

Cumberland County New Jersey

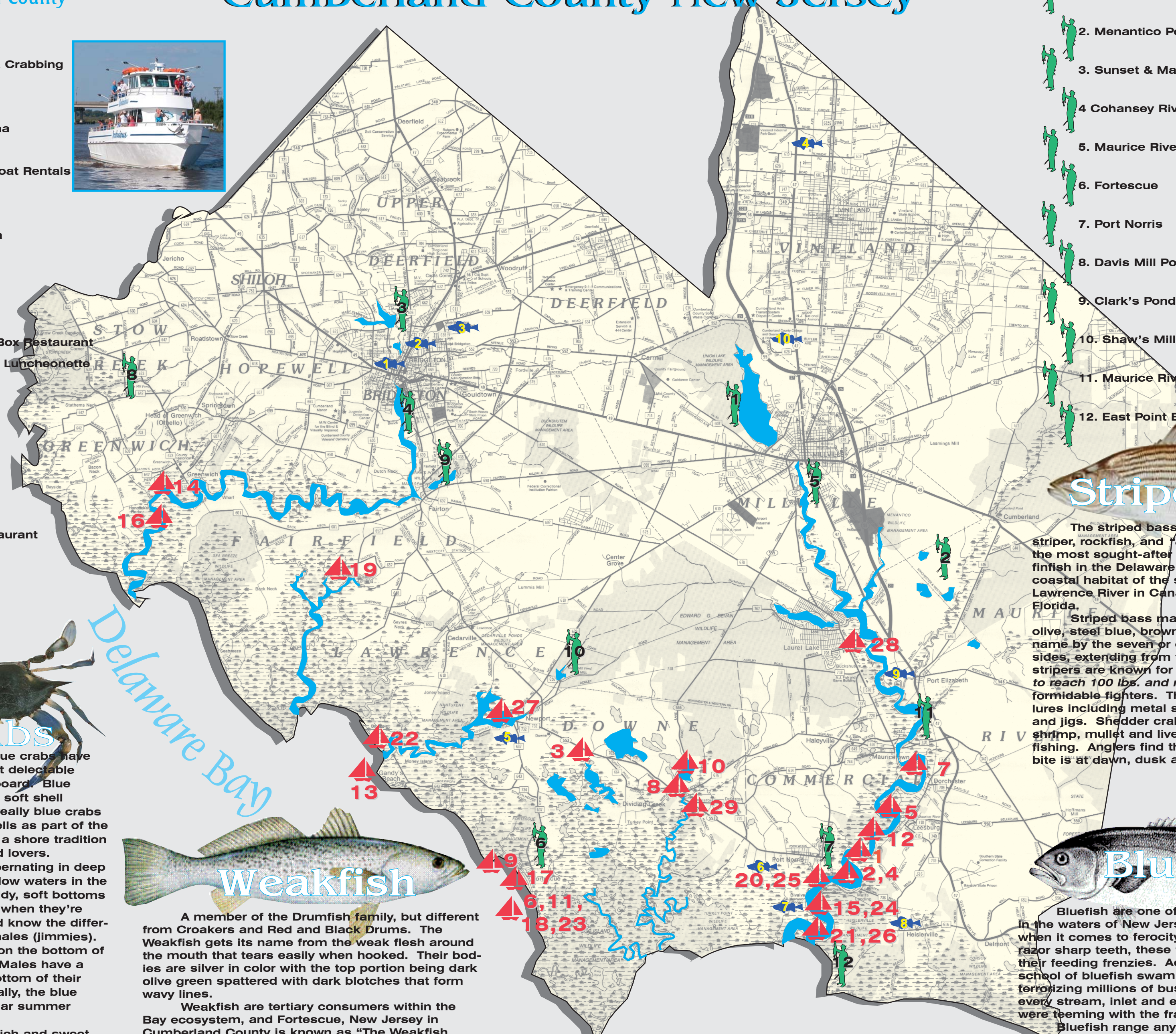
Marinas in Cumberland County

1. Anchor Marina
2. Andy's Marina
3. Beaver Dam Boat Rental & Crabbing
4. Berry's Driftwood Marina
5. Boat World Marina
6. Borkowski's Triangle Marina
7. Cox's Penny Hill
8. Dividing Creek Marina & Boat Rentals
9. Double "A" Marina
10. Downe By The Creek
11. Fortescue Pavillion Marina
12. Four Star Marina
13. Gandy's Beach
14. Greenwich Boatworks
15. Haase's Marina
16. Hancock's Harbor & Bait Box Restaurant
17. Higbee's Marina, Tackle & Luncheonette
18. Hook, Line, & Sinker
19. Husted's Landing
20. King's Wharf Marina
21. Longreach Marina
22. Money Island Marina
23. Myers' Marina
24. Popeye's Marina
25. Port Norris Marina & Restaurant
26. Sail Loft Marina
27. Sundog Marina
28. Spring Garden Marina
29. Wildlife Boat Rentals



Fishing Hot Spots

1. Union Lake Wildlife Management Area
2. Menantico Ponds Wildlife Mgt. Area
3. Sunset & Mary Elmer Lakes
4. Cohansy River (Bridgeton Boat Launch)
5. Maurice River (Fowser Road Boat Launch)
6. Fortescue
7. Port Norris
8. Davis Mill Pond
9. Clark's Pond
10. Shaw's Mill Pond
11. Maurice River Causeway Boat Launch
12. East Point Boat Launch



Striped Bass

The striped bass, also known in New Jersey as a striper, rockfish, and "Jersey Gold", has been one of the most sought-after commercial and recreational finfish in the Delaware Bay since the 1600's. The coastal habitat of the striper reaches from the St. Lawrence River in Canada to the St. Johns River in Florida.

