All about coastal Georgia seafood

By TYLER JONES
PUBLIC INFORMATION OFFICER
COASTAL RESOURCES DIVISION

When people think of the Georgia Coast, perhaps the most common things that come to mind are our pristine marshes, sandy beaches, and gently lapping waves. But for me, my mind goes straight to something even better: the food.

Living in coastal Georgia gives us the opportunity to have fresh shrimp, live blue crabs, and oysters picked straight from their beds. I am by no means the first person to discover the bounty offered here. Archaeologists have discovered oyster shell mounds, called “middens,” on our barrier islands that date to the Late Archaic Period, 5,000 to 3,000 years ago left by Native Americans.

Tourists flock here in the summer months, inundating restaurants to order succulent, wild-caught Georgia shrimp. In the colder months, us locals can enjoy backyard oysters roasts, featuring the salty, briny, blade-shaped bivalves that dot our estuaries.

Seafood is also an important part of the coastal economy. In 2022, shrimpers alone brought in more than two million pounds of shrimp with a dockside value of about $10.6 million.

That’s why I’m happy to say this edition of Coastlines Georgia is dedicated to all things coastal seafood. We’ve packed this edition with interesting information about what CRD does to conserve the fisheries, how we collect our data, and maybe most importantly, a classic recipe. Bon appetit!