



Crabbing in Newport is nothing short of fantastic. Both Dungeness and Red rock crabs call the waters of the estuaries and bays home and big boats experience excellent crabbing on the off shore waters of the Pacific Ocean.

Many charter operators offer crabbing trips and provide facilities for cooking the crabs back at the docks for an additional fee. Crabbing and clamming are excellent in Yaquina Bay. Crab pots and other equipment can be rented at local tackle shops.

NEWPORT CHARTER OPERATORS

Yaquina Bay Charters

Fishing and whale watching charters.
1000 SE Bay Blvd., Newport, OR 97365
1.866.465.6801

Newport Marina Store & Charters

Charters, boat rentals, bait, tackle and gifts
541.867.4470

Captain's Reel Deep Sea Fishing

Fishing and whale-watching charters.
343 SW Bay Blvd., Newport, OR 97365
1.800.865.7441

Newport Tradewind Charters

Fishing and whale-watching charters.
1.800.676.7819

A fishing license is required for shellfish, including crabs and clams. Dungeness crabs, which are native in the local waters, are available year-round in Yaquina Bay, although ocean crabbing season is closed Aug. 15 - Nov. 30 to allow crabs to molt.

Fishing seasons and limits are subject to change so, before heading out, it's best to check the current Oregon sport fishing regulations, available where you buy your fishing license, to visit the Oregon Department of Fish and Wildlife's Web site at www.dfw.state.or.us, or call the department's 24-hour information line 1.800.720.6339.

The fisherman, in literature and lore, is often a romanticized character—an old salt with a cowboy spirit and a sea-soaked soul. In reality, commercial fishing is a hard life and a serious business, one that is in constant change as fisheries battle depleting resources, politics and the shifting economy.

"I always think it means something," adds Feldman, when asked why he fishes. "It's feeding people." Captain Bob, as he is affectionately called around the docks, mans the 51-foot F/V My Less, a boat built in 1975 during the war efforts. For him, fishing is a lifestyle, not just a business. "I try to put as many days at sea as I can," he says.

Andy makes every trip with me, he adds, gesturing across the boat. Andy is a fluffy white Shih Tzu nestled near a pile of rope. Yes, an uncommon boat dog. "He looks like a snazzy dog until he gets a little bit of fish on him," says Kemp. The ocean captivated Kemp at an early age. "I was five years old when my father built a small skiff and from there we would go out on a port and fish," he says. At that point he was forever smitten with the sea. "My work is my play," he says. You know that tune, he asks? In a sort of spoken word he repeats the lyrics by musician Bob Franke: "What can you do with your days but work & hope. Let your dreams bind your work to your play." Kemp crabs with a 300 pot-permit for boat, which is considered a medium sized operation. He prefers crabbing a few weeks after the season starts. "The big boats leave after first few days of crabs and the smaller boats thrive," he says. Volume goes down, and the price goes up. "The Dungeness crab is cool fishery management wise because there is a big portion of it that takes care of itself," says Kemp.

A state-managed fishery, Oregon's Dungeness crab is regulated by size, sex and season, only males meeting a minimum size standard (at least 6¼ inches across the back shell) are harvested. Smaller males and all females are returned to the water to ensure healthy stocks for the future. "That's the beauty of not over-harvesting," says Kemp. Oregon's strict targeted harvesting results in little or no "by-catch" mortality, another reason the fishery continues to make the "green light" category in guides such as the Monterey Bay Aquarium Sea Watch.

In 2010, the Oregon Dungeness Crab fishery earned Marine Stewardship Council (MSC) certification, one of only three crab fisheries in the world to receive MSC certification, and the only one of five West Coast Dungeness fisheries with the sustainability certification. MSC is a global, independent organization that has developed the world's leading environmental standard for certifying sustainable and well-managed wild-capture fisheries.

"MSC is educating the fish eating public and having them become more aware of why fish costs what it does when it comes from here," says Kemp. As a fisherman that likes to spin a yarn, Kemp is interested in developing direct market sales with the community. "I think it's very important that the public get a chance to talk to fishermen," he says. One of the main reasons visitors head to Newport is to see a working waterfront. "If the public sees who I am and how I fish, I believe that leads to education," says Kemp. "My passion is to put an identity, a face on who caught what."

CRAB CAKES

- 2 ounces shelled and deveined shrimp
- 2 ounces fresh scallops
- ¼ cup heavy cream
- ½ pound cooked, shelled Dungeness crabmeat
- ½ cup fresh flat-leaf Parsley, finely chopped, plus more leaves for garnish
- 2 tablespoons extra-virgin olive oil

LEMON AIOLI

- 2 egg yolks
- Juice of ½ lemon
- 1 garlic clove minced
- 1 teaspoon Dijon mustard
- ½ cup extra-virgin olive oil
- Salt and freshly ground black pepper

GREEN OIL

- ½ cup spinach
- ½ cup extra-virgin olive oil

BALSAMIC SYRUP

- 1 cup balsamic vinegar

1. Make the crab cakes: Blend the shrimp, scallops, cream and lemon juice in the bowl of a food processor until smooth. Transfer the mixture to a medium bowl and gently fold in the crabmeat and parsley with a wooden spatula. Cover the bowl with plastic wrap and refrigerate until ready to use.

2. Make the aioli: Whisk the egg yolks in a small bowl until well combined. Add the olive oiled in a slow stream, whisking steadily until well combined. If the mixture is too thick, substitute a few teaspoons of water for the remaining oil, as the aioli comes together. Salt and pepper to taste. Cover bowl with plastic wrap and refrigerate until ready to use.

3. Make the green oil: Blend the spinach and olive oil in the bowl of a food processor until bright green and well combined. Set aside.

4. While the vinegar reduces, remove the crab mixture from the refrigerator and form it into four ½-inch thick patties. Heat the olive oil in a large skillet over medium-high heat. Cook the crab cakes until golden brown, about 4 minutes per side.

5. Make the aioli: Decorate the plate with drops of green oi and balsamic syrup. Place the crab cakes in the center of the plate and garnish with spoonful of aioli and chopped parsley. Repeat with the remaining crab cakes and serve immediately.

Dungeness Crab Cakes

Recipe from chef Mark Newman of Newman's at 988 in Cannon Beach
Find this and other recipes in *Dishing up Oregon*, by Ashley Gartland

