



What Fish to Serve



Several partners have asked the million-dollar question, “What sustainable seafood items should I serve?” Working with John Mark Dean, Senior Fellow in Science and Ocean Policy in the Baruch Institute at the University of South Carolina, the South Carolina Seafood Alliance and the South Atlantic Fishery Management Council, the Sustainable Seafood Initiative is releasing the following good species list that highlights local (from the southeastern region) and domestic (from the U.S.) sustainable fisheries. Other product not listed here may be sustainable. Please contact us at (843)579-8502 or sustainableseafood@scaquarium.org for information on other products.

Local Wild Fishery Products

Amberjack	Oysters
Clams	Red Porgy
Cobia	Sheepshead
Crab, blue	Shrimp, white, brown and rock
Crab, stone	Snapper, yellowtail and gray (mangrove)
Flounder, summer	Swordfish
Golden tilefish	Triggerfish
Grouper, scamp	Tuna, yellowfin and bigeye
Lobster, spiny	Wahoo
Mackerel, King	Wreckfish
Mahimahi	

Domestic Wild Fishery Products

Black cod (sablefish), Pacific	Salmon, Pacific, wild
Crab, King and Snow	Sea scallops, New England
Crab, Dungeness	Squid
Grouper, Red, Gulf of Mexico	Striped bass, Maryland
Halibut, Pacific	Tuna, Hawaiian yellowfin and bigeye
Lobster, American	Whiting, Pacific

Local and Domestic Farmed Fishery Products

Barramundi	Striped or palmetto bass
Catfish	Shrimp
Clams	Tilapia
Crawfish	Trout, rainbow
Mussels	