

## The Town Dock

For more than 40 years, The Town Dock has focused on offering both the highest quality wild-caught calamari and the very best service. A market leader in foodservice calamari with a growing retail presence, we are a vertically integrated and family-owned seafood company located on the water in Point Judith, Rhode Island.

This profile covers all domestic squid sourced and sold by The Town Dock in 2020.

2021

Number of wild-caught species	Number of certified wild-caught fisheries	% volume of squid meeting commitments
2	2	100%
Production Methods Used		
<ul style="list-style-type: none"><li>Bottom trawl</li></ul>		

## Summary

Founded in 1980 at the town’s public dock in Wickford, Rhode Island, The Town Dock has become a name known around the world for the very best calamari. We partner with a dedicated fleet of fishing vessels, local fishermen, and global suppliers to provide the best calamari and the expertise in helping our customers select the best option for their unique business.

The Town Dock is now located on Point Judith, in Narragansett, Rhode Island, and we’re still a family-owned company, in its second generation. Our customers include independent and national-chain restaurants, caterers, supermarkets, food box delivery services, wholesale fish markets, broadline distributors, and retailers.

Our two squid species caught here in Rhode Island – Longfin Inshore Squid (*Doryteuthis Pealeii*) and Northern Shortfin Squid (*Illex Illecebrosus*) are both certified sustainable by the Marine Stewardship Council (MSC). In fact, these are the only two squid species in the world to be certified sustainable. We also sit on the Sustainable Fisheries Partnership Global Squid Roundtable to support and improve the sustainability of squid fisheries around the world.


To learn more about The Town Dock, our products, or get delicious calamari recipes, visit:


- [www.towndock.com](http://www.towndock.com)
- <https://www.towndock.com/browse-all>
- <https://www.towndock.com/recipes>

## Associated Fisheries





Species and Location	Production Methods	Certification or Improvement Project	Sustainability Ratings	Notes
<div></div> <div><b>Longfin squid</b> <i>Doryteuthis pealeii</i></div> <div><b>NW Atlantic</b></div> <div><b>Fishery countries:</b> United States</div>	Bottom trawl	Certified	<div><b>FishSource</b> Well Managed</div> <div><b>Seafood Watch</b> Eco-Certification Recommended</div> <div><b>Ocean Wise</b> Recommended</div> <div><b>NOAA FSSI</b> 2.5</div>	<div>▼</div>

<div>Environmental Notes</div> <ul style="list-style-type: none"><li>There are risks to marine mammals, sharks, and rays with this fishery, but there are mitigation measures in place.</li><li>There is some risk of bycatch by bottom trawl gear.</li><li>Bottom trawls will directly impact on the sea bed.</li></ul> <div>General Notes</div> <ul style="list-style-type: none"><li>No additional notes</li></ul>				
<div></div> <div><b>Northern shortfin squid</b> <i>Illex illecebrosus</i></div> <div>NW Atlantic</div> <div>Fishery countries: United States</div>		Bottom trawl	Certified	<div><div>FishSource Well Managed</div><div>NOAA FSSI 1.5</div></div> <div>▼</div>
<div>Environmental Notes</div> <ul style="list-style-type: none"><li>Profile not yet complete.</li></ul> <div>General Notes</div> <ul style="list-style-type: none"><li>No additional notes</li></ul>				



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