COLD WATER FISH

Cold water fish are one of the best dietary sources of Omega-3 fatty acids. And Omega-3 fatty acids are known to lower triglycerides, ease joint pain and stiffness, relieve symptoms of depression and reduce inflammation.

Anchovies
Bluefish
Cod
Flounder
Haddon
Herring
Kippers
Atlantic Mackerel
Mahi-Mahi
Pollack

Sardines (low mercury levels)

Shad Sturgeon Trout (lake)

Tuna (canned light tuna is lower in mercury)

Whitefish

Wild Salmon / Canned (considered safest because of low mercury)

TIPS

- Choose Saltwater Fish- Saltwater fish are higher omega-3s than freshwater varieties. Saltwater fish tend to live in deeper, colder water that makes it necessary for them to produce additional omega-3 fatty acids as insulation.
- Pick Wild-Caught Fish
- Avoid Fish with High Mercury Levels- The dangers of consuming too much mercury
 are much worse than the potential benefits of consuming more omega-3s. Avoid eating
 too much swordfish, shark and tilefish from the Gulf of Mexico that can be high in
 mercury.