

REEF RESPONSIBLE

Protect the ocean, choose sustainable fish



The Nature
Conservancy





Why Join the Reef Responsible Initiative?

Restaurants that participate in Reef Responsible will benefit from positive exposure in the community for their commitment to the environment and for promoting sustainable fishing.

Participating restaurants will receive:

- Contact with local fishers and fish markets to obtain fresh, sustainably harvested seafood
- Recognition from the Puerto Rico Department of Natural and Environmental Resources
- Outreach and education materials on serving and consuming local, sustainable seafood
- Trainings on local and federal fishing laws and regulations and sustainable seafood best practices

What is the Reef Responsible Initiative?

In the Caribbean, coral reefs are affected by factors such as overexploitation, contamination by sewage, chemicals and sedimentation, and the destruction of essential habitats including mangroves, wetlands and seagrass beds. In addition, the introduction of the lionfish, an invasive Indo-Pacific species, has increased stress on the region's reefs.

Reef Responsible was created to promote sustainable consumption and better management of seafood products, which in turn fosters economic stability and food security. This initiative aims to inform restaurants and consumers about the origin of seafood, the fishing gear with which it was captured, and the laws and regulations that protect the species.

The main objective of Reef Responsible is to work with restaurants and consumers to promote the sale and consumption of local species that are well managed and in good condition. We believe that through outreach, education and active participation, we can achieve our goal of preserving our natural resources while supporting local economies and sustainable fishing.

Making Sustainable Choices

The following categories have been developed for local commercial species:

GOOD CHOICE

These species are in good condition and have adequate management practices.

GO SLOW

These species are important to the marine environment and there are concerns about how they are managed or caught.

LEAST RECOMMENDED

These species are particularly important for local ecosystems. Overexploiting or harvesting them in a harmful way will have a negative impact on other marine species and the surrounding marine environment.

DO NOT EAT

The capture, possession and consumption of these species is prohibited by law.





Species Guide

GOOD CHOICE

- Lionfish (*Pterois volitans*)
- Spiny lobster (*Panulirus argus*)
- Silk snapper (*Lutjanus vivanus*)
- Yellowtail snapper (*Ocyurus chrysurus*)
- Lane snapper (*Lutjanus synagris*)
- Blackfin snapper (*Lutjanus buccanella*)
- Dolphinfish (*Coryphaena hippurus*)
- Queen triggerfish (*Balistes vetula*)
- Swordfish (*Xiphias gladius*)
- Wahoo (*Acanthocybium solandri*)
- Skipjack (*Katsuwonus pelamis*)
- Bigeye tuna (*Thunnus obesus*)
- Diamond squid (*Thysanoteuthis rhombus*)
- King mackerel (*Scomberomorus cavalla*)
- Cero mackerel (*Scomberomorus regalis*)

GO SLOW

- Mutton snapper (*Lutjanus analis*)
- Queen conch (*Lobatus gigas*)
- Red hind (*Epinephelus guttatus*)
- Queen snapper (*Etelis oculatus*)
- Scrawled cow fish (*Lactophrys quadricornis*)
- Honeycomb cow fish (*Lactophrys polygonia*)
- Octopus (*Octopus briareus*)
- Hogfish (*Lachnolaimus maximus*)
- Yellowfin tuna (*Thunnus albacares*)

LEAST RECOMMENDED

- Atlantic bluefin tuna (*Thunnus thynnus*)
- Queen parrotfish (*Scarus vetula*)
- Redtail parrotfish (*Sparisoma chrysopterum*)
- Stoplight parrotfish (*Sparisoma viride*)
- Yellowfin grouper (*Mycteroperca venenosa*)
- Red grouper (*Epinephelus morio*)
- Black grouper (*Epinephelus bonaci*)
- Tiger grouper (*Mycteroperca tigris*)
- Yellowedge grouper (*Hyporthodus flavolimbatus*)
- Snook (*Centropomus undecimalis*)

