

## Supplementary Materials and Methods

### *Proximate Analysis*

Frozen fish remains were homogenized using a Fisher Brand Bead Mill 24 and subsamples of the homogenate were weighed and freeze dried (Labconco Lyophilizer). *Protein:* Protein content was estimated in triplicate (intra-assay CV% <10%) using a BCA assay with a 72% TCA precipitation (Pierce BCA kit, ThermoFisher Scientific, MA, USA), where absorbance was measured at 562 nm. *Lipids:* Lipid content was estimated using a chloroform:methanol extraction as described in Mann and Gallager, 1985 and Johnson et al, 2017. Lipids from 50 mg of freeze-dried homogenized sample were extracted using 100 ul milliQ water and 1.5 ml chloroform:methanol (1:2) (vortexed, incubated at 4°C, centrifuged at 4000 rpm for 5 min). The supernatant was removed and remaining sample was re-extracted in 1.5 ml chloroform:methanol (2:1). The supernatants were pooled, mixed with 950 ul NaCl (0.7%), incubated at 4°C for 30 min, then centrifuged (4000 rpm, 5 min), and the volume of the bottom layer was measured. Dried subsamples of the bottom layer were used to extrapolate lipid content to the entire sample. *Ash Content:* Ash content was determined by drying freeze-dried samples overnight at 100°C to account for any moisture that returned during sample storage. Samples were then weighed (~30 mg) before being combusted in a muffle furnace at 450°C for 12 h and then re-weighed.

**Table S1.** Dietary and whole-body Proximate composition (% wet weight)

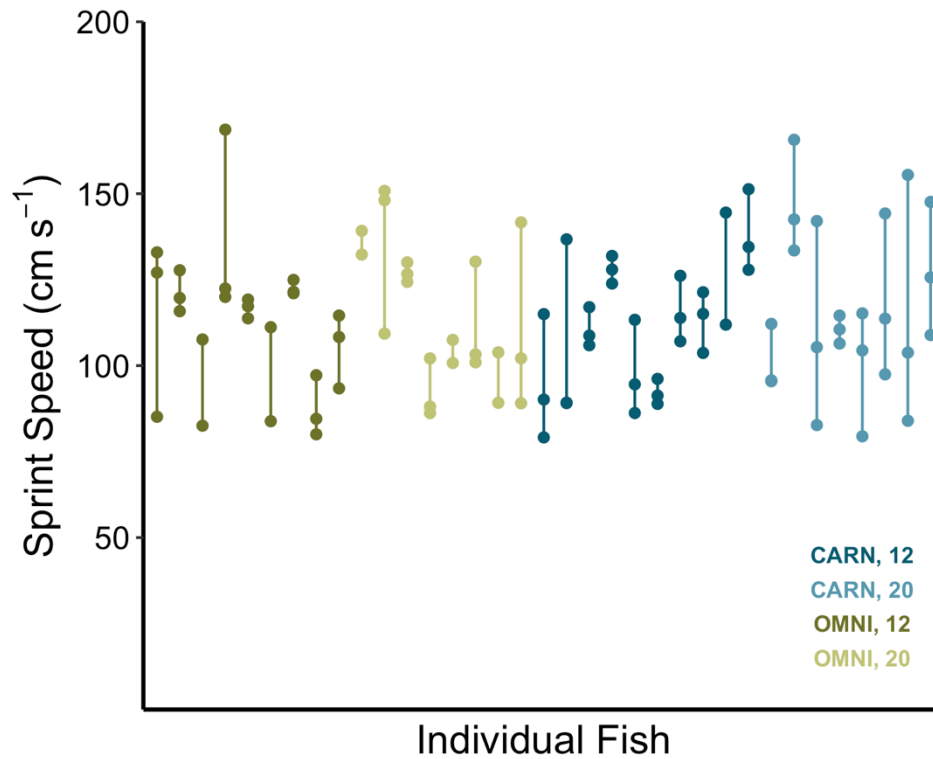
| <b>Dietary Proximate composition (% wet weight)</b>    |              |                |              |                |
|--|--------------|----------------|--------------|----------------|
|  | Experiment 1 |                | Experiment 2 |                |
|  | <i>Ulva</i>  | <i>Artemia</i> | <i>Ulva</i>  | <i>Artemia</i> |
| % Moisture   | 82.04 ± 1.63 | 87.48 ± 0.91   | 75.33 ± 3.81 | 86.83 ± 0.38   |
| % Protein  | 1.47 ± 0.27  | 4.75 ± 0.51    | 1.95 ± 0.88  | 5.59 ± 0.62    |
| % Lipid  | 0.42 ± 0.05  | 1.23 ± 0.14    | 0.55 ± 0.10  | 1.84 ± 0.08    |
| % Ash  | 10.71 ± 1.87 | 1.44 ± NA      | 9.93 ± NA    | 1.78 ± 0.04    |
| <b>Whole body Proximate composition (% wet weight)</b> |              |                |              |                |
|  | 12°C         |                | 20°C         |                |
|  | Carnivorous  | Omnivorous     | Carnivorous  | Omnivorous     |
| % Moisture   | 70.15 ± 1.15 | 72.25 ± 1.40   | 72.98 ± 0.74 | 71.79 ± 0.45   |
| % Protein  | 13.40 ± 1.09 | 13.91 ± 1.21   | 12.61 ± 1.45 | 10.76 ± 0.85   |
| % Lipid  | 3.88 ± 0.41  | 3.08 ± 0.25    | 3.70 ± 0.63  | 3.93 ± 0.16    |
| % Ash  | 5.45 ± 0.84  | 4.31 ± 0.50    | 4.60 ± 0.60  | 5.26 ± 0.60    |

