

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

<p>BEST CHOICES</p> <p>Aku/Skipjack tuna (HI troll/pole, handline) Akule/Bigeye scad Barramundi (US farmed) Clams (farmed) Crab: Dungeness, Kona (Australia) Halibut: Pacific+ Mussels (farmed) 'Ōpelu/Mackerel scad Oysters (farmed) Pollock (Alaska wild)+ Salmon (Alaska wild)+ Sardines Scallops: Bay (farmed) Shutome/Swordfish (HI harpoon, handline)* Striped Bass (farmed) Tilapia (US farmed) Tombo/Albacore tuna (HI troll/pole, handline)</p>	<p>GOOD ALTERNATIVES</p> <p>'Ahi/Bigeye, Yellowfin tuna (HI troll/pole, handline) Aku/Skipjack tuna (HI)♦ A'u/Blue marlin (HI)* Crab: Kona (HI) Ehu/Red snapper (NWHI) Hāpu'u/Grouper (NWHI) Hebi/Spearfish (HI)♦ He'e/Tako/Octopus Lobster: American/Maine Mahi mahi/Dolphinfish (HI) Monchong/Bigscale pomfret (HI)♦ Nairagi/Striped marlin (HI)♦* Onaga/Ruby snapper (NWHI) Ono/Wahoo (HI)* Opah/Moonfish (HI)* 'Opakapaka/Pink snapper (NWHI) Scallops: Sea Shrimp (US farmed or wild) Shutome/Swordfish (HI)* Tombo/Albacore tuna (HI)* Uku/Gray snapper Ulua/Trevally/Jack</p>	<p>AVOID</p> <p>'Ahi/Bigeye tuna♦* 'Ahi/Bluefin tuna* 'Ahi/Yellowfin tuna♦* Aku/Skipjack tuna (imported)♦ Chilean Seabass/Toothfish* Cod: Atlantic Ehu/Red snapper (MHI) Hāpu'u/Grouper (MHI) Mahi mahi/Dolphinfish (imported) Manō/Sharks* Onaga/Ruby snapper (MHI) 'Opakapaka/Pink snapper (MHI) Orange Roughy* Salmon (farmed, including Atlantic)* Shrimp (imported farmed or wild) Shutome/Swordfish (imported)* Sturgeon*, Caviar (imported wild) Tombo/Albacore tuna (imported)*</p>	<p>Support Ocean-Friendly Seafood</p> <p>Best Choices are abundant, well-managed and caught or farmed in environmentally friendly ways.</p> <p>Good Alternatives are an option, but there are concerns with how they're caught or farmed – or with the health of their habitat due to other human impacts.</p> <p>Avoid for now as these items are caught or farmed in ways that harm other marine life or the environment.</p> <p>Key HI = Hawai'i Imported = Outside the US MHI = Main Hawaiian Islands NWHI = Northwest Hawaiian Islands *Limit consumption due to concerns about mercury or other contaminants. Visit www.oceansalive.org/eat.cfm +Some or all of this fishery is certified as sustainable to the Marine Stewardship Council standard. Visit www.msc.org ♦Indicates longline-caught</p> <p>Seafood may appear in more than one column</p>
	<p>Learn more</p> <ul style="list-style-type: none"> • More detailed information about these recommendations for seafood • Recommendations for seafood not on this list • The latest version of this and other regional guides • Information on seafood and your health and much more... <p>MONTEREY BAY AQUARIUM</p> <p>The seafood recommendations in this guide are credited to the Monterey Bay Aquarium Foundation ©2007. All rights reserved. Printed on recycled paper.</p>	<p>Make Choices for Healthy Oceans</p> <p>You Have the Power Your consumer choices make a difference. Buy seafood from the green or yellow columns to support those fisheries and fish farms that are healthier for ocean wildlife and the environment.</p> <p>Contaminant information provided by: ENVIRONMENTAL DEFENSE</p>	<p>How to use this guide</p> <p>The seafood in this guide may occur in more than one column based on how it is caught, where it is from, etc. Please read all columns and be sure to check labels or ask questions when shopping or eating out.</p> <ul style="list-style-type: none"> • Where is the seafood from? • Is it farmed or wild-caught? • How was it caught? • If you're not sure, choose something else from the green or yellow columns. <p>This Seafood Guide was last updated in October 2007.</p>