

BEST CHOICES

Arctic Char (farmed)
 Barramundi (US & Vietnam farmed)
 Bass: Striped (US hooks and lines, farmed)
 Catfish (US)
 Clams, Cockles, Mussels
 Cod: Pacific (AK)
 Crab: King, Snow & Tanner (AK)
 Lingcod (Canada trolls & US longlines, trolls)
 Lobster: Spiny (Mexico)
 Oysters (farmed & Canada)
 Prawn (Canada & US)
 Rockfish (AK, CA, OR & WA)
 Sablefish/Black Cod (AK)
 Salmon (New Zealand, WA lift nets)
 Sanddab (CA, OR & WA)
 Scallops (farmed)
 Shrimp (US farmed)
 Squid (US)
 Sole (US)
 Tilapia (Canada, Ecuador, Peru & US)
 Trout (US farmed)
 Tuna: Albacore (trolls, pole and lines)
 Tuna: Skipjack (Pacific trolls, pole and lines)

GOOD ALTERNATIVES

Branzino (Mediterranean farmed)
 Cod: Pacific (Canada & US)
 Lingcod (Canada)
 Lobster: Spiny (Bahamas & US)
 Mahi Mahi (Ecuador & US longlines)
 Octopus (Canada, Portugal & Spain pots and traps, HI)
 Oysters (US wild)
 Salmon: Atlantic (BC & ME farmed)
 Salmon (CA, OR & WA)
 Shrimp (Canada & US wild, Ecuador & Honduras farmed)
 Snapper (US)
 Squid (Chile, Mexico & Peru)
 Swordfish (US)
 Tilapia (Colombia, Honduras, Indonesia, Mexico & Taiwan)
 Trout (Canada & Chile farmed)
 Tuna: Albacore (US longlines)
 Tuna: Skipjack (free school, imported trolls, pole and lines, US longlines)
 Tuna: Yellowfin (free school, trolls, pole and lines, US longlines)

AVOID

Basa/Pangasius/Swai
 Cod: Pacific (Japan & Russia)
 Crab (Argentina, Asia & Russia)
 Halibut: Atlantic (wild)
 Lobster: Spiny (Belize, Brazil, Honduras & Nicaragua)
 Mahi Mahi (imported)
 Octopus (other imported sources)
 Orange Roughy
 Pollock (Canada trawls & Russia)
 Salmon (Canada Atlantic, Chile, Norway & Scotland)
 Salmon: Chinook (Puget Sound)
 Sardines: Atlantic (Mediterranean)
 Sharks
 Shrimp (other imported sources)
 Squid (Argentina, China, India & Thailand)
 Swordfish (imported longlines)
 Tilapia (China)
 Tuna: Albacore (imported except trolls, pole and lines)
 Tuna: Bluefin
 Tuna: Skipjack (imported purse seines)
 Tuna: Yellowfin (longlines except US)

How to Use This Guide

Most of our recommendations, including all **eco-certifications**, aren't on this guide. Be sure to check our app for the full list.

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, farmed or managed.

Avoid

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

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



West Coast
 Consumer Guide
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Seafood Watch

The Monterey Bay Aquarium Seafood Watch program helps consumers and businesses choose seafood that's fished or farmed in ways that support a healthy ocean, now and for future generations.



Monterey Bay Aquarium

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Take Action

ASK "Are you a Seafood Watch partner?" Let businesses know responsible seafood 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.

DOWNLOAD Our free app.



SeafoodWatch.org

Your Choices Matter

Many of the fish we enjoy are in trouble due to destructive fishing and farming practices. You can make a difference for our ocean by making responsible seafood choices. Use these recommendations for popular seafood when dining and shopping. **For the full list, visit us online or download our free app.**

Printed on 100% recycled paper, using a process that is 100% carbon neutral.