



Wild, Natural & Sustainable[®]

Celebrating 50 Years of Sustainable Alaska Seafood

During the month of June, we are celebrating Alaska's 50th year of sustainable seafood harvests with a delicious fiesta! Alaska's pure, pristine waters are one of the largest sources of wild seafood on the planet. In fact, all seafood in Alaska is wild, natural, and sustainable--resulting in mouth-watering flavors and textures that love to be paired with our modern Mexican cuisine.

Baja Meets Alaska Shrimp Tostada

lime marinated alaska spot prawns with cilantro, onion, jalapeño, and tomato served over a crispy handmade corn tortilla with cilantro aioli and avocado

Alaska Black Cod Al Pastor

with pineapple salsa, cilantro rice, black beans, pickled red onions, and avocado

What is Sustainable Seafood?

Sustainable seafood comes from fisheries that are managed for protection against overfishing, habitat damage, and pollution and can exist long-term without compromising the surrounding ecosystem. Since 1959, the Alaska Constitution has mandated that "fish...be utilized, developed and maintained on the sustained yield principle", making Alaska's seafood management practices a model of sustainability for the entire world.

Border Grill[®]

Executive Chef Mike Minor
Chef/Owners Mary Sue Milliken and Susan Feniger