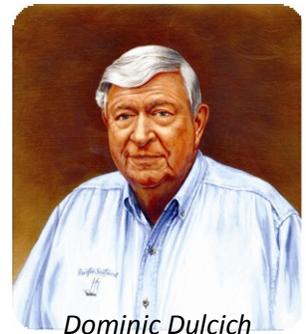


# The Pacific Story

**Pacific Seafood** is a family owned and operated Oregon business since its founding in 1941 as a small fish market on Powell Street in Portland. Today Pacific Seafood Group is headed up by cofounder Dominic's son, Frank Dulcich, and under his leadership has grown to be the largest vertically integrated and family owned seafood company in the U.S.

Being the biggest was never the focus of our co-founders, Frank M. Dulcich (1918-1976) and his son Dominic, but rather to bring the best to market each and every day for our customers. Not the biggest, just the best!



*Dominic Dulcich*  
Cofounder

In 1983 Pacific opened and operated our first processing plant, realizing our customers' demands could be better filled by going direct to the source. Today we own and operate over 30 processing and distribution operations from Alaska to Texas. We also export high quality Northwest Seafood around the world, creating new products and jobs for our coastal communities and fishermen. In addition, we import quality seafood from around the world to increase our seafood offerings.

## *The Pacific Advantage*

We operate under the understanding that we do not own the resource, but are stewards of it. For decades Pacific Seafood has been involved in the management of the resource and responsible science to assure sustainable fisheries for todays and future generations.

Pacific Seafood has 11 Marine Stewardship Council certified processing plants that process 13 certified species from Alaska to Canada. Look for the "Pacific Advantage" sustainable products offered on this menu.

*Stewardship* ♦ *Sustainability* ♦ *Quality Assurance* ♦ *Traceability*



## *Pacific Oyster Company*



Home to perhaps the best oyster operation on the Pacific Coast – and certainly the most visitor friendly – Pacific Oyster in beautiful Bay City, Oregon is a great place to watch oyster shuckers in action. Stroll down the boardwalk to our full production facility and witness for yourself oyster shucking techniques that have not changed for 200 years.

Our oysters are still opened the old fashioned way – by hand with brute force, leverage and a little finesse. After shucking, we thoroughly wash our oysters – not once, not twice, but three times! Our experienced team sorts the oysters by size, quality and wholesomeness. Their trained eyes select only the finest oysters to proudly bear the name Sea Rock Brand Oysters.

We also offer a full line of Pacific Seafood products at our retail counter. While you watch us express ship the freshest fish and shellfish anywhere in the country, belly up to our oyster bar for an oyster shooter or dive into a bowl of our freshly made clam chowder!