THE BAY ISLANDS RESPONSIBLE SEAFOOD GUIDE

A GUIDE FOR RESTAURANTS AND RETAILERS

The Bay Islands Responsible Seafood Guide

MEMBER

This guide was developed by

Utila Centre for Marine Ecology & Roatan Marine Park

in collaboration with

The Coral Reef Alliance (CORAL) & The Spiny Lobster Initiative

CORAL THE CORAL REEF ALLIANCE

Utila Centre For Marine Ecology

Roatan Marine Park Roatan, Bay Islands, Honduras

INICIATIVA DE LA LANGOSTA ESPINOSA

The Bay Islands Responsible Seafood Guide

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Municipalidad de Roatan
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Zolitur
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1. Introduction

a. What is the aim of the Bay Islands Responsible Seafood Guide?

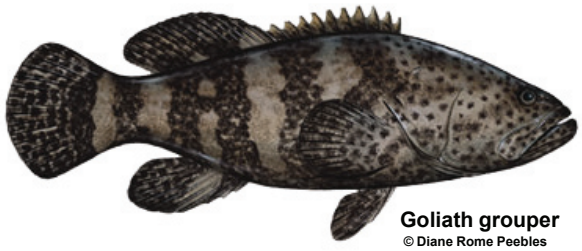
The aim of this guide is to inform retailers, restaurants and consumers how to select responsible seafood choices. This guide provides recommendations and information that will help people make informed decisions about what seafood to eat. The recommendations presented by this guide are aimed at steering people away from seafood that is at risk from overfishing and the negative effects associated with it. By following these recommendations retailers, restaurants and consumers can play their part in helping to protect fish stocks, their habitats and the livelihoods of the fishermen that depend on them.

This booklet has been put together by Roatan Marine Park and the Utila Centre for Marine Ecology, in collaboration with the Coral Reef Alliance (CORAL) and the Spiny Lobster Initiative and with technical advice from WWF, TNC and DIGEPESCA. These guidelines will go through all the information businesses will need to become part of this important initiative and enable them to support and promote sustainable seafood choices and responsible fishing practices around the Bay Islands.

b. What is the current problem regarding seafood?

Overexploitation of fish stocks is a major concern around the world, with many fish stocks now in serious decline. In some areas of the world certain fish stocks have been overexploited to the point where they have collapsed, e.g. Atlantic cod and Peruvian sardines, while other fisheries are now on the brink of collapse, e.g. bluefin tuna. Scientists are predicting the global decline in fisheries to continue, with the majority of fish stocks and particularly coral reef fisheries, expected to collapse by 2048.

Closer to home, fisheries decline is also a major issue. Caribbean fish stocks are under serious pressure from overexploitation and unsustainable fishing practices. Iconic Caribbean fish species such as the Goliath grouper and Nassau grouper have been heavily fished, causing their stocks to collapse, while other grouper (e.g. black and yellowfin) and snapper species (e.g. mutton and dog) are facing a similar fate, as they have seen a serious decline since the 1970s due to unregulated fishing.



Shark fishing has been a very lucrative market for local fishermen due to the shark finning industry, becoming a target fishery in some areas of the Bay Islands. Shark meat is commonly salted and cut into fillets, making it difficult to identify and easily passable as other types of fish. In 2010 the sale of shark products was banned in Honduras in an attempt to protect this important group of animals. However, due to a lack of enforcement of this ban, shark fishing is still occurring, putting shark populations at risk of further decline.

Other species at risk around the Bay Islands include the Caribbean spiny lobster and queen conch. Honduran spiny lobster stocks have been subject to poorly regulated fishing activities that have resulted in a 35% decline in the population. Lobster fishing is also associated with habitat destruction, affecting other reef fisheries, and has negative social implications due to unsafe diving practices. Queen conch stocks are also regionally threatened: Honduran stocks collapsed in the late 1990s, resulting in a ban on their exportation in 2002 by CITES (Convention on International Trade in Endangered Species of Wild Fauna and Flora).

c. Why are coral reefs and coastal fisheries important?

