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One in Five Shrimp Dishes Still Misrepresented-What's Being Missed?

An in-depth look at current restaurant seafood labeling practices in Baton Rouge

Baton Rouge, LA – In the capitol city, where laws and legislation are made, a follow-up by SeaD Consulting of shrimp testing at restaurants in April 2026 shows that while shrimp misrepresentation in Baton Rouge has dropped slightly, it remains persistent. If mislabeling persists at the capitol, despite disclosure laws that took effect in January 2025, what does that mean for the rest of the state?

On behalf of the Southern Shrimp Alliance (SSA), SeaD conducted Rapid ID Genetic High-Accuracy Testing ([RIGHTTest™](#)) on shrimp dishes from 44 randomly selected restaurants in the Baton Rouge area from April 16-19, 2026. The results show that **approximately 30% of dishes served in restaurants where consumers would expect American wild-caught shrimp were actually imported or farm-raised**—nearly identical to findings from SeaD's [original study conducted for the Louisiana Shrimp Task Force \(LSTF\)](#).

April 2026 findings:

- **14 of 44 dishes (32%)** were imported/farm-raised
 - **5 of 44 establishments (11.5%)** correctly disclosed imported shrimp (vs. 0% previously)
 - **9 of 44 establishments (20.5%)** were explicitly inauthentic (vs. 30% previously)

Of the 9 explicitly inauthentic establishments (one in five):

- **3 had signage or menu disclosure** (e.g. “Some items served at this establishment may contain imported seafood. Ask for more information.”) **but when asked, still verbally misrepresented shrimp as American wild-caught**
- **6 had no signage or menu disclosure and were noncompliant with the law**

These findings confirm that while transparency has improved slightly, **misrepresentation remains widespread and enforcement gaps persist.**

Data gathered in collaboration with the **Louisiana Shrimp Task Force** across the state **reflects that one in four dishes (25%)** sampled and genetically tested are mislabeled, a higher incidence than Baton Rouge at (20%).

Continued Misrepresentation Despite New Law

“Despite signage requirements, we continue to see outright misrepresentation and non-compliance,” said **Commercial Fishery Scientist and Founder of SeaD Consulting David Williams**. “In several cases, staff verbally assured investigators that shrimp were American wild-caught when genetic testing confirmed otherwise. **Checking for labeling alone through signage is obviously not enough. We also observed blending of imported/farm-raised and domestic shrimp** in the same dish as a way to circumvent the law. However, we were unable to determine at what point in the supply chain co-mingling happened in this study.”

Industry Response and Call for Enforcement

“The disclosure law is a step in the right direction, but it is still not being followed correctly in about one in five of the restaurants,” said **Cheri Blanchard, SSA Board Member and co-owner of the fishing vessel Waymaker in Houma, Louisiana**. “Between clarifications in the law, education, and greater enforcement, we hope to work with restaurants to make sure people know when they are being served authentic U.S. wild-caught shrimp – and when they are not.”

Restaurants Confirmed to Be Serving Authentic American Wild-Caught Shrimp

1. Acme Oyster House
3535 Perkins Rd, Baton Rouge, LA 70808
2. Baton Rouge Poboy
3655 O'Neal Ln #1A, Baton Rouge, LA 70816
3. BRQ Seafood & Barbeque
10423 Jefferson Hwy, Baton Rouge, LA 70809

4. City Cafe
4710 O'Neal Ln #113, Baton Rouge, LA 70817
5. Cork's Cajun Fried Fish & Shrimp
5131 Government St, Baton Rouge, LA 70806
6. Crawford's Restaurant
1980 Staring Ln, Baton Rouge, LA 70810
7. DangDang Seafood
10782 N Harrells Ferry Rd, Baton Rouge, LA 70816
8. Doe's Eat Place
3723 Government St, Baton Rouge, LA 70806
9. Don's Seafood - Gonzales
2405 W Cabela's Pkwy, Gonzales, LA 70737
10. Downtown Seafood
130 3rd St, Baton Rouge, LA 70801
11. Drusilla Seafood Restaurant
3482 Drusilla Ln D, Baton Rouge, LA 70809
12. Frank's Restaurant – Baton Rouge
8353 Airline Hwy, Baton Rouge, LA 70815
13. Geaux Fish Market
9958 Burbank Dr, Baton Rouge, LA 70810
14. J. Alexander's Restaurant
6457 Bluebonnet Blvd, Baton Rouge, LA 70809
15. Jack's Seafood
5467 Plank Rd, Baton Rouge, LA 70805
16. JED's Local Restaurant
672 Jefferson Hwy, Baton Rouge, LA 70806
17. Jimbo's Seafood
8911 S Tiger Bend Rd, Baton Rouge, LA 70817
18. John's Seafood & Restaurant
2750 Scenic Hwy, Baton Rouge, LA 70805
19. Los Plebes "Tacos & Mariscos"
9830 Florida Blvd, Baton Rouge, LA 70815
20. Louisiana Cajun Seafood
13785 Coursey Blvd, Baton Rouge, LA 70817
21. Mike Anderson's
1031 W Lee Dr, Baton Rouge, LA 70820
22. Parrain's Seafood
3225 Perkins Rd, Baton Rouge, LA 70808
23. Randy Montalbano's Seafood & Catering
12740 Florida Blvd, Baton Rouge, LA 70815
24. Sammy's Grill Highland
8635 Highland Rd, Baton Rouge, LA 70808
25. Sam's Southern Eatery Baton Rouge
3120 S Sherwood Forest Blvd, Baton Rouge, LA 70816

- 26. Sandy's Seafood
7965 Airline Hwy, Baton Rouge, LA 70815
 - 27. SoLou Baton Rouge
2112 Perkins Palm Ave, Baton Rouge, LA 70808
 - 28. Stab's Prime Steak and Seafood
7666 Jefferson Hwy., Baton Rouge, LA 70809
 - 29. Tom's Seafood
6025 Greenwell St, Baton Rouge, LA 70812
 - 30. Tony's Seafood Market and Deli
5215 Plank Rd, Baton Rouge, LA 70805
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Co-Mingling Solutions and Legislation in The Works

New efforts are underway to address the practice of mixing domestic and foreign products. SeaD Consulting, in partnership with Florida State University, recently developed **a test to identify if co-mingling of shrimp** is occurring throughout the supply chain, enabling testing at processors, distributors and wholesalers. A new **House Bill 857**, introduced by **Louisiana Representative Tim Kerner, designed to combat co-mingling without proper labeling**, is in play at the legislature, with fines of \$15,000-\$50,000 for first to third offenders. **Representative Kerner** said, "People have a right to know exactly where their seafood comes from. For too long, loopholes have allowed imported seafood to be commingled with domestic product in ways that undermine transparency and consumer trust. House Bill 857 restores accountability by requiring clear labeling and honest disclosure of seafood origins."

Other laws in the works, introduced by **Louisiana Representative Jessica Domangue**, include **House Bill 725**, requiring **restaurants and seafood retailers to keep records** showing where their seafood was purchased, and **House Bill 121**, giving state officials **greater authority to enforce seafood laws, including the ability to seize or destroy seafood that violates regulations**.

Policy and Marketplace Implications

The persistence of misrepresentation—even after strengthened disclosure laws—demonstrates that what is being missed is **the need for stronger enforcement and off-the-plate testing to protect diners** and Louisiana's coastal communities. "In addition to SeaD's current genetic testing, this new test should also assist regulators with identification of co-mingling", said **Williams**.

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 throughout their region. The list of restaurants found to be serving American wild caught shrimp in the samples taken by market can be seen [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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