

Adventures in Food and Nutrition! © 2016
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 fillets. 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 fillets. 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.