Why Do Your Seafood Choices Matter?

Worldwide, the demand for seafood is increasing. Yet many populations of the large fish we enjoy eating are overfished and, in the U.S., we import over 80% of our seafood to meet the demand. Destructive fishing and fish farming practices only add to the problem.

By purchasing fish caught or farmed using environmentally friendly practices, you're supporting healthy, abundant oceans.

You Can Make A Difference

Support ocean-friendly seafood in three easy steps:

1. Purchase seafood from the green list or, if unavailable, the yellow list. Or look for the



Marine Stewardship Council blue eco-label in stores and restaurants.

- 2. When you buy seafood, ask where your seafood comes from and whether it was farmed or wild-caught.
- 3. Tell your friends about Seafood Watch. The more people that ask for ocean-friendly seafood, the better!

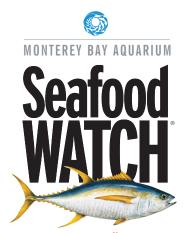
Learn More

Our recommendations are researched by Monterey Bay Aquarium scientists. For more information about your favorite seafoods, including items not listed here, visit seafoodwatch.org.

Pocket guides are updated twice yearly. Get current information on your mobile device, on our website or by adding our free app to your Android or iPhone.



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YELLOWFIN TUNA

National Sustainable Seafood Guide July 2011

BEST CHOICES

Arctic Char (farmed)

Barramundi (US farmed)

Catfish (US farmed)

Clams (farmed) Cobia (US farmed)

Cod: Pacific (US bottom longline)

Crab: Dungeness, Stone Halibut: Pacific (US)

Lobster: Spiny (US)

Mussels (farmed)

Ovsters (farmed)

Sablefish/Black Cod (Alaska and BC)

Salmon (Alaska wild)

Sardines (US Pacific)

Scallops (farmed off-bottom)

Shrimp: Pink (OR)

Striped Bass (farmed and wild*)

Tilapia (US farmed)

Tuna: Albacore, Skipiack, Yellowfin (US troll/pole)

Trout: Rainbow (US farmed)

GOOD ALTERNATIVES

Basa/Pangasius/Swai (farmed)

Caviar, Sturgeon (US farmed) Clams (wild)

Cod: Atlantic (imported)

Cod: Pacific (US trawled) Crab: Blue*, King (US), Snow

Flounders, Soles (Pacific)

Flounder: Summer (US Atlantic)*

Grouper: Black, Red (US Gulf of Mexico)* Herring: Atlantic

Lobster: American/Maine

Mahi Mahi (US)

Ovsters (wild)

Pollock: Alaska

Sablefish/Black Cod (CA, OR, WA)

Scallops: Sea

Shrimp (US, Canada)

Sauid

Swordfish (US)*

Tilapia (Central & South America farmed)

Tuna: Bigeve, Tongol, Yellowfin (troll/pole)

AVOID

Caviar, Sturgeon* (imported wild)

Chilean Seabass/Toothfish* Cobia (imported farmed)

Cod: Atlantic (trawled, Canada and US) Crab: King (imported)

Flounders, Halibut, Soles (US Atlantic, except Summer Flounder)

Groupers (Hawaii, US Atlantic*)

Lobster: Spiny (Brazil) Mahi Mahi (imported longline)

Marlin: Blue, Striped (Pacific)*

Orange Roughy*

Monkfish

Salmon (farmed, including Atlantic)*

Sharks* and Skates Shrimp (imported)

Snapper: Red

Swordfish (imported)* Tilapia (Asia farmed)

Tuna: Albacore*, Bigeye*, Skipjack, Tongol, Yellowfin* (except troll/pole)

Tuna: Bluefin*

Tuna: Canned (except troll/pole)

Support Ocean-Friendly Seafood

Best Choices are abundant, wellmanaged and caught or farmed in environmentally friendly ways.

Good Alternatives are an option. but there are concerns with how they're caught or farmed - or with the health of their habitat due to other human impacts.

Avoid for now as these items are overfished or caught or farmed in ways that harm other marine life or the environment.

Kev

BC = British Columbia CA = California OR = Oregon WA = Washington

Limit consumption due to concerns about mercury or other contaminants. Visit www.edf.org/seafoodhealth

Contaminant information provided by: ENVIRONMENTAL DEFENSE FUND

Seafood may appear in more than one column