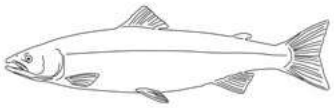


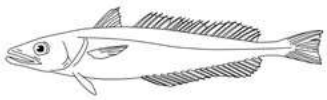
EUROPE

ATLANTIC SALMON

Salmo salar

FAO zones 21 and 27

Wild Atlantic salmon is an iconic species that is now critically endangered. Once abundant in Europe and North America, its populations have drastically declined due to several factors. Overfishing, particularly at sea and in estuaries, has significantly reduced their numbers. The destruction and fragmentation of their habitat through dam construction and urban development prevent their migration to spawning grounds. Climate change also disrupts their life cycle by altering water temperatures and food availability. Conservation efforts, such as habitat restoration, catch reduction, and reintroduction into certain rivers, are underway. Despite these initiatives, wild Atlantic salmon remains classified as a threatened species.

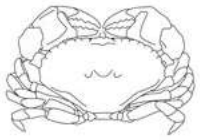


EUROPEAN HAKE

Merluccius merluccius

FAO zone 37

A species prized for its tender flesh, European hake is found in the North Atlantic and the Mediterranean. The hake population in the Mediterranean, targeted by both artisanal and industrial fisheries, has been severely overexploited in recent years and is now collapsed. Overfishing has caused a worrying drop in stocks, particularly due to the excessive capture of juveniles, which prevents the natural renewal of populations. Furthermore, the destruction of seabeds by certain fishing methods affects their habitat. Climate change, by altering water temperature and oxygen levels, also impacts its distribution and life cycle.



BROWN CRAB

Cancer pagurus

FAO subzones 27.4, 27.7 and 27.8

Brown crab is considered a staple of seafood platters, but it is becoming increasingly rare. Landings have drastically declined since 2018. While 5,000 to 6,000 tons of brown crab were fished annually in the 2010s, fewer than 1,600 tons were landed in 2022 — a fourfold drop.
The causes of the decline are not well understood: adults are affected by diseases, juveniles by parasites, and larvae by warming waters. The sharp drop in catches is not enough to restore biomass. All stocks are degraded and overfished in the Bay of Biscay, the English Channel, the Celtic Sea, West of Scotland and the North Sea.

ATLANTIC MACKEREL

Scomber scombrus

FAO zone 27

Scomber scombrus is the most common mackerel species on the European market. For several years, catches have exceeded the level recommended by scientists, following disagreements between fishing countries over how to manage quotas.

This species is under intense pressure from various countries: Norway, Iceland, the Faroe Islands, Great Britain, and those in the European Union.

It faces chronic overexploitation, which has worsened over the past five years.

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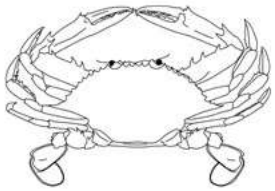
NORTH AMERICA & OCEANIA



BLUE SWIMMING CRAB

Portunus pelagicus

FAO zones 51, 57 and 71

The blue swimming crab is a highly valued species found in the Indo-Pacific region, playing a crucial role in both marine ecosystems and commercial fisheries. Due to its high demand in global seafood markets, its populations have faced significant pressure from overfishing.

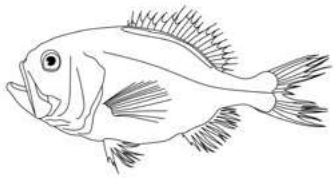
Many crabs are caught before reaching maturity, reducing their ability to reproduce and sustain the population. Destructive fishing practices further threaten the species. Additionally, habitat degradation caused by coastal development, pollution, and climate change impacts such as rising sea temperatures and ocean acidification affect their breeding and growth cycles. Despite some conservation measures in some countries, illegal fishing continues to pose risks.

