

SINCE THE LATE 1930S
JESSUP, MARYLAND
FOURTH GENERATION



PRODUCT CATALOG & SPEC SHEET · 2026

The Reliant *Line Card.*

A full-line seafood processor and distributor serving the Mid-Atlantic with fresh, frozen, pasteurized, smoked, live, shellfish, and specialty product — for restaurants, chefs, retailers, and wholesale buyers who don't compromise.



WHO WE ARE

Four generations of *Mid-Atlantic seafood.*

Reliant Fish Company is a family-owned and operated wholesale seafood processor and distributor, now in its fourth generation of continuous operation in the Mid-Atlantic.

Our roots trace to the late 1930s, when the first generation began moving fresh product out of local docks and into the region's kitchens, markets, and merchants. What began as a small family operation has grown into a full-line seafood house — but the fundamentals are unchanged: know the water, know your customer, deliver what you promised, on time, every time.

Today, Reliant supplies grocery stores, restaurants, carryouts, caterers, wholesale dealers, processors, and distributors across the Mid-Atlantic and beyond. Our program spans everyday broad-line species and premium specialty product, from Chesapeake blue catfish and Atlantic rockfish to imported exotics, live shellfish, sushi-grade cuts, smoked fish, and pasteurized crabmeat.

Everything in this catalog is backed by a family that has spent almost a century proving what the words on our footer mean: **Quality · Service · Trust.**



PROCESSING FLOOR · JESSUP, MD

1930s

FOUNDED — MID-ATLANTIC

4th

GENERATION FAMILY-OWNED & OPERATED

Full-Line

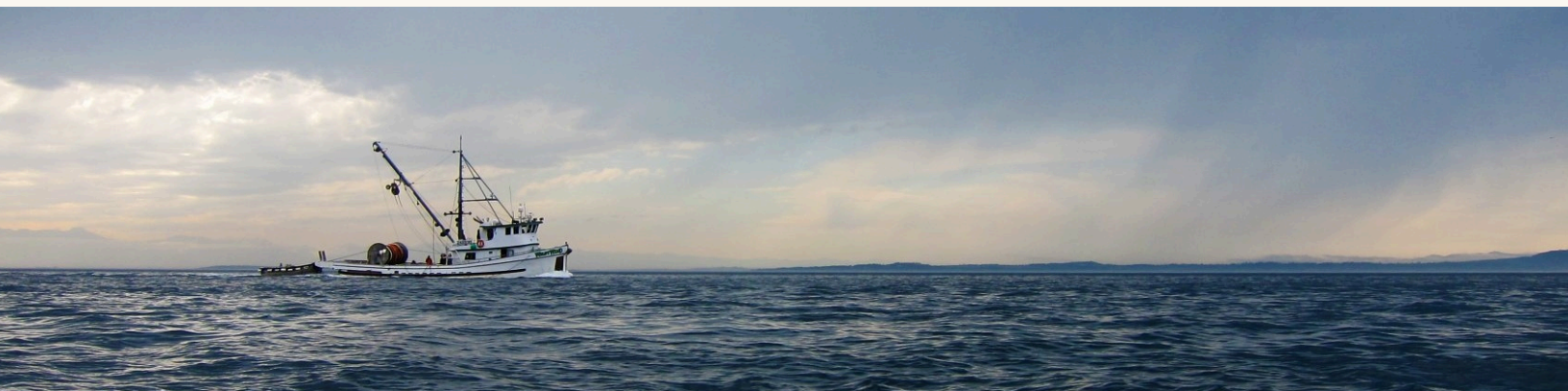
FRESH · FROZEN · LIVE · PASTEURIZED · SMOKED · SPECIALTY



PRODUCT PHILOSOPHY

Sourced with intent. Processed with *discipline.*

Volume without discipline is just noise. Reliant runs a full-line program built around three non-negotiables: sourcing that respects seasonality and species, processing that protects freshness, and service that treats every buyer — from a two-cook kitchen to a multi-unit chain — the same way.



