**The Salt Line**

Chowder and stuffies, oysters and smashburgers: **The Salt Line** is where Washington, DC heads for a taste of ‘Down East.’ **Long Shot Hospitality**’s oyster-and-ale establishment channels the lively, no-nonsense vibe of old New England fish houses, and draws its freshness from the bounty of the Chesapeake and surrounding fisheries. In addition to an enviable raw bar, clam-shack classics, and simple seasonal “Fresh Catch” preparations, **Chef Kyle Bailey** takes it a step further with an extensive seafood charcuterie program and inventive menu items featuring under-utilized local species. Bailey was handpicked to lead the Washington chapter of **Dock-to-Dish**, a national grassroots organization dedicated to restoring the sustainability of the wild seafood marketplace by creating symbiotic links between chefs and fishermen. Echoing the food menu at The Salt Line, the beer list is similarly focused on local and New England craft breweries, while specialty cocktails reflect a distinctly New England heritage. Since opening in May 2017, The Salt Line has received notable critical acclaim – hailed as “an instant hit, with superb seafood and a view to match,” and awarded three stars from *Washington Post* food critic Tom Sietsema, and consecutively ranked on *Washingtonian*’s 100 Very Best Restaurants list in 2018 and 2019.

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