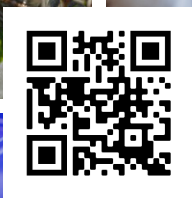
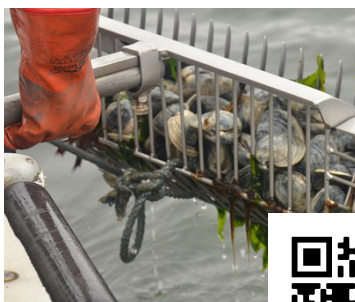




Find your fresh.

Look for the sign where
you shop and dine.



You'll find RI Seafood products in markets,
grocery stores, restaurants and at festivals and
farmer's markets across Rhode Island!

SeafoodRI.com

 @RI.seafood  @RISeafoodRocks  #RIseafood



Local is fresh and fresh is delicious.

QUALITY

From flounder, sea bass, scup, clams, oysters, lobsters, crab, squid, scallops, tuna, whiting, and much more - there's a wide variety of locally landed and farmed seafood with a range of price points. And many are available year-round!

LOCAL

RI Seafood is harvested by local fishermen from well-managed, sustainable wild-harvest fisheries and from our waters by shellfish farmers.

HEALTHY

Fish, shellfish, and crustaceans are major sources of healthful omega-3 fats and are also rich in nutrients.

SUSTAINABLE

RI Seafood is climate-friendly and supports a stronger, more sustainable, and resilient local food system that spurs our local economy.

After all, we are the Ocean State.

Learn about RI seafood, the hard-working RI'ers who harvest it, and the many ways to enjoy it at

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