



FACT SHEET

HEADQUARTERS:

Duke's Seafood
7858 Green Lake Drive North
Seattle, WA 98103
www.dukesseafood.com

MANAGEMENT:

- Duke Moscrip, Founder and CEO (pictured)
- John Moscrip, Chief Operations Officer
- Kristina Dixon, Chief Financial Officer
- John Thelen, Director of Operations
- Bill Ranniger, Executive Chef



OWNERSHIP:

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

LOCATIONS:

- Alki Beach, on West Seattle's Alki Beachfront with patio and upper deck dining
- Bellevue, in Lincoln Square South at The Bellevue Collection
- Green Lake, across from Green Lake with patio dining
- Kent Station, in the heart of the Kent Station Living Center with outdoor dining
- Lake Union, relocated to new location on the shores of Lake Union with upper deck dining
- Southcenter, on the south side of Westfield Mall with outdoor dining
- Ruston Way, on Tacoma's waterfront with deck dining on Puget Sound
- Shilshole Bay, coming Spring 2021

LOCATIONS, HISTORY AND GROWTH:

1972: Duke invested in Ray's Boathouse; created existing restaurant; learned the business
1978: Opened Duke's Bellevue; closed in 1994 when lease gave way to a drug store
1979: Opened Duke's Bar and Grill on 1st Avenue West and Thomas on Queen Anne Hill
1985: Opened Duke's 5th Avenue, closed in 1993
1989: Opened Duke's Chowder House on South Lake Union, which became the prototype of restaurants to follow

- 1990: Opened Duke's Chowder House across from Green Lake in Seattle; Opened Duke's Yacht Club on South Lake Union
- 2001: Opened Duke's Alki Chowder House on West Seattle's beachfront
- 2005: Opened Duke's Kent Station Chowder House in Kent Station Living Center
- 2006: Opened Duke's Ruston Way Chowder House on Tacoma's Waterfront
- 2008: Opened Duke's Southcenter in Westfield Mall
- 2017: Returned to Bellevue with Duke's Seafood & Chowder in Lincoln Square South
- 2019: Relocated Duke's South Lake Union restaurant to new second floor location with expansive deck overlooking the lake and seating capacity of 180; also opened Duke's first event venue named *Dockside at Duke's* on the first level of the new location with capacity for events from 35 – 330 and featuring a 2,000 sq. ft. patio, clean palette to design events, and catering by Duke's Seafood
- 2021: New restaurant opening on Shilshole Bay overlooking Puget Sound

DUKES SEAFOOD AWARDS AND RECOGNITIONS:

Duke and John Moscrip personally source ingredients for the restaurant based on a simple philosophy: serve only ingredients that follow strict standards including seafood that is 100% sustainable, chicken that is organic and free-range, beef that is grass-fed. All ingredients at Duke's also must be chemical-free, nitrite-free, BGH and BST free, cage-free, hormone-free, growth stimulant-free, antibiotic-free, and high-fructose corn syrup-free.

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

- 100% Copper River Coho Salmon all year 'round
- Locally sourced Washington Shellfish
- Sustainable Seafood from Pacific Seafood and Trident Seafood
- Essential Baking Company (sourdough bread and rosemary sandwich bread)
- Lopez Island Creamery (ice cream)
- Darigold (all dairy products except ice cream)
- Harvestland/Perdue (free-range organic chickens raised on natural diet and hormone free)
- Food Services of America
- Chris Produce

DUKES SEAFOOD 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
- 🐟 Envirostars Partner, awarded for green business practices, 2019
- 🐟 Voted Best Restaurant by 425 magazine readers and Best Seafood Restaurant, 2018, 2019
- 🐟 Voted Best Seafood Restaurant by South Sound magazine readers, 2018, 2019
- 🐟 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