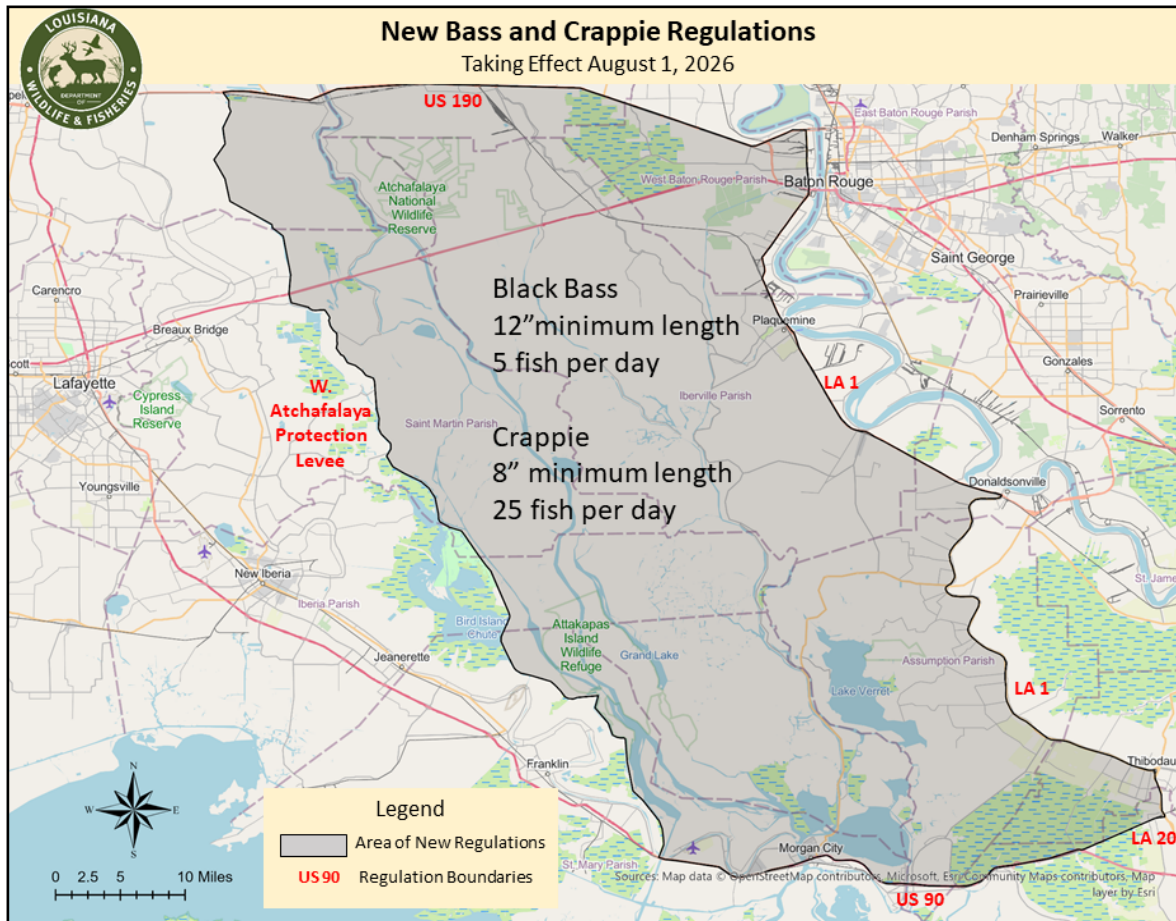




New Fishing Regulations in the Atchafalaya Basin and Nearby Waterbodies



New recreational fishing regulations for black bass and crappie took effect in portions of the Atchafalaya Basin and nearby waterbodies in south-central Louisiana on Aug. 1.

The regulation changes were established through Senate Bill 111 of the 2026 Regular Session, authored by Sen. Caleb Kleinpeter and signed into law as Act. No. 460. The following regulations will apply to all waters within the designated area indicated below:

Black bass (*Micropterus spp.*)

- Minimum length limit: 12 inches
- Daily creel limit: five fish

This regulation applies to largemouth bass, Florida bass, spotted bass and their hybrids.

