



## FOR IMMEDIATE RELEASE

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## **Cajun Country Not Supporting Cajun Shrimpers: Genetic Testing Reveals That 33% of Shrimp Served in Lafayette Restaurants Are Not Local Wild Caught**

**Lafayette, Louisiana**—Lafayette is a bustling working city, where people love seafood, particularly local favorites like crawfish, shrimp and crab. But is it local? A recent investigation by SEAD Consulting has uncovered that 33% of sampled restaurants in Lafayette are serving farm-raised imported shrimp in place of local wild-caught.

Between February 10 and 13, 2025, SEAD Consulting conducted random genetic testing on shrimp dishes from 24 local restaurants. The results revealed that 8 establishments were selling non-gulf shrimp. Of the 8 restaurants, 4 were misrepresenting their shrimp offerings, deceiving consumers who expect genuine Gulf seafood in dishes like shrimp étouffée, gumbo, and po' boys.

To combat seafood fraud, SEAD Consulting developed the Rapid ID Genetic High-Accuracy Test ([RIGHTTest™](#)) in collaboration with Florida State University. This portable, cost-effective kit enables species identification and country-of-origin determination within two hours in field settings.

"The results in Lafayette restaurants are similar to the inauthenticity [results in Baton Rouge recently at 30%](#), whereas [New Orleans had only a 13% inauthenticity rate](#)," said Dave Williams, SEAD Consulting founder and commercial fishery scientist. He said, "to find that one in three dishes being served in the heart of Cajun country are imported farm-raised shrimp instead of local, domestic wild-caught shrimp that supports the Cajun shrimp industry was surprising."

SeaD investigators noted that in Lafayette, of the eight restaurants serving the farm-raised imports, four of them (half) labeled imports correctly on menus or in signage, in compliance with Louisiana menu labeling laws. The remaining four of the eight restaurants were found to be misleading consumers by serving foreign imported shrimp while portraying local-wild caught.

**The following 16 restaurants in Lafayette were found to be serving authentic local wild-caught shrimp as portrayed:**

- 1. Bon Temps Grill:** 1211 W Pinhook Rd, Lafayette, LA 70503.
- 2. Chris' Po-Boys:** 1930 W Pinhook Rd, Lafayette, LA 70508.
- 3. Don's Seafood:** 4309 Johnston St, Lafayette, LA 70503.
- 4. Dwight's Restaurant:** 4800 Johnston St, Lafayette, LA 70503.
- 5. Fat Pat's:** 626 Verot School Rd, Lafayette, LA 70508.
- 6. Fezzo's:** 6701 Ambassador Caffery Broussard, LA.
- 7. Half Shell Oyster House:** 109 Old Camp Rd Suite 114, Lafayette, LA 70508.
- 8. Louisiana Po'Boys:** 5445 Johnston St, Lafayette, LA 70503
- 9. Mandez's Seafood Bar & Grill:** 110 Doucet Rd, Lafayette, LA 70503.
- 10. Olde Tyme Grocery:** 218 W St Mary Blvd, Lafayette, LA 70506.
- 11. Poor Boy's Riverside Inn:** 240 Tubing Rd, Broussard, LA 70518.
- 12. Prejean's:** 3480 NE Evangeline Thruway, Lafayette, LA 70507.
- 13. Royal Seafood Mart:** 137 Albertson Pkwy, Broussard, LA 70518
- 14. Spoonbill Watering Hole & Restaurant:** 900 Jefferson St, Lafayette, LA 70501.
- 15. Ton's Drive-In:** 101 W Main St, Broussard, LA 70518.
- 16. Young's Sports Grill:** 305 E Main St, Broussard, LA 70518.

The Louisiana Shrimp Task Force funded the investigation by SEAD and urges consumers to support the restaurants serving authentic local wild-caught shrimp listed, to inquire about the origin of the shrimp they are being served and to request to see packaging labels when dining out if they are unsure of what they are being served. Restaurant owners are encouraged to talk to their distributors about how to best use local options and to clearly identify both local wild caught or imported products on their menus.

### About The Louisiana Shrimp Task Force

The Louisiana Shrimp Task Force is responsible for studying and monitoring the shrimp industry and making recommendations to The Louisiana Department of Wildlife and Fisheries (LDWF), the Louisiana Wildlife and Fisheries Commission, and other state agencies on improving production and the economic sustainability of the industry.

### 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 fraud. For more information about the RIGHTTest™ and SeaD Consulting's efforts to ensure seafood authenticity, visit [www.seadconsulting.com](http://www.seadconsulting.com) or contact us at [sead@seadconsulting.com](mailto:sead@seadconsulting.com). Consumers are also encouraged to contact SeaD Consulting <https://www.seadconsulting.com/contact-us> and their local authorities to report suspected fraud in their area.

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