

Georgia Aquarium believes in leading by example regarding stewardship and conservation of the animal world. Therefore. as early as 2003, the Aquarium has participated in, funded and spearheaded numerous research and conservation efforts.

Explore our projects by visiting www.georgiaaquarium.org/conserve



Americans consume an average of 4.8 billion pounds of seafood per year, or 15.8 pounds per person (NOAA). Many of the fish we enjoy are in trouble due to overfishing or destructive fishing and farming practices.

Purchase fish caught or farmed using environmentally responsible practices to support healthy, abundant oceans.

Brought to you in partnership with:

Monterey Bay Aquarium **Seafood Watch**



WHAT CAN I DO?

- Use your Seafood Savvy card to make savvy choices.
- Look for the Marine Stewardship Council blue eco-label in stores and restaurants.



- Support ocean-friendly seafood. Ask where your seafood comes from and whether it was farmed or wild caught.
- Use your knowledge to educate others about seafood sustainability.
- Stay informed by visiting www.georgiaaquarium.org /seafoodsavvy

SEAFOOD SAVVY

Seafood Savvy is an initiative created to educate the public about sustainability issues and encourage them to make environmentally responsible decisions.

> Support ocean-friendly seafood in two easy steps.

1. ASK: "Do you sell sustainable seafood?" Let businesses know that this is important to you.

> 2. BUY: From our Best Choices list. If not available, choose from the Good Alternatives list.

> > Lobster: Spiny (Bahamas & US) Mahi Mahi (Ecuador & US longlines)

prouper: Red (US

SOUTHEAST SEAFOOD GUIDE

georgiaaquarium.org

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BEST

overfished, and caught or farmed responsibly. Select these fish first. They are well-managed, not

Okay to buy, but there are concerns with how they

caught or farmed in ways that harm other marine life or the environment Take a pass on these for now, they're overfished or

AVOID

It's as easy as 1-2-3

or grocer if a fish is sustainable? Not sure how to ask your wait staff

Where did it come from? Is it farmed or wild-caught?

It it's wild, how was it caught?

Conch (imported) Cod: Atlantic (gillnet, longline, trawl) ue (FL, GA, LA, MS, NC, SC, TX & VA)

Sardines: Atlantic (Mediterranean

una: Skipjack (imported purse seines) una: Yellowfin (longlines except US) (imported except trolls Branzino (Mediterranean farmed)

Shrimp (Canada & US wild, Ecuador quid (Chile, Mexico, Peru & US) & Honduras farmed

Barramundi (US & Vietnam farmed BEST CHOICES

Salmon (New Zealand)
Shrimp (US farmed)
Snapper: Mutton (US diving, I Oysters (farmed & Canada) Pompano (US)

Sturgeon (US farmed Squid (US) ilapia (Canada, Ecuador, , Peru & US)

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Fold along dotted lines

Seafood Watch® is a registered

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