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**03/31/26**

**Contact:**

Glenda Beasley  
Media Relations  
gb@seadconsulting.com  
512.750.5199

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## **Testing During Lent Reveals 50% of Shrimp Dishes Were Imported/Farm-raised in US 190 Corridor Restaurants**

### **SeaD Genetic Testing Finds Half of Sampled Restaurants Serving Imports During Peak Catholic Seafood Season**

**Baton Rouge, La. — March 31, 2026** — SeaD Consulting today announced the results of genetic testing using its Rapid ID Genetic High-accuracy Test ([RIGHTTest™](#)) conducted on shrimp dishes served at restaurants across the US 190 Corridor in Louisiana. Testing, conducted during Lenten season—a period of heightened seafood consumption in the region’s deeply rooted Catholic community—revealed that **50% of sampled restaurants (12 of 24)** were serving imported/farm-raised shrimp. Of these, **38% of sampled restaurants (9 of 24)** explicitly claimed to be serving American wild-caught shrimp.

Starting from Krotz Springs through Opelousas, visiting towns like Eunice and ending in Kinder, the corridor was selected to demonstrate what a typical road trip through Louisiana, with seafood restaurant stops along the way, might look like to a consumer. The area is known for its strong Louisiana heritage and tradition of homestyle cooking, such as plate lunches, and sees a surge in seafood demand during Lent. Shrimp dishes—particularly po’boys and fried platters—are widely served in **gas stations, small cafés, and local eateries** where consumers expect authentic, locally sourced shrimp.

Between the sampling dates of March 17-19, 2026, SeaD teams conducted random genetic testing of 24 restaurants along the 190 Corridor. Samples were analyzed to determine whether shrimp marketed or described as American wild-caught shrimp were authentic.

### **Key Findings**

- 12 of 24 restaurants (50%) were confirmed to be serving American wild-caught shrimp
- 12 of 24 restaurants (50%) were serving imported/farm-raised shrimp while implying or representing American wild-caught origin
  - o 9 of 24 restaurants (38%) explicitly claimed to be serving American wild-caught shrimp either through staff verbalization or menu description

- o 3 of 24 restaurants (12%) correctly identified they were serving imported/farm-raised shrimp

These findings highlight a significant gap between consumer expectations and verified sourcing in a community where seafood plays both a cultural and religious role. Testing occurred during Lent, when consumer reliance on seafood increases significantly.

## Louisiana Labeling Law Compliance Concerns

Louisiana law requires restaurants serving imported shrimp to clearly disclose that information to consumers through signage or menu language.

SeaD's findings indicate widespread non-compliance among the restaurants found to be serving imports. In multiple cases, shrimp was marketed, labeled, or verbally represented as American wild-caught despite genetic testing confirming imported/farm-raised origin—creating a high likelihood of consumer deception during a peak seafood season.

Andrew Blanchard, Head of the Louisiana Shrimp Task Force, said, “With Lent being one of the most important seafood seasons in Louisiana, it is critical that consumers can trust what they are being served. When imported shrimp is passed off as local catch—especially in communities like Eunice where seafood traditions run deep—it harms both consumers and the livelihoods of Louisiana shrimpers. We are prepared to share these findings with the Louisiana Department of Health for further review.”

## Restaurants Identified in Testing

The following 190 Corridor establishments were found to be serving American wild-caught shrimp:

|                                      |                                            |
|--------------------------------------|--------------------------------------------|
| 1. B + B Boiling Shack               | 17607 US-190, Port Barre, LA 70577         |
| 2. Billy's Boudin & Cracklins        | 24467 US-190, Krotz Springs, LA 70750      |
| 3. Crawfish Corner                   | 529 S Union St, Opelousas, LA 70570        |
| 4. DC's Sports Bar & Steakhouse      | 1601 W Laurel Ave, Eunice, LA 70535        |
| 5. Fausto's Family Restaurant        | 14514 US-165, Kinder, LA 70648             |
| 6. Joe's Sandwich Shop               | 1633 W Vine St, Opelousas, LA 70570        |
| 7. Lawtell Food Mart, F&M Quick Stop | 10477 Prejean Hwy, Lawtell, LA 70550       |
| 8. Mo' Crawfish                      | 29017 Crowley Eunice Hwy, Eunice, LA 70535 |
| 9. Morrow's Diner                    | 24442 US-190, Krotz Springs, LA 70750      |
| 10. Rascal's Cajun Express           | 17681 Hwy 190 Port Barre, LA 70577         |
| 11. Sebastien's West End Seafood     | 1538 W Landry St, Opelousas, LA 70570      |
| 12. Soileau's Dinner Club            | 1618 N Main St, Opelousas, LA 70570        |

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## Context and Consumer Impact

SeaD's 190 Corridor testing underscores ongoing challenges in seafood transparency across Louisiana markets. The high rate of misrepresentation—particularly during Lent—raises concerns about:

- Consumer trust in local seafood establishments
- Economic impact on Louisiana shrimpers during peak demand periods
- The need for stronger enforcement of seafood labeling laws
- The importance of accurate menu descriptions and staff communication

Maintaining the integrity of Louisiana's seafood brand depends on restaurants truthfully delivering on what they are claiming to serve—and what most diners are expecting.

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#### About the Louisiana Shrimp Task Force

The Louisiana Shrimp Task Force advises the Louisiana Department of Wildlife and Fisheries and related agencies on protecting and promoting the state's wild shrimp industry. The group works to strengthen transparency, local economies, and seafood quality for consumers.

#### About SeaD Consulting

SEAD (Seafood Development) Consulting blends science and policy to defend seafood authenticity. Its RIGHTTest™ program is transforming how consumers, restaurants, and regulators verify species in real time to combat mislabeling and protect coastal community livelihoods.

Visit [www.seadconsulting.com](http://www.seadconsulting.com) to learn more.

Disclaimer: SeaD's testing and reporting is intended 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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