Dear Members of Congress:

As chefs, restaurateurs, and seafood dealers, a reliable supply of sustainable, U.S.-caught, healthy fish is crucial to the success of our businesses. We need strong federal laws, like the Magnuson-Stevens Act (MSA), to ensure we will continue to be able to provide high quality food to our customers. Please help us defend this important law by opposing efforts to weaken it.

Over the years, Congress has amended the MSA to make it stronger and better, and the results show it has been a success. Overfishing has virtually ended in the United States and we have rebuilt dozens of previously-depleted fish species. Key ingredients to this success include:

- Annual catch limits (ACLs), commonly known as quotas, which were added in 2006 to end the problem of continued overfishing;
- Providing a full range of tools - including catch shares - to stakeholders and regional decision makers;
- Requiring regulations be based on the best available science and not contradicting the recommendations of science and statistical committees that advise regulators; and
- Setting reasonable deadlines for rebuilding fish populations, so that they do not linger in a depleted purgatory for decades without returning to full health and sustainability.

Unfortunately, bills being considered now such as H.R. 200, H.R. 2023, and S. 1520 would undermine these essential conservation standards. We urge you to oppose them unless they are stripped of the problematic provisions that undercut the safeguards identified above.

Many of our establishments serve red snapper, which is popular, tasty and now widely available after being rare for many years. Another bill, H.R. 3588, would give Gulf of Mexico states the authority to regulate private anglers' fishing for Gulf of Mexico red snapper. We have heard that anglers need a fix for what is clearly a broken system, but without adequate conservation standards to make sure that private anglers don't far exceed their quota (as they've done in the past), H.R. 3588 could inadvertently result in significant overfishing and deprive our customers of one of their favorite fish.

We are food people, not lobbyists. But we know that healthy fish populations benefit everyone, and we ask for your help in protecting the fundamental conservation standards in federal law that allow us to serve healthy, sustainable, U.S.-caught seafood to millions of Americans. Thank you for considering our views.

Very truly yours,
ALABAMA

Pete Blohme
Panini Pete's, Sunset Pointe and Ed's Seafood Shed

Leonardo Maurelli III
Ariccia Trattoria

Eric Rivera
Vintage Year

Samuel T. Spencer
ACF American Culinary Federation

Matt Waterman
Gulf Coast Chef Consulting

Matthew Dolan
Twenty Five Lusk

Dory Ford
AQUA TERRA Culinary

Sarah Forman
Lyon Media Group

Erik Hopfinger
Finger Food

Jennifer Jenks
L.O.S.T. Foods

Martha Michelle Lainez
Chef Michelle and Company

Josh Loeb
Rustic Canyon

Dominick Maietta
Coqueta Restaurant

Ryan McIlwraith
Absinthe Group

Mary Sue Milliken
Border Grill Restaurants and Truck

Anjan Mitra
DOSA

Samuel Monsour
Preux & Proper

Chris Pastena
Chop Bar

Michael Poompan
Executive Chef

Jessica Sackler
Calavera

Anna Serridge
Private Chef

Gustavo Romero Veytia
Calavera Restaurant

Cynthia Walter
Passionfish

Ted Walter
Passionfish

COLORADO

Adam Branz
Crafted Concepts Denver

Chris Cumming
Verlasso

Derek Figueroa
Seattle Fish Company

Jennifer Jasinski
Crafted Concepts

Stephanie Kenyon
Beast + Bottle

Sheila Lucero
Jax Fish House

Kenneth H. Minton III
Beast and Bottle

Lauren Nischan
Changing Tastes

Dan Slatrery
Basted Egg

Paul C. Reilly
Beast + Bottle

Andrew Treble
Lindblad Expeditions

Hamish Walker
Seattle Fish Company

CONNECTICUT

Bun Lai
Miya's
<table>
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<th>Michel Nischan</th>
<th>Pamela Wellborn</th>
<th>Sean O'Scallian</th>
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<td>Destin Ice Market 30A</td>
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<td>Jacques Pepin</td>
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<td>Chef, Author, Host</td>
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**FLORIDA**

| Jonathan Atanacio              | Nick Anderson              | Ryan Nelson              |
| Epicurean Hotel                | City Winery                | Late Harvest Kitchen     |
|                                |                            |                          |
| Greg Baker                     | Rusty Bowers               |                         |
| The Refinery, Fodder & Shine   | Pine Street Market         |                          |
|                                |                            |                          |
| Cliff Barsi                    | Wendall Brown              |                         |
| Inside the Box Café            | Saltyard                   |                          |
|                                |                            |                          |
| Peter Bates                    | Nick Leahy                 |                         |
| Metropolitan Ministries        |                             |                          |
| Culinary Instructor            |                             |                          |
|                                | Maximilian Owen            |                          |
|                                | Saltyard                   |                          |
|                                |                             |                          |
| Geraldo Bayona                 | Ryan Schultze              |                          |
| Columbia Restaurant Group      |                             |                          |
|                                | Ryan Thompson              |                          |
|                                | Saltyard                   |                          |
|                                | J Lamar Williams           |                          |
|                                | Saltyard                   |                          |
|                                | George Yu                  |                          |
|                                | Taiyo                      |                          |

**GEORGIA**

| Alex Kidman                    |                            |                         |
| Sip85                          |                            |                          |
|                                |                            |                          |
| Eric Lackey                    |                            |                         |
| Ulele                          |                            |                          |
|                                |                            |                          |
| Steve Phelps                   |                            |                         |
| Indigenous                     |                            |                          |
|                                |                            |                          |
| Hari Pulapaka                  |                            |                         |
| Cress Restaurant, Stetson      |                            |                          |
| University                     |                            |                          |
|                                |                            |                          |
| Nick Ruland                    |                            |                         |
| Fishmonger Restaurant          |                            |                          |
|                                |                            |                          |
| Allen Susser                   |                            |                         |
| Chef Allen's                   |                            |                          |

