# Information about Mercury in Fish and Shellfish

# For Pregnant and Breastfeeding Women, Women Considering Pregnancy & Young Children

### **Important Safety Tips:**

- 1. Highest Mercury-DO NOT EAT:
- Shark
- Swordfish
- King Mackerel
- Tilefish
- Tuna (Bigeye, Ahi)
- Marlin
- Orange Roughy
- 2. High Mercury-

#### Eat no more than three 6-oz servings per month:

- Sea Bass (Chilean)
- Bluefish
- Grouper
- Mackeral (Spanish, Gulf)
- Tuna (Albacore, Yellowfin)
- 3. Lower Mercury-

## Eat no more than six 6-oz servings per month

- Bass (Striped, Black)
- Carp
- Cod ( Alaskan)
- Halibut ( Pacific and Atlantic) Jacksmelt ( Silverside)
- Lobster
- Mahi Mahi
- Snapper
- Sea Trout ( Weakfish)
- Tuna (canned, chunk light)

#### 4. Lowest Mercury-

### Enjoy two 6-oz servings per week:

- Anchovies
- Butterfish
- Catfish
- Clam
- Crab (Domestic)
- Crawfish/crayfish
- Flounder
- Haddock
- Herring
- Oysters
- Salmon (Canned, Fresh)
- Sardines
- Scallops
- Shrimp
- Sole
- Squid (Calamari)
- Tilapia
- Trout (freshwater)
- Whitefish

# 5. CHECK LOCAL ADVISORIES ABOUT FISH CAUGHT FROM LAKES, RIVERS & COASTAL AREAS:

• If no information is available, do not eat more than 6 ounces a week of locally caught fish. Avoid consuming any other fish that week.

For more information about mercury levels in fish, please visit the following websites:

Environmental Protection Agency's Fish Advisory Website www.epa.gov/ost/fish