

About the South Carolina Aquarium's Sustainable Seafood Initiative:

What is Sustainable Seafood? Sustainable Seafood refers to fish that are caught or farmed with consideration for the long-term viability of individual marine species and for the oceans' ecological balance as a whole. In other words, sustainable seafood is fish for the future.

What is the Sustainable Seafood Initiative? The Sustainable Seafood Initiative, a conservation program of the South Carolina Aquarium, teaches chefs about sustainable seafood and how the decisions they make today can ensure that we have fish in the future. We also support the use of seafood produced by the U.S. fishing industry, which follows conservation-based regulations that are not often required by other countries. Participating restaurants make every effort to obtain seafood from sustainable and, whenever possible, domestic and local sources. In addition, they agree to not serve or sell Chilean sea bass, orange roughy and imported shark because of concerns regarding the status of these species in the wild. Since its inception in 2002, the Sustainable Seafood Initiative has grown to include more than 70 restaurant partners in Charleston, Beaufort, Hilton Head, the Grand Strand and the Upstate.

About BLU Restaurant & Bar: Enjoy fresh local seafood showcasing the finest in contemporary coastal cuisine as well as an eclectic assortment of small plates perfect for sharing. Located oceanfront within Folly Beach Holiday Inn, BLU combines indoor and outdoor seating with food as pure as the view. With a casual beach bar and comfortable restaurant seating BLU is the ideal setting for a romantic meal for two or a get-together with friends.

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