK

New York SEAFOOD Summit

Yellow Perch
In Lake Ontario & Cayuga Lake

Dr. Ellen Karboski
SUNY Oswego Biological Sciences
NY Seafood Summit, April 2026

Yellow Perch

Perca flavescens

- One of the most popular game fish species in New York
- Caught year-round during ice fishing and open water seasons
- The fish found in the famous “perch sandwich!”
- Most commercially available perch in NY are caught on recreational licenses and sold to commercial processors, data not reported

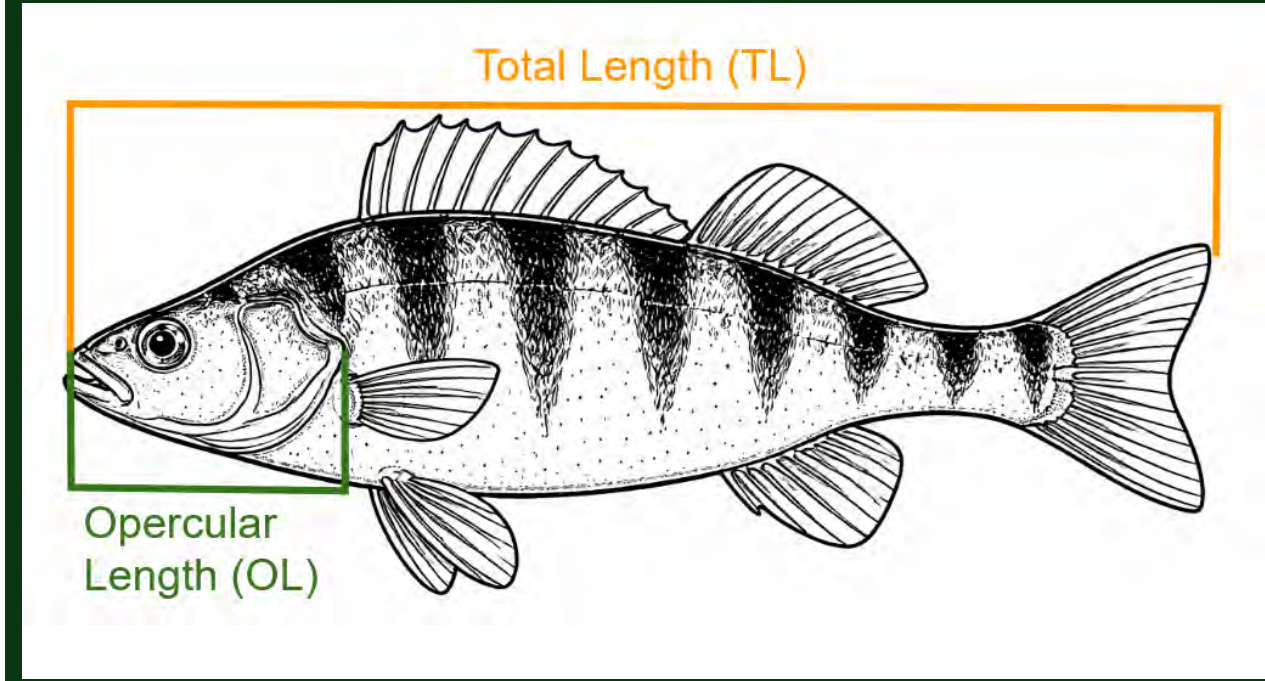
Data Collection

- Fish supplied by Tom Allen of A-Tom-Mik Mfg., Oswego NY
- Caught by hook & line in Lake Ontario and Cayuga Lake, Sept & Oct 2025
- Mix of whole, filleted, and heads only

Lake	Sample Condition	Number
Lake Ontario	Whole	62
Lake Ontario	Filleted	16

Data Collection

- Whole Fish
  - Total length, weight, stomachs, otoliths
- Filleted Fish
  - Total length, otoliths
- Heads
  - Otoliths, opercular length
  - OL converted to TL using equation from Timm (2024)
- Otoliths mounted in epoxy, sectioned, and read under microscope



Timm, A. 2024. Specific measurements of a yellow perch head compared to the total length. Journal of Earth and Life Science 66. https://pines.bemidjistate.edu/j-earth-life-sci/66/