Many of the fish species targeted by fishermen perform a key ecological role in facilitating ecosystem balance on coral reefs. Reef fishes are important for maintaining the health of coral reef ecosystems and the equilibrium between coral and algal cover on reefs. Reducing reef fish stocks to such low numbers or to the point of collapse will impact the future productivity of reef systems. These fisheries are of extreme importance to the local community both economically and socially. Around the Bay Islands they play an integral part in the cultural identity of many Islanders, as a large part of their lives revolves around the sea and coral reefs.

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Coral reefs also perform other important roles aside from providing food. Reefs act as a natural barrier absorbing the impact from hurricanes and storm surges, protecting the coastline from being removed through erosion. An unhealthy reef with few fish, corals and other reef creatures will provide little protection for coastlines and could ultimately result in the destruction of human settlements. The role coral reefs play in providing food and coastal defense is therefore vital for local people, as without healthy and productive reefs, the Bay Islands face an uncertain future.

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Tourism, the cornerstone of the economy in the Bay Islands Archipelago, is highly dependent on this environmental resource staying healthy. Reefs around the Bay Islands have been valued at $3.5 billion by the Inter-American Bank, showing how important financially they are to the local economy. Tourists make use of this resource through encounters and activities with the environment, such as diving and snorkeling, as well as through their demand for seafood products.

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Without conserving fish stocks and keeping coral reefs healthy, this important ecosystem will slowly decline, and along with it, an important resource for tourism. Both in the long and short term, the profits of all businesses relying on this resource within the tourism sector will be dramatically affected. Businesses that choose to provide and promote sustainable seafood will therefore be making a far-reaching positive impact on the future of the economy and reefs around the Bay Islands.

2. Sustainable Seafood

a. What is sustainable seafood?

Sustainable seafood is fish or shellfish that is caught in a way that considers the long-term productivity of the harvested population and the general health of the ocean and its other inhabitants.

For a fishery to be sustainable, fish need to be:

- Taken from a healthy population
- Caught using methods that do not harm marine life or the environment (e.g. hook-and-line and trolling)
- Caught using methods that do not harm fishermen (e.g. free diving for conch and lobster)
- From fishermen or fisheries that are environmentally aware and responsibly managed

b. What are unsustainable fishing practices and their consequences?

Unsustainable fishing practices include:

- Overfishing of target species, particularly during migration or spawning events
- Capture of sub-adults and juveniles
- Using non-selective fishing gear (e.g. fine mesh nets, longlines and fish traps)
- SCUBA diving fishing to capture of conch and lobster
- Destructive fishing techniques (e.g. dynamite, poison fishing and dredging)
- Using bait such as herbivores and juvenile reef fish

The consequences of these practices include:

- Overfishing to the point where stocks collapse and a species becomes endangered
- A decline in future generations through the removal of juveniles that have not reached sexual maturity and have not reproduced
- Bycatch of non-target species (e.g. sharks, turtles and seabirds)
- Unsafe diving practices leading to serious injury and death
- Destruction of habitats, critically affecting the natural balance of the ecosystem
- A decline in reef fish important in maintaining the ecological balance of coral reefs

Line-caught little tunny, skipjack and blackfin tuna are viable seafood choices around the Bay Islands

c. Why should restaurants and retailers promote sustainable seafood?

• Address customer concerns

Consumers are becoming more and more concerned about what fish they are eating, where they came from, how they are caught, and whether the products they are eating are ecologically sustainable. Buying and selling sustainable seafood products is an effective way to support both best practices in fishing and the long-term health of our seas and marine wildlife, particularly those species that are overexploited or endangered.

