### **GOOD ALTERNATIVES**

Arctic Char (farmed)

Bass: Striped (US hook & line, farmed) Catfish (US)

**BEST CHOICES** 

Clams, Mussels, Oysters

Cod: Atlantic (imported, hook & line)

Crab: Dungeness & Stone

Croaker: Atlantic (non-trawl)

Haddock (US hook & line)

Halibut: Pacific (US)

Lobster: Spiny (CA, FL & Mexico)

Salmon (AK)

Scallops (farmed)

Squid: Longfin (US)

Swordfish (Canada & US harpoon,

troll, pole)

Tilapia (Ecuador & US)

Trout: Rainbow (US farmed)

Tuna: Albacore/White canned

(Canada & US troll, pole)

Tuna: Skipjack/Light canned

(US troll, pole)

Tuna: Yellowfin (US troll, pole)

Bluefish (US) Cod: Atlantic (imported)

Crab: Blue

Crab: King (US)

Haddock

Hake (US)

Lobster: American

Mahi Mahi (US)

Monkfish (US)

Pollock: Alaska (US)

Pollock: Atlantic

Scallops (wild)

Sea Bass: Black (US Mid-Atlantic)

Shrimp (Canada & US wild)

Squid (US)

Swordfish (US)

Tilapia (China & Taiwan)

Tuna: Albacore/White canned

(US Ionaline)

and US longline)

Tuna: Skipjack/Light canned (imported

troll, pole and US longline)
Tuna: Yellowfin (imported troll, pole

AVOID

Abalone (China & Japan) Caviar, Sturgeon (imported wild) Cod: Atlantic (Canada & US)

Crab: Red King (Russia)

Flounder (US)

Hake: White (US)

Halibut: Atlantic

Mahi Mahi (imported)

Orange Roughy

Salmon: Atlantic (farmed)

Sharks

Shrimp (imported)

Snapper: Red (US)

Squid (imported)

Swordfish (imported)

Tuna: Albacore/White canned

(except Canada & US troll, pole

and US longline)

Tuna: Bluefin

Tuna: Skipjack/Light canned (except troll, pole and US longline)

Tuna: Yellowfin (except troll, pole and US longline)

This guide has a limited number of seafood items due to its size. For a full list of our recommendations please visit us online or download the app.

Check every column, your favorite seafood could be in more than one.

#### **Best Choices**

Well managed, caught or farmed in environmentally responsible ways.

#### **Good Alternatives**

Some concerns with how they are caught or farmed.

#### Avoid

Overfished, or strong concerns with how they are caught or farmed.

Mortheast Consumer Guide Fall/Winter 2013



# Seatood WATCH

Monterey Bay Aquarium



The seatood recommendations in this guide are credited to the Monterey Bay Aquarium Foundation ©2013. All rights reserved. Printed on recycled paper.

## Моптегеу Бау Адиагит



and Twitter

• Join us on Facebook

Visit seafoodwatch.org
 Download our free app

Stay Connected

Updated July 2013

3. LOOK: For the Marine Stewardship Council blue ecolabel in stores and restaurants.



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

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

Support ocean-friendly seafood in three easy steps:

Take Action

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

Worldwide, the demand for seafood is increasing; yet many of the fish we enjoy are in trouble due to overfishing or destructive fishing and farming practices.

Your Choices Matter