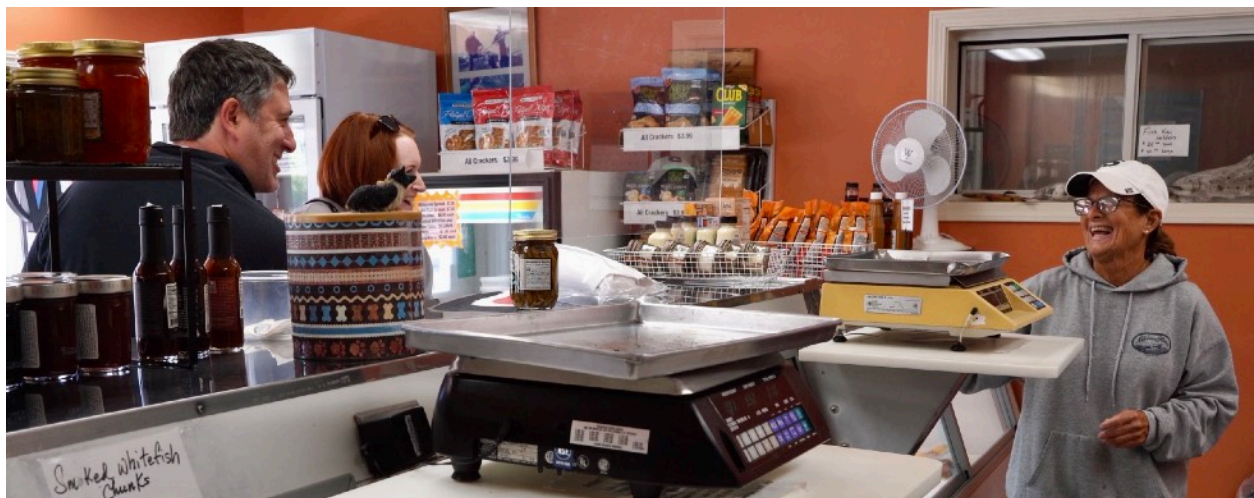


Mackinac Straits Fish Company - A Taste of the Great Lakes



A Freshwater Pursuit

You will hear some pretty great fish stories when you hang out at [Mackinac Straits Fish Company](#), an iconic St. Ignace marketplace offering a year-round selection of fresh, smoked, and frozen fish, among other things. We were greeted by cheerful banter being





thrown about with the filets of herring, chub, whitefish, lake trout, and salmon for sale as we entered the building. We noted the local frozen bison meat for sale, as well as an abundance of spices, jams, and a few cool souvenirs.

An impressive tote chock-full of whitefish filets caught my eye. The friendly face behind the counter explained that Mackinac Straits Fish Company provides wholesale products to local eateries: “Those whitefish filets will be going to the local restaurants today. We have some regular customers - Mackinac Grill, The Gang Plank, Village Inn, Clyde’s Drive-In

are some of our most regular customers.” This is food at its local St. Ignace best, offering fresh ingredients from our own generous waters.

Fish and Family



Many of the folks we chatted with at Mackinac Straits Fish Company have been with the place for years. One such man is Tom Coveyou, who began working there at age 16. He now runs the show as the Company’s third and most recent owner.

Coveyou explained that his motivation for recently purchasing the long-standing business was influenced by both love of the area and commitment to the business. “We knew we didn’t want to move. So, that was the other thing, as far

as purchasing the place - I knew I was going to be here... I just wanted to keep putting out a good quality product, smoked, fresh, and frozen for our repeat customers and for our new customers to come.” That’s something we all can appreciate!

The Famous Fish Dip



What would Tom Coveyou recommend trying if you are just breezing through?: “I’m definitely pointing towards the fish dip! We almost always have the whitefish dip. We sell a lot of it. We’re fully stocked today with our most popular spread - Whitecaps. It’s cream cheese based with smoked fish, lemon juice, and seasonings.”

Did he just say smoked fish and cream cheese? Mmmm!



We were totally sold, and really couldn’t wait to slather our sample of Whitecaps dip onto a crusty slice of bread.

Yeah—We loved it!

Even *kids* love it, as Coveyou proudly shared, “We have a local family in town that tried everyone’s fish dip in the area, and everyone had a different opinion—our fish dip was the kids’

winner! We were happy about that. If we can win the kids over...that’s the future! Once we get them in, hopefully they come back.” In a town that takes its fish dips seriously, Mackinac Straits Fish Company makes a strong showing amongst the contenders for the best of the best.

In the Smokehouse



Coveyou led us to the smokehouse out-back, where he schooled us on the process: “So this is our outdoor smokehouse—we have 300 pounds of fish in there right now. This is what we call the traditional, old wood-smoke fire.” He cracked the doors open so we could get a peek at the aromatic meeting of smoke, fish, and fire.

[St. Ignace](#) is home to many great restaurants and eateries, but sometimes, you just want to make your own food! If you’re seeking spectacular local ingredients with which to fashion your

fare, you can’t go wrong with a visit to Mackinac Straits Fish Company. With a robust



daily selection, you can mix-and match to your heart’s content. Take a few filets of smoked fish home, you *will* want them later.

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