• Tap into a growing market of environmentally aware consumers

As global trends move towards sustainable resource use, and with an increasing number of tourists choosing to make informed choices about the seafood they eat, businesses that promote responsible seafood choices and brand themselves as eco-friendly will benefit economically in the short and long term.

• Environmental responsibility

Retailers, restaurants and consumers have a responsibility to choose and help promote sustainable seafood choices as awareness about the exploitation of the world's fish resources increases. By supporting this program, restaurants and retailers can use their purchasing power to buy and demand seafood that is better for the environment.

• Protect the resources on which your business relies

Businesses that rely on the ocean can help ensure its productivity long into the future, as well as helping to preserve the livelihoods of local fishermen that depend on it. Supporters of the program will benefit directly and indirectly from having a stable supply of quality seafood products to sell, essential for the continued success of your business.

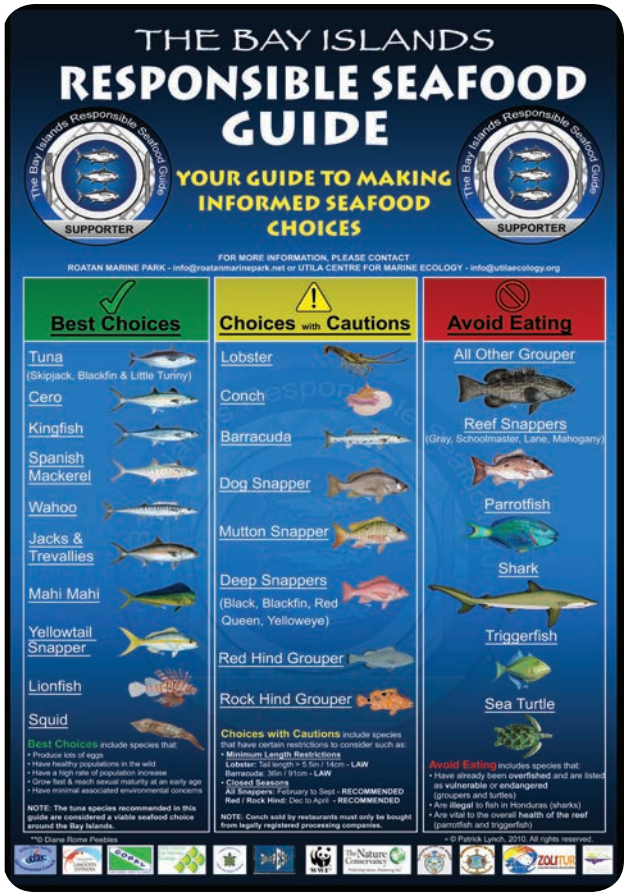
d. What restaurants and retailers can do to become environmentally responsible

• Be a proactive business; start thinking about responsible and sustainable seafood by joining this program.

• Introduce a long-term commitment for your business to support environmentally responsible seafood products.

• Think globally, but act locally. Acting at a global level is hard to do as an individual; however small changes at a local level can have significant positive impacts on the environment. This idea can be applied not only to fisheries, but also to other issues.

• Provide consumers with information so that they can make informed decisions regarding their mealtime choices. For example, put up the promotional material provided and clearly label what the fish is and where it comes from on the menu.



The Bay Islands Responsible Seafood Guide poster

• Buy, sell and consume sustainable seafood products by being aware of seasonality, length restrictions and method of capture.

• Work alongside local fishermen to provide a market where sustainable and responsible actions are rewarded. Current fishing practices will continue if they do not receive a trigger to change.

• Remember: responsible choices ***do*** make a difference for ocean life.

3. A Guide to Seafood Products

a. Best Choices

"Best Choices" are determined by evaluating the life history of a species, its abundance in the wild, environmental concerns associated with its removal, and the method used to catch it.

