

December 11, 2017

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

ALASKA

Kirsten Dixon

Tutka Bay Lodge Alaska

Mandy Dixon

Within the Wild

ARIZONA

Danielle Leoni

The Breadfruit & Rum Bar

ARKANSAS

Matthew McClure

The Hive

CALIFORNIA

James Cho

Kpop Café

Michael Cimarusti

Providence Restaurant

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

Michel Nischan
Wholesome Wave

Jacques Pepin
Chef, Author, Host

FLORIDA

Jonathan Atanacio
Epicurean Hotel

Greg Baker
The Refinery, Fodder &
Shine

Cliff Barsi
Inside the Box Café

Peter Bates
Metropolitan Ministries
Culinary Instructor

Geraldo Bayona
Columbia Restaurant
Group

Jason Cline
Poke Rose

Robert Dickey
Celebrity Cruises

Alex Kidman
Sip85

Eric Lackey
Ulele

Steve Phelps
Indigenous

Hari Pulapaka
Cress Restaurant, Stetson
University

Nick Ruland
Fishmonger Restaurant

Allen Susser
Chef Allen's

Pamela Wellborn
Destin Ice Market 30A

GEORGIA

Nick Anderson
City Winery

Rusty Bowers
Pine Street Market

Wendall Brown
Saltyard

Nick Leahy
Saltyard

Maximilian Owen
Saltyard

Ryan Schultze
Saltyard

Ryan Thompson
Saltyard

J Lamar Williams
Saltyard

George Yu
Taiyo

HAWAII

Kimi Abbott Jackson
Island Naturals

Lee Anne Wong
Koko Head Cafe

ILLINOIS

Paul Fehribach
Big Jones

Brian F. Lorge
Lorge Marketing Services,
LLC

Sean O'Scannlain
Fortune Fish & Gourmet

Nicole Pederson
Found, The Barn

Hipolito Sanchez
Slow Motion for Meat

INDIANA

Ryan Nelson
Late Harvest Kitchen

KANSAS

Ty Armstrong
J. Wilson's

KENTUCKY

Justin Dean
Madhouse Vinegar Co.

Anthony Lamas
Seviche: A Latin
Restaurant

Annie Pettry
Decca

LOUISIANA

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

Hiram McCall

The Ole Biloxi Fillin Station

Denis Trochesset

The Reef, Salute Italian

Nick Wallace

Nick Wallace Culinary

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

Christopher Cryer

Seamore's, Rigor Hill
Hospitality

Sharon Franke

Les Dames d'Escoffier

Matthew Griffin

Fedora, Bar Sardine,
Happy Cooking

Kerry Heffernan

Grand Banks, Pilot, Island
Oyster, Seaworthy

Jin Kang

Fedora

Nick Perkins

Hart's

Bianca Piccillo

Mermaid's Garden

Braden Reardon

Adelphi Hospitality

Eric Rhee

Point Seven Labs

Paul Sale

Ace Hotel

David Santos

Good Stock, Um Segredo
Supper Club

Barbara Sibley

La Palapa

Bill Telepan

Oceana Restaurant

Mark Usewicz

Mermaid's Garden

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

PENNSYLVANIA**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

Tallah

Jack Waiboer

Brice's Country Store

TENESSEE**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