

**Adventures in Food and Nutrition! © 2012**  
**Chapter 22: Savory Seafood—Glossary**

**aquaculture.** Raising fish like crops.

**drawn fish.** A whole fish with only its inner organs removed.

**dressed fish.** A drawn fish with its scales, head, tail, and fins removed.

**finfish.** Seafood that has a backbone and fins.

**fish filets.** The sides of a dressed fish. They are cut along the backbone from behind the head to the tail.

**fish steaks.** Crosswise slices of a dressed fish.

**fish sticks.** Strips cut from filets. Most fish sticks are breaded and sold frozen.

**shellfish.** Seafood with no bones or connective tissue; most have a hard shell.

**whole fish.** Fish that is sold just as it was when it was caught.