General Names	Species Names (Scientific Names)	Minimum size (cm / in)	Contaminants	Closed season	Reasons for choosing these fish
Tuna / Bonito	Skipjack Tuna *(Katsuwonus pelamis)*	40/15" **Recommended**	C, SP	N/A	• Healthy population numbers in the wild • Fast growing • Produces lots of eggs • High rate of population increase • Little associated bycatch when line caught • No associated habitat destruction • Not directly linked to reef food chain
	Blackfin Tuna *(Thunnus atlanticus)*	50/19" **Recommended**	SP		
	Little Tunny *(Euthynnus alletteratus)*	42/16.5" **Recommended**	SP		
Mackerel	Cero *(Scomberomorus regalis)*	41/16" **Recommended**	C, SP	N/A	
	Kingfish / King Mackerel *(Scomberomorus cavalla)*	91/36" **Legally Required by DIGEPESCA**	C, SP		
	Spanish Mackerel *(Scomberomorus maculatus)*	43/17" **Recommended**	C, SP		
	Wahoo *(Acanthocybium solandri)*	100/39" **Recommended**	C, SP, T		
Jacks & Trevallies	Yellow Jack *(Carangoides bartholomaei)*	45/18" **Recommended**	C, SP	N/A	
	Horse Eye Jack *(Caranx latus)*	37/15" **Recommended**	C, SP		
	Crevalle Jack *(Caranx hippos)*	45/18" **Recommended**	C, SP		
	Greater Amberjack *(Seriola dumerili)*	109/42" **Recommended**	C, SP		
Dolphinfish	*Mahi-Mahi / Dorado fish (Coryphaena hippurus)*	91/36" **Legally Required by DIGEPESCA**	C, SP	N/A	

a. Best Choices ....continued

General Names	Species Names (Scientific Names)	Minimum size (cm / in)	Contaminants	Closed season	Reasons for choosing these fish
Lionfish	Lionfish *(Pterois volitans)*	N/A	N/A	N/A	• Invasive species in the Caribbean. • No concerns about overfishing • Very good to eat
Snapper	Yellowtail Snapper *(Ocyurus chrysurus)*	25/10" **Recommended**	C	N/A	• Healthy population numbers in the wild • Fast growing • Mature at a young age • Little associated bycatch when line caught • No associated habitat destruction
Squid	Various species	N/A	N/A	N/A	• Healthy populations in the wild • No concerns about overfishing

Key
C = Risk of ciguatera poisoning during August to October
SP = Risk of Scombroid food poisoning if caught with nets. Must be line caught, bled correctly and iced.
T = Limit consumption due to concerns about mercury or other contaminants
N/A = Not applicable
Importance of minimum sizes: These restrictions ensure that juveniles and sub-adults are not caught and fish have reproduced at least once, allowing for the continuation of the species.
Minimum sizes: For kingfish and dolphinfish, these restrictions are set for sport fishing only and are legally required by the Honduran Government (DIGEPESCA); they must be followed. All other minimum sizes listed in the "Best Choices" section are minimum recommended sizes and are not legally required. NOTE: Fish caught below the minimum recommended size are considered unsustainable.

NOTE: The tuna species recommend in this guide are considered a viable seafood choice around the Bay Islands if line caught.

b. Choices with Cautions

"Choices with Cautions" take into account the same criteria as the "Best Choices". However, there are certain concerns with choosing these species, such as minimum size restrictions, closed seasons, or if they are particularly at risk from concentrated fishing effort.