Represented are means and standard error values for dietary proximate composition in *Ulva* sp., *Artemia* sp., and proximate body composition from whole opaleye from experiments 1 and 2. Proximate body composition were statistically analyzed using 2-way ANOVA and no significant differences were found between treatment groups. When sample size <3 standard error was not calculated and is listed as NA.

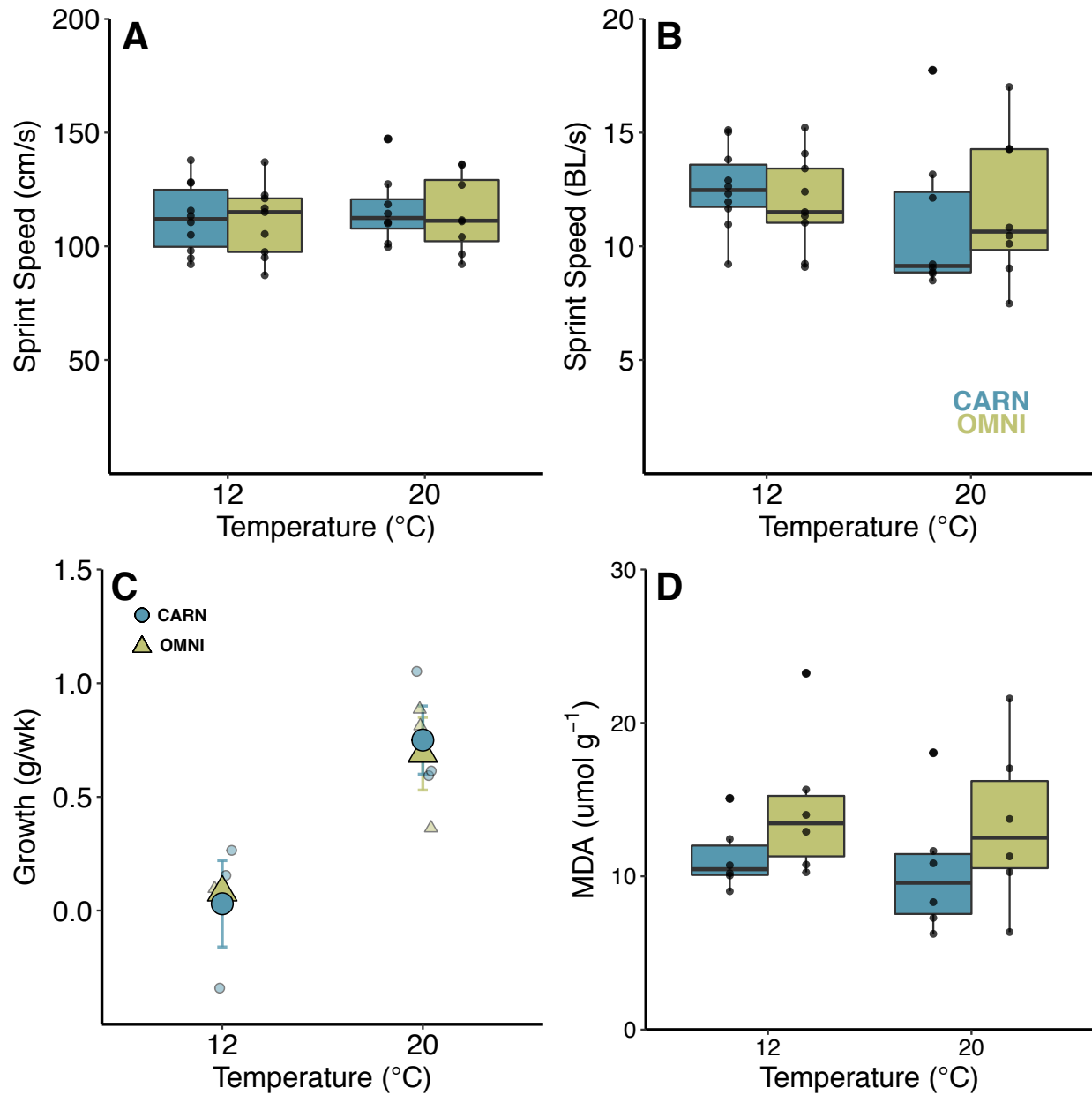
**Table S2.** AIC Outputs for Polynomial Curves.

