



(Lophius Piscatorius)

### **Availability**

Year-round, with peaks in the late fall and spring.

### **Health Benefits**

Low in sodium; a good source of niacin, vitamins B6 and B12, and potassium; and a very good source of protein, phosphorus, and selenium.

#### Source

U.S. wild-caught from Maine to North Carolina.

### **Flavor and Texture**

The tail meat is firm, dense, and relatively boneless with a mild flavor. The meat is not flaky and has a texture similar to lobster meat.



## **Nutrition**







# Biology

Monkfish spawn from February to October. Females release large egg veils that can contain more than 1 million eggs.

Monkfish are opportunistic feeders, eating whatever prey is most available at the time.

Monkfish ambush their prey—they use a modified spine on their head as a fishing pole and bait to lure small fish toward their mouths.

When the prey comes near, the monkfish takes a large gulp, which sucks the prey into its mouth and traps it behind rows of back-pointing teeth.



Habitat

Monkfish live on the ocean floor, typically on sand, mud, and shell <u>habitats</u>.

They can tolerate a wide range of temperatures and depths, from inshore waters down to nearly 3,000 feet.

Monkfish migrate seasonally to spawn and feed.

Adults spend most of their time on the bottom, often in a depression or partially covered in sediment. They also spend some time off the bottom, probably riding currents to help with migration.



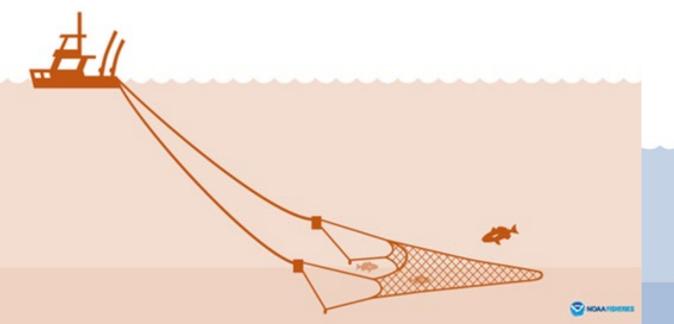
## **Fishery**

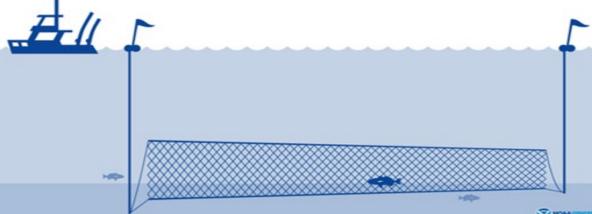
In 2023, **15.4 million pounds** were landed valued at **\$11.8 million** 

Most monkfish caught in the Northern Fishery Management Area are caught by vessels using bottom-trawl gear targeting groundfish.

Almost all the monkfish for sale in the United States comes from U.S. fisheries.

Most monkfish caught in the Southern Fishery Management area are caught by vessels using **gillnets**.







### Want to Learn More?







www.fisheries.noaa.gov/species/monkfish/overview