

Fisherman's Market at Fleet Fisheries



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The Fisherman's Market at Fleet Fisheries was the first wholesale seafood market in the northeast, which is surprising for a part of the country that is known for spectacular seafood and that is located right next to the source. Be assured that it does not disappoint.

Located at 20 Blackmer Street in New Bedford, the Fisherman's Market is somewhat hidden behind several warehouses, but is filled with fresh seafood gems that are well worth the slight detour. A wooden sign with a large arrow points you toward maritime deliciousness as you approach. You'll know you're in the right place when you see the large blue swordfish in the front (and occasionally, a line out the door).

Service at the market is fast and friendly, with a small staff that often jokes around with each other and with customers alike. They know their seafood and are engagingly enthusiastic about it, so don't be afraid to ask anything you like about the goods in front of you.

Though the warehouse looks humongous on the outside, the actual seafood counter is rather small. The fish available varies, and the prices and freshness of the seafood are unbeatable. Scallops and lobsters are caught by Fleet Fisheries' very own fleet of 14 fishing vessels that bring



their hauls directly to the Market. There are also always several kinds of fish available, whole or filleted, including everything from tilapia and cod to sushi-grade tuna and swordfish steak. And it wouldn't be New England without steamers and mussels also included in the mix!

The warehouse serves mainly as a processing plant, and right next to the display counters, wiry men stomp around in galoshes with fish and lobsters and processing equipment so you know they're not kidding about freshness!

As a regular customer, I cannot leave the place without a pound of scallops (which come whole, in large chunks, or for the poor, struggling student – much cheaper small chunks that taste no less delicious). The cod and haddock filets are as fresh as you can get, and the shrimp has so much flavor you can forget the marinara sauce. Live rock crabs are also available for a very reasonable price for those that like their dinner with a little fight in it.

If you're skittish about cooking your own seafood, cooked shrimp and crab are also an option and the Market's website offers dozens of recipes for many of the seafood items they offer. And of course, frying up some fish (Or scallops! The scallops are wonderful!) in classic garlic butter with a bit of salt and pepper always makes a simple and tasty meal. The Market conveniently carries basic seafood ingredients (lemon, breadcrumbs, seasonings) so you can pick up everything you need for a great summer seafood feast all in one place.

The Fisherman's Market is open Thursdays and Fridays 10am – 6pm, Saturdays 10am – 4pm, and now also on Sundays 9am – 1pm. Their website is amazingly informative, listing everything from the individual fishing vessels in their fleet, to a

weekly price list available in .pdf format.

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