



## FACT SHEET

### HEADQUARTERS:

Duke's Seafood, 7858 Green Lake Drive North  
Seattle, WA 98103

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

### MANAGEMENT:

- Duke Moscrip, Founder and CEO (pictured)
- John Moscrip, Co-Owner and COO
- Kristina Dixon, CFO
- John Thelen, Director of Operations
- Bill Ranniger, Executive Chef



Duke's Seafood is a family-owned, local restaurant group in the Seattle area, founded in 1977. Duke's Seafood operates seven restaurants in the Greater Puget Sound area: Alki Beach; 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 and eggs are 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.

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)
- 100% organic, cage-free and hormone-free chickens from Perdue Farms
- The Essential Baking Company sourdough (made just for us) and rosemary bread
- Lopez Island Creamery ice cream

Duke's also offers 3 of its chowders in local grocery stores: Seattle's Best Clam Chowder, Lobster Mobster Pernod Chowder, and Dungeness Crab Bisque.