

Sea to Table

Brooklyn, NY

www.sea2table.com

Sea to Table seeks out sustainably managed fisheries needing better access to markets, providing a direct connection between fishermen and chefs. Sea to Table exclusively ships from sustainably managed and harvested wild fisheries. A transparent operating model of delivering directly from point-of-catch to point-of-consumption allows higher quality without higher price.

By directly connecting fishermen to the market, Sea to Table not only creates values for the chef but also for fishermen, fisheries, and traditional fishing cultures. Sea to Table has committed to paying suppliers above market prices (averaging 20% above market price) for the sustainably caught fish.

In partnership with Coastal Enterprises, PCG's loan of \$125,000 helped Sea to Table purchase approximately 35,000 lbs of salmon from Bristol Bay, Alaska. The salmon will be frozen and sold to the company's network of stores and restaurants between October 2012 and June 2013. This working capital loan will help Sea to Table continue to grow, improving the lives of fishermen and traditional fishing communities across the country.



"I hope that people have the chance to eat wild Sockeye Salmon from Bristol Bay. I hope that they have a chance to appreciate that the fish are sustainably caught but also that they represent the lives and livelihood of a tapestry of families and communities."
-Chris Colon (featured in photo)

PCG Loan Amount: \$125,000
Partner: Coastal Enterprises Inc.
Total Loan Amount: \$250,000



Partners
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Our mission is to advance economic justice and opportunity by partnering with organizations who provide access to capital for low income people and communities.

To learn more please visit www.pcgloanfund.org