



INTRODUCTION TO HALIBUT FISHING

Presenters

Keith Nguyen (The Lost Anchovy)

PRESENTED BY





California Canoe and Kayak Stores

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Brooklyn Basin

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Website: <https://www.calkayak.com/>

Location and Hours: <https://www.calkayak.com/service/hours-and-locations/>



Keith Nguyen (The Lost Anchovy), and is an avid kayak fisherman in Northern California. I started fishing 10 years ago in the bay and ocean targeting large predatory fish like the California halibut, King Salmon, and Coastal Rockfish (maybe).

I'm a member of NCKA (NorcalKayakAnglers) since 2008, and the tournament director for the Alameda Rock Wall Halibut tournament.

2020 California Canoe and Kayak Fishing Team Manager/Captain

youTube personality, blogger, photographer, writer ...

Who has heard of this
quote??

Famous Quote

Give a man a fish feed him for a day. Teach a
man to fish feed him for a lifetime.

Modern Times

TLA Quote

Give a man a fish feed him for a day. Teach a man kayak fish **RUIN** him for a lifetime.





SEMINAR OUTLINE

Review Basic Safety and Kayak
Fishing Essentials

California Halibut Regulations

Setting Up Halibut Rigs
(Drifting & Trolling)

Kayak Fishing Locations
(Bay and Oceans)

Understanding Tides and Swells
Preparing your catch

#1 REASON TO GET INTO KAYAK FISHING



THE KAYAK FISHING COMMUNITY
Meaningful Relationships

We are Kayakers First
We are Fisherman Second



Kayak Fishing Safety

Safety Essentials

VHF (Marine Radios)

Dressing for Immersion

PFD (Personal Flotation Devices)

Planning and

Communication (Letting others know your plan)

Fishing Buddies

Self Rescue

Location, GPS and Compass

Weather Forecast

Wind forecast & safe limits (much like any kayaking)