ORANGE ROUGHY

Hoplostethus atlanticus

All FAO zones

The orange roughy populations have been severely depleted due to overfishing. They are particularly vulnerable because they grow slowly, reach sexual maturity late (around 20-30 years) and can live for over 100 years. These traits mean that once overfished, populations take decades to recover, if at all. Industrial deep-sea trawling, the primary method of capture, is especially destructive, not only depleting stocks rapidly but also damaging fragile deep-sea ecosystems like coral and sponge beds. Despite improved monitoring efforts, illegal, unreported, and unregulated (IUU) fishing remains a concern.



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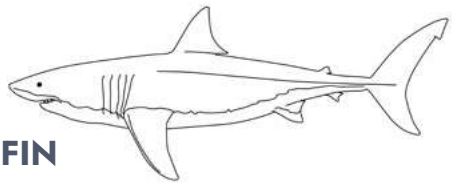
ASIA



SHARK FIN

All oceans

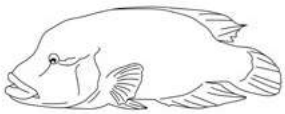
Shark fins generally are highly sought after on the global market, particularly for the preparation of shark fin soup, a dish considered a symbol of prestige in certain Asian cultures. This massive demand fuels intensive fishing, which has devastating consequences for pelagic shark populations. Every year, tens of millions of sharks are captured, often solely for their fins, in a practice known as *"shark finning."* This involves cutting off the fins and discarding the rest of the body back into the sea, leading to a slow and cruel death for the animals. This exploitation poses a serious threat to sharks, many of which are top predators in the food chain. Their decline disrupts the balance of marine ecosystems, causing cascading effects on biodiversity. Numerous species, such as the hammerhead shark and the whale shark, are now critically endangered. Alternatives to shark fin soup would help reduce pressure on these essential ocean predators.

GIANT WRASSE

Cheilinus undulatus

FAO zones 51, 57 and 71

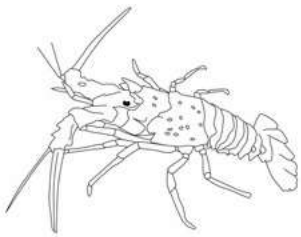
The Giant wrasse, also known as the Napoleon wrasse, is an iconic fish of Indo-Pacific coral reefs. It plays a crucial role in maintaining marine ecosystem balance by regulating invertebrate populations. However, it is threatened by overfishing, particularly in China, where it is highly valued as a luxury delicacy. Its trade is largely driven by illegal fishing, fueled by strong demand from high-end restaurants and the aquarium industry. Although classified as endangered by the IUCN and protected under CITES, poaching remains rampant, making conservation efforts challenging. The species is on the second level of China's list of State Key Protected Wild Animals.



ORNATE SPINY LOBSTER

Panulirus ornatus

FAO zones 51, 57 and 71



The ornate spiny lobster is a species of decapod crustacean that primarily inhabits the tropical waters of the Indo-Pacific Ocean. It is on the second level of China's list of State Key Protected Wild Animals. This lobster is highly valued for its delicious meat, making it a prime target for both commercial and artisanal fishing.

However, its exploitation raises significant sustainability concerns. High demand in international markets is placing increasing pressure on wild populations, threatening their natural balance. Overexploitation, combined with the destruction of coastal habitats such as coral reefs and mangroves, further weakens the species. Additionally, illegal and unregulated fishing exacerbates the situation by preventing effective stock management.

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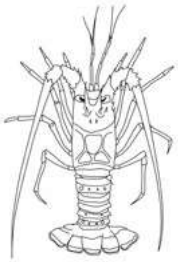


SOUTH AMERICA

RED SPINY LOBSTER/ BRAZILIAN SPINY LOBSTER

Panulirus laevicauda

FAO zones 31 and 41

Panulirus laevicauda is a spiny lobster species found mainly in the tropical Western Atlantic, from Florida to Brazil. It is distinguished by its yellow-brown coloration, often speckled with dark spots. This lobster inhabits rocky and coral areas. Highly valued for its delicate meat, it is intensively harvested, particularly in Brazil, where it represents a significant economic resource. However, excessive fishing pressure, the use of non-selective fishing techniques, and habitat degradation are endangering its populations. To ensure sustainability, measures such as closure seasons, regulating catches, establishing protected areas, and promoting responsible fishing are essential. Raising awareness among fishers and consumers is also a key lever for preserving this species.

