

Carolina Wreckfish

Off the coast of South Carolina, two artisan fishermen are using environmentally responsible methods to catch this delicious, flaky fish. These fisherman have mastered the use of low impact, hydraulic reels to catch the bottom dweller and are committed to good environmental stewardship. One of the fishermen articulates his commitment this way: "I've been fishing since I was 14 in these waters. I want my son to be able to fish in these waters. That's what sustainability means to me. It's that simple."

Well Worth the Effort

Wreckfish is a notoriously difficult fish to catch. Fishing equipment consists of single weighted lines with no more than a handful of circle hooks baited with squid. Difficult as it may be to catch, the results are well worth it. Furthermore, this artisan method of fishing protects the environment.

- · No destruction of bottom habitat
- · No discarded by-catch.



Extraordinary Taste

A cousin to both the sea bass and the grouper, Carolina Wreckfish has a firm white flake and is ideal for roasting and pan searing. It is a great alternative to Chilean Sea Bass.

An American Treasure

In North America, the only place wreckfish are caught is off the coast of South Carolina. This is the only documented spawning site in the Atlantic Ocean. Purchase of this seafood supports a domestic heritage fishery.

Responsible Practices

Carolina Wreckfish is harvested in accordance with the National Marine Fisheries Service sustainable fishery regulations. Limited entry system of Individual Transferable Quotas ensure that the fishery is well managed and not overfished. You can learn more about these responsible practices at www.fishwatch.noaa.gov.

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Certifications & Awards

Carolina Wreckfish is rated "Best Choice" by the Monterey Bay Aquarium's Seafood Watch Guide, is approved by Vancouver Aquarium's Ocean Wise program, and is rated "Eco-Best" by Environmental Defense Fund's Seafood Selector.

Meet CleanFish

CleanFish is a company, an aspiration and a movement to promote seafood that's the best of the season, better every season. We bring together artisan producers — both fishermen and farmers — and champion them in the marketplace under traceable, transparent brands. Our network of artisans are stewards of their fisheries, and we are stewards of their stories as we connect producers to chefs and consumers in a celebration of fish you can trust with a difference you can taste.

Keep In Touch

For a complete list of CleanFish products and videos, please visit: www.cleanfish.com

Want to talk fish and sourcing with a fellow chef? chefs@cleanfish.com

Want waitstaff talking points, to partner on an event, or get help spreading the word on the deliciously responsible choices you're making? marketing@cleanfish.com

THE FACTS:

	Latin Name	Polyprion americanus
	Origin	Charleston Bump, South Carolina
-	Form & Size	Available both whole, dressed and head off and gutted
	Availability	Available seasonally Fishery closed during spawning season (Jan. 15 - Apr. 15)
	Taste Profile	A cousin to both the sea bass and the grouper, Carolina Wreckfish has a firm white flake and is ideal for roasting and pan searing. Great alternative to Chilean Sea Bass.
	Harvesting	Wreckfish is a notoriously difficult fish to catch. Fishing equipment consists of single weighted lines with no more than a handful of circle hooks baited with squid. There is no destruction of bottom habitat and there is no discarded by-catch.
	Fishery Management	Harvested in accordance with the National Marine Fisheries Service sustainable fishery regulations. Learn more at www.fishwatch.noaa.gov. Limited entry system of Individual Transferable Quotas ensures fishery is well managed and not overfished.

CleanFish is "an ingenious way to aid tiny, eco-minded fisheries."