WE
29
107
46
6


AmScope

Length At Age

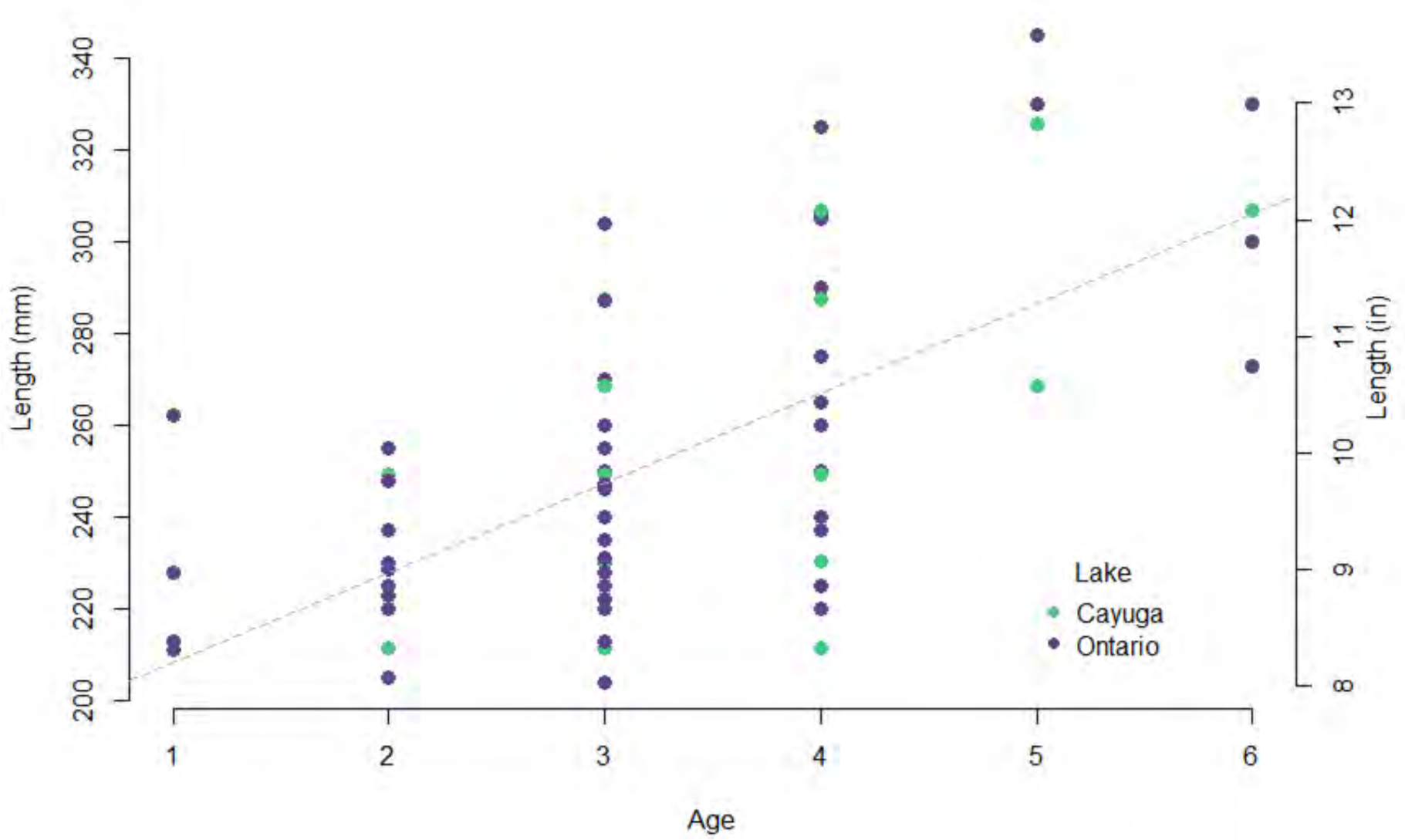
Ages 1-6

Lots of overlap in lengths at different ages

No difference between lakes

Grew 19.6mm (0.77in)/year