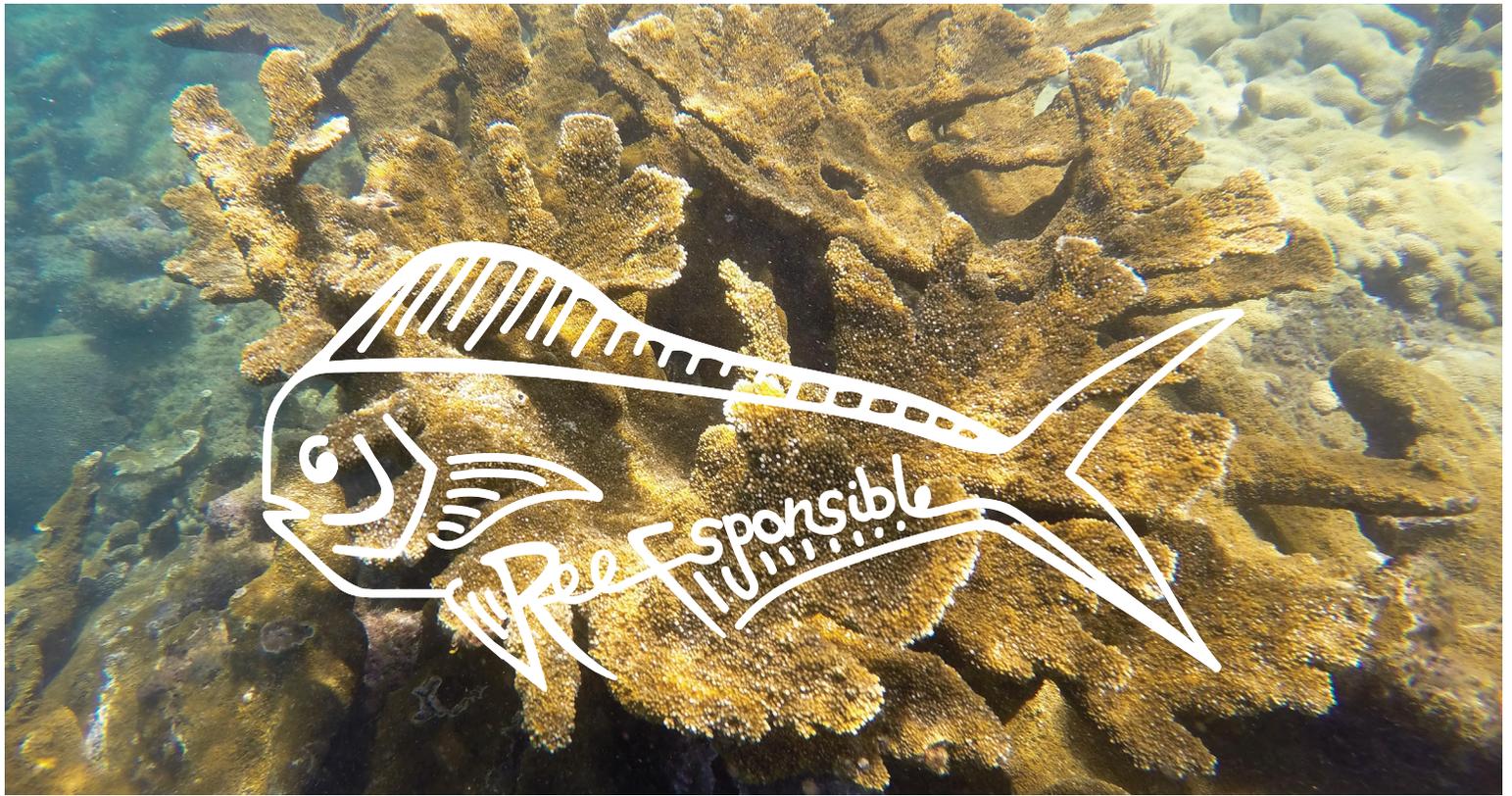
DO NOT EAT

- Nassau grouper (*Epinephelus striatus*)
- Goliath grouper (*Epinephelus itajara*)
- Atlantic tarpon (*Megalops atlanticus*)
- Great barracuda (*Sphyrnaea barracuda*)
- Black jack (*Caranx lugubris*)
- Greater amberjack (*Seriola dumerili*)
- Blackback land crab (*Gecarcinus lateralis*)
- Purple land crab (*Gecarcinus ruricola*)
- Hairy crab (*Ucides cordatus*)
- Mangrove crab (*Goniopsis cruentatus*)
- Nurse shark (*Ginglymostoma cirratum*)
- Midnight parrotfish (*Scarus coelestinus*)
- Blue parrotfish (*Scarus coeruleus*)
- Rainbow parrotfish (*Scarus guacamaia*)

Restaurant Commitment

- Comply with local and federal regulations by not serving species that are in seasonal closures
- Buy and serve local species that meet the minimum capture size in local and federal waters
- Promote and support local fisheries
- Share knowledge about laws, regulations and best practices of fisheries management
- Promote alternatives under the Good Choice category
- Never serve species that are prohibited or under the Do Not Eat category
- Spread awareness of sustainable fisheries through restaurant staff and patrons
- Provide information regarding species being served, their origin (fisher, municipality, fishing villa) and management strategies

This guide includes some of our recommendations for the most popular fish and seafood and will be constantly reviewed and edited as necessary. For the complete list, please contact Alberto Mercado at alberto.mercado@tnc.org.



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