General Names	Species Names (Scientific Names)	Minimum size (cm / in)	Contaminants	Closed season	Concerns with choosing these fish
Lobster	Caribbean Spiny Lobster *(Panulirus argus)*	14.5/5.5" (Tail length) **Legally Required by DIGEPESCA**	N/A	Mar to June **Legally Required by DIGEPESCA**	• Regulations are not always implemented by users • Consequences for reef health and critical habitats for lobster and conch nursery sites • Populations already overexploited • Unsafe diving practices leading to serious injury and death
Conch ***	Queen Conch / Caracol *(Strombus gigas)*	22/8.5" **Recommended**	N/A	**Closed indefinitely** **Legally Required by DIGEPESCA**	
Barracuda	Barracuda *(Sphyraena barracuda)*	91/36" **Legally Required by DIGEPESCA**	C	N/A	• Barracuda: "Precautionary consumption" due to a high risk of ciguatera • Late maturing age • Low rate of population increase • Risk of overfishing during spawning & migration events (grouper and snapper) • Mutton snapper are listed as Vulnerable
Snapper	Dog Snapper *(Lutjanus jocu)*	35/14" **Recommended**	C	Feb to Sept **Recommended**	
	Mutton Snapper *(Lutjanus analis)*	40/16" **Recommended**	C	Feb to Sept **Recommended**	
	Deepwater Snappers (Vermilion, Black, Blackfin, Red, Queen, Yelloweye)	N/A	C	Mar to Nov **Recommended**	
Grouper	Red Hind *(Epinephelus guttatus)*	25/10" **Recommended**	C	Dec to Apr **Recommended**	
	Rock Hind *(Epinephelus adscensionis)*	25/10" **Recommended**	C	Dec to Apr **Recommended**	

Key

*** = Conch must only be bought from processing companies registered with DIGEPESCA, as detailed in Appendix A, page 13.

Importance of minimum sizes: These restrictions ensure that juveniles and sub-adults are not caught and fish have reproduced at least once, allowing for the continuation of the species.

Minimum sizes: For lobster and conch, these restrictions are legally required by the Honduran Government (DIGEPESCA) and must be followed. All other minimum sizes listed in the "Choices with Cautions" section are minimum recommended sizes and are not legally required. **NOTE:** Fish caught under the minimum recommended and legally required size are considered unsustainable.

Importance of closed seasons: These dates are related to the time of the time of the year when a species is reproducing. If allowed to spawn the population will be able to contribute to future generations.

Closed seasons: For lobster and conch these restrictions are legally required by the Honduran Government (DIGEPESCA) and must be followed. All other closed seasons listed in the "Choices with Cautions" section are recommended closed seasons and are not legally required.

Note: Some seafood products may be kept in cold storage and served during closed seasons.

c. Avoid Eating

"Choices to Avoid Eating" are species that have already been overfished and are listed as Vulnerable or Endangered, are illegal to fish in Honduras, or, are important to the overall health of the reef.

General Names	Species Names (Scientific Names)	Minimum size (cm / in)	Contaminants	Closed season	Reasons not to choose these fish
Chopped lobster or	Caribbean Spiny Lobster	N/A	N/A	N/A	• Promotes the capture and sale of undersized lobsters (juveniles) and females with eggs.
Grouper	Black Grouper *(Mycteroperca bonaci)* Goliath Grouper *(Epinephelus itajara)* Nassau Grouper *(Epinephelus striatus)* Tiger Grouper *(Mycteroperca tigris)* Yellowfin Grouper *(Mycteroperca venenosa)* Yellowmouth Grouper *(Mycteroperca interstitialis)*	N/A	C, T C, T C, T C, T C, T C, T	All year **Recommended**	• Late maturing age • Populations already overexploited • Potentially important lionfish predator • Risk of overfishing during spawning and migration events • Important predators that maintain ecosystem balance • Female groupers produce more eggs as they get bigger = important to conserve large females • Black and yellowfin grouper are listed as Near Threatened • Nassau grouper are listed as Endangered • Goliath grouper are listed as Critically Endangered • Yellowmouth grouper are listed as Vulnerable
Parrotfish	All species	N/A	N/A	All year **Recommended**	• Parrotfish are key herbivores that control algal growth on the reef. Removal will result in ecosystem destabilisation leading to algal dominated reefs that lack other fish species.
Shark	All species	N/A	T	All year **Legally Required by DIGEPESCA**	• Shark fishing and the sale of shark products is **illegal** in Honduras • Late maturing age • Important predators that maintain ecosystem balance

