



*Participate in the annual "Local Catch" Campaign!  
June, 2017 & June, 2018*

Support the Local Fishing Industry by trying these **under-utilized** fish & shellfish that are PLENTIFUL in our waters when you visit participating NantucketGrown™ Establishments & try their "Local Catch" Dishes

*Photograph your dish and tag the Establishment & SN and you will be entered to Win 2 Tix to the NantucketGrown™ Food Festival Opening Reception in October!*

**After House • Annye's Whole Foods • Atlas • Black Eyed Susan's Boarding House • Centre St. Bistro • Club Car • Cru Oyster Bar Dune • Galley Beach • Great Harbor Yacht Club • Greydon House Le Languedoc • Nantucket Culinary • Nantucket Yacht Club Nantucket Golf Club • Nautilus • Oran Mor • Pearl Pi Pizzeria • Proprietors Bar & Table • Sankaty Head Golf Club Straight Wharf Restaurant • Ventuno • Westmoor Club**

*Serving dishes featuring...*

**Smooth Conch  
Knobby whelk  
Scup  
Schrod**

**Bluefish  
Green Crab\*  
Cape Shark  
Acadian Redfish**

**Atlantic Mackerel  
Whiting  
Monkfish  
Atlantic Pollock**

\*Green crab is an invasive species that is proliferating in the Northeast and eating soft-shell clams and mussels AND the roots of our eel-grass, further threatening our wild bay scallop fishery, They are also delicious as a stock or served as a soft-shell crab during their molting season. If you see it on the menu, do our fishery and your palate a favor and try the green crab!