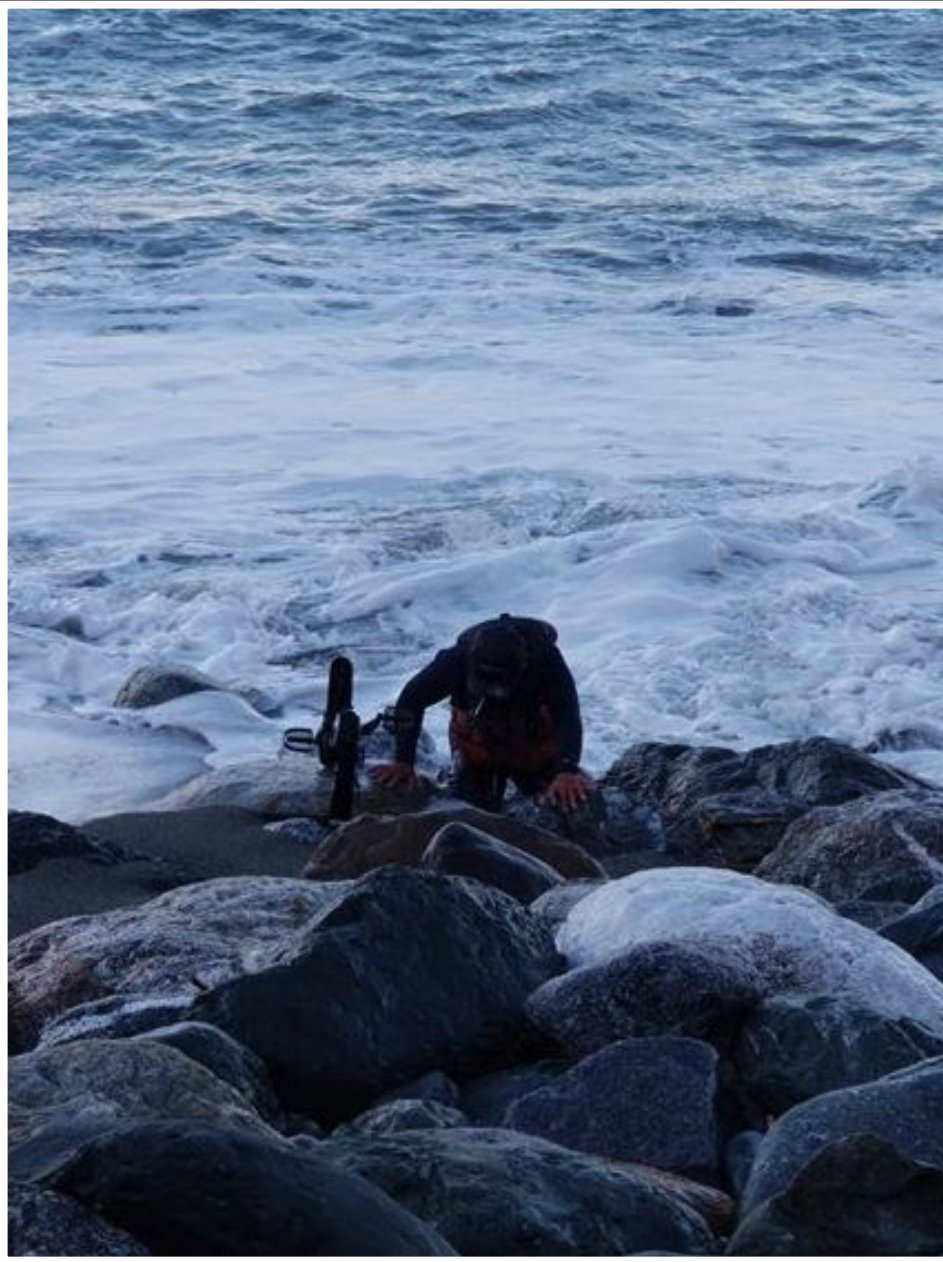
NOAA Advisories

Predicting Tides

Tide Charts

Low & High Tide

Tide Logs





Emergency Plans

Let (Family member/ Friend) Know where you will be fishing at all times. What time you are leaving and what time you are expected back.

Fishing Buddies:

- Knowledgeable about kayak safety
- Has the proper safety gear
- Be ready to assist in any situation that comes up
- **MUST** Be willing to be someone you trust with your life

California Halibut Fishing Regulations



California Halibut Fishing Regulations

The state of California, mandates that those who fish the ocean, bays and waterways are required to purchase and have on their persons a California state fishing license, except when fishing from public piers, on designated free fishing days.

