



# AQUACULTURE IN MASSACHUSETTS

Massachusetts Ranks  
13<sup>TH</sup> in the U.S. for Annual  
Aquaculture Sales at  
**\$28.8M**

As demand for seafood continues to increase, aquaculture, or farming in the water, is an environmentally responsible and especially efficient method of protein production, and an option we must consider to complement our sustainably managed wild fisheries.

## What does Massachusetts Grow?

Kelp, brown, brook and rainbow trout, baramundi, blue mussels, surf clams, razor clams, soft shell clams, hard clams (quahog) and American oysters. Oyster farming is predominant; the value of oyster farming alone currently ranks 3<sup>RD</sup> of all landed seafood behind only sea scallops and lobster.

## Innovation & Technology

Massachusetts is home to some of the nation's most advanced aquatic technologies to produce clean, healthy and sustainable seafood while protecting fish populations. Researchers and companies are continuously applying knowledge in science and engineering, fish tracking and farm operations to develop model aquaculture systems that ensure health and welfare of the fish and the surrounding environment.

## State Businesses

- [Innovasea, Boston, MA](#)
- [Blue Stream Aquaculture, Ware, MA](#)
- [The Better Fish/Australis Aquaculture, Greenfield, MA](#)
- [Chatham Shellfish Company, Chatham, MA](#)

## The Most Sustainable Protein

Finfish aquaculture is the most sustainable and efficient method of animal protein production. Further, technological advancements in feed production, using soy and microalgae oil, have led to the development of new plant-based feed solutions. Shellfish and seaweed farming require no feed inputs, and actually act as filters to clean the ocean environment.

## How Does Aquaculture Address Food Security?

Food security and food safety start locally. U.S. aquaculture producers must adhere to strict environmental and product safety rules and regulations, so that New Englanders can be certain that the fish they're eating is safe. The U.S. ranks 16th and contributes a mere 0.6% to global aquaculture production resulting in up to 85% of the seafood we consume being imported. 50% of our seafood comes from farms, so, why not grow our own local food?

## RESOURCES

[Massachusetts Aquaculture Association](#)

[Southeastern Massachusetts Aquaculture Center \(SEMAC\)](#)

[Massachusetts Department of Agricultural Resources](#)

[Woods Hole Sea Grant](#)

[Innovasea](#)

[USDA](#)