Local & Exotic

Chesapeake and Atlantic species from local waters, alongside a deep exotic and imported program — Chilean sea bass, Mediterranean bronzino, orange roughy, uni, unagi. One buyer, one call, one delivery.

Cut & Format

Whole, gutted, scaled, fillet, portion, and sushi-grade formats available across most species. Custom cuts and pack sizes on request for restaurants, retailers, and processors.

Cold Chain

Product moves through a temperature-controlled, HACCP-managed environment from receiving through pack-out. Fresh, frozen, pasteurized, smoked, and live all handled in-house on purpose-built lines.

PROGRAM FORMATS

FRESH	FROZEN	LIVE SHELLFISH	PASTEURIZED CRABMEAT	SMOKED
SPECIALTY & EXOTIC	SUSHI GRADE	PORTION & FILLET	WHOLE / HEAD-ON	

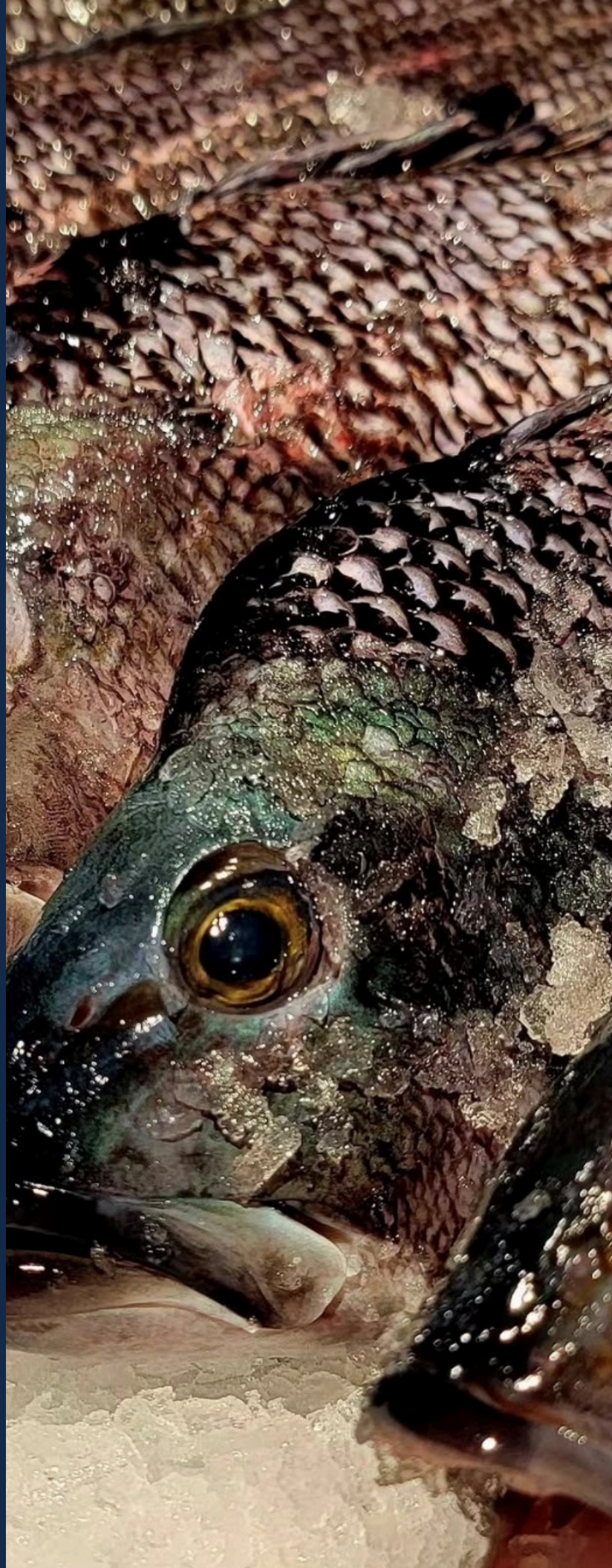
THE FRESH PROGRAM

03

Fresh fish, *daily.*

Local Atlantic and Chesapeake species alongside a deep imported and exotic program — sourced to seasonality, processed to spec, delivered cold. Whole, fillet, and portion formats across the line.

