

Locals Seafood
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Locals Seafood to open restaurant and market in downtown Raleigh *Beloved seafood company begins construction in Transfer Co. Food Hall.*

Locals Seafood has begun construction on a fish market and restaurant in Raleigh's Transfer Company Food Hall, slated to open late 2018. The concept will include a fresh fish market, oyster bar, and restaurant focusing on North Carolina seafood. Locals Seafood has been supplying seafood to Triangle restaurants, grocery stores, and farmers markets since 2010.

"Our restaurant is going to use the same fresh, quality seafood our customers know and love," says Lin Peterson, co-founder of Locals Seafood. "We want to celebrate classic North Carolina dishes while adding our unique twist." Ryan Speckman, co-founder, adds, "We've always been committed to sourcing responsibly from North Carolina fishermen and shellfish farmers. They work hard to harvest and provide this resource. We want to honor their work and tell their story."

This project will celebrate North Carolina seafood and its cultural and economic importance, continuing the tradition Locals Seafood established in 2010. Lin and Ryan founded Locals to bring North Carolina seafood to Triangle customers. Over the past eight years, Locals has built relationships with the fishing community, oyster farmers, and seafood suppliers. Locals is now the go-to provider of quality seafood for more than fifty Triangle restaurants, and the primary seafood vendor at three Triangle farmers markets. The upcoming restaurant and oyster bar gives Locals another outlet to share the stories and showcase the work of our state's watermen and women.

Lin and Ryan have assembled a talented team to achieve their vision, partnering with the owners of Person Street Bar to execute the concept. The kitchen will be led by Eric Montagne, who grew up around commercial fishing and shares Locals' passion for seafood traceability and localized food networks. Brian Habeeb will lead front-of-house operations, calling on years of hospitality and management experience throughout the Triangle.

The menu will focus on seasonal interpretations of traditional seafood dishes, often featuring underutilized species harvested from North Carolina waters. A large oyster bar will anchor the space and allow for conversation between guests and oyster shuckers. "The oyster bar is a place for shucker and diner to connect. We hope guests are curious about how, where, and by whom their oysters were grown. Our shuckers will be able to answer these questions, and talk about why seafood is so important to the state," says Ryan.

The restaurant will host public events focusing on seafood, producers, and other aspects of the commercial fishing industry. The space will also be available for private events.

Next to the restaurant, Locals Seafood will operate a market selling fresh fish, fresh and steamed shellfish, smoked seafood, ready-to-cook entrees and more. This location will become the fourth fish market for Locals Seafood, joining three existing markets at the State Farmers Market, Western Wake Farmers Market, and Chapel Hill Farmers Market.

Hours for the restaurant and fish market will be announced closer to the opening date. For updates, follow @localsoysterbar on Instagram and visit localsoysterbar.com.

Locals Seafood is a seafood company based in Raleigh, NC. Their mission is to provide access to high quality North Carolina seafood for consumers, chefs and grocery stores in the Triangle. localsseafood.com // localsoysterbar.com



A selection of North Carolina oysters served on the half shell with house mignonette.



Devil Shoal oyster grown near Ocracoke, North Carolina by grower Fletcher O'Neal. Devil Shoal, along with other North Carolina varieties, will be regularly featured on the oyster bar menu.