Crappie (*Pomoxis spp.*)

- Minimum length limit: eight inches
- Daily creel limit: 25 fish

This regulation applies to black crappie, white crappie and their hybrids.

Major waterbodies within the area of regulation change include, but are not limited to, Henderson Lake, Grassy Lake, Lake Verret, Lake Palourde and the majority of the Atchafalaya Basin. The area covered by the new regulations is within the area south of US 190 from the West Atchafalaya Basin Protection Levee to the intersection of LA 1 and US 190 due north of Port Allen, east of the

West Atchafalaya Basin Protection Levee from US 190 to US 90, north of US 90 from the West Atchafalaya Basin Protection Levee to LA 20, north and west of LA 20 from US 90 to LA 1 in Thibodaux, south and west of LA 1 from LA 20 to US 190.

Areas outside of the designated area will maintain the statewide regulations for black bass and crappie with no minimum length limits. The statewide regulations include a daily creel limit of ten black bass and a daily creel limit of 50 crappie per licensed angler. Full recreational fishing regulations can be viewed on the LDWF website (www.wlf.louisiana.gov/assets/Resources/Publications/Regulations/26LAFW.pdf).

Anglers utilizing any boat launch within the regulated area must be in compliance with the new regulations regardless of where their fish were caught.

For more information on this Act, including the official legal description of the regulation change boundaries, see Act No. 460 (www.legis.la.gov/legis/ViewDocument.aspx?d=1480143).

For information regarding the Atchafalaya Basin, contact Brac Salyers at bsalyers@wlf.la.gov or (337) 262-2080. For information about Lakes Verret, Grassy or Palourde, contact Brian Heimann at bheimann@wlf.la.gov or (225) 765-2337

LDWF Alligator Management Program Honored During Scales of Success Program in Washington, D.C.

One of the many Louisiana conservation success stories is that of the American alligator. Once on the brink of extinction with only about 100,000 left in 1972 in the state, the Louisiana Department of Wildlife and Fisheries (LDWF) developed its alligator management program. More than 50 years later, the alligator thrives in Louisiana with a population of greater than three million.

As part of America's 250th anniversary celebration, the LDWF executive staff was honored in Washington, D.C., on July 21 at the U.S. Department of Interior's "Scales of Success" program, a Great American Expedition event highlighting Louisiana's internationally recognized management program.

Louisiana Gov. Jeff Landry also proclaimed the day as Louisiana's Great American Alligator Day.

"Our Louisiana alligator management program is recognized internationally as a model for sustainable use," said LDWF Secretary Tyler Bosworth, who addressed the gathering. "The principles of this program have been applied to managing crocodilian species worldwide. I would like to thank Gov. Landry for trusting me to execute his vision for conservation and the promotion of recreational and commercial opportunity for the sportsmen and women of Louisiana.

"I also want to thank the professional staff of the LDWF alligator program – both past and present – as well as the many private landowners in Louisiana for allowing us to do our work on their lands for the betterment of the species. None of this would have been possible without their efforts."

Since the program began in 1972, the harvest of wild alligators along with egg collection and the selling of farm-raised alligators have brought in millions of dollars of revenue to landowners, trappers and farmers. Conservative estimates have valued the alligator trade in Louisiana at more than \$250 million annually.

The Department of the Interior and the U.S. Fish and Wildlife Service chose to highlight this tremendous conservation success story as part of their official America 250 celebration and the Great American Expedition, showcasing the power of collaboration and science-based wildlife management.

For more information on LDWF's alligator management program, visit the LDWF alligator webpage (www.wlf.louisiana.gov/page/alligator).



LDWF Announces Commercial Greater Amberjack Season to Close on Aug. 8

The Louisiana Department of Wildlife and Fisheries (LDWF) issued a Declaration of Emergency to close the commercial greater amberjack season in Louisiana waters at 12:01 a.m. on Aug. 8, 2026.