TURN FOR FULL SPECIES LIST ·





THE FRESH LINE CARD

Curated by water, *species*, and *season*.

The following species are part of Reliant's active fresh program. Availability is driven by season, region, and vessel — call your sales associate or the order desk to confirm the day's cut list and formats. Most species are available whole, fillet, or portion; sushi-grade and custom cuts on request.

ATLANTIC & CHESAPEAKE

Atlantic Black Sea Bass	Ocean Perch
American Shad & Shad Roe	Pollock
Atlantic Cod	Porgy
Bluefish	Rockfish (Striped Bass)
Butterfish	Sea Robins
Croaker	Sheepshead
Black & Red Drum	Skate Wing
Flounder	Spot
Fluke	Tautog
Hake	Tilefish
Herring	Weakfish / Sea Trout
Mackerel (Boston, King)	Whiting
Monkfish	White & Yellow Perch
Mullet	Wild Blue Catfish

NATIONAL & IMPORTED

Albacore	Margate
Arctic Char	Orange Roughy
Bar Jack	Rainbow & Steelhead Trout
Black Cod / Sable	Salmon
Bronzino	Shark
Catfish	Snapper
Chilean Sea Bass	Swai Fillet
Corvina	Swordfish
Dorade	Tilapia (Whole & Fillet)
Doctor Fish	Tuna (Yellowfin, Bigeye)
Grouper	Wahoo
Halibut	Wolf Fish
Ling	Yellow Pike
Mahi Mahi	

AVAILABLE FORMATS

Whole / Head-On	Gutted, Scaled on request
Fillet	Skin-on / Skin-off · PBO
Portion	Custom weight to spec
Butterfly	Bronzino, trout, salmon & select species
Sushi Grade	Tuna, salmon, yellowtail

SHELLFISH · CRAB · SPECIALTY

04

Shell, claw & *specialty.*

Chesapeake softshell crabs and stone crab claws. Oysters, clams, mussels, scallops, live lobster and king crab. Pasteurized crabmeat, caviar, uni, unagi, smoked, and specialty — an unusually deep specialty program for a Mid-Atlantic house.

TURN FOR SHELLFISH & SPECIALTY LIST





SHELLFISH · CRAB · LIVE · PASTEURIZED

A specialty program with real *depth.*

Reliant is a serious shellfish and crabmeat house. Chesapeake softshell crab in season. Stone claws, Jonah claws, snow crabs, king crab legs, and hard-shell lobster. Oysters shell and shucked, clams and clam meat, mussels, scallops processed and virgin. Fresh and Pasteurized crabmeat by the grade.

CRAB PROGRAM

Soft-Shell Crab	Whales · Jumbos · Primes · Hotels
Soup Crabs	By the 1# Pack
Stone Crab Claws	Med · Lg · Jumbo · Colossal
Jonah Crab Claws	Cooked · frozen
Snow Crab Clusters	Legs & sections
King Crab Legs	Red
Pasteurized Crabmeat	Colossal · Jumbo · Lump · Backfin · Special · Claw

LOBSTER · SHELLFISH · SHRIMP

Hard-Shell Lobster	Live · chix through jumbo
Lobster Tails & Meat	Warm & cold water · CK/KM/CKL
Oysters	Shell & shucked · East & West Coast
Clams · Mussels	Live in shell · clam meat · PEI
Scallops	Sea & Bay · Dry U-10 through 20/30
Shrimp	Shell-on · Head-On · P&D · EZ Peel



STONE CRAB CLAWS

SPECIALTY & EXOTIC

Caviar	Escargot · Frog Legs
Uni (Sea Urchin)	Crawfish · Conch Meat
Unagi · Gravlox	Salted Cod & Cod Loin
Smoked Salmon & Trout	Dover Sole · Pompano
Boned Shad Fillet	Seaweed Salad
Shad Roe · Monk Liver	Ginger · Wasabi · Quail Eggs
Octopus · Cuttlefish	
Squid · Squid Ink	

GRADE LANGUAGE

Crabmeat quoted by grade — Colossal / Jumbo Lump / Lump / Backfin / Special / Claw. Shrimp & scallops by count-per-pound. Lobster by size: chix / quarters / halves / deuces.