State fishing licenses can be purchased at your local sporting goods shop such as a big 5, Dicks or Sports Authority and even on the DFW website. Additionally, there are mandated stamps and report cards if you choose to target specialty species such as white sturgeon, steelhead, California spiny lobsters, or if you're fishing in certain geographical areas (South of Point Arguello = Ocean Enhancement Stamp).

Remember, laws are an important part of regulating the fishing industry so that everyone can continue to enjoy the bounties of the ocean, bays and lakes for generations to come. Ultimately it is our responsibility as anglers to keep up with current regulations. State regulations can be looked up and found at:

<https://wildlife.ca.gov/Regulations>

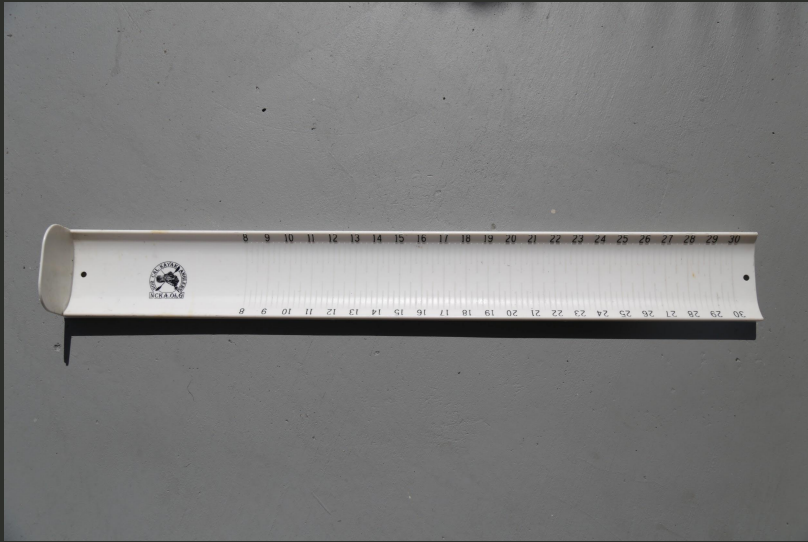
IMPORTANT NOTE: State regulations, quotas and limits are constantly in flux based on collection of scientific data so anglers should consult the DFG website for the most current regulations.

