

Atlantic Fish secures \$1.2 Mn seed funding to advance cultivated seafood innovation

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Atlantic Fish Co. (AFC), a U.S.-based food technology company specialising in premium cultivated seafood, has closed its seed funding round, raising \$1.2 million from investors including Katapult Ocean, Alwyn Capital, DMV Capital, and the Georgetown Angel Investment Network (GAIN), alongside other mission-aligned backers. The company has also received a Small Business Innovation Research (SBIR) grant from the U.S. National Science Foundation (NSF), bringing its total funding to \$2.3 million to date.

With global fish stocks under severe pressure, 90 per cent of them harvested at or beyond sustainable levels, the \$400 billion seafood market is facing growing supply challenges. Atlantic Fish Co. aims to address this gap with its proprietary cultivated seafood platform capable of producing lean muscle tissue across multiple species. The company's initial focus is on high-value whitefish, beginning with black sea bass, to deliver restaurant-quality fillets free from mercury, microplastics, antibiotics, and parasites.

"This \$1.2 million enables us to finalise our go-to-market product and secure the regulatory approvals needed to launch in the U.S.," said Doug Grant, CEO of Atlantic Fish Co. "We've maintained a disciplined, capital-efficient approach focused on seafood—the category best positioned for cultivated success."

Sam Selig, Investment Manager at Katapult Ocean, praised the company's progress: "Doug, Trevor, and the Atlantic Fish team have consistently delivered on technical milestones. Supporting the commercialisation of their sustainable whitefish fillet and broader cultivated protein platform aligns perfectly with our mission to advance ocean- and health-friendly blue foods."