

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 Leahy**  
Saltyard

## 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

**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**  
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.

**Shawn Mitchell**  
Hama Hama Company

**Austin Navarre**

Chelsea Farms Oyster Bar

**Bill Ranniger**

Duke's Seafood and  
Chowder

**Katherine Wentworth**

Hotel Sorrento

**Mike West**

Hotel Sorrento, Dunbar  
Room