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SCOMA'S - San Francisco's Only Fish Receiving Station to Give the Public a Peek

(SAN FRANCISCO, Calif.) – At Scoma's, tucked into San Francisco's Fisherman's Wharf for more than 40 years, the public can watch seafood being off-loaded directly from fishing boats and prepared for the kitchen thanks to its Fish Receiving Station (FRS). Built in 1993, the FRS and the restaurant's commercial fishing license permit direct purchase of the freshest seafood available.

The FRS provides space for Scoma's fish cutters to inspect seafood to ensure top quality and then fillet, trim and prepare the fish to be used exclusively at the restaurant.

The public is invited to watch the process of taking the fish from the boat to stove daily from 8 to 10:30am. The 600-square-foot Fish Receiving Station was built on the site of an original receiving station that was relegated to an aging storage facility. Scoma's management worked diligently for four years to obtain city approval and permits to construct and open the off-loading and processing station.

"Scoma's Fish Receiving Station allows us to receive seafood directly from local boats and wholesalers, assuring faster handling and processing of the catch," explains Scoma's President Tom Creedon. "Since we added windows to the design, our customers can watch our experts prepare the fresh seafood for the kitchen."

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The facility also allows the popular restaurant to extend the varieties of fish that are delivered “in the round” or whole. Seafood received directly includes wild salmon and Dungeness crab.

“We’ve always been proud of Scoma’s top quality standards,” claims Creedon. “We love showcasing Scoma’s seafood expertise in a facility that is truly unique to the Wharf.”

About Scoma’s

Steeped with a family tradition of quality and service, San Francisco’s most popular and venerable seafood restaurant first opened in 1965, when brothers Al and Joseph Scoma took over a six-table coffee shop to serve fishermen on the wharf. Using their mother’s recipe collection, the Scoma brothers’ humble café became so popular that it is now one of the highest volume independent restaurants on the west coast. In fact, Scoma’s was recognized by *Newsweek Magazine* for having one of the best clam chowders in the country (Jan. 10, 2005).

Serving more than 450,000 locals and visitors annually, Scoma’s popular seafood specialties have garnered critical acclaim throughout the past 40 years. While Scoma’s embraces a traditional San Francisco style, its philosophy towards the environment is progressive yet simple: Reduce, Reuse, Recycle. By following this motto, the restaurant has scored the San Francisco Department of the Environment’s Commercial Recycler of the Year’s coveted “Golden Dumpster Award” in the Large Restaurants category for four consecutive years.

Truly a family affair rich with San Francisco tradition, Scoma’s continually seeks to provide a memorable San Francisco waterfront dining experience. In addition to the Fisherman’s Wharf location at Pier 47, Scoma’s also operates a restaurant in Sausalito by the same name. For more information, please visit www.scomas.com.

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