MENU APPLICATIONS

From the waterfront to the *plate.*

A catalog is only as useful as what it puts on the menu. Reliant supplies programs at every price point — everyday broad-line species, premium raw bar, wholesale volume, and specialty cuts that turn a good menu into a signature one.



Raw Bar

East and West Coast oysters, littleneck and cherrystone clams, seasonal stone crab claws, and colossal crabmeat cocktail.



Sushi & Sashimi

Sushi-grade tuna saku, yellowtail, salmon, uni, unagi, and ground tuna — a real sushi supply house, not an afterthought.



White Tablecloth

Dry-pack scallops, Dover sole, Chilean sea bass, bronzino, halibut, monkfish, and specialty exotics for chef-driven menus.



Chesapeake

Soft-shells by grade, rockfish fillets, and Chesapeake oysters.



Retail & Grocery

Full-line service case — shrimp counts, salmon portions, crabmeat, smoked salmon, and prepared items.



Wholesale

Bulk fresh and frozen for processors, caterers, and re-distribution. Full pallet and LTL freight from Jessup.



FOOD SAFETY & TRACEABILITY

The paperwork *matches* the product.

Reliant operates as an FDA-registered, USDA-inspected, HACCP-managed modern cold chain seafood facility.

Compliance isn't a marketing line — it's how a serious wholesale house stays serious. Reliant's certifications and systems support due-diligence for grocery chains, national distributors, chef-driven restaurant groups, and export-adjacent buyers with the highest documentation requirements.

For copies of current certificates, HACCP plans, insurance certificates, or supplier onboarding documentation, contact the order desk or your sales associate.

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Quality, service, and trust — those aren't slogans. They're what four generations of buyers keep coming back for.
— THE RELIANT TEAM

CERTIFICATIONS & SYSTEMS

HACCP

HAZARD ANALYSIS & CRITICAL CONTROL POINTS

FDA

REGISTERED FACILITY

USDA

INSPECTED

SAFIS

STANDARD ATLANTIC FISHERIES INFORMATION SYSTEM

FoodLogiQ

TRACEABILITY & SUPPLIER MANAGEMENT

Trustwell

FOOD SAFETY & COMPLIANCE PLATFORM

PROGRAM CAPABILITIES

Cold Chain Temperature-controlled throughout

Custom Cut Restaurant & retail spec

Portion Control Weight-to-spec

Pack-Out Case, poly, IQF, VP available

Freight Local delivery & LTL coordinated



HOW TO ORDER

Four ways to *get on the truck.*

Order the way you actually work — phone, sales associate, text, or email. Fax and web are also open for written POs and account inquiries. Retail customer hours are Monday–Saturday, 4:30 AM to 9:00 AM. Business-hour ordering is 2:00 AM to 2:00 PM. Standing orders and next-day delivery are supported across the Mid-Atlantic.

ORDER CUT-OFF

12:00 AM

Next-day delivery orders must be placed by midnight.

Fastest, most reliable pathways — all monitored by the full team:

EMAIL	TEXT	VOICEMAIL
orders@reliantfish.com	410 · 799 · 7555	410 · 799 · 7555

Always state who the order is for.

01

PHONE ORDER ·
FASTEST PATH

02

SALES ASSOCIATE ·
STANDING
CUSTOMERS

03

TEXT MESSAGE ·
ADD-ONS & CHANGES

04

EMAIL · WRITTEN PO
& SPEC

Talk to Reliant.

ORDER DESK · SALES · GENERAL INQUIRIES

ORDER DESK

410 · 799 · 7555

GENERAL EMAIL

info@reliantfish.com

ADDRESS

7701 Assateague Drive
Jessup, MD 20794

ORDERS EMAIL

orders@reliantfish.com

FAX

410 · 799 · 8255

WEB

reliantfish.com



Fresh from the
Mid-Atlantic.
Trusted for four
generations.

QUALITY · SERVICE · TRUST

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