



## **Gulf Council Recommends 10-Year Extension on the Moratorium on Federal Gulf Commercial Shrimp Permits**

The Gulf Council took final action on Shrimp Amendment 19 which considers what action to take when the moratorium on the issuance of new federal Gulf commercial shrimp permits expires on Oct. 26, 2026. The council decided to extend the moratorium for 10 years, until Oct. 26, 2036. The 10-year extension is expected to maintain biological, social and economic benefits currently achieved under the moratorium while also promoting stability and efficiency in the fishery.



## **Gulf Council Recommends Continuing Requirement for Venting Tools or Descending Devices**

The Gulf Council took final action to require commercial and recreational fishermen to possess a venting tool or descending device that is rigged and ready for use when fishing for reef fish in the federal waters of the Gulf of America. These requirements will replace regulations required by the DESCEND Act which is scheduled to expire in January 2026. The use of descending devices or venting tools reduces release mortality of many reef fish, resulting in increased conservation and sustainability of reef fish stocks.

## **LDWF Reopens Nature & Science Center at Port Wonder**

The Louisiana Department of Wildlife and Fisheries (LDWF) is pleased to announce that the Nature & Science Center at Port Wonder officially reopened to the public on Tuesday, Oct. 28 following an extended temporary closure for critical repairs.

The closure allowed staff to complete essential maintenance on the center's aquatic life support system, including draining two large aquariums, relocating aquatic life to alternate exhibits and quarantine areas, and conducting a full inspection to ensure long-term system stability. These behind-the-scenes efforts were vital to maintaining the highest standards of animal care and safety.

"We're excited to welcome guests back to the Nature & Science Center," said Andrew Scalisi, LDWF Fisheries Biologist program Manager at the Nature & Science Center. "Our team has worked diligently to stabilize the aquatic systems and ensure that all residents continue to receive exceptional care. We appreciate the hard work and dedication of our employees and the community's patience and support throughout this process."

Please note:

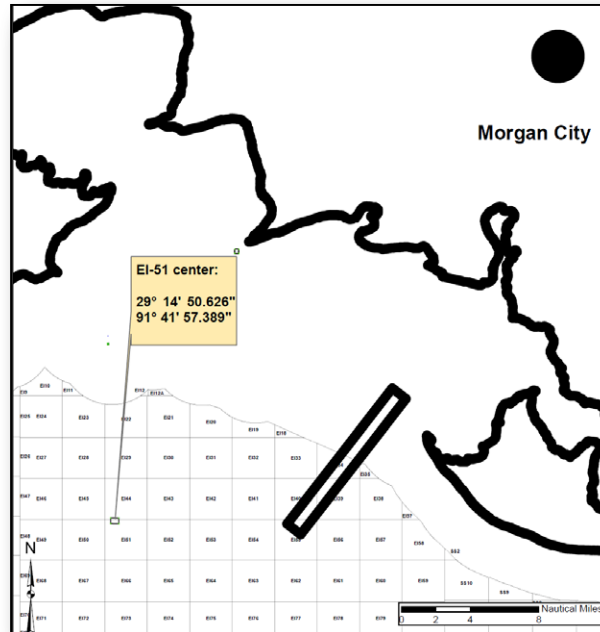
- Reopening Date: Tuesday, Oct. 28
- Hours of Operation: Tuesday – Saturday, 9:30 a.m. – 4 p.m.
- Admission: \$6 per person, tickets available in the lobby



For updates and more information about the Nature & Science Center, visit our website ([www.wlf.louisiana.gov/page/ldwf-nature-and-science-center-at-port-wonder](http://www.wlf.louisiana.gov/page/ldwf-nature-and-science-center-at-port-wonder)) and Facebook page ([www.facebook.com/PortWonderLakefront](https://www.facebook.com/PortWonderLakefront)).