Largest fish: 5 year old, 345 mm (13.6 in) from Lake Ontario

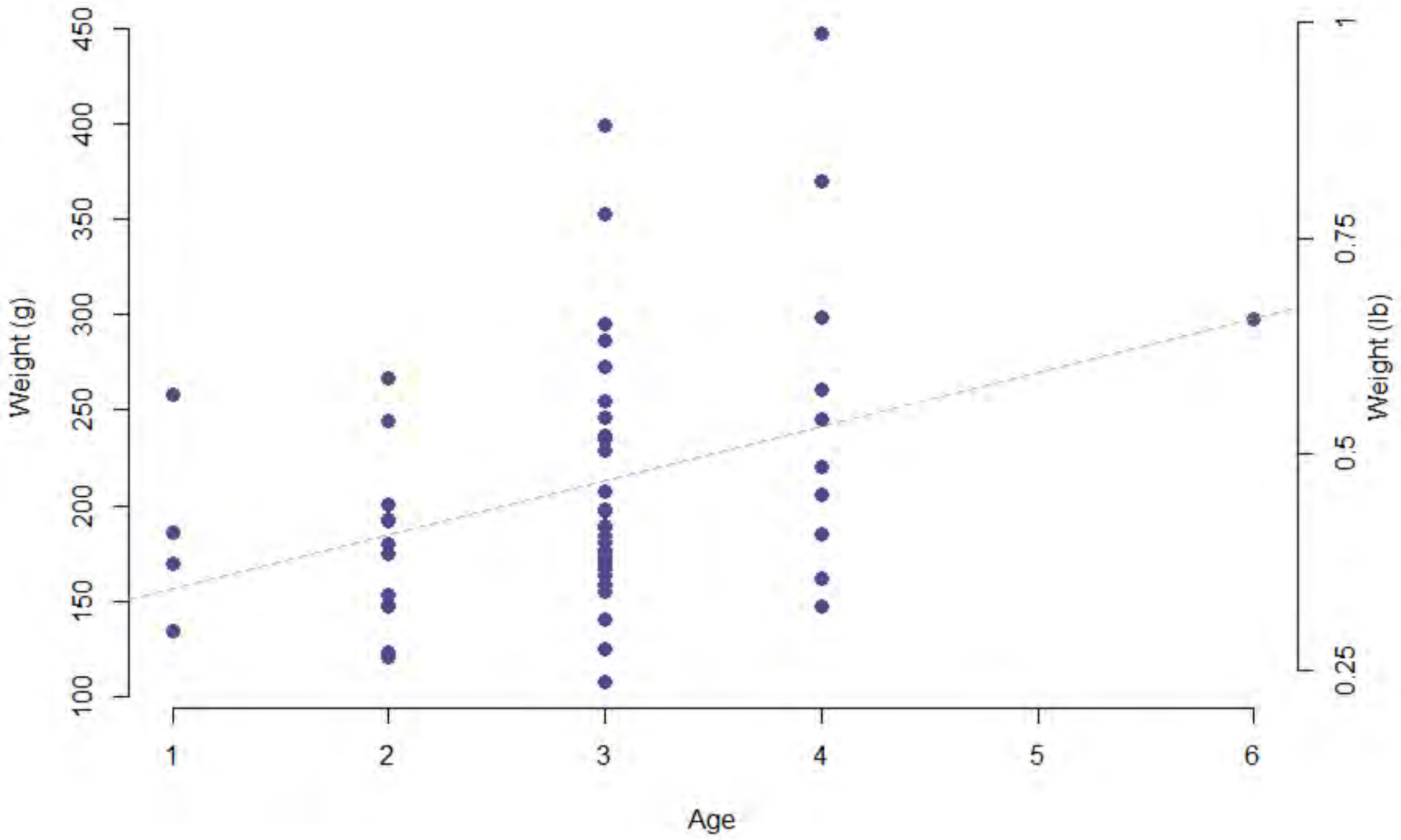


Weight At Age
Lake Ontario

Gained 23.3g (~1oz)/year

Largest fish: 4 year old, 447g (0.98lb)