C. Avoid Eating ....continued

General Names	Species Names (Scientific Names)	Minimum size (cm / in)	Contaminants	Closed season	Reasons not to choose these fish
Snapper	Some Reef Snapper Species (Gray, Schoolmaster, Lane Mahogany)	N/A	C	All year **Recommended**	• Populations already overexploited • Potentially important lionfish predators
Triggerfish	Queen Triggerfish *(Balistes vetula)* Ocean Triggerfish *(Canthidermis sufflamen)*	N/A N/A	Liver	All year **Recommended**	
Turtle	All species	N/A	N/A	All year **Recommended**	• Turtles are listed as Endangered • Threatened by habitat destruction • Forms a major component of bycatch
Unknown fillets	All species	N/A	N/A	N/A	• Promotes capture & sale of banned species, e.g. sharks • If you must buy fillets, make sure it has some of the skin left to allow identification.

Key

C = Risk of ciguatera poisoning during August to October
T = Limit consumption due to concerns about mercury or other contaminants
N/A = Not applicable
Liver: Triggerfish livers are toxic to humans
Minimum sizes: No minimum sizes have been listed, as all animals in this section should be avoided at all cost.
Closed seasons: For sharks, these restrictions are legally required by the Honduran Government (DIGEPESCA) and must be followed. All other closed seasons listed in the "Avoid Eating" section are recommended closed seasons and are not legally required.

4. A Buyers Guide to Sourcing Sustainable Seafood

Many of the fishing practices currently undertaken in Honduran waters have not been fully brought up to sustainable standards just yet. Work is in progress to try and change unsustainable practices by providing fishermen with fisheries information and suggestions on alternative gear, fishing techniques and target species.

Until standards have changed, our recommendation is that you pick species that are recommended in our Best Choices list, as these are considered the most viable choices. If you must choose from the Choices with Cautions list, make sure you are 100% sure you are taking into consideration any concerns associated with these choices. The concerns are clearly listed in section 3b.

a. Guidelines members should follow when buying seafood

- Adhere to the traffic light system as seen in the Guide to Seafood Products, Section 3.

- You don't necessarily need to change your suppliers; just ask them for products that follow our recommendations on species, minimum sizes, closed seasons and method of capture.
- If you are buying directly from fishermen take an interest in their activities. This will help you identify whether their practices are sustainable or not, as well as being able to help push them to providing fish that is caught using sustainable practices.
- If you are not sure what to buy, contact your Bay Islands Responsible Seafood Guide representative for advice and further information at info@roatanmarinepark.net or info@utilaecology.org

5. Joining The Bay Islands Responsible Seafood Guide

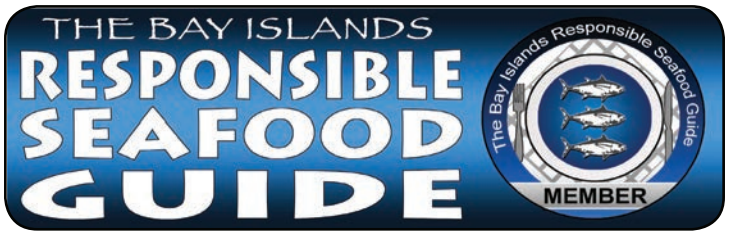
a. How do you get started?

Since you are reading this, you are either interested in signing up or have already signed up. If you have not, then sign up NOW! The next step is to contact your Bay Islands Responsible Seafood Guide representative to enroll in a workshop and attend it with your staff. The workshops will explain these guidelines in detail and allow you to ask questions.

