

Best Choices Lowest in Mercury & **Highest in Healthy Fats**

Eating as little as one serving each week of these fish provides the recommended amount of healthy omega-3 fatty acids.

Anchovies

Herring

Mackerel Atlantic, Jack, Chub

Rainbow Trout Farm Raised

Salmon Wild or Farm Raised Sardines

> Shad American

Whitefish

Lowest Mercurv 4 Servings per month**

Cod

Sole

Chub

Catfish Mullet Farm Raised **Oysters** Clams Cooked Pollock Crab Rainbow Trout Flatfish Farm Raised Flounder, Plaice. Salmon Haddock Wild or Farm Raised Sardine Herring Scallop Mackerel Atlantic. Iack. Shrimp Squid Tilapia Tuna **Canned Skipjack** or Light Whitefish

Moderate Mercurv 2 Servings per month**

Bass Saltwater, Black **Buffalo Fish** Carp Grouper Halibut Lobster Northern. Maine. Atlantic Mahi Mahi Dolphin-fish Perch Pompano Florida Sablefish

Sea Trout Weakfish **Snapper** Spanish Mackerel South Atlantic Tilefish Atlantic Tuna Canned Albacore, Yellowfin or White White Croaker Pacific

Do Not Eat Bass Striped* Bluefish* **Chilean Sea** Bass Golden Snapper lack Amberiack. Crevalle **King Mackerel** Marlin Orange Roughy

Lamprey Shark Spanish Mackerel **Gulf of Mexico** Swordfish

High Mercury

Sea

Tilefish Gulf of Mexico Tuna All Fresh or Frozen Walleve Great Lakes

*PCB (polychlorinated biphenyls) are higher in these species

FloridaHealth.gov

**Refer to the other side for How Much Fish is OK.



Locally Caught Florida Fish

If you like to fish in Florida waters, visit the Fish Advisory website ** using the QR code below.



Search by fish type, location, and water body name.

Why Eat Fish?

Fish is an important part of a healthy diet. A pregnant or nursing woman who eats fish high in omega-3 fatty acids will pass these nutrients to her baby supporting healthy brain and eye development.

Mercury Levels and Child Development

Excessive mercury can pass through the placenta or breast milk and harm your baby, so don't eat fish high in mercury—refer to the chart on the other side.

Don't Eat Raw Fish

If you're pregnant, avoid eating raw oysters, raw fish (sushi) or refrigerated smoked fish. Don't feed raw fish to infants or children.

*Fish Advisory might change; please refer to website.



Health experts recommend that adults who weigh about 170 pounds eat 8 ounces per serving and children (ages 2–6 years) eat 2 ounces per serving to avoid mercury poisoning.

Adults who weigh more than 170 pounds increase the serving by 1 ounce for every 20 pounds over 170 pounds.

Adults who weigh less than 170 pounds reduce the serving by 1 ounce for every 20 pounds less than 170 pounds.





Eating Fish Safely Seafood advice for women who may become pregnant, pregnant women, women who are nursing, and children age 2-6.