



Blue Ocean Mariculture Acquires Kona Cold Lobsters

KAILUA KONA, HAWAII—Blue Ocean Mariculture, the sole producer of Aquaculture Stewardship Council (ASC) certified Hawaiian kanpachi and the only open-ocean finfish farm in the United States, today announced the asset acquisition of Kona Cold Lobsters, a leading supplier of quality wholesale live seafood to top chefs and restaurants throughout Hawaii.

Founded in 1993, Kona Cold Lobsters is widely recognized as providing the highest quality live seafood, as well as being the very first distributor of Hawaiian Kanpachi produced by Blue Ocean. The family-owned and operated business has grown from a Hawaii-based lobster hatchery to a well-known distributor throughout Hawaii.

Blue Ocean Mariculture will now directly distribute the Hawaiian Kanpachi it produces to customers previously buying it from Kona Cold Lobsters, including all hotel, restaurant, and institution customers across Hawaii. In addition, they will continue to distribute lobsters, crabs, oysters, clams, and mussels throughout the State. They will also continue to service walk-up customers at the NELHA-based facility.

“Kona Cold Lobster has been the primary distributor for our Hawaiian Kanpachi since our inception in 2004, and we’re honored to build upon the commitment to quality and service that we share.”, said Dick Jones, CEO of Blue Ocean Mariculture.

Phil Wilson, who has served as President of Kona Cold Lobsters, and will assume the role of Senior Advisor to Blue Ocean Mariculture, stated “We are proud to have served the Big Island community for the past three decades, and it’s now time to pass the baton and let the great team at Blue Ocean move the business into the future.”

ABOUT BLUE OCEAN MARICULTURE – Blue Ocean Mariculture has been the sole producer of Hawaiian Kanpachi for almost 20 years. Hawaiian Kanpachi (*Seriola rivoliana*) are sustainably raised in submersible sea pens off Keahole Point in Kona on the Big Island of Hawaii. With a clean, fresh, and subtle flavor profile that showcases the essence of the Hawaiian Islands, our firm-fleshed and gently pink kanpachi are prized by top chefs working at the forefront of modern and traditional culinary excellence. And thanks to our open-ocean approach to cultivation, we can offer a reliable supply and convenient range of cuts to kitchens all year round.



Native kanpachi exist in oceans all over the world, making this one of the most versatile fish species for use in cuisines from every culture. Hawaiian Kanpachi is an excellent source of lean protein and omega-3 fatty acids, helping to reduce the risk of high cholesterol, heart disease, and elevated blood pressure.

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