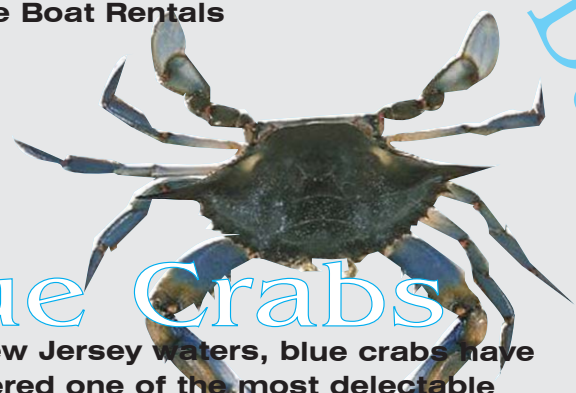
Striped bass may appear to be light green, olive, steel blue, brown or black. They earn their name by the seven or eight bands that mark their sides, extending from the gills to the tail. Mature stripers are known for their size (they've been known to reach 100 lbs. and nearly 5 ft. in length) and being formidable fighters. The striped bass will hit on many lures including metal squid plugs, spinners, spoons and jigs. Shedder crabs, clams, bloodworms, shrimp, mullet and live bunker are all used for bait fishing. Anglers find that the best time for stripers to bite is at dawn, dusk and throughout the night.

Blue Crabs

Native to New Jersey waters, blue crabs have long been considered one of the most delectable marine creatures on the eastern seaboard. Blue Crabs are enjoyed in both the hard or soft shell stages. "Shedders" or "Peelers" are really blue crabs that have recently shed their hard shells as part of the growth process. Soft shell crabs are a shore tradition and considered a delicacy by seafood lovers.

Blue crabs spend the winter hibernating in deep waters and move into our warm, shallow waters in the spring and summer. They prefer muddy, soft bottoms where they can dig burrows and hide when they're shedding. Seasoned crabbers should know the difference between females (sooks) and males (jimmies). Females have a broad apron pattern on the bottom of their shells and bright red claw tips. Males have a rocket or lighthouse pattern on the bottom of their shells. Recreationally and commercially, the blue crab is one of the shore's most popular summer catches.

Not only is the crab meat very rich and sweet tasting, it's low in calories and provides excellent high quality protein, vitamins, and minerals. Most of the meat from the blue crab comes from the body. In season, blue crabs are plentiful and you can purchase them live in the shell, steamed in the shell, or as fresh, frozen, or pasteurized meat. Be sure to keep the meat chilled until you use it.



Delaware Bay



Weakfish

A member of the Drumfish family, but different from Croakers and Red and Black Drums. The Weakfish gets its name from the weak flesh around the mouth that tears easily when hooked. Their bodies are silver in color with the top portion being dark olive green spattered with dark blotches that form wavy lines.

Weakfish are tertiary consumers within the Bay ecosystem, and Fortescue, New Jersey in Cumberland County is known as "The Weakfish Capital of the World".

Weakies are famous for their white, lean, finely textured flesh and are considered an excellent food fish.

JERSEY FRESH



Seafood Markets

1. Dill's Seafood Market
2. Gigi's Crabs & Seafood Market
3. Weber's Seafood
4. Little Dad's
5. Jenkin's Seafood
6. King's Crab Ranch
7. Bivalve Packing Co.
8. Haase's Seafood
9. Bailey's Seafood
10. Ocean Fresh



Bluefish

Bluefish are one of the most popular sport fish in the waters of New Jersey. They have few rivals when it comes to ferocity in the ocean. With their razor sharp teeth, these feisty fish are renowned for their feeding frenzies. According to fish folklore, a school of bluefish swam into Barnegat Inlet in 1870, terrorizing millions of bushels of menhaden, until every stream, inlet and even surrounding meadows were teeming with the frantic fish.

Bluefish range anywhere from 2 to 25 pounds. In spring and summer, they migrate from southern to northern waters to spawn. In the fall, the migration reverses. Small, young bluefish called snappers have a somewhat different taste than their elders and are excellent pan-fried.

Bluefish meat is dark with a distinctive taste that's soft textured and rich in oil. Large adult bluefish have a higher oil content which can be cut by broiling or grilling them over a charcoal fire. Bluefish are also excellent for salads. Smoked bluefish pate, a real taste treat, is appearing more and more as a pricey appetizer on many restaurant menus.