

Why Virginia Seafood?

Virginia boasts some of the most biologically diverse waterways in the country, which makes the state one of the country's top seafood producers. From the Chesapeake Bay to the Atlantic Ocean, 11,000 Virginians work on the water to bring over 80 species of delicious fish to the global table every day.

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This guide is based on the 2018 Sustainability Matrix provided by the Virginia Institute of Marine Science.

VIRGINIA SEAFOOD GUIDE

First Edition



Sustainability in Virginia

While Virginia's waters host an abundant number of fish today, there are measures in place to ensure Virginia seafood remains on tomorrow's menu. Marine scientists, fishery managers, and seafood producers provide scientific data that helps the Virginia Marine Resources Commission (VMRC) assess current fish stocks and set regulations to maintain the overall health of Virginia's fisheries. The VMRC also works with regional and federal agencies to ensure that fish who might migrate through Virginia's waters are a part of cooperative, well-managed fisheries and that seafood is sustainable and safe for consumption.

To find out more about sustainability in Virginia's fisheries, visit VirginiaSeafood.org.

