



Sustainable Seafood Initiative Fact Sheet



Mission: The goal of the Sustainable Seafood Initiative is to promote the conservation of fishery resources and the use of locally and domestically caught seafood in restaurants.

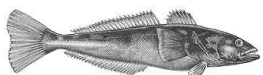
What is Sustainable Seafood? Sustainable Seafood refers to fish that are caught or farmed with consideration for the long-term viability of individual marine species and for the oceans' ecological balance as a whole. In other words, sustainable seafood is *fish for the future*.

Description of the Sustainable Seafood Initiative:

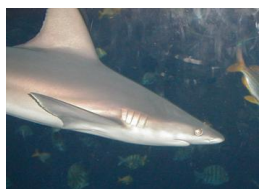
Since October 2002, many of Charleston's finest chefs, restaurants, and retailers have collaborated with the South Carolina Aquarium, the South Carolina Seafood Alliance, the Coastal Conservation League, The Art Institute of Charleston, The Culinary Institute of Charleston, the University of South Carolina Baruch Institute and the South Carolina Sea Grant Consortium to address the status of certain seafood species in the wild through the Sustainable Seafood Initiative (SSI.) SSI was designed to promote the use of local and sustainable seafood in Charleston restaurants. Participating restaurants make every effort to obtain seafood from sustainable and, whenever possible, domestic and local sources. The restaurants have also pledged to remove Chilean sea bass, orange roughy, and imported shark from their menus due to concerns of the species' status. SSI emphasizes education about the availability of local and sustainable seafood. Restaurants are encouraged to increase the frequency of these items on their menus.



Orange Roughy (*Hoplostethus atlanticus*): The orange roughy, formerly known as "slimehead", is a slow growing deep-water fish. Since this fish does not mature until it is 20-30 years old, lives as long as 100-150 years, and spawns in large groups it is easy to overfish if not properly managed. Harvest is well regulated in some countries, though overfishing is still occurring in other areas; in addition, the method of harvest, bottom trawls, may cause severe damage to slow growing corals where orange roughy live.



Chilean Sea Bass (*Dissostichus eleginoides*): This animal is a slow growing inhabitant of deep Antarctic Ocean waters and is also referred to as a Patagonian toothfish. Since it is slow growing and reaches maturity at 10-12 years of age, it is at much greater risk than many other species and harvest is regulated in most areas, but the overall population is in peril. Many loopholes exist in regulations and illegal fishing is a substantial problem.



Shark: Sharks grow slowly, produce few young and become sexually mature at older ages than bony fishes. This makes them a poor target for sustainable fishing, since they are often caught before they can reproduce; populations, which were small, become even smaller. To be sustainable, shark populations must be strictly managed. In recent years the shark management in the United States has succeeded in bringing most local, marketable populations back to a sustainable level. We ask that partners serve only locally caught shark.