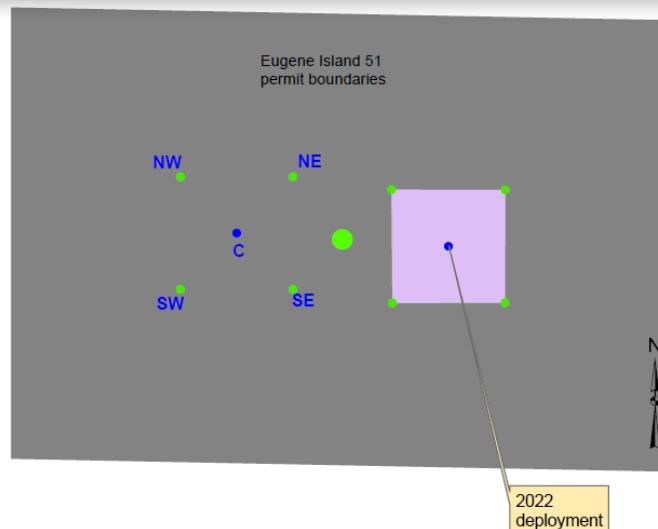
## LDWF Artificial Reef Program Announces Deployment of New Material to Enhance Eugene Island 51 Reef

In partnership with the Coastal Conservation Association (CCA), the Louisiana Department of Wildlife and Fisheries' (LDWF) Artificial Reef Program helped create the Eugene Island 51 Nearshore reef in 2022 that is comprised of 120 recycled concrete structures. The reef site is about 37 nautical miles offshore, in 17 feet of water; all reef material has at least 12 feet of clearance above it.



The new deployment, also in partnership with CCA Louisiana, is expected to occur in early November. This deployment will add 465 Cajun Coral reef modules (concrete shapes three-feet long by one-and-a-half feet wide by one-foot tall). Designed by technology company Natrx, Cajun Coral is a highly flexible module that is printed and installed by Danos. The technology promotes habitat growth and ecological benefits that strengthen over time. These reef modules will be deployed within the following coordinates adjacent to the 2022 reef and within the permitted area:

NAD83	Latitude			Longitude		
	Degrees	Minutes	Seconds	Degrees	Minutes	Seconds
C	29	14	51.692	91	42	3.115
NW	29	14	54.159	91	42	5.946
NE	29	14	54.175	91	42	0.302
SE	29	14	49.225	91	42	0.284
SW	29	14	49.210	91	42	5.928



“Adding on to an already existing reef is an exciting opportunity for the department as this can promote enhanced fish habitat and lead to greater fishing opportunity for anglers,” said LDWF Assistant Secretary of Fisheries Ryan Montegut. “We are thankful for our partners CCA, Natrx and Danos and their investment in the future of Louisiana’s fisheries.”

Be sure to check out the LDWF Artificial Reef Program webpage ([www.wlf.louisiana.gov/page/artificial-reefs](http://www.wlf.louisiana.gov/page/artificial-reefs)) for more information or contact Mike McDonough ([mmcdonough@wlf.la.gov](mailto:mmcdonough@wlf.la.gov)).



## LDWF to Hold Commercial Fishing License Sales at Select Offices in December

*LDWF Trip Ticket staff will accompany Licensing staff*

The Louisiana Department of Wildlife and Fisheries (LDWF) will offer new or renewal commercial fishing licenses and boat registration transactions at several field offices in December. Additionally, trip ticket staff will be present to train new or existing seafood dealers on the process of filling out trip tickets, answering questions regarding trip tickets, and taking trip ticket orders (trip tickets will not be distributed on-site). LDWF offers this service as a convenience to our commercial fishermen who need a commercial license and in-person assistance without having to drive to Baton Rouge.

### Staff will be available on the following dates and locations:

#### Lake Charles Office

1025 Tom Watson Rd.

Lake Charles, LA

Dec. 1-2

9 a.m.-3:30 p.m.

Closed noon to 1 p.m. for lunch

#### Lafayette Office

200 Dulles Drive

Lafayette, LA

Dec. 3-4

9 a.m.-3:30 p.m.

Closed noon to 1 p.m. for lunch

#### New Orleans Office

2045 Lakeshore Drive, Suite 438

New Orleans, LA

Dec. 8-10

8 a.m.-3:30 p.m.

Closed noon to 1 p.m. for lunch

#### Bourg Office

468 Texas Gulf Rd.

Bourg, LA

Dec. 15-17

8 a.m.-3:30 p.m.

Closed noon to 1 p.m. for lunch

### Commercial License Sales:

Acceptable forms of payment will include personal checks, cashier’s checks, money orders, cash and credit/debit cards. There is a 3 percent charge when using a credit/debit card. Customers purchasing licenses are asked to bring their license renewal notices to avoid processing delays. First-time applicants can apply by mail or in person. When applying in person, you must provide the following:

- Resident applicants must provide proof of residency such as a Louisiana driver’s license (held continuously for 12 months), voter’s registration, vehicle registration and state income tax.
- Non-resident applicants must provide proof of residency from their domiciliary state, such as a driver’s license, voter’s registration, vehicle registration and state income tax.
- Applicants applying for a license in a business name must provide documentation showing proof of valid federal tax ID number assigned to the business name and proof of authorized signature, or an occupational license will be required.