| AIC outputs for warm ABT test $f_{hmax}$ polynomial curves |   |    |            |              |
|--|---|----|------------|--------------|
| Model  | Formula   | df | AIC        | $\Delta$ AIC |
| Model 1  | poly(acute_temp, 3) * diet * temp + (1   fish_id) | 18 | 5282.61153 | 0            |
| Model 2  | poly(acute_temp, 3) * temp + diet + (1   fish_id) | 11 | 5295.12706 | 12.515531    |
| Model 3  | poly(acute_temp, 3) * temp + (1   fish_id)        | 10 | 5297.84122 | 15.2296905   |
| Model 4  | poly(acute_temp, 2) * diet * temp + (1   fish_id) | 14 | 5331.73874 | 49.1272062   |
| Model 5  | poly(acute_temp, 3) * diet + temp + (1   fish_id) | 11 | 5425.26489 | 142.653365   |
| Model 6  | poly(acute_temp, 4) + temp + diet + (1   fish_id) | 9  | 5427.25882 | 144.64729    |
| Model 7  | poly(acute_temp, 4) + temp * diet + (1   fish_id) | 10 | 5428.15216 | 145.540635   |
| Model 8  | poly(acute_temp, 3) + temp + diet + (1   fish_id) | 8  | 5429.2756  | 146.664069   |
| Model 9  | poly(acute_temp, 3) + temp * diet + (1   fish_id) | 9  | 5430.17554 | 147.564011   |
| Model 10   | poly(acute_temp, 3) + temp + (1   fish_id)        | 7  | 5432.27141 | 149.659875   |
| Model 11   | poly(acute_temp, 3) + diet + (1   fish_id)        | 7  | 5433.3873  | 150.775766   |
| Model 12   | poly(acute_temp, 3) + (1   fish_id)               | 6  | 5435.91176 | 153.300235   |
| Model 13   | poly(acute_temp, 2) + temp + diet + (1   fish_id) | 7  | 5491.9684  | 209.356872   |
| Model 14   | poly(acute_temp, 2) + temp * diet + (1   fish_id) | 8  | 5492.77923 | 210.167701   |
| Model 15   | acute_temp + temp + diet + (1   fish_id)          | 6  | 5742.45159 | 459.840058   |