Below is the list of the most current halibut regulations as of 2020.

Sport regulations for California Halibut:

- 22 minimum total length. Total Length is determined by tip of the snout to the longest lobe of the tail without tail manipulation
- 3 fish bag and possession limit north of Pt. Sur, and Monterey County
- 5 fish bag and possession limit south of Pt. Sur, and Monterey County

No more than one daily bag limit may be taken or possessed by any one person, regardless of whether the fish are fresh, frozen, or otherwise preserved. See CCR Title 14 sections 1.17, 7.00, 7.50(a), 27.60(c) and 195



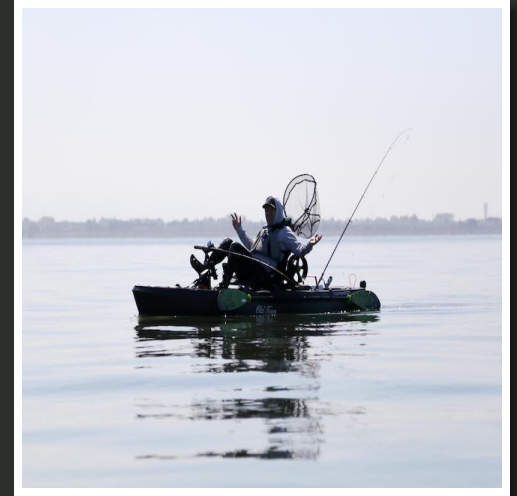
Hawg Trough Measuring Device

Part I End

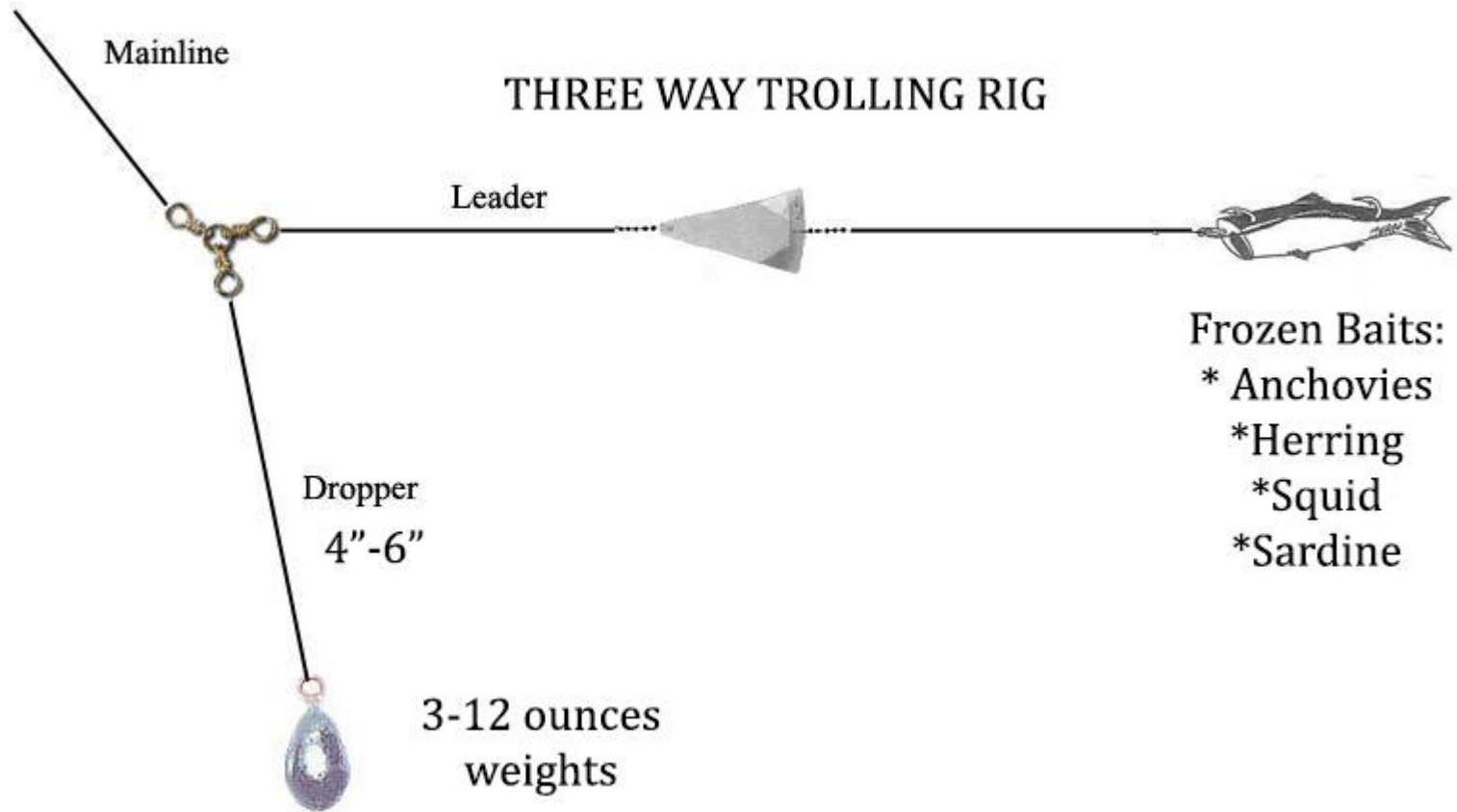
Q & A

Part II
Trolling Rigs
Live Bait
Halibut Fishing Locations

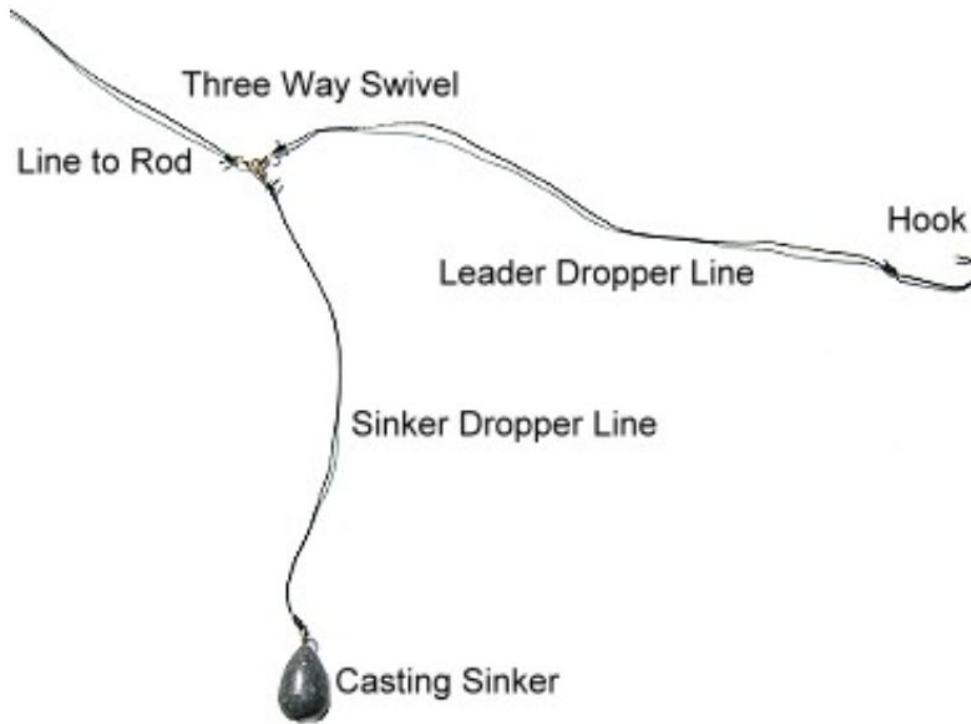
SAN FRANCISCO BAY



California Halibut Trolling Rigs



Live Bait Rig



Live Bait



Top Smelt
Jack Smelt
Shiner Perch
Pacific Anchovy