National Oceanic and Atmospheric Administration (NOAA) Fisheries informed LDWF Secretary Tyler Bosworth that the 2026 annual catch target has been met and that the commercial season for the harvest of greater amberjack will close in federal waters of the Gulf of America at 12:01 a.m. on Aug. 8, 2026, and remain closed until the start of the regularly scheduled 2027 season, currently Jan. 1, 2027.

Effective with this closure, no person shall commercially harvest, possess, purchase, barter, trade, sell, or attempt to purchase, barter, trade or sell greater amberjack. Nothing shall prohibit the sale of greater amberjack legally taken prior to the closure, provided that all commercial dealers possessing greater amberjack taken legally prior to the closure shall maintain appropriate records.

For more information, contact Jason Adriance at (504) 284-2032 or jadriance@wlf.la.gov.

Gulf Council Asks Fishermen for Information on Red Snapper

The Gulf Council would like to gain a better understanding of what's happening with red snapper in the Gulf. The council recognizes that as active fishermen, they may notice trends or interesting things that the scientists and managers may not be aware of yet.



The council relies on fishermen's on-the-water expertise to guide its current understanding of the red snapper stock. The information provided through our Fisherman Feedback Tool will help to inform scientists and managers as they conduct and review a stock assessment on red snapper.

Please submit responses to Fisherman Feedback Tool for Red Snapper

(<https://docs.google.com/forms/d/e/1FAIpQLSdIrUfVJvz0wgcLWUEX-Dk4Aw11tC41JHLPI2pG5GiTjTzzA/viewform>).

Responses are due by 5:00 PM, EDT on Aug. 21, 2026.

Message from NOAA Fisheries: Join the On the Water Wednesday

A REEL Discussion about the Issues and Future of Recreational Fishing in the Southeast

Please join us virtually for a deep dive into recreational fishing in the Southeast U.S., the future of the industry and the important role anglers play in how regulations are made based on data you help collect and share. This meeting will provide NOAA Fisheries' Southeast leadership and the recreational fishing community an opportunity to connect with one another.



The events will be hosted using WebEx and feature opening remarks by NOAA Fisheries Southeast regional administrator Andy Strelcheck, followed by the opportunity to share input, concerns and ideas for how we move forward to maximize fishing opportunities while ensuring healthy fish stocks.

When: Wednesday, Aug. 19, 5-7 pm EST

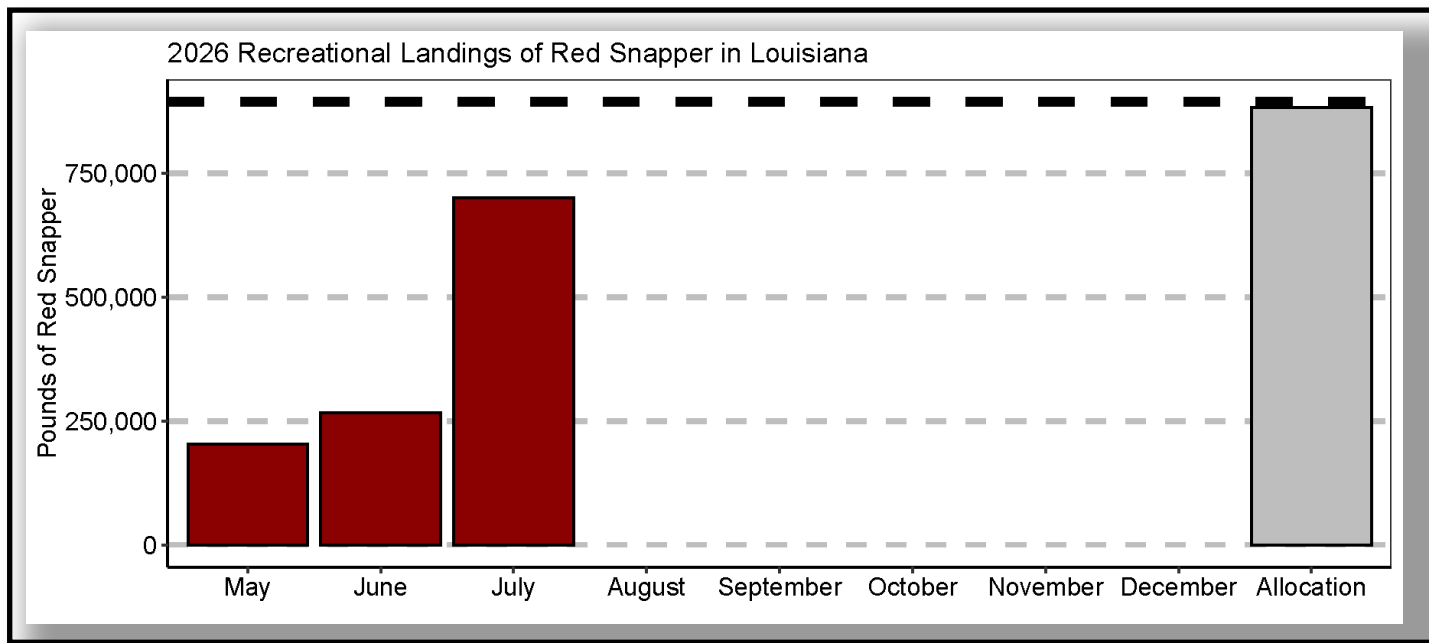
To access the meeting, click on the appropriate link at www.laseagrant.org/event/on-the-water-wednesday-a-reel-discussion-about-the-issues-and-future-of-fishing-in-the-southeast/?instance_id=1521.