Once you have read all the information in this booklet, follow our recommendations and go ahead with buying and selling responsibly caught seafood. Follow the required guidelines as stated in the Guide to Seafood Products, Section 3; this will be your guide on what seafood products your business SHOULD and SHOULD **NOT** buy and sell. Now put up your banner and posters, make the pamphlets available to customers, and you are ready to go.

b. Benefits members will receive by joining the program

- FREE membership to all participating restaurants and retailers
- An accreditation banner for the restaurant / shop front and website

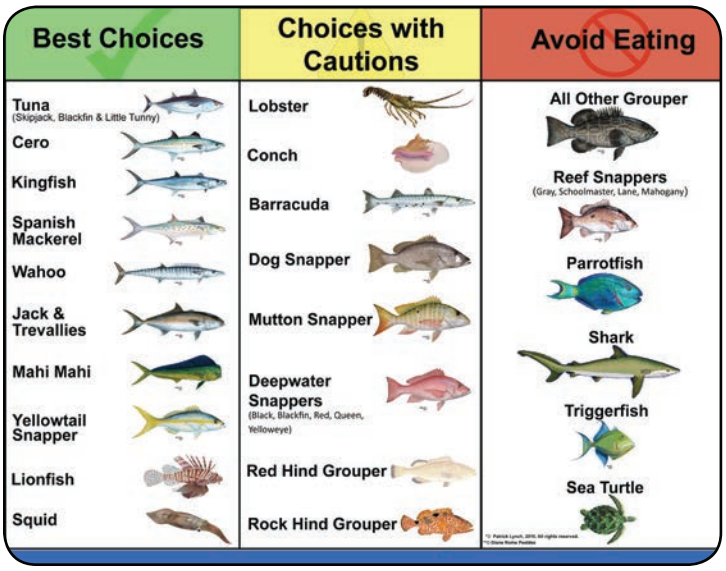


The Bay Islands Sustainable Seafood Guide accreditation banner

- Free workshops on responsible seafood consumption
- Regular information updates on sustainable seafood choices in the Bay Islands region
- Updates on changes to legislation regarding catching, buying or selling seafood products

- Posters and flyers with information on the responsible seafood choices

The Bay Islands Sustainable Seafood Guide flyer (outside)



The Bay Islands Sustainable Seafood Guide flyer (inside)

- Environmentally friendly brand image and increased positive publicity
- A mechanism to bring in new customers and increase customer loyalty
- Website links on the Roatan Marine Park and Utila Centre for Marine Ecology websites
- Free advertising on the Honduran Institute of Tourism (IHT) website, aboututila.com and aboutroatan.com
- Increased ecological and social responsibility
- Assistance in developing educational and promotional materials that highlight your commitment to using sustainable seafood products
- Free use of the Bay Islands Responsible Seafood Guide logo and name as a marketing tool

c. Summary of specific guidelines members need to follow

- Adhere to traffic light system in the "Guide to Seafood Products" Section 3 and specifically remember:
  - Only buy spiny lobsters over the legal tail size of 14cm / 5.5 inches.
  - Only buy adult queen conch that are 20cm / 8in+ in shell length from registered processing companies as detailed in Appendix A, page 13.
  - Do not buy chopped lobster meat; only buy whole lobster tails.
  - Do not buy or sell any reef herbivore species such as parrotfish.
  - Do not buy or sell fish during their spawning / migration aggregation season.
  - Do not buy or sell turtle meat and/or eggs; turtles are endangered.
  - Do not sell shark meat or fins - shark fishing is illegal in Honduras.
  - Buy whole fish instead of fillets to avoid buying unsustainable species. If you buy fillet, make sure it has some of the skin left to allow identification.
  - All fish caught under the minimum recommended or legally required size are considered unsustainable.
- Attend training workshops on responsible consumption of seafood with your staff.
- Provide information to customers on responsible seafood and clearly label your menu.
- Allow supervision from the Bay Islands Responsible Seafood Guide staff to check your seafood supplies.
- Allow your restaurant staff to be trained every six months on responsible seafood consumption practices.

