CONTAMINATED FISH

HOW MANY MEALS ARE SAFE PER MONTH?



Colors and numbers indicate the **maximum** number of meals that can be safely eaten each month, assuming that no other contaminated fish is eaten in the same month.

ECO BEST 🗸

ECO WORST X

These icons indicate the ecological impacts of how a particular fish is caught or farmed.

Fish	Women	Men	Older children	Younger children	Reason for advisory
Bluefish	0	0	0	0	PCBs, mercury, pesticides
Striped Bass (wild)	0	0	0	0	PCBs, mercury, pesticides
American Eel	0	0	0	0	PCBs, mercury, pesticides
Spotted Seatrout	0	0	0	0	PCBs, mercury
Weakfish	0	0	0	0	PCBs
King Mackerel	0	1/2	0	0	Mercury
Marlin X	0	1	0	0	Mercury
Swordfish X	0	1	0	0	Mercury
Shark X	0	1	0	0	Mercury
Atlantic Croaker	1/2	1/2	0	0	PCBs
Atlantic Salmon X	1/2	1/2	1/2	0	PCBs, dioxins, pesticides
White Croaker	1	1/2	1/2	0	PCBs
Bluefin Tuna 🗡	1	1	1/2	1/2	Mercury
Opah/Moonfish	1	1	1	1/2	Mercury
Summer Flounder	1	1	1	1/2	PCBs
Winter/Blackback Flounder	1	1	1	1/2	PCBs
Blue Crab	1	1	1	1/2	PCBs, mercury
Orange Roughy X	2	1	1	1/2	Mercury
Spanish Mackerel	2	2	1	1	Mercury
Wahoo	2	2	1	1	Mercury
Grouper X	2	2	1	1	Mercury

Fish	Women	Men	Older children	Younger children	Reason for advisory
Chilean Seabass X	2	2	1	1	Mercury
Atlantic Sturgeon X	3	2	1	1	Mercury
Eastern/American Oyster (wild)	3	3	2	1	PCBs
Tuna (fresh or frozen)	3	3	2	1	Mercury
Albacore Tuna (canned white)	3	3	2	1	Mercury
Tilefish X	3	3	2	1	Mercury
Rockfish (Pacific) X	4	3	2	1	Mercury
Red Snapper X		3	2	1	Mercury
Halibut	-		3	2	Mercury
Monkfish X			3	2	Mercury
English Sole	-		3	2	PCBs
Lingcod	-			2	Mercury
American/Maine Lobster				2	Mercury
Pacific Pollock	-			3	PCBs
Winter Skate X	C A	SAFE TO EAT AT LEAST ONCE PER WEEK			Mercury
Mahimahi (dolphinfish)	Δ				Mercury
Florida Pompano	UNC				Mercury
Sablefish 🗸				3	Mercury
Skipjack Tuna (canned light)				3	Mercury
Black Sea Bass				4	Mercury Mercury Mercury Mercury
Dungeness Crab 🇸				4	Mercury

These fish are also safe to eat at least once per week: anchovies, clams, king crab (US), snow crab, Pacific cod, crawfish, Atlantic herring (US/Canada), spiny lobster (US/Baja/Australia), Atlantic mackerel, blue mussels, farmed oysters, wild Alaskan salmon, sardines, farmed scallops, shrimp (US/Canada), squid, tilapia (US/Central America), farmed rainbow trout.

Women: These advisories are for women ages 18–75, with a body weight of 144 pounds and a meal size of 6 ounces (a little more than one-third pound) of fish before cooking.

Men: These advisories are for men ages 18–75, with a body weight of 172 pounds and a meal size of 8 ounces (one-half pound) of fish before cooking.

Older children: These advisories are for children ages 6–12, with a body weight of 67 pounds and a meal size of 4.5 ounces (a little more than one-quarter pound) of fish before cooking.

Younger children: These advisories are for children ages 0–6, with a body weight of 32 pounds and a meal size of 3 ounces (a little less than one-quarter pound) of fish before cooking.

Teens: Follow the advisory above that most closely matches individual body weight and meal size.

For more information visit www.oceansalive.org/eat.cfm



