	i with you and share	e it with others to help spread the wor	
BEST CHOICES	GOOD ALTERNATIVES	AVOID	
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) Lingcod (Canada troll & US longline, troll) Lionfish (US) Lobster: Spiny (Mexico) Prawn: Freshwater (Canada & US) Prawn: Spot (AK & Canada) Rockfish (AK, CA, OR & WA) Sablefish (Canada farmed & AK) Salmon (AK & New Zealand) Sanddab (CA, OR & WA) Sardines: Pacific (Canada & US) Scallops (farmed) Shrimp (US farmed & AK) Sole (US) Tilapia (Canada, Ecuador, Peru & US) Trout: Rainbow (US farmed) Tuna: Albacore (troll, pole and line) Tuna: Skipjack (Pacific troll, pole and line)	Branzino (Mediterranean farmed) Cod: Pacific (Canada & US) Crab: Dungeness (Canada & US) Lingcod (Canada) Lobster (Bahamas, Canada & US) Mahi Mahi (Ecuador & US longline) Octopus (Portugal & Spain pot, trap) Salmon (Canada, CA, OR & WA wild) Scallops: Sea (wild) Shrimp (Canada & US wild, Ecuador & Honduras farmed) 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)	Basa/Pangasius/Swai Cod: Pacific (Japan & Russia) Crab (Asia & Russia) Halibut: Atlantic (wild) Lobster: Spiny (Belize, Brazil, Honduras & Nicaragua) Mahi Mahi (imported) Orange Roughy Pollock (Canada trawl) Salmon: Atlantic (farmed) Salmon: Chinook (Puget Sound) Salmon: Coho (Columbia River) Sardines: Atlantic (Mediterranean) Sharks Shrimp (imported) 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.
July – December 2017 West Coast Rockrish	Μοτοιρογία Κατοιρογία Κατοιρογία <th< th=""> Κατοιρογία Κατοιρογία</th<>	CHOOSE Seafood Watch partners from our app or website when dining and shopping.	
HJTAW		BUY Best Choices. If unavailable, look for Good Alternatives or the eco-certified options found on our app and website.	tarmed in ways that support a healthy ocean—now and for future generations.
bootea2	Instagram and Twitter • Sign up for our e-news • Visit seafoodwatch.org	ASK "Do you sell sustainable seafood?" Let businesses know this is important to you.	destructive fishing and farming practices. Purchase seafood caught or
muinsupA ysay Aquarium	 Download our free app Follow us on Facebook, 	Be part of the solution and make a difference for our ocean:	Many of the fish we enjoy are in trouble due to
	Stay Connected	noitoA 9AbT	Your Choices Matter

Monterey Bay Aquarium[®] Seafood Watch[®]

The Monterey Bay Aquarium Seafood Watch program creates science-based recommendations that help consumers and businesses make ocean-friendly seafood choices. Carry this guide with you and share it with others to help spread the word.