



CARIBBEAN SUSTAINABLE FISHERIES

OUR STORY

We are Caribbean Sustainable Fisheries, a lobster farming business based in the British Virgin Islands that is dedicated to protecting the seas and the local community whilst producing the best quality Caribbean spiny lobster.

More than just a farm, our operations are a way of life, and we are proud to work to the highly specific standards set by the British Virgin Islands. We buy directly with local fishing families to ensure they get a fair price for their catch and then use our sustainable grow-on plan to hand-rear our lobsters on land to get them into the best condition. This chain of custody from fishers, to our farm, and back to the fishers for selling, enhances the local community by ensuring a stable income all-year-round.

We actively recruit and train people who are interested in developing a career in aquaculture in the local area. Using local fishers means our stocks are fully traceable and, when buying one of our lobsters, you'll know exactly who caught it, reared it, and processed it. By involving and enriching our community, and empowering a sustainable lifestyle, we believe that our methods can ensure the livelihoods of families for many generations to come.

We want to ensure that our operations protect local fish stocks. We are committed to catching puerulus; which enables us to return a percentage of mature adults to protected fishery areas, thus contributing to the long-term survival of wild fish stocks. This programme is the first of its kind in the world, helping to replenish wild stocks and maintain a healthy and vibrant ecosystem.

We understand that supporting biodiversity goes further than just species protection. Following the devastating consequences of Hurricane Irma, in 2018 we launched our mangroves restoration project, as part of a multi trophic approach to aquaculture, to start to repair the major loss of habitat across the islands and have since replanted over 2000 large mangroves.

To complete our cyclical view on sustainability, by 2024 we hope to have completed full-cycle hatchery production, in turn reducing all negative impacts on local populations and regenerating stocks for generations to come.

As a leading farmer in the sector, we believe that to deliver the best quality lobster, our lobsters need to be grown in perfect conditions. They are housed in a stress and predator free habitat, surrounded by pristine clean, clear, quality Caribbean waters. Our state-of-the-art husbandry methods monitor the health of our lobsters to ensure a disease-free population that results in strong, healthy and superbly conditioned lobster. Our lobsters are backed by our Safe Quality Food (SQF) certification. SQF is an independently benchmarked food safety program that is globally recognized, and this achievement demonstrates the highest quality of our product.

Hand reared on our farm in Tortola, our lobsters are consistently monitored to ensure their welfare. The purple patina to their shells is the hallmark of all Caribbean Sustainable Fisheries lobsters; the more mature the lobster, the more vibrant the colour—and when cooked, the shell turns a vivid red, giving an extraordinary impact on the plate.

What makes them so special is not only their unique colouration, but also their tenderness and sweet taste. There really are no others like Caribbean Sustainable Fisheries spiny lobsters!



British Virgin Islands



Sanel, a member of CSF staff



CSF Spiny Lobster



Cooked Spiny Lobster