



## FACT SHEET

### HEADQUARTERS:

Duke's Seafood

7858 Green Lake Dr. N.

Seattle, WA 98103

[www.dukesseafood.com](http://www.dukesseafood.com)

### MANAGEMENT:

- Duke Moscrip, Founder & Partner (pictured)
- John Moscrip, CEO & Partner
- Kristina Dixon, CFO
- John Thelen, COO
- Alan Caraco, Director of Culinary



Duke's Seafood is a family-owned, local restaurant group in the Seattle area, founded in 1977. Duke's Seafood operates six restaurants in the Greater Puget Sound area: Bellevue; Green Lake; Kent Station; Lake Union; Southcenter; and Ruston Way, as well as an event space, Dockside at Duke's, which hosts events for up to 350 guests.

Duke's uses strict standards for sourcing ingredients. All seafood is 100% sustainable, chicken is organic, all beef is local and grass-fed, and produce is local and organic whenever possible. Every item is made with ingredients that are chemical-free, nitrite-free, BGH and BST free, cage-free, hormone-free, growth stimulant-free, antibiotic-free, and contains no high fructose corn syrup or aspartame. In addition, sourcing non-GMO products is at the forefront of ingredient sourcing.

Duke's proudly serves: (to name a few)

- Wild Coho Salmon, Cod, Weathervane Scallops and Halibut from Alaska
- Fresh Dungeness Crab from the WA & OR coast
- Award-Winning chowders (made locally with local ingredients)
- Locally sourced Washington shellfish (oysters, clams, mussels)
- Certified humane, 100% organic, cage-free and hormone-free chickens from Mary's Chicken
- Grand Central Bakery sourdough (made just for us) and rosemary bread
- Lopez Island Creamery ice cream

Duke's also offers 2 of its chowders (both GF) in local and regional grocery stores: Seattle's Best Clam Chowder and Lobster Mobster Pernod Chowder.