Need Help? <https://help.webex.com>

Louisiana Snapper Watch

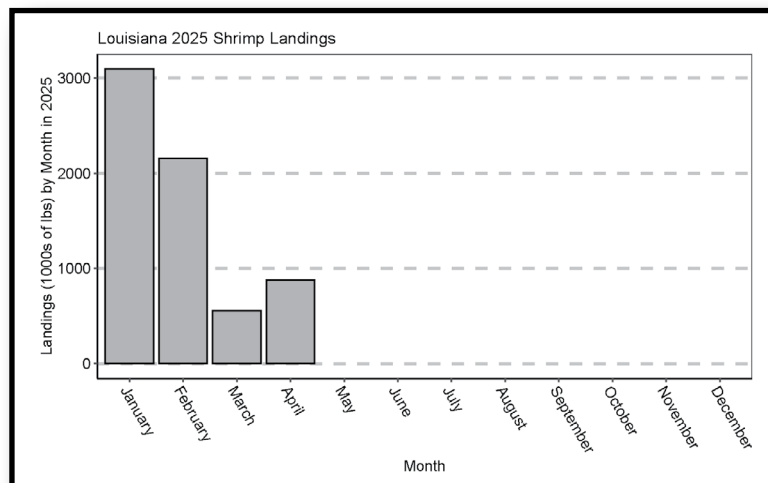
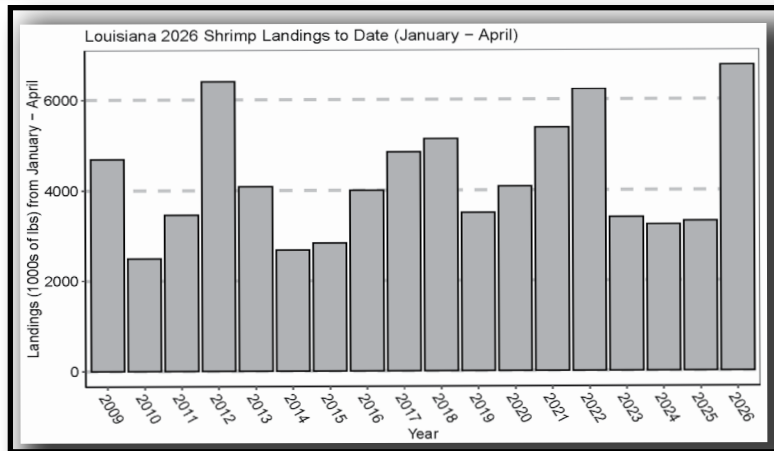
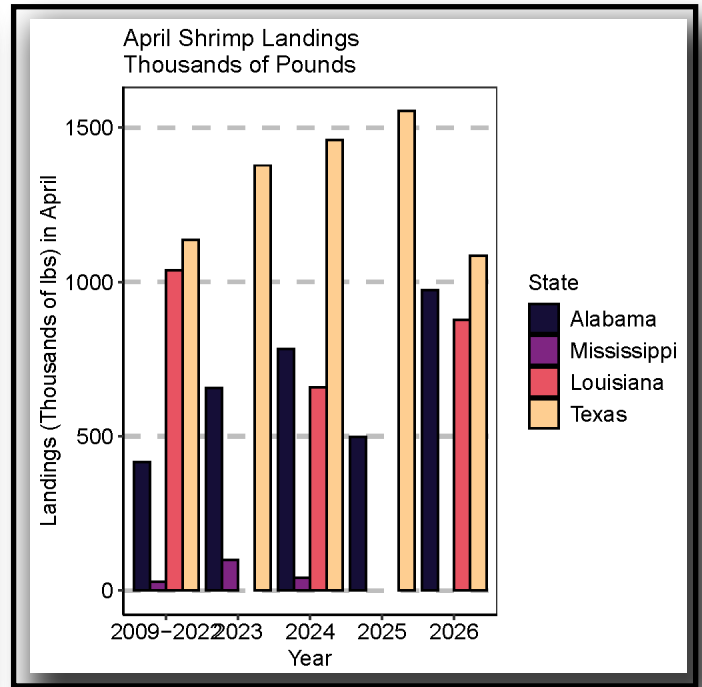
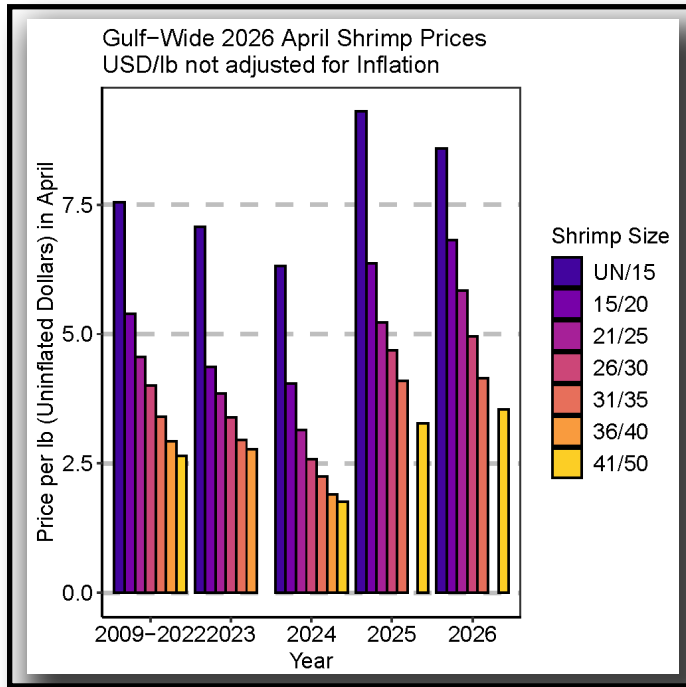
The Louisiana Department of Wildlife and Fisheries (LDWF) released the recreational red snapper landings estimate through July 19, 2026. LA Creel, LDWF's near-real-time landings data collection program, indicates that 701,302 pounds, or 79.5 percent, of Louisiana's 2026 annual private recreational allocation of 882,439 pounds, have been landed.

The private recreational red snapper season began May 1 in both state and federal waters, running seven days a week with a daily bag limit of four fish per person and a 16-inch total length minimum size limit. The season will remain open until recreational landings approach or reach Louisiana's allocation.



Louisiana Shrimp Watch

The shrimp watch data for the August issue includes data through April 2026. All landing data is based on trip ticket data provided by NOAA Fisheries and no estimations have been made.