For commercial license inquiries, contact (225) 765-2898.

### Trip Tickets:

The trip ticket program requires wholesale/retail seafood dealers and wholesale/retail reptile and amphibian dealers who purchase or accept transfers of catch from commercial fishermen or reptile/amphibian collectors to submit trip tickets to LDWF. Trip tickets capture information about the catch – what it is, where it was caught, how it was caught and how much was caught. Fresh product license holders (commercial fishermen licensed to sell their catch directly to consumers) must also submit trip tickets.

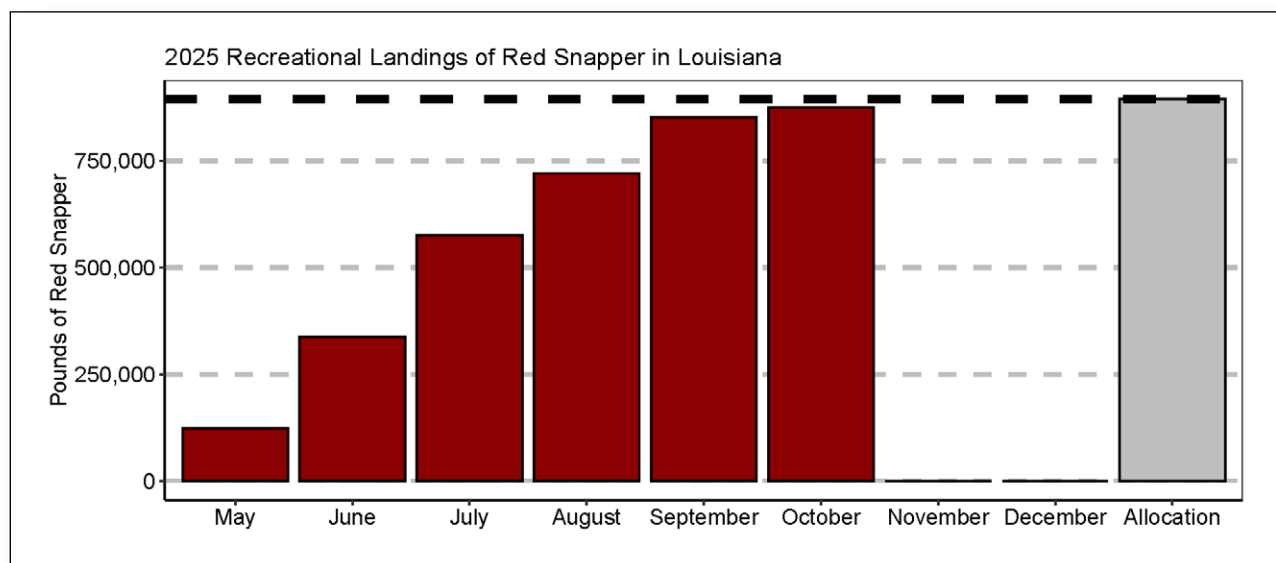
The trip ticket information is confidential and protected under state and federal law. LDWF uses this information to improve assessments of fish populations and inform management. More information about the trip ticket program, including how-to videos, is available on the LDWF website at [www.wlf.louisiana.gov/page/trip-tickets](http://www.wlf.louisiana.gov/page/trip-tickets).

Please call (225) 765-2449 for trip ticket inquiries or email [triptickets@wlf.la.gov](mailto:triptickets@wlf.la.gov).

## Louisiana Snapper Watch

The Louisiana Department of Wildlife and Fisheries (LDWF) released the red snapper landings estimate through Oct. 19, 2025. LA Creel, LDWF's near real-time landings data collection program, indicates that 874,777 pounds, or 97.8 percent, of Louisiana's 2025 annual private recreational allocation of 894,955 pounds has 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 November issue is unavailable due to the ongoing government shutdown. In other months, all landing data is based on trip ticket data provided by Gulf States Fisheries Commission and no estimations are made.

# The Gumbo Pot

## Crab-stuffed Baked Flounder

Recipe provided by Addie K. Martin, chef for Culicurious

This crab-stuffed baked flounder recipe is decadent and delicious! Try it with a green salad or cole slaw on the side.