Pacific Sardine

Live Squid
Pacific Mackerel
Spanish Mackerel
Pacific Herring



Artificial Lures

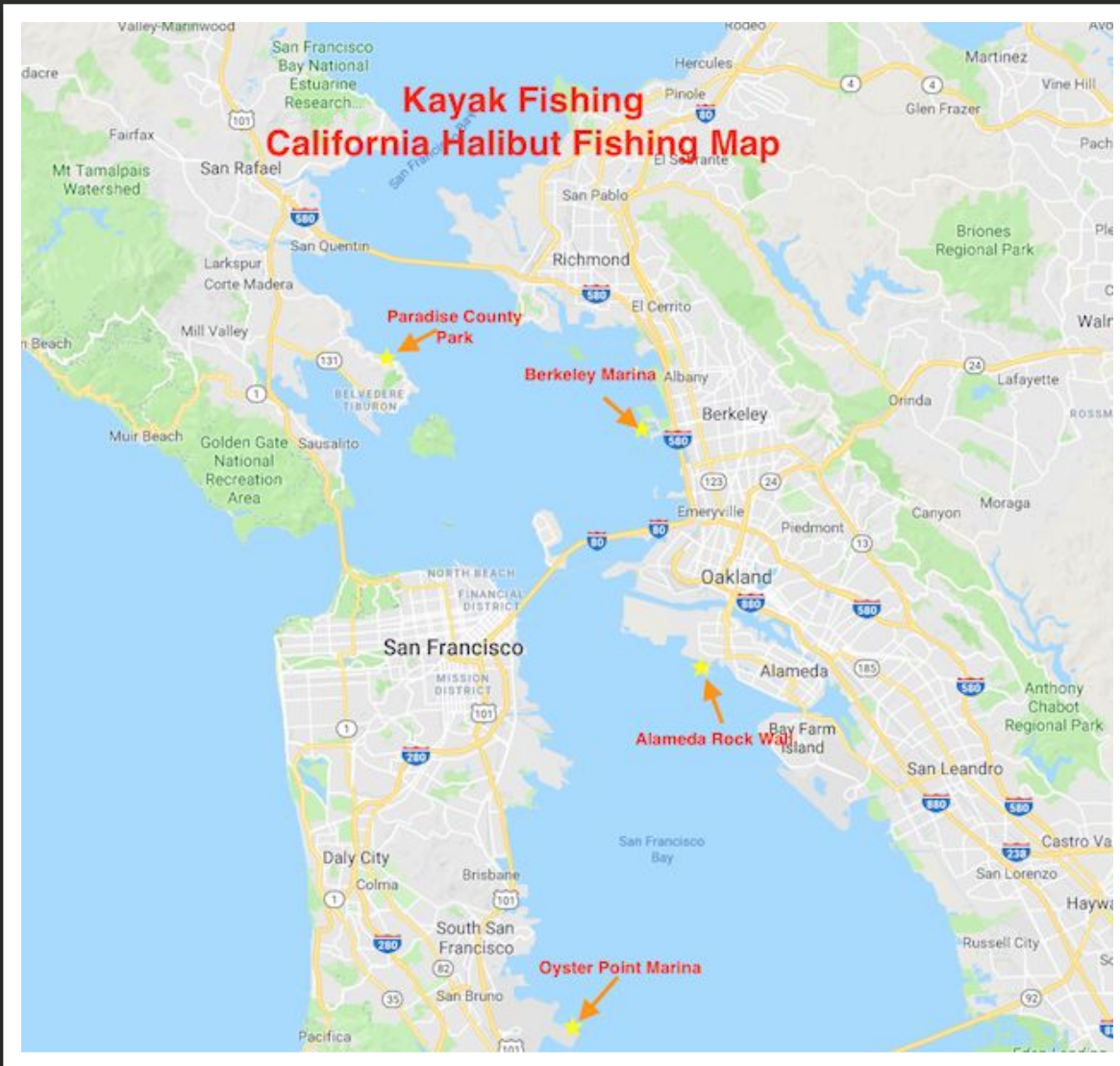
4.25 Inch Yamashita Hoochie
Color Chart



Hoochies
Spoons
Jerk baits
Swim Baits
A-Rigs (Umbrella Rigs)
Rattle Traps



SAN FRANCISCO BAY



Popular Bay Kayak Fishing Locations

- Oyster Point
- Alameda Rock Wall
- Berkeley Marina
- Paradise County Park
- Chrissy Fields
- Treasure Island
- Pt. Richmond
- San Quentin

Ocean Kayaking Fishing



Popular Ocean Kayak Fishing Locations

Monterey Bay, Big Sur
Santa Cruz, Capitola
New Brighton
Moss Landing
Half Moon Bay, Bean
Hollow State Park
Bodega, Tomales Bay
Shelter Cove
Stinson & Muir
Humboldt Bay & Eureka



California Halibut Habitat

Targeting Productive Areas:

Fish congregate in area where they have access to food.

Ledges

Eddies

Drop Offs

Boating Channels

Structure (rock piles, pinnacles)

Surf Line

Popular Areas

Ledges

- Flag Pole (Alameda Rock Wall)
- Paradise Park - Straight outside the pier

Boating Channels

- Channel Markers at Oyster Point

Structure (rock piles, pinnacles)

- Berkeley Old Pier Remains
- ARW wall & End of the Wall
- Sailing Buoy at Santa Cruz
- Between Green & Red Buoy HMB

Season & Species

Species	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Herring	x	x	x									x
Halibut				x	x	x	x	x	x	x		
<u>Rock Fish</u> & LingCod				x	x	x	x	x	x	x	x	x
Striped Bass			x	x	x	x	x	x	x	x	x	
Sturgeon	x	x	x							x	x	x
White Sea Bass						x	x	x	x	x		
Salmon				x	x	x	x	x	x	x		
Crab	x	x	x	x	x	x					x	x

Understanding Tides and Swells

Life in the ocean and bays revolve around tide changes. The San Francisco and Tomales bay halibut are extremely tide dependant. Understanding tide dynamics will drastically improve your ability to catch halibut.

The best time to target halibut is 2 hours before and after the tide change. As the tide start to move and when it slows down. The halibut will start to collectively bite.