The Gumbo Pot

Shrimp and Grits

Recipe provided by Addie K. Martin, chef for Culicurios

Prep: 45 min Cook: 35 min Total: 1 hour 20 min



INGREDIENTS:

- 1/4 cup olive oil
- 1 cup diced tasso
- 1 yellow onion, diced
- 1 small bell pepper, diced
- 3 celery ribs, diced
- 3 tablespoons tomato paste
- 13 garlic cloves, minced
- 5 tomatoes, chopped
- 1/2 teaspoon dried thyme
- 1 cup thinly sliced green onions
- 2 1/2 cups thinly sliced button mushrooms
- 2 tablespoons lime juice
- 3 tablespoons lemon basil, chiffonade or lightly chopped
- 1 pound shrimp (preferably 31/35 count)
- 6 cups quick grits
- 4 ounces Neufchâtel cheese (can substitute Marscapone or cream cheese)
- Kosher salt, to taste

METHOD:

Sauce:

1. Add the olive oil to a pot and heat over medium flame.
2. Add the tasso and a pinch of salt and cook until rendered (about 3-5 minutes).
3. Once tasso is rendered, add onion, bell pepper and celery to the pot; cook until the vegetables start to wilt – another 3-5 minutes.
4. Then add in the tomato paste and 10 of the minced garlic cloves; stir very well and cook another couple minutes until the mixture is thoroughly heated through.
5. Next add in the tomatoes and thyme; adjust seasoning to suit your tastes.
6. Cook for 20 minutes covered, stirring occasionally.
7. Remove from heat and mix in mushrooms, green onions and lime juice.
8. Add grits to the bottom of a pasta bowl and ladle on the sauce; portion to your liking – in this case I used equal parts.
9. Finish with a sprinkle of basil and shrimp for garnish.

Grits:

1. Basically, follow the package directions when cooking the grits.
2. Once they are done, add in 4 ounces Neufchâtel cheese and salt to taste.
3. Only start on the grits once the sauce is done – ideally you'd get the water to a boil for the grits, add them in and while they're cooking you're doing the shrimp below at the same time.

Shrimp:

1. Before you even start cooking, peel and de-vein the shrimp and rinse well.
2. Pat them dry with paper towels and place in the fridge until you're ready to cook them.
3. Heat about 2 tablespoons olive oil in a wide skillet on medium high flame.
4. Add the remaining minced garlic; sauté just till fragrant (about 1 minute).
5. Add shrimp and a healthy pinch of salt.
6. Cook on one side 2-3 minutes then flip and finish 1-2 minutes – depending on the flame, they could be done quicker; don't overcook!
7. Once they're finished, use tongs to place the shrimp on top of the grits and sauce.

Notes:

- This makes at least 6 portions of sauce; depending on how you divvy out the shrimp, you may need more to use all the sauce – I did 8 shrimp for 4 portions and had leftover sauce.
- This recipe is very loose and can be tweaked to your individual taste – if you don't like something, change it; if you'd prefer to see something else in here, add it.
- You can easily convert this recipe to pescetarian by leaving out the tasso – the other flavors are enough to keep this dish tasty. You may need more salt.
- As always, use fresh Creole tomatoes when you can get them (in the deep south from late May to very early August only).
- Reserve the shrimp shells for making a stock later – you can place them in a ziploc bag and freeze for a couple months; shrimp stock makes a great seafood gumbo base (see my recipe).

For more information, contact your local extension agent:

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We would like to hear from you! Please contact us regarding fishery questions, comments or concerns you would like to see covered in the Lagniappe. Anyone interested in submitting information, such as articles, editorials or photographs pertaining to fishing or fisheries management is encouraged to do so.

Please contact Lagniappe editor Jeffrey Plumlee at jplumlee@agcenter.lsu.edu

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Be sure to visit the *Lagniappe* blog for
additional news and timely events between issues.
<https://louisianalagniappe.wordpress.com/>

Lagniappe Fisheries Newsletter

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