

November 7, 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

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

Derek Figueroa

Seattle Fish Company

Jennifer Jasinski

Crafted Concepts

Sheila Lucero

Jax Fish House

Lauren Nischan

Changing Tastes

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 Leahy
Saltyard

HAWAII

Kimi Abbott Jackson
Island Naturals

Lee Anne Wong
Koko Head Cafe

ILLINOIS

Paul Fehribach
Big Jones

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

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

Mary Sue Milliken
Border Grill Restaurants
and Truck

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

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

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

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

VIRGINIA

Jeff Deloff
Threepenny Cafe

Heidi Hanson
Warner Hanson Television

Nathan Lyon
Lyon Media Group

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.

Austin Navarre
Chelsea Farms Oyster Bar

Bill Ranniger
Duke's Seafood and
Chowder

Katherine Wentworth
Hotel Sorrento

Mike West
Hotel Sorrento, Dunbar
Room