**ILLINOIS**

| Paul Fehribach                 |                            |                         |
| Big Jones                      |                            |                          |
|                                |                            |                          |
| Brian F. Lorge                 |                            |                         |
| Lorge Marketing Services, LLC  |                            |                          |

**INDIANA**

| Ty Armstrong                   |                            |                         |
| J. Wilson's                    |                            |                          |

**KANSAS**

| Anthony Lamas                  |                            |                         |
| Seviche: A Latin Restaurant    |                            |                          |
|                                |                            |                          |
| Annie Pettry                   |                            |                         |
| Decca                          |                            |                          |

**KENTUCKY**

| Haley Bitterman                |                            |                         |
| Ralph Brennan Restaurant Group |                            |                          |
|                                |                            |                          |
| PJ Haines                      |                            |                         |
| American Roadshow, Food Drunk  |                            |                          |
|                                |                            |                          |
| Ryan Prewitt                   |                            |                         |
| Peche Seafood Grill            |                            |                          |
MARYLAND
Allison Luettel
J.J. McDonnell
Steve Vilnit
JJ McDonnell & Co., Inc

MASSACHUSETTS
Sara Jenkins
Nina June
Michael Leviton
Region Foodworks LLC
Ezra Lewis
Happy Cooking
Steven Poots
Bourbon

MICHIGAN
Eric Benedict
Citizen
John McCormack
Gateway Food Ventures Inc.
Tamara Young
Great Lakes Chef Catering Services

MISSISSIPPI
Sean Desporte
Desporte & Sons Seafood
Derek Emerson
Walker’s Drive In, Eat Local Inc.
Ted Luke
St. Michaels Fuel & Ice

NEVADA
Jaime Covarrubias
Border Grill Forum Shops
Rick Moonen
RM Seafood
Brett Uniss
B&B Ristorante

NEW HAMPSHIRE
Matt Louis
Moxy, The Franklin Oyster House

NEW JERSEY
David LaBarre Martocci
TAKA Restaurant

NEW YORK
Sanja Blazevic
STARR Restaurants
Floyd Cardoz
Paowalla
Venus Cheung
STARR Restaurants
Tom Colicchio
Crafted Hospitality

NORTH CAROLINA
Katie Button
Cúrate, Nightbell
Teddy Diggs
Il Palio

William Dissen
The Market Place Restaurant, Haymaker Restaurant

OHIO

Ben Bebenroth
Spice Kitchen + Bar

Douglas Katz
fire food and drink

Nathan Mantia
Tela Bar and Kitchen

Karen Small
Flying Fig, Market at the Fig

OKLAHOMA

Michael Funk
Polo Grill

Robert Merrifield
Polo Grill

OREGON

Scott Dolich
Park Kitchen

Cathy Whims
Nostrana, Oven and Shaker

PENNNSYLVANIA

Jeff Gilmore
Carlisle Country Club

Penny Lerner
Taste of Tennis, AYS Sports Marketing

RHODE ISLAND

Heliovaldo Araujo
WhatsGood

Derek Wagner
nicks on broadway / Chefs Collaborative

SOUTH CAROLINA

Vanessa Bialobreski
F2T Productions

Bertrand Gilli
Ristorante Divino

Drew Hedlund
Fleet Landing

Lou Hutto
LowCo Barbecue

Teryi Youngblood Musolf
Ballentine Equipment Co., Inc.

Kristian Niemi
Off Menu Lyd

Charley Scruggs
Tallulah

Jack Waiboer
Brice’s Country Store

TENNESSEE

Eric Fulkerson
Bald Headed Bistro

TEXAS

Kellen “KJ” Bradford
Bradford Management Group

James Canter
Guerrilla Gourmet

Chris Clark
Texas State Aquarium, Water’s Edge Catering

Mike Dean
BLVD Seafood

Alvin Foster
Seafood Company

Hector McLoughlin
Poke Now Restaurants

Hugo Ortega
H Town Restaurant Group

Caesar Ortiz
Eberly Operating LLC

Leslie Peart
Texas State Aquarium

Zelina Rodriguez
Compass Group Eurest at Flint Hills

Carlie Stith
Coastal Bend TCA, ACF, Del Mar College

Paula Szczepanek
Corpus Christi Independent School District

VERMONT

Lyndon Virkler
New England Culinary Institute
VIRGINIA

Jeff Deloff
Threepenny Cafe

Heidi Hanson
Warner Hanson Television

Nathan Lyon
Lyon Media Group

Bill Ranniger
Duke's Seafood and Chowder

Katherine Wentworth
Hotel Sorrento

Mike West
Hotel Sorrento, Dunbar Room

WASHINGTON

Nathan Batway
Hotel Sorrento

Luis Brambila
Bar Dojo

Chris Bryant
Wildfin American Grill

Mindy Cushing
Dunbar Room

Jim Drohman
Le Pichet and Cafe Presse

Daniel Ecklor
Hotel Sorrento

Maria Hines
Tilth

Morgan Jefferies
Hotel Sorrento

Michael Johnson
First & Goal Hospitality

Larry L. Mellum
Pike Place Chowder Co.

Shawn Mitchell
Hama Hama Company

Austin Navarre
Chelsea Farms Oyster Bar