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.

Contaminant information provided by: ENVIRONMENTAL DEFENSE FUND

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

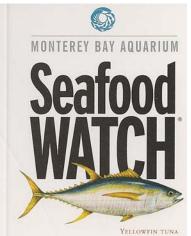
Our recommendations are researched by Monterey Bay Aquarium scientists. For more information about your favorite seafoods, including items not listed here, visit www.seafoodwatch.org.

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



www.endoftheline.com

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TELLOWFIN TUN

National Sustainable Seafood Guide January 2010

BEST CHOICES

Arctic Char (farmed) Barramundi (US farmed) Catfish (US farmed) Clams (farmed) Cobia (US farmed) Cod: Pacific (Alaska longline)+ Crab: Dungeness, Stone Halibut: Pacific+ Lobster: Spiny (US) Mussels (farmed) Oysters (farmed) Sablefish/Black Cod (Alaska* or British Columbia) Salmon (Alaska wild)+ Scallops: Bay (farmed) Shrimp, Pink (Oregon)+ Striped Bass (farmed or wild*) Tilapia (US farmed) Trout: Rainbow (farmed)

Tuna: Albacore (troll/pole, US+

or British Columbia)

Tuna: Skipjack (troll/pole)

GOOD ALTERNATIVES

Caviar, Sturgeon (US farmed) Clams (wild) Cod: Pacific (US trawled) Crab: Blue*, King (US), Snow Flounders, Soles (Pacific) Herring: Atlantic Lobster: American/Maine Mahi Mahi/Dolphinfish (US) Ovsters (wild) Pollock (Alaska wild)* Salmon (Washington wild)* Sablefish/Black Cod (California, Oregon or Washington) Scallops: Sea (wild) Shrimp (US, Canada) Squid Swai, Basa (farmed) Swordfish (US)* Tilapia (Central America, farmed) Tuna: Bigeye, Yellowfin (troll/pole) Tuna: Canned Skipjack and Albacore*

AVOID

Caviar, Sturgeon* (imported wild) Chilean Seabass/Toothfish* Cobia (imported farmed) Cod: Atlantic, imported Pacific Flounders, Halibut, Soles (Atlantic) Groupers* Lobster: Spiny (Caribbean) Mahi Mahi/Dolphinfish (imported) Marlin: Blue*, Striped* Monkfish Orange Roughy* Salmon (farmed, including Atlantic)* Sharks*, Skates Shrimp (imported) Snapper: Red Swordfish (imported)* Tilapia (Asia farmed) Tuna: Albacore, Bigeye, Yellowfin (longline)*

Tuna: Bluefin*, Tongol, Canned (except Albacore and Skipjack) Yellowtail (imported farmed)

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 caught or farmed in ways that harm other marine life or the environment.

Kev

- Limit consumption due to concerns about mercury or other contaminants.
 Visit www.edf.org/seafoodhealth
- + Some or all of this fishery is certified as sustainable to the Marine Stewardship Council standard. Visit www.msc.org

Seafood may appear in more than one column