| Model 16   | acute_temp + temp * diet + (1   fish_id)          | 7  | 5743.27212 | 460.660589   |
| Model 17   | acute_temp + temp + (1   fish_id)                 | 5  | 5745.43438 | 462.822848   |
| Model 18   | acute_temp + diet + (1   fish_id)                 | 5  | 5749.62894 | 467.017406   |
| Model 19   | acute_temp + (1   fish_id)                        | 4  | 5751.89944 | 469.287913   |
| AIC outputs for cold test $f_{hmax}$ polynomial curves     |   |    |            |              |
| Model  | Formula   | df | AIC        | $\Delta$ AIC |
| Model 1  | poly(acute_temp, 4) + diet + (1   fish_id)        | 8  | 1620.06402 | 0            |
| Model 2  | poly(acute_temp, 4) * diet + (1   fish_id)        | 12 | 1623.74238 | 3.67835332   |
| Model 3  | poly(acute_temp, 3) + diet + (1   fish_id)        | 7  | 1636.74603 | 16.6820023   |
| Model 4  | poly(acute_temp, 3) * diet + (1   fish_id)        | 10 | 1639.36915 | 19.3051258   |
| Model 5  | poly(acute_temp, 3) + (1   fish_id)               | 6  | 1640.02832 | 19.9642973   |
| Model 6  | poly(acute_temp, 2) * diet + (1   fish_id)        | 8  | 1640.27173 | 20.2077023   |
| Model 7  | poly(acute_temp, 2) + diet + (1   fish_id)        | 6  | 1641.6658  | 21.6017758   |
| Model 8  | acute_temp + diet + (1   fish_id)                 | 5  | 1992.02421 | 371.960185   |
| Model 9  | acute_temp + (1   fish_id)                        | 4  | 1994.25531 | 374.191287   |

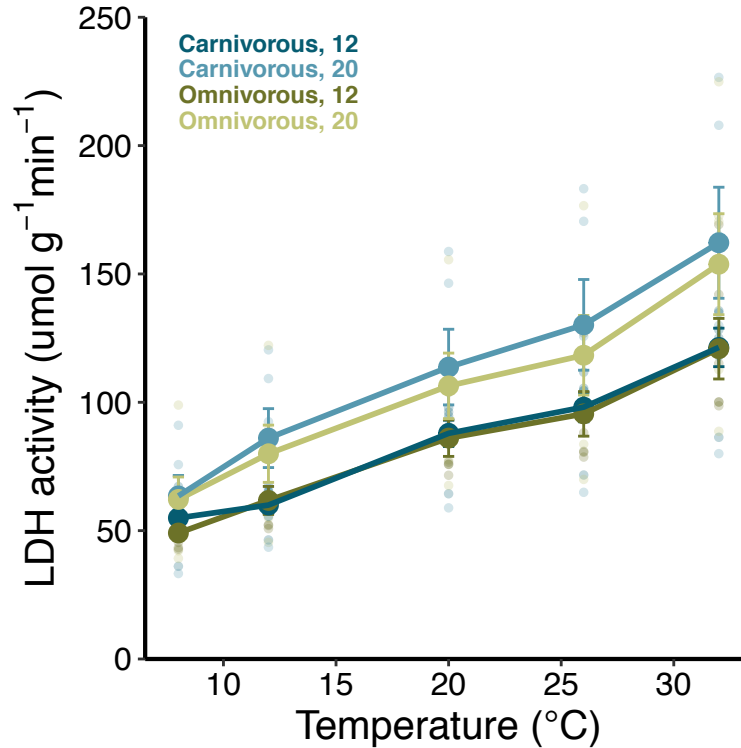
Represented are model formulas as input into R and AIC output results. df = degrees of freedom, AIC = Akaike Information Criterion  $\Delta$ AIC = AIC(model) – AIC(min AIC value), acute\_temp = acute temperature, fish\_id = individual fish.



