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Contact:
Glenda Beasley
Media Relations
512.750.5199

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Galveston Area Restaurants Now Appear To Be Serving More Local Shrimp

Domestic Gulf Shrimp Compliance Rises from 41% to Nearly 64%, and Inauthenticity Decreases from 59% in 2024 to 23% in 2025, Though Repeat Mislabeling Persists

Galveston, TX — One year after genetic testing with the [RIGHTTest™](#) revealed that nearly 60% of Galveston-area restaurants were serving imported shrimp while implying American Wild-caught Gulf shrimp, a follow-up investigation retesting 22 of the initial randomly selected 44 tested in January of 2025 shows measurable progress. New testing conducted by SeaD Consulting from December 28-30, 2025 confirms that **14 of 22 randomly selected restaurants of the previous 44 tested (63.6%) are now serving domestic wild-caught Gulf shrimp**, a significant improvement from December 2024, when only **41% were**. While the results demonstrate that verification is driving real behavioral change, the data also reveal a subset of restaurants that continue to misrepresent shrimp origin across multiple testing periods.

The FTC regulates consumer fraud at the national level. SeaD testing helped to support a [new law](#) in Texas that went into effect September 1, 2025, prohibiting restaurants from labeling or representing imported shrimp as “Texas shrimp”, “Gulf shrimp”, “American shrimp” or “Domestic shrimp”.

Key Findings from the Retest

- **14 of 22 restaurants (63.6%)** were confirmed to be serving domestic wild-caught Gulf shrimp vs. **18 of 44 (41%)** in the test conducted last year in approximately the same time period.
 - **Inauthenticity decreased by 36% percentage points (went from 59% in 2024 to 23% in 2025)**, between which time a disclosure law was put into place.
 - **5 restaurants misrepresented shrimp origin in both testing periods**, indicating persistent, structural fraud.
 - **2 restaurants corrected prior mislabeling** by switching from imported shrimp to domestic Gulf shrimp.
 - **1 restaurant switched from domestic Gulf shrimp to imported shrimp**, reflecting inconsistent sourcing.
 - Truthful disclosure of imported shrimp improved, with **three restaurants now accurately disclosing imports (14%)**, compared to just one previously.
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Restaurants Confirmed Serving Domestic Wild-Caught Gulf Shrimp (Retest)

The following restaurants were verified through SeaD Consulting's Rapid ID Genetic High-Accuracy Test ([RIGHTTest™](#)) as serving authentic Gulf shrimp:

1. **Benno's Cajun Seafood Restaurant** — *1212 Seawall Blvd, Galveston, TX 77550*
 2. **Black Pearl Oyster Bar** — *327 23rd St, Galveston, TX 77550*
 3. **BLVD Seafood** — *28th St & Seawall Blvd, Galveston, TX 77550*
 4. **Cooper's Landing** — *11150 Termini-San Luis Pass Rd, Galveston, TX 77554*
 5. **Fish And Chips Houston** — *609 Bradford Ave #109, Kemah, TX 77565*
 6. **Gaido's** — *3828 Seawall Blvd, Galveston, TX 77550*
 7. **Katie's Seafood House** — *2000 Wharf Rd, Galveston, TX 77550*
 8. **Mario's Seawall Italian Restaurant** — *628 Seawall Blvd, Galveston, TX 77550*
 9. **Miller's Seawall Grill** — *1824 Seawall Blvd, Galveston, TX 77550*
 10. **Nick's Kitchen & Beach Bar** — *3802 Seawall Blvd, Galveston, TX 77550*
 11. **Shrimp & Stuff** — *3901 Ave O, Galveston, TX 77550*
 12. **Shark Shack** — *2402 Strand St, Galveston, TX 77550*
 13. **The Gumbo Diner** — *3602 Seawall Blvd, Galveston, TX 77550*
 14. **The Spot** — *3204 Seawall Blvd, Galveston, TX 77550*
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Industry and Policy Perspectives

“This year-over-year improvement proves that verification works,” said **David Williams, Commercial Fishery Scientist and Founder of SeaD Consulting**. “When restaurants are tested and held accountable, many correct course quickly. But the fact that five restaurants misrepresented shrimp origin in both testing periods tells us this isn’t confusion—it’s a pattern. Continued oversight is essential to protect consumers and honest businesses.”

“Domestic shrimpers cannot compete against deception,” said **Blake Price of the Southern Shrimp Alliance**. “What’s encouraging is that when fraud is exposed, some restaurants do the right thing. What’s unacceptable is that a core group continues to mislabel, knowing the harm it causes to fishermen and coastal economies.”

Representative **Terri Leo Wilson** emphasized the policy implications of the findings:

“During the past legislative session, the Texas Legislature took an important step forward by passing SB 823 to crack down on shrimp mislabeling and protect both consumers and our coastal economy. Laws alone do not solve the problem, but the progress we are now seeing, including more domestic Gulf shrimp being served in local restaurants, shows that accountability is working. We will continue building on this momentum to support Texas shrimpers, honest businesses, and families who deserve to know exactly what they are being served.”

The Path Forward

The findings underscore three critical realities:

- **Verification is driving compliance**, with multiple restaurants correcting sourcing after testing.
- **Mislabeling remains entrenched** among a minority of operators, necessitating continued monitoring.
- **Disclosure awareness is improving**, but voluntary compliance alone is insufficient without oversight.

About Southern Shrimp Alliance

The Southern Shrimp Alliance (SSA) is an organization of shrimp fishermen, shrimp processors, and other members of the domestic industry in the eight warmwater shrimp-producing states of Alabama, Florida, Georgia, Louisiana, Mississippi, North Carolina, South Carolina, and Texas. SSA has funded SeaD Consulting’s genetic

testing at restaurants. The list of restaurants found serving American wild-caught shrimp across all tested markets is available [here](#).

About SeaD Consulting

SeaD (Seafood Development) Consulting works with diverse stakeholders—seafood producers, academia, governmental agencies, and environmental organizations—to foster innovation and sustainability throughout the sector, bridging commercial fishery science with testing and processing technologies to combat seafood mislabeling and substitution. They currently hold the patent, in partnership with Florida State University, for the portable rapid ID high-accuracy genetic test [RIGHTTest™](#), being used in a multi-state study to determine shrimp species being served at seafood restaurants. For more information about the investigation and how you can support ethical seafood sourcing, please visit www.seadconsulting.com

Disclaimer: SeaD's testing and reporting is intended to be used as an investigatory tool to assist the restaurant industry's fight against seafood mislabeling and is not intended for use in any legal proceedings, nor may SeaD's data, testing, or reporting be used in any legal proceeding without the express written authorization of SeaD.

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