

Choosing Your Fish

Remember to choose fish that are high in omega-3 and low in mercury.

Omega-3 Content in Fish:

| Type of fish Total omega-3 content per 3.5 ounces (i | |
|------------------------------------------------------|-------------------------------------------|
| Mackerel | 2.6 (Canadian and Atlantic Mackerel only) |
| Trout, lake | 2.0 |
| Herring | 1.7 |
| Salmon | 1.5 |
| Sardines, canned | 1.5 |
| Sturgeon, Atlantic | 1.5 |
| Whitefish, lake | 1.5 |
| Anchovies | 1.4 |
| Bluefish | 1.2 |
| Bass, striped | 0.8 |
| Trout | 0.6 |
| Halibut, Pacific | 0.5 |
| Pollock | 0.5 |
| Sturgeon | 0.4 |
| Bass, freshwater | 0.3 |
| Catfish | 0.3 |
| Ocean perch | 0.3 |
| Flounder | 0.2 |
| Haddock | 0.2 |
| Snapper, red | 0.2 |
| Sole | 0.1 |
| | |

Mercury in Fish

| High Mercury | Highest Mercury |
|--------------------------|---------------------|
| Bluefish | Avoid eating these: |
| Grouper | Mackerel (king) |
| Mackerel (Spanish, Gulf) | Marlin |
| Sea Bass (Chilean) | Orange roughy |
| Tuna (canned albacore) | Shark |
| Tuna (yellowfin) | Swordfish |
| | Tilefish |
| | Tuna (bigeye, ahi) |
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