



## Frequently Asked Questions:

### What fish do you have available right now?

Our catch fluctuates as the seasons change but most of our catch stays fairly consistent year-round.

#### Target species:

Lake Trout (2-20 lbs) \$15/lbs  
Burbot (Ling Cod) (2-4 lbs) \$15/lbs  
Whitefish (2-8 lbs) \$15/lbs  
Pickerel (3-8 lbs) \$18/lbs  
Perch (0.5-1lbs) \$18/lbs

#### By-catch:

Freshwater drum (5-20lbs) \$15/lbs  
Rainbow trout (2-10 lbs) \$18/lbs  
Chinook Salmon (5-8 lbs) \$18/lbs  
Pike (5-20 lbs) \$20/lbs  
Brown Trout (5-25lbs) \$18/lbs  
Smallmouth Bass (2-4 lbs) \$15/lbs

### How often do you fish / have fish available?

We fish in Lake Huron or Georgian Bay at least once a week (weather permitting) and are constantly bringing in fresh fish all year.

### How do I order?

Ordering can be done via email to [info@affinityfish.com](mailto:info@affinityfish.com) please see our restaurant order form for pricing and delivery details.

### Do you sell to the public?

We are currently only offering fish to Ontario restaurants. We hope to have our Toronto retail store built soon so we can provide fish to the general public eventually as well.

### What size are the fish?

Please see the list above

### Are fish sold whole / fillet?

Currently all of our fish is sold head-on, gilled and gutted. We take pride in the handling and individual wrapping of each of our fish.

### Can I age the fish?

Aging can be a great way to improve the flavor and texture of our fish, this is only possible because of the Ikejime system we use.

### Can I buy aged fish?

We will be offering aged fish as soon as our retail space is built. Please contact us for stock and availability

### Can I order fish ahead of time?

Fishing is by-nature subject to lots of environmental factors such as weather, moon cycle and migration patterns. We do our best to keep stock of our fish but can not always guarantee the same volumes week after week. Please get in touch with us via email so we can do our best to provide you with consistent supply.

### How do I order fish?

We take orders via email to [info@affinityfish.com](mailto:info@affinityfish.com)

### Where do you deliver?

We deliver anywhere in the GTA, we do charge a \$20 delivery fee for orders under \$200. Please inquire for deliveries outside of the GTA

### Will you deliver further in the future?

Keeping things local is fundamental to who we are, but we hope to be able to service a wider range in Ontario and neighbouring provinces next year.

### Where is pick-up?

We don't currently offer pickup. Once we have our retail space built, retail pickup will be available.

### What is Ike Jime?

Ikejime is a general term for a Japanese method of slaughtering. There are several steps but it is the most humane method of killing the fish and produces a vastly superior end product. All of the fish that we sell are Ikejime