Slow steady tides: 3-5 ft will increase the bite

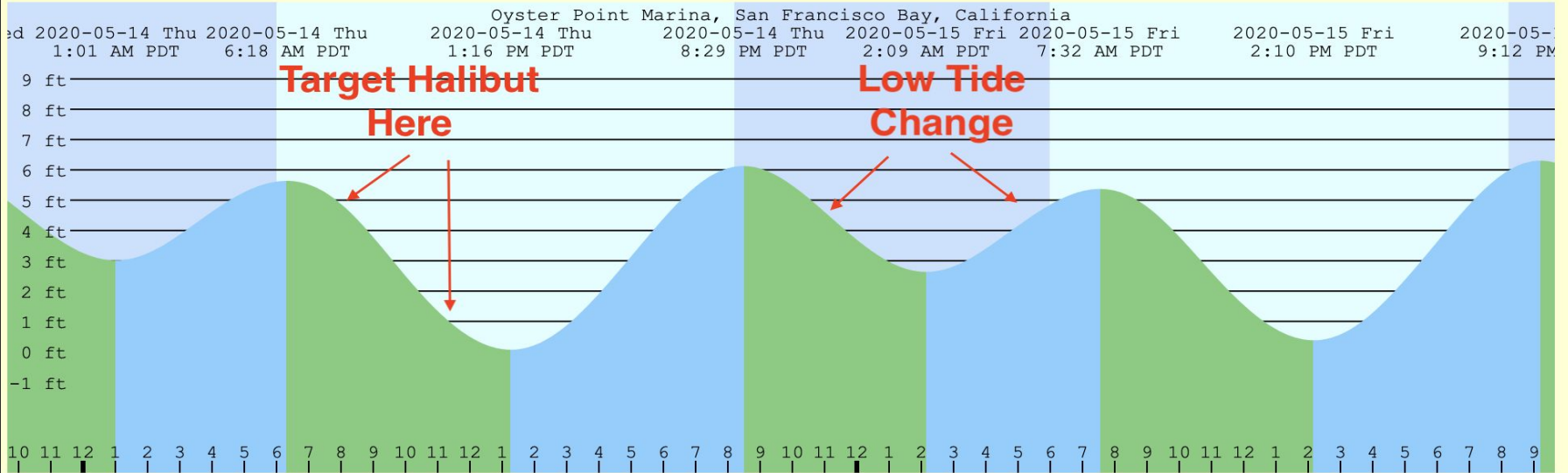
Large King & Negative(minus) tides: 6+ ft decrease the bite.

Online Tide Prediction Tools

<https://tides.mobilegeographics.com/>

Oyster Point Marina, San Francisco Bay, California Tide Chart

Requested time: 2020-05-14 Thu 12:00 AM PDT



Part II End
Q & A

Part III
Halibut Preparations
California Halibut Dishes



Bleeding Fish Immediately after catching (Removes Stress Hormones)

Use Burlap Bag or Fish Kill Bag

Ice the Fish Immediately on land

Seal Fish as early as possible to preserve freshness

Vietnamese Halibut Salad

The Vietnamese Halibut fish salad is a fresh and healthy dish that is easy to make and tastes great. The fish salad is a great complimentary dish to any main course and is a family favorite in my household.

Ingredients

- (12 oz) california halibut
- 1/2 red bell pepper
- 1/2 yellow bell pepper
- (1) carrot
- 4 oz pickled lotus roots
- ¼ cup fish sauce
- 2 tbs white sugar
- 1 cup lemon juice
- (8) tiger shrimp (13/15 size)

Vinegar Solution

- 1 cup white vinegar
- 1 cup white sugar
- 3 cup warm water
- 1 tbs salt

Optional Ingredients

- cucumber
- celery stock
- ½ cup peanuts
- ½ cup fried white onions
- (1) red chilli

1 Julienne & pickled vegetables - On a cutting board julienne vegetables and place into a large bowl. Mix the white vinegar, water, sugar and salt combination to create the pickling mixture. Combine the Julienne vinegar with the vinegar mixture. Set aside in the refrigerator for (4 hours minimum). This will provide the base of the salad.

2 Tiger Prawns – Clean the large tiger prawns and boil until fully cooked. Remove any veins and half each prawn. Place in a small bowl and set aside in the refrigerator.

3 Acid Cooked Halibut – Cut the halibut fillets into 1/2 inch portions. Combine with the lemon juice until halibut fillets are covered. Set aside the halibut until acid has cooked the fillets and have turned them white. Remove the halibut from the acid solution and squeeze any remaining from juice from the fish.

Note: I recommend halibut fillets be frozen in a freezer for a week to kill any potential harmful parasites.

4 Combining the Salad – remove the pickled vegetables from the refrigerator and squeeze any excess vinegar solution from the vegetables. In a large bowl combine pickled vegetables, halibut, and prawns into a serving bowl.

In a small mixing bowl combine the fish sauce and sugar and add the mixture to the salad to taste.

Optional: Peanuts, Red Chilli and Fried Onions are optional ingredients to enhanced the taste.

This dish is best served chilled.



Contact Information

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