

Dave Snyder, Halyard Restaurant Group

St. Simons Island, Georgia

Tell us a bit about your career. How did you get into the work you do and what are you doing currently?

I've always been in the restaurant business as a chef. I found the passion for food through my family and specifically my mom. Currently, I'm the owner of a restaurant group that includes three restaurants and a catering company.

What does responsible seafood mean to you? How does that fit into your business?

We source only high-quality, fresh, never-frozen seafood. Our concepts require great ingredients, and our guests know the difference, so we need responsible seafood in our kitchens. Nothing else "fits." Responsible means sustainable species that are harvested, stored, and transported correctly.

What's the most important thing your customers should know about the seafood they're eating?

Location, location, location.

Why is it important to you to take time out of your busy schedule to share your story and raise awareness about seafood responsibility?

It's a tough subject. We must find a way to balance the harvest of a natural resource with the well-being of the industry, its workers, and the heritage of fishing communities.

What does the future of seafood look like to you?

A bit scary. There are so many variables we don't control, so we must do whatever we can to keep the resource available in the future.

What is your favorite seafood preparation?

Fish and rice. Whether it is a plate of paella, nigiri, or risotto, I'm loving the combination.

