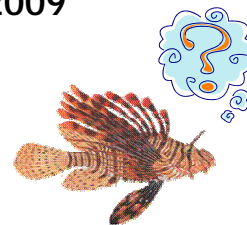


Nassau grouper populations are in decline throughout the Caribbean.  
Support the Closed Season so that we may have a plentiful supply for generations to come.

## Nassau Grouper Closed Season

December 1, 2008  
to February 28, 2009

I'm on my  
Honeymoon.....  
**EAT  
LIONFISH!**



The Bahamas

Photo: Stuart Cove's Fin Photo

## Nassau Grouper Spawning Season — November - March

A grouper we save today lives to spawn another day . Support our fishermen, CHOOSE another fish during the Closed Season.

Protect the  
Nassau grouper during  
their spawning season  
**November - March**

The closed season protects the Nassau grouper during part of their **breeding** season. This is when they are most **vulnerable** because they aggregate in large numbers to spawn at predictable times and locations .

There are several species of grouper in The Bahamas. The Nassau grouper can be identified by: (see photo overleaf)

- 5 olive/brown bars on the body
- A band across the eye
- A black saddle-shaped spot on the base of the tail

During the closed season, other grouper species must be landed intact to allow for easy identification.

We encourage you to try lionfish as an alternate fish this season.

**Lionfish** are an **invasive**, non-native species that are rapidly reproducing in our waters. They are voracious predators, competing with our local fish for food and consuming some of our valuable fishery species. Lionfish have very few predators, although Nassau grouper have been known to eat them. Targeting the lionfish as a food fish would help to combat this **threat** to our marine environment.

### Lionfish on the Menu

- Lionfish are tasty. They can be filleted or pan-fried whole.
- Lionfish flesh is safe to eat.
- Lionfish venom is located in the spines and is deactivated by heat.
- Lionfish are sold as a food fish in the Pacific region.
- **GO GREEN**—Eat Lionfish!

### SAFETY FIRST!

Lionfish spines are venomous but the fish can be safely handled once the spines have been removed. If you catch lionfish, use caution to avoid a puncture wound.

**First Aid:** Apply hot water (as hot as is safe) and seek immediate medical care.



Place  
stamp  
here.



TO:

For more information, contact  
Dept. of Marine Resources, Tel: 242 393 1777 or  
BREEF: Tel: 242 327 9000, [www.breef.org](http://www.breef.org), [breef@breef.org](mailto:breef@breef.org)

