

Nutrition Facts

Cooked (by moist or dry heat with no	added
ingredients), edible weight portion.	
Percent Daily Values (%DV) are	
based on a 2,000 calorie diet.	Jorie
	10,

ded fat surated fat surated fat surated fat solesterol sura seitin stal carbonyd	ded /					Jdr.
		/ From /	SO FOR	6)	,m	/, Hody
	alories 10	ries talkat	die leste	dium	sill!	Ca' Lei

	Call	Cal	100	501	chi	500	601	101.	/ Pro	Jike	Jiko	Call	110
Seafood Serving Size (84 g/3 oz)			g %DV	g %DV	mg %DV	mg %DV	mg %DV	g %DV	g	%DV	%DV	%DV	%DV
Blue Crab	100	10	1 2	0 0	95 32	330 14	300	0	20 g	0%	4%	10%	4%
Catfish	130	60	6	2 10	50 17	40 2	230	0	17g	0%	0%	0%	0%
Clams, about 12 small	110	15	1.5	0	80 27	95 4	470 13	6 2	17g	10%	0%	8%	30%
Cod	90	5	1 2	0	50 17	65	460	0	20 g	0%	2%	2%	2%
Flounder/Sole	100	15	1.5	0	55 18	100	390 11	0	19g	0%	0%	2%	0%
Haddock	100	10	1 2	0	70 23	85 4	340 10	0	21 g	2%	0%	2%	6%
Halibut	120	15	2 3	0	40 13	60	500 14	0	23 g	4%	0%	2%	6%
Lobster	80	0	0.5	0	60 20	320 13	300	1 0	17g	2%	0%	6%	2%
Ocean Perch	110	20	2 3	0.5	45 15	95 4	290	0	21 g	0%	2%	10%	4%
Orange Roughy	80	5	1 2	0	20 7	70	340 10	0	16g	2%	0%	4%	2%
Oysters, about 12 medium	100	35	4	1 5	80 27	300	220	6 2	10g	0%	6%	6%	45%
Pollock	90	10	1 2	0 0	80 27	110 5	370 11	0	20 g	2%	0%	0%	2%
Rainbow Trout	140	50	6	2 10	55 18	35 1	370 11	0	20 g	4%	4%	8%	2%
Rockfish	110	15	2 3	0	40	70	440 13	0	21g	4%	0%	2%	2%
Salmon, Atlantic/Coho/Sockeye/Chinook	200	90	10 15	2 10	70 23	55 2	430 12	0	24g	4%	4%	2%	2%
Salmon, Chum/Pink	130	40	4 6	1 5	70 23	65	420 12	0	22g	2%	0%	2%	4%
Scallops, about 6 large or 14 small	140	10	1 2	0 0	65 22	310 13	430 12	5 2	27g	2%	0%	4%	14%
Shrimp	100	10	1.5	0	170 57	240 10	220 6	0	21 g	4%	4%	6%	10%
Swordfish	120	50	6	1.5	40	100 4	310	0	16g	2%	2%	0%	6 %
Tilapia	110	20	2.5	1 5	75 25	30	360 10	0	22g	0%	2%	0%	2%
Tuna	130	15	1.5	0	50 17	40 2	480	0	26g	2%	2%	2%	4%