ROCK CRAB

The Atlantic Rock Crab *(Cancer irroratus)* is a relatively common species ranging from Newfoundland and Labrador in the north to the east coast of Florida in the south. Sea Port sources Rock Crab caught along the near shore regions of Atlantic Canada. Sea Port also sources from China where bulk cooked Canadian Rock Crab is shipped for more economical processing. In Canada, Rock Crab is commonly found in shallow, in-shore waters ranging from 15 to 100 feet. Canada has developed Rock Crab fisheries cautiously because juvenile Rock Crabs are a key prey item for lobster, an important Canadian fishery. There have been some signs of overfishing in several Quebec management sub-areas, but given the lack of information about the individual stocks and how quickly the crabs grow and reproduce, cautious quotas continue to be recommended. The Quebec region does gather information via trawl and trap surveys and monitors Rock Crab demography in closed areas, but more data on life history is needed to ensure that the stocks remain healthy. The southern Gulf of St. Lawrence region has no fishery-independent data on stock health. Neither region tracks Rock Crab harvested by and for use in the lobster fishery, which could have a significant impact on populations.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

ROCK CRAB — Canada

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATE

Quotas in the Canadian Rock Crab fishery are set cautiously and the gear type used to catch Rock Crabs (traps) has minimal impacts on bottom habitat. However, more research is needed to understand the life history and demography of Rock Crab. Rock Crab is a common bait item for the Canadian lobster fishery, but Rock Crabs harvested for bait by lobster fishermen are not tracked or recorded, which could have a significant impact on the population.

SUSTAINABILITY IMPROVEMENTS NEEDED

Reporting of Rock Crab catches by the Canadian lobster fleet should be required. More research on the demographics and life history of Rock Crabs is needed to better assess population health and set responsible quotas and other management regulations (for example: gear restrictions, seasonal or area restrictions).

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port believes that this fishery is well managed by the Canadian Department of Fisheries and Oceans and is well poised to advance in a cautious manner to assure against overfishing and subsequent negative impacts to the Canadian lobster fisheries. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Rock Crab at this time can certainly be a part of this variety.

We created the sustainability assessments for each of our seafood items in order to reveal the existing and potential environmental impacts and risks that are associated with producing them for human consumption. This allowed us to establish the starting position for each of our seafood items along our progressive Go Blue Seafood Sustainability Spectrum. These assessments are only a single snap shot in time and because of this, we will continue to assess and update the critical sustainability needs associated with our supply sources and issue updates to the Go Blue Seafood Sustainability Spectrum as needed. There is a growing global awareness for the need to assure the sustainability of farmed and wild caught seafood and because of this; all around the world positive changes are rapidly occurring at all levels of the seafood supply chain. We will continue to spread this growing awareness and work with our many industry partners to improve the sustainability of all seafood, which we believe is the ideal protein of choice to feed an ever growing world population. Our Go Blue Seafood Sustainability Spectrum serves as our compass and yardstick as we strive to move all our products forward to becoming more sustainable. Please join us in this committed quest and Catch Our Wave® to sustainability by choosing a diverse variety of responsibly produced seafood as part of your diet.

Go Blue! Plate®
Choose My Seafood for Sustainability

Shrimp
Scallops
Mussels
Salmon
Striped Pangasius
Seaweed
Tilapia
Milkfish

Crayfish
CRAB
Langostino
Hoki
Squid
Pollock
Yellowfin Tuna
Marinara Seafood Mix
Catfish

Flying Fish Roe
Holland Dover Sole
Barramundi, Swordfish
Golden Pompano
Mahi Mahi, Scad
Wahoo, Red Cod
Chilean Sea Bass
Octopus, Lobster
Orange Roughy

2x/week
1x/week
1x/every other week
1x/month

Eel, Largemouth Bass, Striped Bass, Frog Legs, Jellyfish, Escolar, Kingfish, Opakapaka, Snapper