

# Duke's

## SEAFOOD & CHOWDER

### FACT SHEET

#### HEADQUARTERS:

Duke's Seafood & Chowder  
7858 Green Lake Drive North  
Seattle, WA 98103  
Media Contact: Cheryl Engstrom, 425-487-0682  
[www.dukesseafood.com](http://www.dukesseafood.com)

#### FOUNDER:

Duke Moscrip, Founder and CEO (pictured)

#### MANAGEMENT:

- 🐟 Kristina Dixon, Chief Financial Officer
- 🐟 John Moscrip, Chief Operations Officer
- 🐟 John Thelen, Director of Operations
- 🐟 Bill Ranniger, Executive Chief

#### OWNERSHIP:

Duke's Seafood & Chowder is an independent, privately held company based in Seattle, Washington.

#### LOCATIONS:

- 🐟 Alki Beach, located on West Seattle's Alki Beachfront
- 🐟 Bellevue, located in Lincoln Square South at The Bellevue Collection
- 🐟 Green Lake, located across from Green Lake
- 🐟 Kent Station, located in the heart of the Kent Station Shopping Center
- 🐟 Lake Union, currently at 901 Fairview Ave., relocating ¼ mile up the lake in November 2018
- 🐟 Southcenter, located in the Westfield Mall
- 🐟 Ruston Way, located on Tacoma's waterfront
- 🐟 Shilshole Bay, coming in 2019



#### LOCATION HISTORY AND GROWTH:

- 1972: Duke invested in Ray's Boathouse; created existing restaurant; learned the business
- 1977: Opened Duke's Bar and Grill on 1<sup>st</sup> Avenue West and Thomas on Queen Anne Hill; closed 2000
- 1978: Opened Duke's Bellevue; closed in 1994 when lease gave way to a drug store
- 1985: Opened Duke's 5<sup>th</sup> Avenue; closed in 1993
- 1989: Opened Duke's Chowder House on South Lake Union (what became the prototype for all restaurants to follow)
- 1990: Opened Duke's Chowder House across from Green Lake in Seattle
- 1990: Opened Duke's Yacht Club on S. Lake Union; closed in 1995
- 2001: Opened Duke's Alki Chowder House on West Seattle's beachfront
- 2008: Opened Duke's Southcenter in Westfield Mall
- 2006: Opened Ruston Way on Tacoma's Waterfront
- 2017: Returned to Bellevue with Duke's Seafood & Chowder in Lincoln Square South at The Bellevue Collection
- 2018: November opening of new location for Lake Union Restaurant to include 400-person capacity convention space featuring a 3,000 sq. ft. patio, expansive deck overlooking Lake Union, and seating for 240 diners.
- 2019: New restaurant to open on Shilshole Bay, Seattle
- 2020: Expansion to new restaurants outside the Pacific Northwest








#### SOURCING PHILOSOPHY:

Duke Moscrip and son John Moscrip personally source ingredients for the restaurant based on a simple philosophy: 100% sustainable, chemical-free, nitrite-free, BCH and BST free, cage-free, hormone-free, growth stimulant-free, antibiotic-free, high-fructose corn syrup-free. Organic, gluten-free when possible, and always fresh. This is not new to Duke's. It has been their philosophy for decades.

#### COMPOSTING PHILOSOPHY:

At Duke's we don't serve any food with added chemicals, trans fats, or artificial anything because we care about the environment and sustainability of our oceans and its seafood. Why would we add to the plastic waste in the oceans today that destroys the fish and our environment. Sustainability is who we are so making our straws (plant-based or paper), to-go containers, and drink picks (bamboo) compostable was a natural choice. Drink Picks are bamboo

#### QUALITY VENDORS, PRODUCERS, GROWERS, FISHER PEOPLE, AND FARMERS:

-  100% Copper River Salmon all year round; Trident Seafood; Pacific Seafood
-  Penn Cove Mussels from Whidbey Island
-  The Essential Baking Company (organic sourdough bread)
-  Woodford Reserve Personal Selection Bourbon (personally blended by Duke's team)
-  Lopez Island Creamery (ice cream)
-  Darigold (butter, milk, sour cream)
-  Harvestland/Perdue (free-range chickens raised on natural diet and hormone free)

- 🍴 Chris Produce for fresh vegetables
- 🍴 Food Service of America

#### AWARDS AND RECOGNITIONS:

- 🍴 Fish2Fork, leading evaluator of sustainable fishing practices worldwide in seafood restaurants, rated Duke's its highest seafood restaurant rating in State of Washington
- 🍴 Smart Catch, promoting sustainability in seafood, award of 100% sustainable seafood compliance rating.
- 🍴 Voted Best Restaurant by 425 magazine readers and Best Seafood Restaurant, 2018
- 🍴 Voted Best Seafood Restaurant by South Sound magazine readers, 2018
- 🍴 Voted Best Seafood Restaurant by KING5 Best of Western Washington
- 🍴 Voted Best Restaurant, Best Happy Hour, Best Lunch by 425 magazine readers
- 🍴 Diner's Choice Winner, Open Table
- 🍴 Voted Best Clam Chowder by Food Network
- 🍴 Winner of Seattle Chowder Cook Off in Seattle three years in a row