

## BEST CHOICES

Arctic Char (farmed)  
 Barramundi (US & Vietnam farmed)  
 Bass: Striped (US hook and line, farmed)  
 Catfish (US)  
 Clams, Mussels & Oysters  
 Cod: Pacific (AK)  
 Crab: King, Snow & Tanner (AK)  
 Crab: Stone (US)  
 Crawfish (US farmed)  
 Lionfish (US)  
 Mahi Mahi (US handline)  
 Mullet: Striped (US)  
 Pompano (US)  
 Rockfish (AK, CA, OR & WA)  
 Salmon (AK & New Zealand)  
 Sardines: Pacific (Canada & US)  
 Shrimp (US farmed & AK)  
 Snapper: Mutton (US diver and handline)  
 Sturgeon (US farmed)  
 Tilapia (Canada, Ecuador, Peru & US)  
 Tuna: Albacore (troll, pole and line)  
 Tuna: Skipjack (Pacific troll, pole and line)  
 Wahoo (US Atlantic)  
 Wreckfish

## GOOD ALTERNATIVES

Branzino (Mediterranean farmed)  
 Conch (Belize, Nicaragua & US)  
 Crab: Dungeness (Canada & US)  
 Crawfish (LA wild)  
 Grouper: Black & Red (US)  
 Lobster (Bahamas, Canada & US)  
 Mahi Mahi (Ecuador & US longline)  
 Monkfish (US)  
 Octopus (Portugal & Spain pot, trap)  
 Scallops: Sea (wild)  
 Shrimp (Canada & US wild, Ecuador & Honduras farmed)  
 Skate: Winter (US)  
 Snapper (US)  
 Squid (Chile, Mexico, Peru & US)  
 Swordfish (US)  
 Tilapia (China, Colombia, Honduras, Indonesia, Mexico & Taiwan)  
 Tuna: Albacore (US longline)  
 Tuna: Skipjack (free school, imported troll, pole and line, and US longline)  
 Tuna: Yellowfin (free school, troll, pole and line, US longline)

## AVOID

Conch (imported)  
 Crab (Asia & Russia)  
 Crawfish (China)  
 Lobster: Spiny (Belize, Brazil, Honduras & Nicaragua)  
 Mahi Mahi (imported)  
 Octopus: Common (Portugal & Spain trawl, Mexico)  
 Orange Roughy  
 Pompano (imported)  
 Salmon: Atlantic (farmed)  
 Sardines: Atlantic (Mediterranean)  
 Sharks  
 Shrimp (imported)  
 Snapper (Brazil)  
 Squid (China, India & Thailand)  
 Swordfish (imported longline)  
 Tuna: Albacore (imported except troll, pole and line)  
 Tuna: Bluefin  
 Tuna: Skipjack (imported purse seine)  
 Tuna: Yellowfin (longline except US)

Many seafood items appear in more than one column. Please be sure to check them all.

### Best Choices

Buy first, they're well managed and caught or farmed responsibly.

### Good Alternatives

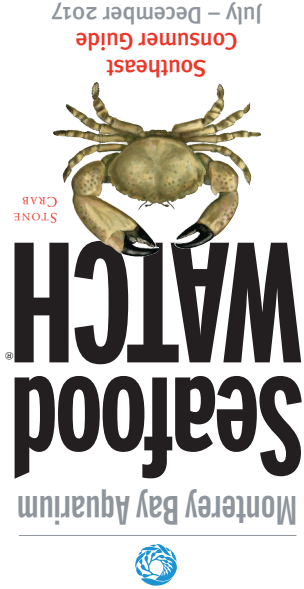
Buy, but be aware there are concerns with how they're caught or farmed.

### Avoid

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

This guide includes some of our recommendations for popular seafood. **For the full list, visit us online or download our app.**

To use your guide: 1. Cut along outer black line  
 2. Fold on grey lines



Monterey Bay Aquarium



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Stay Connected

Be part of the solution and make a difference for our ocean: **ASK** "Do you sell sustainable seafood?" Let businesses know this is important to you. **BUY** Best Choices. If unavailable, look for Good Alternatives or the eco-certified options found on our app and website. **CHOOSE** Seafood Watch partners from our app or website when dining and shopping.

Take Action

Many of the fish we enjoy are in trouble due to destructive fishing and farming practices. Purchase seafood caught or farmed in ways that support a healthy ocean—now and for future generations.

Your Choices Matter