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Sea to Table partners with Blue Ocean Institute to deliver Sustainable Seafood

(New York, NY) June 16, 2009 -- Sea to Table and the prestigious Blue Ocean Institute have announced a partnership for promoting sustainable seafood. Blue Ocean (www.blueocean.org) is a science-driven and product-oriented conservation group, while Sea to Table (www.sea2table.com) works with fishermen in sustainably managed wild fisheries, marketing their harvests to restaurants and retailers.

"Our primary goal is to enhance the current, scientifically sound, and accessible information that helps consumers make wiser choices about seafood" said President and co-founder Dr. Carl Safina. "When I step up to a seafood counter, I think about the ocean we used to have, what we have now, and what we want in the future."

"Our strength is in building relationships with local fishermen and bringing their catch to market" according to Sean Dimin of Sea to Table. "Our customer needs to be certain that all the seafood we deliver is sustainably harvested from properly managed, healthy wild fisheries. By partnering with Blue Ocean, that assurance is in the hands of a science-based, non-profit organization." Directly from the point-of-catch, Sea to Table delivers seafood overnight to chefs nationwide.

"Chefs are the gatekeepers of the seafood industry" Dimin added. "If we can help them spread the gospel of sustainable seafood, it just might make a difference."

About Sea to Table:

Owned and operated by the Dimin family, Sea to Table seeks out locally managed sustainable fisheries needing better access to direct markets. Utilizing advances in communications and logistics, Sea to Table provides that connection.

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