



# NOAA FISHERIES

Southeast Regional Office  
263 13th Avenue South  
St. Petersburg, FL 33701

# CATCH UP ON CATCH SHARES

[www.fisheries.noaa.gov/southeast/outreach-and-education/southeast-regional-fisheries-news-sign-or-follow-us](http://www.fisheries.noaa.gov/southeast/outreach-and-education/southeast-regional-fisheries-news-sign-or-follow-us)





Recently, Gulf of Mexico Catch Shares Program staff spoke with Dave Snyder about his perspective of the program. A Michigan native, Dave, has enjoyed Southern living for the past 24 years as the head chef of a restaurant group that owns three restaurants and a catering company. He also operates a fishing charter business. As both a chef and captain, the availability of Catch Shares Program species (red snapper, grouper, and tilefish) is essential to maintaining his clientele and keeping his industries afloat.



Chef Dave inspecting some fresh catch at the restaurant

**Q: How did you get involved in the industry and become a chef?**

**A:** I've been fishing since I was 10 years old, I've been working in restaurants since I was 16, so it's been a natural progression to become a chef. I love being in the kitchen.

**Q: What do you look for when you select fish for your restaurants?**

**A:** The most important thing for us is the age of the fish. We're able to change our menu daily, so what's most important to us is: what's the ocean giving us this week, today, yesterday? It's important to us to have the freshest fish, so if cowfish is available today, but the grouper looks better, [we] get the grouper. We have great loyal guests that understand that. As far as size, it depends on the species. [We want] our end product [to be] a fillet that is 3/4-1 inch thick, so for some fish that's a 12 pound fish, for some fish that's a 16-20 pound fish.

**Q: Do you have a preference in the way fish are stored?**

**A:** We never freeze fish and we don't buy fish that's been frozen. We prefer our fish whole; we get our fish whole 80% of the time. A fish handles better, stays better longer if it's whole.

We have a couple great fishermen that store fish the same way we do. We call it a "soldier pack", where we store the fish in the ice [in] the [orientation] that they swim. And we pack them in alternating directions. We think that's the best way to store them and they keep the best. It's also important that we're buying from producers that handle the fish well. I can tell when we get our fish in [if] they've been thrown around the boat, in the cooler, [or at] the warehouse before they got to us.

**Q: What is your favorite species of fish to cook and why?**

**A:** That is an unfair question, like having a favorite child! I love tilefish, the consistency, and the tenderness of it. It handles most light flavors incredibly well. I absolutely love it. I think it [has a] different versatility than grouper or snapper.



Locally sourced fish and produce in Chef Dave's kitchen

Grouper handles light flavors much better than snapper. Snapper handles grilling and sharper flavors better. Grouper does better with more Caribbean and sweet flavors.

**Q: What's your favorite tilefish dish to prepare?**

**A:** Anything Caribbean, some coconut milk, brown rice, platano [plantains/bananas], cilantro, anything out of the Caribbean.

**Q: What's your favorite snapper dish to prepare?**

**A:** I think snapper does really well on a grill, the charred flavor does really well, and it handles sharper flavors better than grouper. Not all snappers are the same, though. Each have their own intricacies, but overall, I love snapper on a grill, the char, and the flavor of the wood smoke coming off the grill.

**Q: What is your most popular Gulf Catch Shares species on the menu?**

**A:** It's a tossup between American red snapper and [any] grouper [species]. I will have both on the menu, for the same price, with similar vegetables, starches and sauces, and they'll sell equally the same. People love them both. I'm hard pressed if I don't have one or both on the menu on any given night. I also think it's my job to teach people about other species to take pressure off species that are in such high demand.

**Q: As a result of the Catch Shares Program, have you noticed any impact on the restaurant business?**

**A:** People will go to a restaurant already knowing

what they are going to order. They expect certain menu items to be there. So consistency is a huge deal, certainly that type of program enables fishermen to keep us in that fish year round. Consistency [in] availability is important to us.

**Q: Why is having a sustainable fishery important to your business?**

**A:** When people come down here, they expect to have fish. They are coming here to eat something out of the ocean. [In] the last 10 years in the restaurant industry, the media has made people more aware of what's local and what's not. People are demanding fish that are local. So sustainability is obviously important for that. There are times

where people will come down to St. Simon's and I have zero fish out of the Atlantic, but plenty out of the Gulf because of that program. The Gulf has somewhat of a competitive advantage over some of the fishermen in the Atlantic (because of the program), [so] yes sustainability is important. People come to the ocean; they want to eat fish.

**Q: Does your restaurant promote sustainable fishing or seafood?**

**A:** Absolutely. A part of our menu highlights the farms and fishermen we support and where we get some of our ingredients. We will highlight on our menus a specific fish or fisherman or boat. We train our staff to know where the ingredients come from. Occasionally, on the website or email, we'll mention that we got a certain fish from a certain boat, because it's becoming more important for people to know where their fish is coming from. The farm to table movement of the last 10 years, [while] we've always been doing that, now it's a little bit more present and front-of-mind for people.





### Chef Dave's Seared Tilefish with Mashed Edamame, Slaw & Honey-Miso Vinaigrette, and a Plum Wine Reduction

#### Edamame

- 3 c Edamame
- ½ lb Ginger, peeled and large slices
- 4 ea Garlic cloves, slightly crushed
- 1 gal water
- 1 c Fish Sauce
- 1 c Soy Sauce
- 1 ea Jalapeno, cut in half

1. Combine all ingredients and bring to boil
2. Lower to simmer for 10 minutes or until done
3. Strain and reserve only the edamame and a bit of the broth
4. Puree the edamame in a food processor
5. Use broth if needed to puree

#### Slaw

- Daikon, peeled and julienne
- Carrot, peeled and julienne
- Red Pepper, julienne
- Snow Pea, julienne
- Jalapeno, seeded and julienne
- Cucumber, peeled and julienne
- Whole Cilantro Leaves, picked
- Chives, cut 2 inches long
- Napa Cabbage, julienne

#### Vinaigrette

- 1 c Sapelo Farms Honey
- 2 T Miso Paste
- 1 ea Jalapeno, roasted, seeded, and pureed
- 3T Fish Sauce
- ½ c Rice Vinegar
- ½ c Lime Juice
- 2 T Pickled Ginger Juice
- 2 c Vegetable Oil
- 1 T Sesame Oil

#### Plum Wine Reduction

- 2 c Plum Wine
- 2 oz Soy Sauce
- 2 oz Honey
- 1 t Sambal
- 1 oz Peeled Ginger, rough chop
- 1 ea Lemongrass, rough chop
- 1 ea Garlic Clove, peeled
- 1 bn Cilantro

1. Combine all ingredients and reduce to about 80% consistency
2. Strain and chill

#### Fish

- 2 ea Tilefish Fillet, no skin
- Salt and Pepper
- 2 oz Georgia Olive Farms Olive Oil

1. Lightly season one side of fish with salt and pepper
2. In hot pan, add oil then fish
3. Cook until brown
4. Flip and finish. Should take total of about 6 minutes depending on thickness



Below you will find **2021 Price Summaries** for each species and share category in the Gulf Catch Shares programs.

Share Category	Species	Share Price (per 1lb equivalent)	Allocation Price (per/lb)	Ex-Vessel Price
Red Snapper	Red snapper	\$45.37	\$3.81	\$5.35
Deep Water Grouper	Snowy grouper	\$11.14	\$1.04	\$5.47
	Speckled hind			\$5.34
	Warsaw grouper			\$4.72
	Yellowedge grouper			\$5.74
Gag Grouper	Gag grouper	\$8.19	\$0.80	\$6.26
			multi-use: \$0.96	
Shallow Water Grouper	Black grouper	\$5.62	\$0.59	\$6.04
	Scamp			\$6.07
	Yellowfin grouper			\$5.75
	Yellowmouth grouper			\$5.41
Red Grouper	Red grouper	\$6.40	\$0.65	\$5.23
			multi-use: \$0.88	
Tilefish	Blueline tilefish	\$9.18	\$0.63	\$2.31
	Golden tilefish			\$3.36
	Goldface tilefish			\$3.40



# SOUTHEAST FISHERIES PERMITS WEBSITE FAQ'S

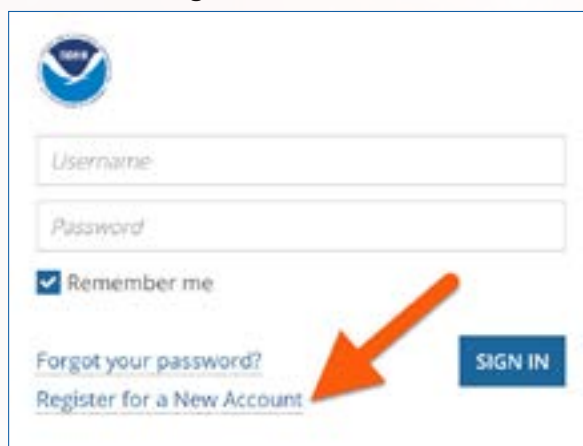
## What can I do online through the Southeast Fisheries Permits website?

- Request new vessel permits
- Renew vessel permits
- Request new dealer and operator permits
- Renew dealer and operator permits
- Transfer limited access permits

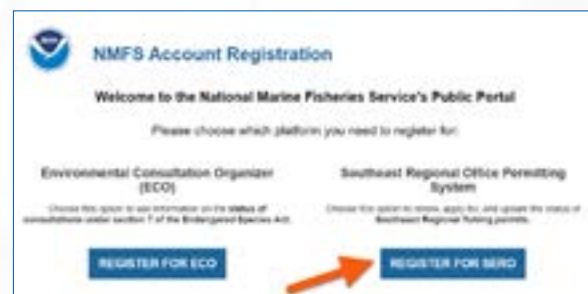
Any required documents can be submitted through the permit application portal. When transferring permits, original permits must be mailed to the NOAA Fisheries Permit Office. The Permits Office no longer accepts faxes, checks, money orders, or other mailed documents.

## How do I create an online account in order to apply for, renew, or transfer a permit online?

- Visit the new [Southeast Permits website](#)
- If prompted, click "I Agree"
- Click on "Register for a New Account"



- If prompted to close the tab, choose "Yes"
- On the NMFS Account Registration page, choose "Register for SERO"



- After entering your name and email address, check your inbox for an email from "Appian for NOAA – National Marine Fisheries Service Account Creation" with a username and temporary login password.
- Click the login link in the email or return to the Southeast Fisheries Permits website home page and enter your username and temporary password.
- Re-enter your temporary password in the "Old Password" box then create and confirm your new password containing at least 8 characters, including at least 1 uppercase letter, 1 lower case letter and 1 number.
- Complete the "Basic Information" and "Address" sections of the electronic form and click "CREATE ACCOUNT".

Any required documents can be submitted through the permit application portal. When transferring permits, original permits must be mailed to the NOAA Fisheries Permit Office.

## Who is eligible for creating and accessing online permit accounts?

- Applicants seeking permits
- Current permit holders and company officers

If a permit is held by a business corporation, only an officer or shareholder of that business who is currently in the permits system can create an account. If a permit is associated with a leased vessel, only the lessee can create an account and is solely responsible for renewal of the permit. Captains, operators, family members, or individuals who are not part of a business that owns a permit are not allowed to renew the permits under the business account.

## What do I do if I get an error message about having an existing permits online account?

- Locate the NOAA icon in the upper left corner of the electronic form and click on the profile icon next to it.
- Select "SIGN OUT" and "Leave" the site.
- On the SERO Account Creation screen, there may be a statement about the number of records found, click the "Proceed" button.
- The system will display all the active permits and vessels it has located based on your social security number and date of birth.
- If there are no active permits on a vessel, it will not show a renewal application for that vessel on your homepage.
- Existing permit holders who are looking to renew their permits will see a list of vessel, dealer or operator permits on this page.

## What do I do if I forgot my password?

- Click "Forgot your password?"
- Enter your username (not email address) and click "SEND EMAIL"
- A link and instructions to reset your password will be sent to the email address on file for the account. **The link will expire after 15 minutes.**

## When will I be notified that my permit is going to expire?

- **2 months prior** to your permit expiration, you will receive an email notification from the NOAA Fisheries' Permit Office. Once you receive that notification, you can log into your existing account or register for an online account [here](#). If you are registering for the first time, **be sure to have a copy of your vessel registration card handy.**

## When do I need to submit my permit application?

- Completed applications need to be received by the permits office **at least 30 days before** the desired effective date of the new permit (or at least 30 days before the permit expires) to be considered submitted on time.
- Applications received **less than 30 days before** the expiration date or that are not complete (i.e. missing information) can cause a delay in issuing the permit before the current permit expires. Specific requirements can be found at Federal regulations at 50 CFR § 622.4 (g)(1).

## How can I pay my permit application or renewal fee(s)?

- You can safely and easily pay your fees with a credit card or ACH bank transfer online. The permits office no longer accepts checks or money orders.

## Need additional assistance?

Call the Southeast Fisheries Permits Office at **(877) 376-4877** and select option 8 to speak with a representative or visit the Southeast Fisheries [Permits homepage](#) for more info.



# DATES & RESOURCES

---

[IFQ WEBSITE](#)

[IFQ SHAREHOLDERS](#)

[PERMITS](#)

[SOUTHEAST REGIONAL OFFICE](#)

[LAPPS BRANCH](#)

[SOUTHEAST REGION ACL](#)

[MONITORING](#)

[ELECTRONIC CODE OF  
FEDERAL REGULATIONS](#)

[GULF COUNCIL](#)

[GULF STATES COMMISSION](#)

**APR  
30**

First quarter 2022 Cost  
Recovery Fees Due

**MAY  
10-11**

Gulf of Mexico Fishery  
Management Council Scientific  
& Statistical Committee Meeting  
Tampa, FL

**JUN  
21-24**

Gulf of Mexico Fishery  
Management Council Meeting  
Ft. Myers, FL

**AUG  
22-25**

Gulf of Mexico Fishery  
Management Council Meeting  
Corpus Christi, TX

Like what you see?  
Do you have suggested topics to feature?

Please send feedback to  
[NMFS.SER.CatchShare@noaa.gov](mailto:NMFS.SER.CatchShare@noaa.gov)  
or call 866-425-7627 (option 2).

