

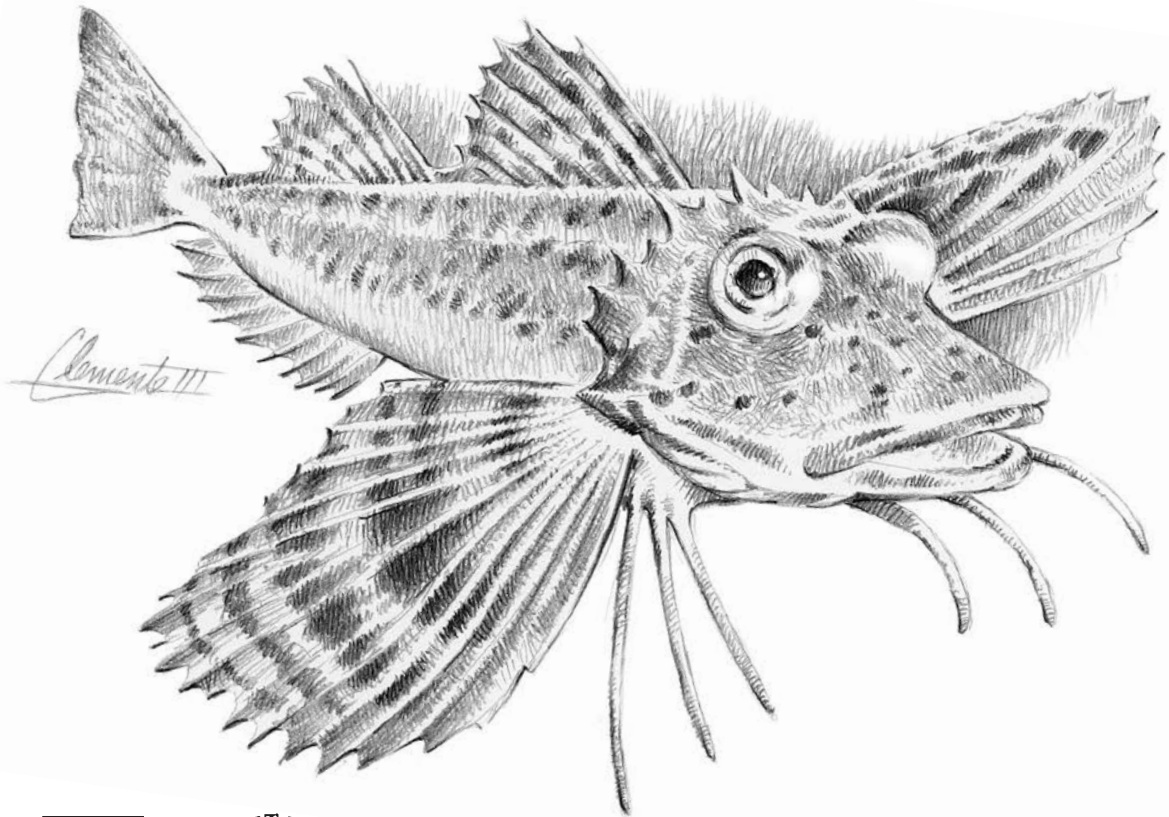
PREPARING FOR COOKING

The searobin's firm white fish meat can be used for frying, baking, and especially for those ambitious chefs looking to try their hand at bouillabaisse. Fillet searobin as you would typically clean any other fish. Be careful to clean and place your fish on ice as quickly as possible.

COASTAL FISHERIES

Searobins

IN TEXAS



Life's better outside.®



4200 Smith School Road, Austin, Texas 78744 www.tpwd.texas.gov

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The searobin (*Prionotus*) is found in warm seas all over the Gulf of Mexico, the southern coast of New England, and even Europe in depths up to 650 feet deep. Though not commercially fished in North America, searobins are commonly found in fish markets across Europe where their flavorful white meat is enjoyed.

PHYSICAL CHARACTERISTICS

Searobins come in a variety of colors, shapes and sizes. Some are scaly while others are covered in bony plates, and various color patterns also help to distinguish between each species. Often mistaken for the wings of a flying fish, the fan-shaped pectoral fins are one of its more obvious features. There are also what appear to be feelers or legs. These are fin rays separated from the pectoral fin and are used for walking on the bottom and to stir up sediment in search for food. The searobin is known for its guttural, frog-like sounds made by contracting muscles in their swim bladder called drumming muscles. These sounds are associated with mating such as the case with red drums which are also found in Texas waters.

LIFE HISTORY

According to research studying the northern searobin (*Prionotus carolinus*), searobins spawn between late spring and early summer. Fertilization is external, and the eggs hatch within sixty hours of the female having laid them over a sandy area. Within two to three years, these same eggs will have reached sexual maturity themselves.

GROWTH

Searobins commonly found in Texas bays range in size from 8 to 14 inches.

<i>Prionotus tribulus</i>	Bighead	14 inches
<i>Prionotus longispinosus</i>	Bigeye	12 inches
<i>Prionotus scitulus</i>	Leopard	8 inches
<i>Prionotus rubio</i>	Blackwing	9 inches

FEEDING

Searobins are bottom feeders, eating shrimp, crab, crustaceans, squid, clams and worms they've stirred up with their fins as well as other small fish.

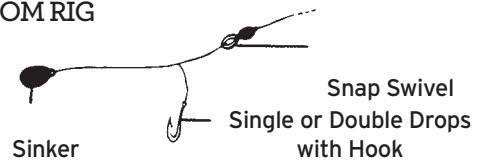
HABITAT

Searobins can be found gliding on the seabed preferring soft, sandy sea floors to mud or rocks and warmer waters than colder. When spooked, they bury themselves in the sand showing only their eyes and head.

WHERE AND HOW TO CATCH

While few anglers fish specifically for searobins, what was once regarded as a "bait stealer" is growing in popularity. They can be caught on flounder fishing rigs and are known to greedily bite almost any bait.

BOTTOM RIG



CAROLINA RIG



TAKING CARE OF CATCH

Do not let your fish die on the stringer. Ice it down as soon as possible. Gutting and gilling helps maintain freshness, but do not remove the head or tail until you are finished fishing and are off the water, because this is a game violation.