



FOR IMMEDIATE RELEASE
December 16, 2025

Contact:
Glenda Beasley
Media Relations
512.750.5199

[Media Kit Link](#)

For photos, B-roll, SME interviews, resources, and report information

Golden Isles is Golden for Shrimp Authenticity and Transparency on the Menu in Georgia

43 of 44 Seafood Restaurants Tested Serve Wild-Caught American Shrimp with One Correctly Labeling Imports

Golden Isles, GA – The Golden Isles has set a new benchmark for shrimp authenticity in Georgia, and in the U.S. for restaurant shrimp testing authenticity conducted by SeaD Consulting, using the [RIGHTTest™](#) to date. In the eight-state comprehensive genetic testing initiative conducted by SeaD Consulting on behalf of the Southern Shrimp Alliance, 43 of the 44 restaurant dishes sampled in the Golden Isles was confirmed to be genuine wild-caught American shrimp, exactly as advertised or implied. Only one restaurant was serving farm-raised imports, and they correctly identified the shrimp dish as being such, which indicates the area has a 100% transparency rate for what's being served to customers.

From December 5-9, 2025, SeaD Consulting used its Rapid ID Genetic High-Accuracy Test (RIGHTTest™) to determine the species and origin of shrimp being served at 44 randomly selected restaurants in the Golden Isles area of Georgia including Darien, Jekyll Island, St. Simmons Island and Brunswick. Unlike the troubling misrepresentation discovered in Savannah earlier this year, the Golden Isles demonstrated a 98% percent authenticity rate for serving Georgia area shrimp, underscoring the region's strong supply chain accountability.

The extraordinary result is widely attributed to the robust oversight and participation in the "[Wild Georgia Shrimp](#)" brand program, diligently managed in the region by City Market and Anchored Shrimp.

“The fact that you can trust restaurants in this area is due to the strong education, policing, and accountability the “Wild Georgia Shrimp” program requires. We are looking forward to passing legislation in the next session coming up that will make mislabeling illegal throughout the state of Georgia so we can have statewide authenticity rates more like Louisiana,” said **John Wallace**, owner of **Anchored Shrimp**.

Captain Zac Wood of the Emma Kristine out of Darien, Georgia, and the co-owner of processing plant **Sea Island Shrimp Company** added, “The “Wild Georgia Shrimp” campaign caught on in the Golden Isles area back in early 2000, so the brand support for that campaign is really good. We sell approximately 10,000-20,000 lbs. of local shrimp a week from Charleston, SC to Ormond Beach, FL. and have definitely seen more demand for local shrimp product and an uptick in sales in the last eight months since genetic testing and media reporting began in our area. Charleston, SC has definitely improved since testing was conducted there. Savannah is a harder market to change, but perhaps legislation about mislabeling will help.”

State leaders echoed the significance of these findings.

“We made it through the House last year, and in January 2026, [HB 117](#), which will require imported shrimp to be labeled as such, will be voted on in the Senate and is supported by our Lt. Governor. We want authenticity and transparency about what's on the plate in our seafood restaurants. Consumers need to fundamentally know what they are eating,” stated **Georgia Representative Jesse Petrea**.

The Southern Shrimp Alliance emphasized the importance of this milestone for fishermen and consumers alike.

"Across the United States, American shrimp fishermen are unfairly losing sales to imported, farm-raised shrimp falsely advertised as grown naturally in our local, well-managed waters," said **Blake Price**, deputy director of the **Southern Shrimp Alliance**. "Transparent sourcing benefits consumers, restaurants, fishermen, and coastal economies. If more communities were like Golden Isles, the world's most sustainable shrimp trawl fishery would be thriving instead of on the brink of collapse."