Avoid serving this species from February to April each year.

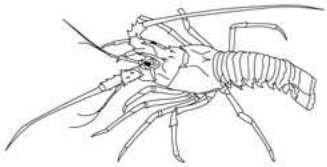
RED SPINY LOBSTER/ CARIBBEAN SPINY LOBSTER

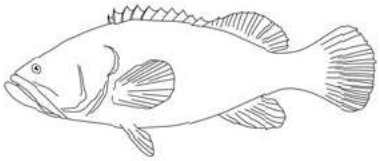
Panulirus argus

FAO zones 31 and 41

Panulirus argus is a spiny lobster species widely located in the tropical waters of the Western Atlantic, from the southern tip of the United States down to Brazil. It is a major economic resource for both artisanal and industrial fisheries, particularly in Cuba, Honduras, Nicaragua, Florida, and the Bahamas. However, overexploitation threatens its populations due to high international demand. Sustainability challenges include implementing closure seasons, quotas, protecting breeding habitats, and improving fishing practices to prevent the capture of juveniles and seeded females. Aquaculture and community-based management initiatives are also being explored to ensure the long-term viability of this resource.

Avoid serving this species from February to April each year.





GOLIATH GROUPER

Epinephelus itajara

FAO zones 21, 31 and 41

The Goliath grouper is one of the largest reef fish in the Atlantic Ocean, found primarily in the coastal waters of the southeastern United States, the Caribbean, and Northern coast of South America. Once abundant, its population suffered a severe decline due to overfishing, particularly in the mid-to-late 20th century. The species is slow-growing, late-maturing, and forms spawning aggregations, making it highly vulnerable to exploitation. Strict conservation measures, including fishing bans in the U.S. and parts of the Caribbean and Brazil, have helped some populations to show signs of recovery. However, illegal fishing and accidental bycatch continue to pose threats.

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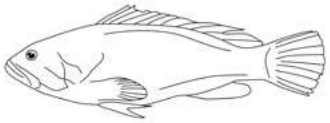
AFRICA



WHITE GROUPER

Epinephelus aeneus

FAO zones 27, 34 and 37

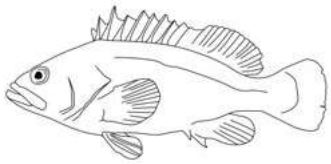
The white grouper is a demersal fish found mainly in the Mediterranean Sea and the Eastern Atlantic, from Portugal to Senegal. This species, prized for its flavorful flesh, plays a key role in maintaining the balance of marine ecosystems as a predator. However, it faces numerous threats linked to overfishing and the degradation of coastal habitats. Its slow growth and late sexual maturity make the white grouper particularly vulnerable to overexploitation. Excessive fishing has led to a worrying decline in its populations. Preserving the white grouper is crucial for maintaining marine biodiversity and ensuring the sustainability of the fisheries that depend on it.

BROWN GROUPER

Epinephelus gigas
or Epinephelus marginatus

FAO zones 27, 34 and 37

The brown grouper is an iconic species found mainly in rocky seabeds in the Mediterranean Sea and the Eastern Atlantic, from Portugal to South Africa. This predator plays a vital role in maintaining the balance of marine ecosystems, but it is seriously threatened by overfishing and habitat degradation. Its unique life cycle — characterized by slow growth and sequential hermaphroditism *(it is born female and becomes male later in life)* —makes it especially vulnerable to exploitation. Intensive fishing has led to an alarming decline in its populations.



FRESHWATER SOURCES *(RIVERS, LAKES, ESTUARIES ETC.)*

If you source freshwater seafood, please contact **wod@relaischateaux.com** for personalized advice on threatened species relevant to your region.

REMOVAL STEPS

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