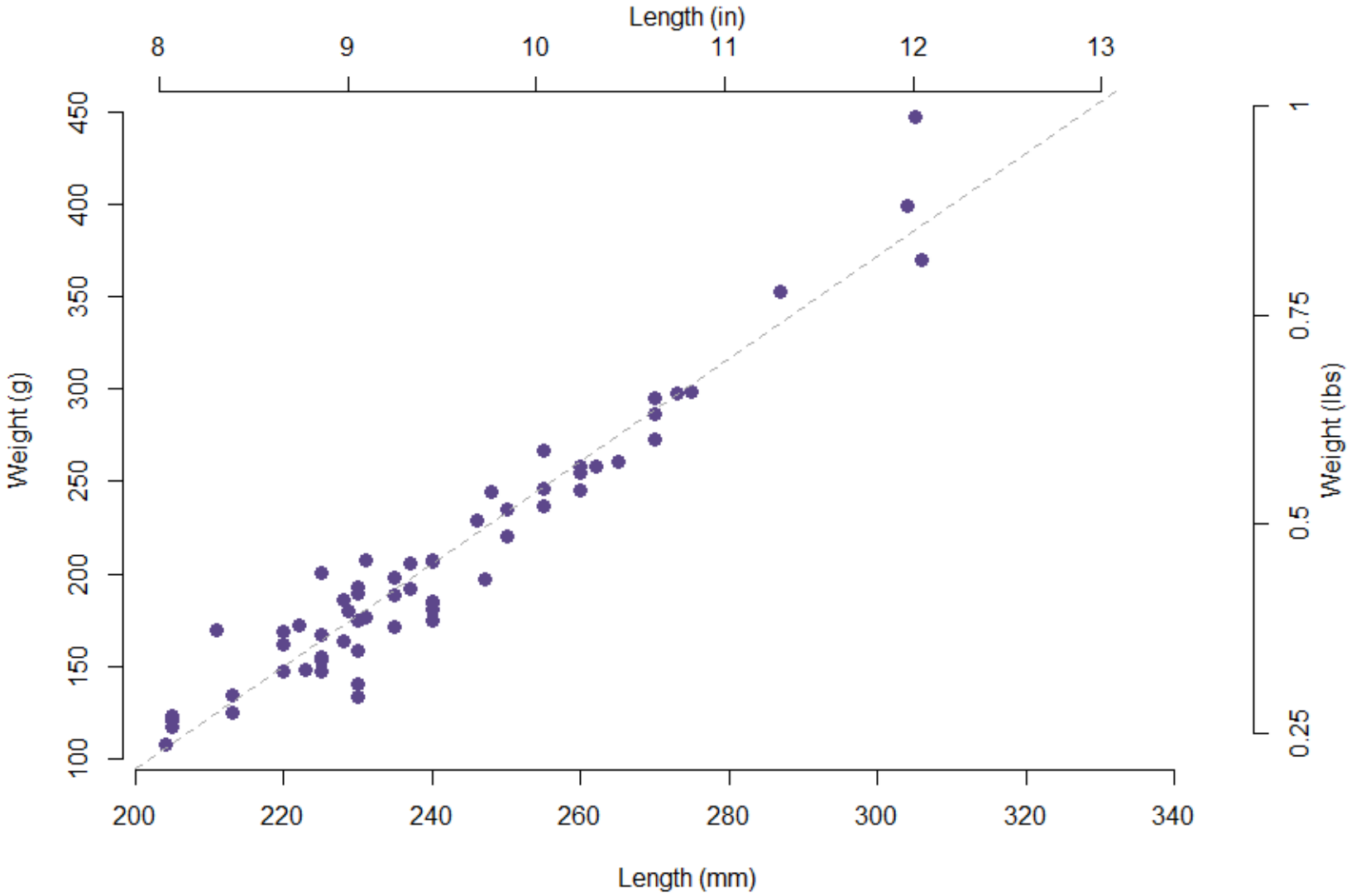
Growth rates likely highly variable between individuals



