

## The Wreckfish Keeps Lionfish Population in Check

Written by Australian Business

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CHARLESTON, SC, September 28, 2013 /**24-7PressRelease**/ -- Serving up fresh, local seafood--such as salmon, shark, flounder and mahi mahi--to Charleston area diners,

[The Wreckfish](#)

is one restaurant that is continuously proud of the community's efforts to preserve South Carolina's marine life. As an establishment that takes part in Lowcountry seafood tradition, The Wreckfish explains that the efforts of local citizens and fishermen over the years have helped maintain fish populations. This practice allows residents and visitors to enjoy the cuisine and commerce that this unique product provides. While many of the fish in regional waters are treasured as local seafood favorites, the restaurant also commends the public for taking action to protect them from invasive species--such as the Lionfish.

In order to highlight the important impact locals have made on curbing Lionfish populations in Atlantic waters, The Wreckfish points to a recent [article](#) from News & Observer on the subject. The article reveals how--with the help of REEF workshops--public citizens are getting a chance to learn about how to track, catch and report Lionfish. Providing backstory, the article states, "The candy-striped fish with venomous spines and voracious appetites were first spotted off the coast about a decade ago after appearing off Florida in the late 1980s. Lionfish, which have no natural predators in the Atlantic, are native to the tropical Pacific and Indian oceans and are thought to have been introduced in the Americas when fish caught for aquariums escaped."

Although Lionfish do have venomous spines, they can be prepared as an exotic seafood dish--a way for consumers to enjoy a unique meal and take part in conservation. According to the article, these fish prey on many species, including lobster and snappers. In a recent press statement, The Wreckfish commends the REEF workshops and additional efforts to keep this invasive species in check. The restaurant reveals, "It is encouraging to see that Carolinians are taking such interest in protecting local seafood populations. If it were not for the work of ecologists, organizations and public citizens, the fresh, local seafood we serve would most likely not be as abundant."

While the fight against Lionfish populations has been a continuous one, News & Observer explains how the public effort to curb the invasive species has also been a draw for local tourism. For instance, "In Carteret County, NC, earlier this summer there was a 10-day tournament to spear lionfish. The event was held to draw attention to the lionfish problem and to encourage people to eat them."

"We commend those who have worked to not only protect local fish populations by tracking and hunting Lionfish, but also turning the effort into a draw for local tourism. It's a collective effort that really shows how invested the local community is in protecting Lowcountry commerce and culture," The Wreckfish concludes in its press statement.

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### ABOUT:

[The Wreckfish](#) is a casual seafood restaurant based in the lively and historic North Charleston neighborhood in South Carolina. The Wreckfish restaurant features exceptional seafood dishes delivered with freshness and low prices. As a venue that boasts "every hour is happy hour," those who visit The Wreckfish can expect to enjoy excellent service, drink specials, delicious cuisine and a lively environment. Both locals and visitors can turn to this locally-owned and operated hot spot, as it offers comfortable outdoor seating that is perfect for diving into some weekend seafood--such as the popular Sunday Seafood Platter.