**Fig. S1.** Figure illustrating repeatability of sprint performance across individuals. Each dot indicates a max sprint performance ( $\text{cm s}^{-1}$ ) calculated from an individual sprint trial. Colors indicate treatments with dark blue (carnivorous diet at  $12^{\circ}\text{C}$ ), dark green (omnivorous diet at  $12^{\circ}\text{C}$ ), light blue (carnivorous diet at  $20^{\circ}\text{C}$ ), light green (omnivorous diet at  $20^{\circ}\text{C}$ ).



**Fig. S2.** Performance in opaleye acclimated to 12°C or 20°C and fed either a carnivorous (blue) or omnivorous (green) diet. Presented are **A**) sprints measured as speed in cm s<sup>-1</sup>, **B**) sprints measured as speed in BL s<sup>-1</sup>, **C**) Growth rate (average fish mass (g) gained per week per tank) **D**) Lipid Peroxidation (LPO) in liver tissue measured as malondialdehyde concentration (MDA) in µmol gram<sup>-1</sup> of liver tissue. In panel A, B, D box plots represent interquartile ranges (boxes and whiskers), median values (solid lines) and outliers (> 1.5 beyond interquartile range) are plotted as data points outside the whiskers. In panel C, large circles and triangles indicate mean (± SEM) values for the carnivorous (*Artemia* sp.) and omnivorous diet treatments (*Artemia* sp. and *Ulva* sp.), respectively.



**Fig. S3.** Lactate dehydrogenase (LDH) activity in  $\mu\text{mol}$  per gram wet white muscle tissue weight in opaleye acclimated to  $12^{\circ}\text{C}$  (dark colors) or  $20^{\circ}\text{C}$  (light colors) and fed either a carnivorous (*Artemia* sp., represented as blues) or omnivorous diet (*Artemia* sp. and *Ulva* sp., represented as greens). Circles represent mean values and error bars indicate SEM. For each sample, LDH activity was measured at 5 different temperatures (8, 12, 20, 26,  $32^{\circ}\text{C}$ ). Lactate dehydrogenase activity was higher at  $20^{\circ}\text{C}$  compared to  $12^{\circ}\text{C}$  but did not differ across diets. Lactate dehydrogenase activity also increased with acute temperature exposure. Acute temp:  $\text{df} = 4$ ,  $\chi^2 = 1061.711$ ,  $p < 0.001$ ; acclimation temp:  $\text{df} = 1$ ,  $\chi^2 = 5.132$ ,  $p = 0.023$ ; diet:  $\text{df} = 1$ ,  $\chi^2 = 0.172$ ,  $p = 0.679$ ; acute temp  $\times$  acclimation temp:  $\text{df} = 4$ ,  $\chi^2 = 22.526$ ,  $p < 0.001$ .

## References

- Johnson, J.S., Clements K.D., and Raubenheimer, D.,** (2017). The Nutritional Basis of Seasonal Selective Feeding by a Marine Herbivorous Fish. *Mar. Biol.* **164**, 201.
- Mann, R., and Gallager, S.M.,** (1985). Physiological and biochemical energetics of larvae of *Teredo navalis* L. and *Bankia gouldi* (Bartsch) (Bivalvia: Teredinidae). *J. Exp. Mar. Biol. Ecol.* **85**, 211-228.