The seafood industry in Maryland dates back to the 18th century Revolutionary War era. In the early 1900s, 20 billion bushels of oysters were being harvested from the Chesapeake Bay each year. The seafood industry in Maryland harvests oysters, blue catfish, rockfish, clams, blue crabs, and nearly 350 others species from the Bay and its surrounding tributaries. Do you have a favorite memory on the Chesapeake Bay? Share with us on social media using the #MDKidsEatLocal!

Fast Facts

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Availability

Availability varies dependent upon the type of seafood. Most types are available between MARCH - NOVEMBER.

Chesapeake Bay

The Chesapeake Bay is the largest estuary in the United States and the third largest in the world! The Chesapeake Bay is a fantastic ecosystem that provides food, water, and shelter to over 3,600 species of plants and wildlife.