Experience the delicious seafood that the Georgia coast has to offer. Follow these tips to help conserve the environment that is vital to healthy fisheries.

**Action 1 | BUY LOCAL**

Buying locally harvested seafood can lower your carbon footprint. There are typically fewer steps involved in processing local seafood, and the product doesn't have to travel as far to reach consumers. Locally caught seafood adheres to state and federal regulations. Purchasing products that are harvested in the U.S. supports the long-term health and sustainability of domestic fisheries. However, it's not always possible to buy Georgia-harvested seafood. It may be unavailable or more expensive if the product is out of season or not harvested in the area. You can learn about local seafood availability in Georgia by following the tips below.

- Ask your server to identify local or regional options on the menu.
- Use the Georgia Seafood Directory to find local seafood wholesalers and retailers.
- Attend one of UGA Marine Extension and Georgia Sea Grant's seafood programs. Learn more at gacoast.uga.edu.
- If you are interested in catching your own seafood, purchase a fishing license through the Georgia Department of Natural Resources.
- Seafood caught in some areas of coastal Georgia should only be consumed on a limited basis. Consult local guidelines for safe seafood consumption at epd.georgia.gov/fish-consumption-guidelines.

**Action 2 | PROTECT ESTUARIES**

Estuaries are bodies of water that form where fresh and saltwater mix. Over 70 percent of the seafood species harvested on the Georgia coast utilize estuaries and salt marshes during at least part of their lives. Shrimp, Georgia's most valuable fishery, depend on healthy estuaries to complete their life cycle. Without healthy estuaries, Georgia's fishing industry would be unable to support itself.

- Properly dispose of solid and liquid waste to keep our coastal waters healthy.
- Know how to properly use pesticides and fertilizers in your yard. Both can be picked up by rainwater and eventually contaminate the estuary. For more information visit the UGA Cooperative Extension Georgia Pesticide Safety Education Program website.
• Contribute to the construction of artificial oyster reefs by donating shells to the G.E.O.R.G.I.A program. These reefs provide shelter, filter and clean the water, and prevent erosion.
• Know your Coastal Marshlands Protection Act, which limits development that impacts these sensitive areas.

**Action 3 | ATTEND A SEAFOOD FESTIVAL**

Seafood festivals on the Georgia coast are not to be missed! There are many great events where you can learn about coastal fisheries while tasting the bounty estuaries provide.

### Coastal Georgia

**SEAFOOD FESTIVALS**

- **Savannah**
  - Seafood Fest
  - Pinpoint Seafood Festival
  - Savannah Food and Wine Festival
- **Richmond Hill**
  - Great Ogeechee Seafood Festival
- **Hinesville**
  - Blues, Brews and Barbecue
- **Darien**
  - Darien Blessing of the Fleet
- **Sea Island**
  - Southern Grown Festival
- **St. Simons**
  - St. Simons Island Food and Wine Festival
- **Brunswick**
  - Brunswick's Rockin' Stewbilee
  - Brunswick Blessing of the Fleet
- **Jekyll Island**
  - Jekyll Island Shrimp and Grits Festival
- **Woodbine**
  - Woodbine Crawfish Festival
- **St. Marys**
  - St. Marys Rock Shrimp Festival
- **Kingsland**
  - Kingsland Catfish Festival
- **Folkston**
  - Okefenokee Festival

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Coastal Cuisine References


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