Prep: 30 min Cook: 40 min Total: 1 hour 10 min.



### Ingredients:

- 1 stick of unsalted butter
- 1 large onion, chopped (about 2 cups)
- 1 cup chopped green onion bottoms (the white part)
- 1 cup chopped celery
- 1/2 cup green bell pepper
- 1/2 cup red bell pepper
- 1/2 cup yellow bell pepper
- 1/2 cup thinly sliced green onion tops
- 1 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 1/2 cup minced garlic
- 1/2 cup finely chopped parsley
- 1 lemon, zest and juice
- 1 pound lump crabmeat
- Optional: 1/2 cup panko breadcrumbs
- 4-to-4.5 pound flounder, deboned and dressed (with head removed, keep tail)
- 1 1/2 teaspoons kosher salt

### Method:

1. Preheat the oven to 350°F.
2. In a pot, melt butter over medium high heat.
3. Add the onion, green onion bottoms, celery, all three bell pepper colors, sliced green onion tops, kosher salt and cayenne pepper. Stir well and cook until wilted and all the water is cooked out of the vegetables, about 15 to 20 minutes.
4. Add the garlic and cook until fragrant, about 1-2 minutes.
5. Remove from the heat and stir in the parsley, lemon juice and zest and lump crabmeat. If you find the filling to be overly moist, add the half cup of panko breadcrumbs.
6. Place the flounder on a rimmed sheet pan lined with parchment paper. Fold back the flaps of the flounder so that it lays flat.
7. Sprinkle the teaspoon and a half of kosher salt onto the flounder.
8. Carefully spoon the filling into the solid side of the flounder, being careful to avoid the open flaps.
9. Fold the flaps back over the filling and position them to where they're nearly covering all the filling.
10. Place the flounder in the oven and bake for 35 to 40 minutes, until the flesh is flaky and cooked through and the internal temperature is over 145°F.

*Note: When using a more standard-sized flounder (2 to 2.5 pounds), cut the recipe in half and proceed as directed. Cook time will also likely be shorter – watch closely and check internal temperature after 25 minutes of baking.*





## For more information, contact your local extension agent:

### Thu Bui

Marine Agent  
Acadia, Allen, Beauregard, Cameron, Calcasieu, Evangeline,  
Jefferson Davis, Lafayette and St. Landry Parishes  
Phone: (337) 828-4100, ext. 300  
[tbui@agcenter.lsu.edu](mailto:tbui@agcenter.lsu.edu)

### Thomas Hymel

Marine Agent  
Iberia, St. Martin, Lafayette, Vermilion, St. Landry and  
Avoyelles Parishes  
Phone: (337) 276-5527  
[thymel@agcenter.lsu.edu](mailto:thymel@agcenter.lsu.edu)

### Carol D. Franze

Marine Agent  
Southeast Region  
Phone: (985) 875-2635  
[cfranze@agcenter.lsu.edu](mailto:cfranze@agcenter.lsu.edu)

### D. Jordan Poole

Marine Agent  
Cameron and Calcasieu Parishes  
Phone: (337) 905-1318  
[dpool@agcenter.lsu.edu](mailto:dpool@agcenter.lsu.edu)

### Haley Gambill

Marine Agent  
Terrebonne and Lafourche Parishes  
Phone: (985) 873-6495  
[mgambill@agcenter.lsu.edu](mailto:mgambill@agcenter.lsu.edu)

### Dominique Seibert

Marine Agent  
Plaquemines and St. Bernard Parishes  
Phone: (504) 433-3664  
[dseibert@agcenter.lsu.edu](mailto:dseibert@agcenter.lsu.edu)

### Albert 'Rusty' Gaudé

Marine Agent  
Jefferson, Orleans, St. Charles and St. John Parishes  
Phone: (504) 433-3664  
[agaude@agcenter.lsu.edu](mailto:agaude@agcenter.lsu.edu)

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](mailto:jplumlee@agcenter.lsu.edu)

### Jeffrey Plumlee

Fisheries Specialist  
Louisiana State University AgCenter  
334 Renewable Natural Resources Building  
Baton Rouge, LA 70803  
Phone: 225-578-4102  
Email: [jplumlee@agcenter.lsu.edu](mailto:jplumlee@agcenter.lsu.edu)

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

## Lagniappe Fisheries Newsletter

Editor: Jeffrey Plumlee

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron