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.

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 have a different versatility than grouper or snapper.

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.

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 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: What is your favorite tilefish dish to prepare?

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

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

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 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
- 3 T Fish Sauce
- ½ c Rice Vinegar
- ½ c Lime Juice
- 2 T Pickled Ginger Juice
- 2 c Vegetable Oil
- 1 T Sesame 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.

<table>
<thead>
<tr>
<th>Share Category</th>
<th>Species</th>
<th>Share Price (per 1lb equivalent)</th>
<th>Allocation Price (per lb)</th>
<th>Ex-Vessel Price</th>
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<tbody>
<tr>
<td>Deep Water Grouper</td>
<td>Snowy grouper</td>
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<td>Speckled hind</td>
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<td>Warsaw grouper</td>
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<td>Yellowedge grouper</td>
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<tr>
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<td>Goldface tilefish</td>
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<td>$3.40</td>
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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”

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 lowercase 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
- Applicants seeking permits
- Current permit holders and company officers

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 profile icon.
- 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.

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

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