

Mismanaging Our Nation's Fisheries

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a menu of what's missing



# Limited quantity: get 'em while supplies last

## Ted Stevens Alaskan Surprise

Due to years of overfishing, we probably won't be serving up Pacific Ocean perch, Tanner crab, Greenland turbot or rougheye rockfish. They may be a little hard to swallow, but Senator Stevens and the North Pacific Council will be sure to offer last minute riders, father and son sweetheart deals, record-breaking quotas, industry-led research, conflicts of interest and anti-trust violations. Meanwhile, fur seals, sea lions and sea otters are going hungry and disappearing fast. Surprise!

## Pacific Rockfish: See No Fish, Eat No Fish

Cowcod, Canary Rockfish and Bocaccio are just three examples of rockfish managed by the Pacific Council that are overfished. As for the exact number of West Coast groundfish that are overfished, who knows? Without surveys to tell them what's going on, what are they managing exactly?

## Striped Bass: Thin Is In!

This popular Atlantic rockfish is available in abundance. Unfortunately, many appear to be undernourished and suffering from lesions – a condition that may point to Omega Protein's industrial fishery of menhaden, the striper's favorite prey species. Actually, you may want to hold off on this one until ASMFC starts regulating menhaden. Can you believe there are still no catch limits?

## Red Snapper Bycatch Platter

While we are unable to provide full-size red snapper, we offer this plate of twenty juvenile red snapper discarded as bycatch from a Gulf of Mexico shrimp trawler for your dining pleasure. Shrimpers take and throw away about half of all young red snappers along the Texas coast, so we'll keep these little guys coming straight from the back of the boat to the back of your throat!

## Caribbean Reef Fish Grab Bag

What's for dinner from the Caribbean? Who knows? With coral reefs in their jurisdiction, you would expect the Caribbean Council to be pioneering the ecosystem-based management approach and implementing the precautionary principle approach. Instead, the Council seems to have picked up their guiding principle from the ostrich. Insufficient data exists to determine the status of 175 out of 179 species managed by the Council, and no stock assessment has been done since the early 90s.

## Coming Soon

### Jellyfish! food for the future

We're sure you'll learn to love these rubbery treats. One thing is for sure – managing our nation's fisheries will be a lot easier once we've used up everything except jellyfish!



# Temporarily unavailable

## Atlantic Cod: Cod it Out!

The “fish that changed the world” is off the menu. One would think that with a history stretching back over 400 years, we’d have learned a bit more about cod by now. Still, managers were shocked when cod populations collapsed off Newfoundland in 1992 and equally surprised when the same thing happened to cod stocks on New England’s Georges Bank two years later.

## Hawaiian Lobster Risque Bisque

This fishery may be closed now, but we’re confident that with managers like Wespac’s Kitty Simonds on the case, Hawaiian lobsters will return to menus soon...at least for a year or two, until populations completely collapse.

## Yellow Tail Flounder... Floundering Badly

These puppies used to be one of the most important commercial fish in the northeast and for good reason. Um, we don’t have any available at the moment – current stocks are down to about one percent of unfished populations – but we hope to get this back on the menu soon. Of course, without marine reserves to allow fish to recharge and seed surrounding areas, bycatch by other groundfish fisheries will make recovery difficult.

## Atlantic Halibut: The Ones that Didn’t Get Away

Remember when these fish used to get up to 500 pounds? We don’t either, but it must have been something – that is, before the halibut stock collapsed. We’re still waiting on NMFS and the New England Council for a management plan to help this species recover, but let’s just say we’re not holding our breath.

## Chesapeake Bay Oysters: Shellfish on the Rocks

You could almost give up eating these beauties just out of respect for their ability to keep the Bay clean. Together with the menhaden, another extraordinary filter feeder, oysters used to be able to filter the entire volume of the Bay two to three times a week. Trouble is, we’ve wiped out the oyster populations and polluted their habitat. So for now, no oyster dinners for you and no progress cleaning up the Bay.

## Tuna: Served Rare, and We’re Not Talking Sashimi

Sorry, Charlie, not today. Like Red Snapper, Yellow Tail Flounder, Atlantic Cod and 13 other major species, Bigeye, Albacore and Bluefin Tuna are all overfished AND still experiencing overfishing. Fishermen can’t really be blamed for fishing, but managers can definitely be blamed for not managing.



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