

December 12, 2017

The Honorable Rob Bishop
Chairman
Committee on Natural Resources
1324 Longworth House Office Building
Washington, DC 20515

The Honorable Raúl Grijalva
Ranking Member
Committee on Natural Resources
1329 Longworth House Office Building
Washington, DC 20515

Chairman Bishop and Ranking Member Grijalva,

As restaurateurs, chefs, and seafood suppliers, we are proud to work with U.S. fishermen to source fresh, local seafood. While we hail from different cities and states, serve different cuisines, and represent businesses both big and small, we all have one thing in common: we rely on healthy, sustainable U.S. fisheries to keep our businesses going. This is why we urge you to reject efforts to undermine our federal fisheries law, the Magnuson-Stevens Act.

Americans consume close to five billion pounds of seafood each year. Now more than ever, they want to know that the seafood on their plate was sustainably caught and is healthy to eat. By sourcing from U.S. fisheries, we are able to meet our customers' demands, connect them to local fishermen, and strengthen working coastal economies. The domestic U.S. seafood industry—excluding imports—supported nearly 700,000 jobs and generated over \$26 billion in sales in 2015. In the Northeast alone (from Virginia to Maine), over 1,500 retail businesses and over 800 wholesale establishments employed nearly 12,000 workers in 2014. In our towns and cities, the promise of local, sustainable seafood draws tourists and supports our coastal communities and their way of life.

Our marine economy succeeds in large part thanks to the sustainable management of our nation's fisheries, which is the main goal of the Magnuson-Stevens Act. For decades, Magnuson-Stevens has used sound science and stakeholder input to end overfishing and rebuild fish populations. But recent legislative proposals threaten to move us backwards. These proposals would weaken fisheries management by exempting broad groups of species from science-based catch limits, allowing irresponsible delays in rebuilding of vulnerable and depleted populations, diminishing transparency and accountability, and generally watering down legal standards. Our businesses rely on healthy and abundant fisheries, and we cannot afford measures that turn the clock back to the days of widespread overfishing and depletion.

We urge you to defend sustainable fisheries management, and help fend off efforts to undermine it.

We appreciate your attention to this critical issue.

CONNECTICUT

Bun Lai, Chef and Owner
Miya's Sushi
New Haven, CT

Robert Sader, Head Chef
Ancient Mariner and AJ's Bistro
Mystic, CT

William Craig, Partner
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DELAWARE

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at the Summit at Fritz Farm
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MASSACHUSETTS

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Turner Falls, MA

Michael Leviton, CEO
Region FoodWorks
Lexington, MA

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Cambridge, MA

Peter McCarthy, Chef and Owner
EVOO Restaurant
Cambridge, MA

MARYLAND

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Congressional Seafood
Jessup, MD

Jonathan Pearlman, Vice President
Congressional Seafood
Jessup, MD

Tim Sughrue, Executive Vice President
Congressional Seafood
Jessup, MD

MAINE

Ben Conniff, President and Co-Founder
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Tao Yuan Restaurant
Brunswick, ME

Chris Gould, Chef and Owner
Central Provisions/Tipo Restaurant
Portland, ME

Courtney Packer, General Manager
Miyake Restaurant
Portland, ME

Damian Sansonetti, Co-Owner and Chef
Piccolo Restaurant
Portland, ME

Frank Giglio, Chef and Owner
Three Lily Provisions
Thorndike, ME

Karl Sutton, Owner
Bite into Maine
Scarborough, ME

Lucas Myers, Owner & Operator
O' Oysters, LLC
South Portland, ME

Nina Murray, Owner
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Portland, ME

Orenda Hale, Owner
Drifters Wife
Portland, ME

Peter Hale, Owner
Drifters Wife
Portland, ME

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Andy's Old Port Pub
Portland, ME

Sam Hayward, Chef and Co-Owner
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Sarah Sutton, Owner
Bite into Maine
Scarborough, ME

NEW HAMPSHIRE

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Newcastle, NH

Brendan Vesey, Chef and Owner
Joinery Restaurant
Newmarket, NH

David Vargas, Chef and Owner
Vida Cantina
Portsmouth, NH

Evan Hennessey, Chef and Owner
Stages
Dover, NH

Evan Mallett, Chef and Owner
Black Trumpet and Ondine
Portsmouth, NH and
Belfast, ME

Michael Beers, Executive Chef
New England Hotel Group
North Conway, NH

NEW JERSEY

George Mathis, Co-Owner
Heritage Shellfish Co-Op
Egg Harbor, NJ

NEW YORK

Tom Colicchio, Chef and Owner
Crafted Hospitality
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Littleneck
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Adam Geringer-Dunn, Co-Founder
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Alan Someck, Director
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Alexander Pincus, Co-Owner
Grand Banks
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Alex Sorenson, Chef/Owner
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Bianca Piccillo, Co-Founder
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Dorothy Yang, Chef and Sustainability
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Purple Kale Kitchenworks
Brooklyn, NY

Gino Ruggiero, Chef and Owner
Fiorella
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Jason Weiner, Chef and Co-Founder
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Bridgehampton, NY

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President/Owner/Operator
The Green Table, Cleaver Co.
New York, NY

Michael Blake, Head Chef
The Corporation of Yaddo
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Seamore's
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Sea to Table
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Mike Spindler, CEO
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Patti Jackson, Chef and Owner
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Paul Greenberg, Author
Four Fish and American Catch
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VERMONT

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NATIONAL

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