Restaurants Found to Be Serving Authentic American Wild-Caught Shrimp in the 44 Random Sample:

1. Agio Italian & Steak, 124 Glynnco Pkwy, Brunswick, GA 31525
2. B & J's Steak & Seafood, 901 North Way, Darien, GA 31305
3. Barbara Jean's Restaurant & Bar, 214 Mallery St, St Simons Island, GA 31522
4. Barrier Island Brewing, 1226 Ocean Blvd STE 1, St Simons Island, GA 31522
5. Basil Thai & Sushi, 1401 Newcastle St, Brunswick, GA 31520

6. Beach House Restaurant + Tap Room, 715 Beachview Dr N, Jekyll Island, GA 31527
7. Catch 228, 228 Redfern Village #100, St Simons Island, GA 31522
8. Coastal Kitchen, 102 Marina Dr, St Simons Island, GA 31522
9. Corridor Z Kitchen + Cocktails, 41 Main St #103, Jekyll Island, GA 31527
10. Crabdaddy's Seafood Grille, 1217 Ocean Blvd, St Simons Island, GA 31522
11. The Crab Trap, 1209 Ocean Blvd, St Simons Island, GA 31522
12. Delaney's Bistro, 3415 Frederica Rd, St Simons Island, GA 31522
13. Del Sur Artisan Eats, 321 Mallery St, St Simons Island, GA 31522
14. Dorothy's Cocktail & Oyster Bar, 12 Market St, St Simons Island, GA 31522
15. Downtown Cooter Brown's, 1326 Newcastle St, Brunswick, GA 31520
16. ECHO, 101 Downing St, St Simons Island, GA 31522
17. Fat & Fine Crab Seafood, 1600 Newcastle St, Brunswick, GA 31520
18. Fiddlers, 410 Arnold Rd, St Simons Island, GA 31522
19. Fish Tales Pub & Grill, 7445 Blythe Island Hwy, Brunswick, GA 31523
20. Grandy's, 3411 Cypress Mill Rd, Brunswick, GA 31520
21. Indigo Shanty, 1402 Reynolds St, Brunswick, GA 31520
22. JB's Shrimp Shack, 2729 US-17 Exit 29, Brunswick, GA 31523
23. Jinright's Seafood, 2815 Glynn Ave, Brunswick, GA 31520
24. Love Shack BBQ & Yard Bird, 11 Main St, Jekyll Island, GA 31527
25. Marshside Grill, 1200 Glynn Ave, Brunswick, GA 31520
26. Michael's Deli & Seafood, 120 Trade St, Brunswick, GA 31525
27. Mr. Shuck's Seafood, 107 Altama Connector, Brunswick, GA 31525
28. Mudcat Charlie's, 250 Ricefield Way, Brunswick, GA 31525
29. Palm Coast Coffee, 318 Mallery St, St Simons Island, GA 31522
30. Porch, 549 Ocean Blvd, St Simons Island, GA 31522
31. Reid's Apothecary, 1618 Newcastle St, Brunswick, GA 31520
32. River's Edge, 136 Marsh's Edge Ln, St Simons Island, GA 31522
33. The Shore Restaurant, 178 S Beachview Dr, Jekyll Island, GA 31527

34. Skipper's Fish Camp, 85 Screven St, Darien, GA 31305
35. Sunrise Diner, 5031 New Jesup Hwy, Brunswick, GA 31520
36. Sunrise Grille, 21 Main St, Jekyll Island, GA 31527
37. Three Little Birds, 509 Ocean Blvd, St Simons Island, GA 31522
38. Toucan's Ale House, 2450 Perry Lane Rd, Brunswick, GA 31525
39. Tribuzio's Grille, 322 Captain Wyllly Rd, Jekyll Island, GA 31527
40. The Half Shell, 504 Beachview Dr, St Simons Island, GA 31522
41. The Wharf, 371 Riverview Dr, Jekyll Island, GA 31527
42. Willet's Lowcountry, 110 Ocean Way at The Westin, Jekyll Island, GA 31527
43. Zachry's Riverhouse, 1 Harbor Rd, Jekyll Island, GA 31527

Contrast With Savannah Findings

Unlike the Golden Isles' 98% authenticity record, genetic testing in Savannah revealed widespread misrepresentation: 77% of shrimp served as "local" were actually foreign imports (23% authenticity rate). That discrepancy has intensified calls for legislative action to prevent misleading practices and ensure consumer transparency statewide.

What Consumers Should Do Until Laws Are in Place

While the Golden Isles sets a strong example, seafood mislabeling remains a statewide issue. Consumers across Georgia are urged to:

- Ask for the country of origin of shrimp when dining out
- Request to see packaging if there is any uncertainty
- Support restaurants that clearly disclose their sourcing
- Continue advocating for transparency until HB 117 and related enforcement tools are fully enacted

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 fraud. 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.

###