6. Glossary of Terms

Bycatch – *unwanted fish and other marine life that is caught incidentally in fishing gear and discarded overboard, dead or dying*

Ciguatera – *food poisoning as a result of eating the flesh of tropical marine fish that carries a toxic organism*

CITES – *Convention on International Trade in Endangered Species, www.cites.org*

Consumer – *a person who purchases and / or eats seafood products*

DIGEPESCA – *the Honduran Department of Fisheries and Aquaculture*

Ecology – *the study of how organisms interact with each other and their physical surroundings*

Fishery – *the industry or occupation devoted to the catching, processing, or selling of fish, shellfish, or other aquatic animals*

Herbivores – *fish that feed on algae*

Invasive species – *a "non-native" animal that negatively affects the environment*

IUCN – *International Union for Conservation of Nature, www.iucn.org*

Juvenile – *a young fish or animal that has not reached sexual maturity*

Listed as – *this refers to the conservation status of a species as described by the IUCN Red List. The IUCN Red List categories include Extinct, Extinct in the Wild, Critically Endangered, Endangered, Vulnerable, Near Threatened and Least Concern*

Management – *rules or laws regulating who, where, when and how people catch fish*

Maturing age – *the age that a fish becomes sexually mature and reproduces*

Migration – *when an animal moves from one region or habitat to another*

Non-selective – *a fishing method that has the potential to target and capture organisms regardless of their size and species*

Overfishing – *catching fish faster than they can reproduce and maintain a healthy and abundant population*

Overexploited – *a resource that is overused and at risk of running out*

Scombroid food poisoning – *is food poisoning as a result of eating the flesh of fish that has been inappropriately handled during capture, storage or processing*

SCUBA diving fishing – *a method of fishing using underwater breathing equipment*

Seafood – *fish / shellfish that is wild caught or farmed and served as food*

Spawning – *when fish release eggs into water during reproduction*

Stock – *a grouping of fish usually based on the same species, geographic distribution and movement patterns*

Sub-adult – *an individual that has passed through the juvenile period, is not sexually mature and does not yet show adult characteristics*

7. Appendix A

Conch processing companies registered with DIGEPESCA

No	Name of supplier	Manger / Owner	Location	Phone Number
1	Mariscos Hybur	SHAWN ALLAN HYDE	French Harbour, Roatan	(504) 2455-5512 (504) 2455-5530
2	Procaris	CHARLES HAYLOCK	Guanaja	(504) 2453-4247
3	Mariscos Isleños	CHARLES HAYLOCK	Guanaja	(504) 2453-4247
4	Islander Fisheries S.A	ETHON BODDEN	Guanaja	(504) 2453-4448 (504) 2453-4400
5	Armadores S.A de C.V	MANDEL BODDEN	Guanaja	(504) 2453-4306 (504) 2453-4812
6	Caribeña Comargough	DEMETRIOS JIMMY KOUSTSOFIOS	Ohr-Ridge, Roatan	(504) 2453-2744 (504) 2435-2411
7	Mariscos Agua Azul	DANNY MC NAB	French Harbour, Roatan	(504) 2455-4306
8	Pez Volador / Flyin Fish	FLYIN FISH	Coxen Hole, Roatan	(504) 2445-1228 (504) 2445-1245
9	Caribbean Sea Food	ENRIQUE PALACIOS	La Ceiba	(504) 2440-1663 (504) 2440-1493
10	J. B. Seafood	ALIRIO SAUL ANDRADE	La Ceiba	(504) 2440-1595 (504) 2440-4249
11	Inversiones del Caribe S.A de C.V	ANTONIO GIRON	Jutiapa	(504) 2991-2677 (504) 2991-2206
12	Pesca del Atlántico S de R.L	GLENDA PEÑA	La Ceiba	(504) 2443-1390 (504) 2991-1408
13	Sea Pearl S de R.L	ROOSEVELT F. TERRY	La Ceiba	(504) 2441-1509

For More Information:

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