Length - Weight Relationship

Lake Ontario

Average Fulton's K Condition Factor:
1.44± 0.13

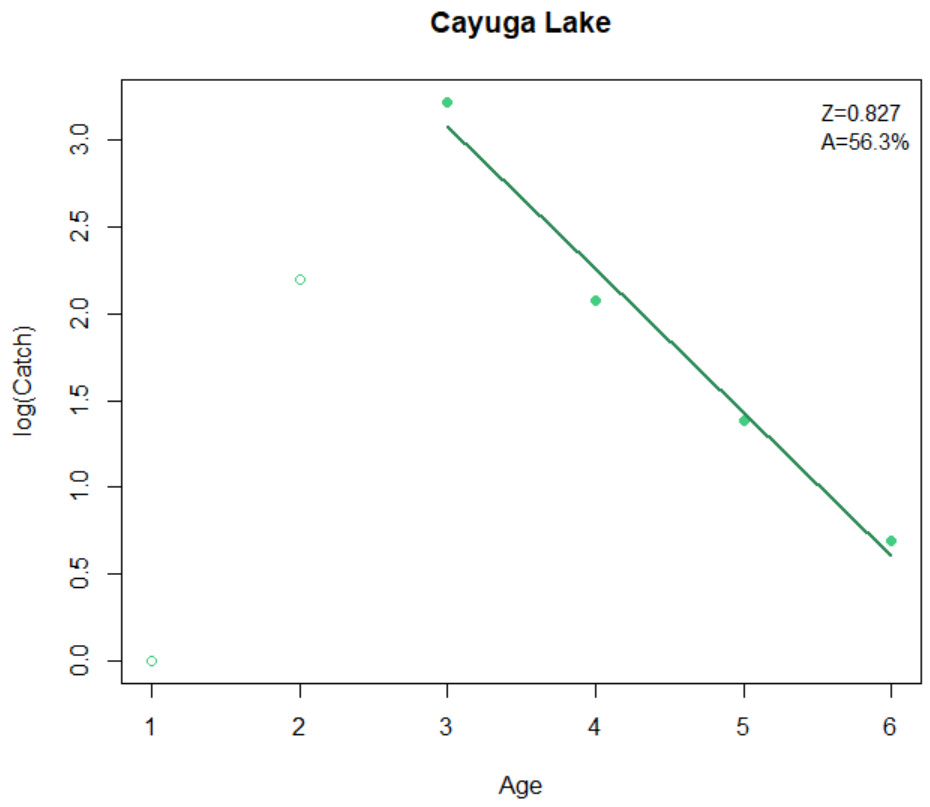


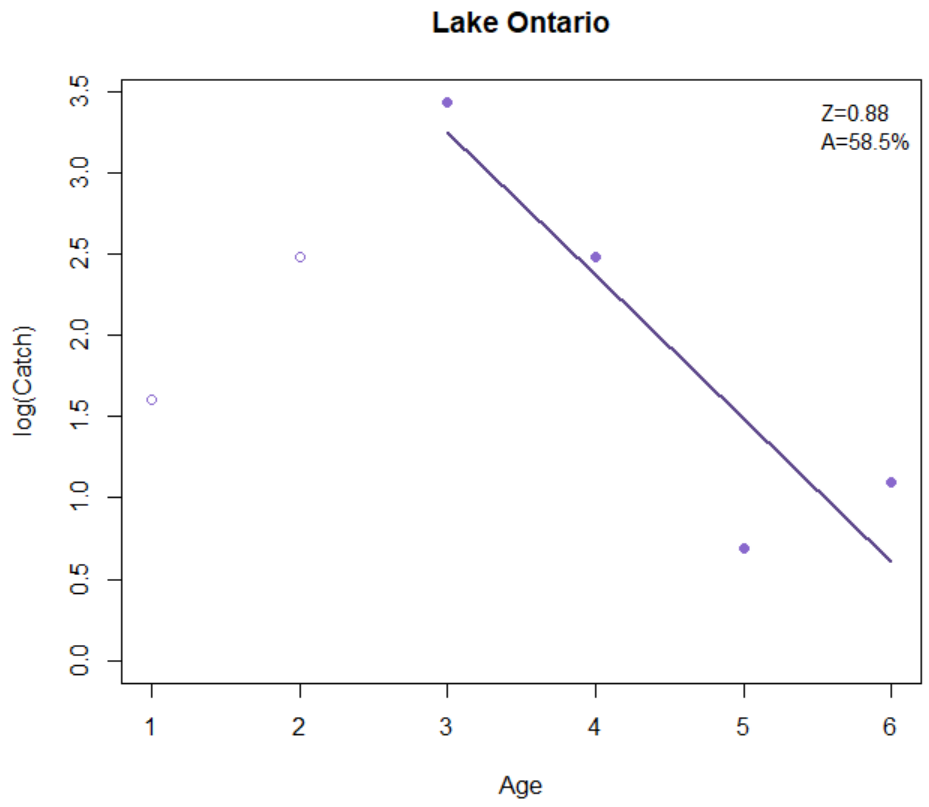
Catch Curves & Mortality

Average Mortality Rate:

57%

(Combined natural and fishing mortality)





Conclusions

- Yellow perch length and weight at age is highly variable, but similar between lakes
- Genetics and individual differences in foraging success, health, etc. contribute to differences in growth rates
- Mortality moderately high, but similar between lakes
- Tracking differences over years and between lakes will give us a fuller picture of yellow perch populations in New York

Thank You!

Dana Fortney
Machara Malone
ZOO 441 Students
Stacy Furgal
Tom Allen

bit.ly/karboskilab @oswegobiosci

Wild Harvest Table

Moira Tidball

Executive Director
CCE Ontario County

New York SEAFOOD Summit

Wild Harvest Table

Chef Jeff Deloff

Executive Director
CCE Ontario County

Sea Grant
NEW YORK

New York
SEAFOOD
Summit

Sea Grant
NEW YORK

Digital Contact Card

Sea Grant
NEW YORK

Summit Evaluation

Tell us how we did! Take our short summit evaluation by scanning the QR Code or visiting

bit.ly/NYSSEval