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ED CHILES
OWNER
CHILES HOSPITALITY



RESTORING ESTUARIES AND
GROWING COASTAL ECONOMIES

AllClamsOnDeck.org

Every business tells a story



Anna Maria Island, FL

Sandbar prides itself on sustainability through innovative and delicious ways to use locally sourced seafood, biodegradable materials, and compost food waste.



MAR·VISTA

— LONGBOAT KEY —

Several one-hundred-year-old Buttonwood trees act as a canopy over Mar Vista's outdoor dining area.

Restaurant amenities include public boat slips, a full bar, a covered deck, a gift shop, and valet parking.



BEACH HOUSE

WATERFRONT RESTAURANT

Bradenton Beach, FL

For the last 30 years, we've welcomed countless families and friends to share the fresh, locally caught seafood, along with great beachfront cocktails toasting the very best sunsets on the Gulf Coast.

Our business is three waterfront restaurants located on the edge of the largest gulf in the world. It's the only place in the United States that has three national estuaries on its borders.

Florida's economy is built on the beauty of its beaches, history, and tradition.



HISTORY & HERITAGE OF WORKING WATERFRONTS



3 Natural Estuaries:

- Tampa Bay
- Sarasota Bay
- Charlotte Harbor

Unique geography

- Florida's central Gulf coast celebrates three nationally recognized estuaries of significance. 75% of all recreational and commercial fisheries depend on healthy estuaries
 - Over 60% of Florida's commercial seafood is harvested from the Gulf of Mexico

1%

of the world's aquaculture is produced in the US.



92%

of all seafood consumed in the U.S. is imported and 50% of that is aquaculture.



OUR STORY

Ed Chiles' family has deep roots in Florida. Chiles Hospitality grew out of his love and passion for the sunshine state and its magnificent resources.



45 Years in the Business

- The Seeds Were Planted in Ed's Youth.
- He was born in Gainesville, Florida, to the late Governor Lawton Chiles and Rhea Chiles.
- He and his family spent many summers on Anna Maria Island as a youth and it was these experiences that ultimately led him back to this area.

WATER QUALITY ISSUES ARE WHAT KEEPS ME UP AT NIGHT



Solutions To Avoid Red Tide
Preserving Our Coastal Waters
START1.ORG



COMMUNITY INITIATIVES Restoring our local waters

- 1995-96: Red Tide event / START was formed
- 12 years ago, the St. Pete Times wrote a story that led to the formation of Gulf Shellfish Institute (GSI)
- Restoring our local oyster population is a top environmental priority because of the critical role they play in improving water quality and supporting other species.
- One mature oyster can filter from 9 to 50 gallons of seawater every day.

ECONOMIC DEVELOPMENT

Creating the New Pearl of Florida's Gulf Coast

- Approximately **5,000,000 clams** will be raised to a 10mm size, then planted by farmers within the three estuaries.
- **22,500,000 Gallons** of seawater would be filtered per day
- **992 Pounds of Nitrogen** will be incorporated into clam tissue & shells

Shellfish hatcheries



leads to



5 million clams planted



results in



Recreational values



WE STARTED GSI AND ACOD TO PROMOTE BIOLOGICAL MITIGATION STRATEGIES

Piney Point led to All Clams on Deck

Biggest threat to our business is harmful algae blooms – specifically red tide.

- Hired federal lobby team
- Boyd Robinson state appropriation - \$2.5 mil
- NOAA Bill - \$2.5 mil
- Manatee County match of \$500k – continue community engagement



RESTORING ESTUARIES AND GROWING COASTAL ECONOMIES



CRITICAL AREAS FOR NATURE AND CITIZENS TO RECHARGE



Gamble Creek Farms

- Composting program
- One of the fastest growing zip codes in the country
- 26 acres



COMPONENTS OF THE CHILES HOSPITALITY CIRCULAR ECONOMY





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- Returning oyster shells to the farm for recycling. The shells are scraped to use as fertilizer and then used for building materials such as permeable walkways
- Plastic straws, lids, and bags have been eliminated
- Sustainable agriculture methods are used so the soil continues to be enriched through the plant's growing processes.

COMPONENTS OF THE CHILES HOSPITALITY CIRCULAR ECONOMY

Creative Rethinking and Solutions

- Programs to put invasive lionfish and wild animals on the menu.
- Chiles Hospitality has provided leadership to raise \$5.5 million to date to further research on the benefit of clams and seagrass for local food security, cleaning bays and estuaries, providing new, and preserving the waterfront culture.
 - Key to these efforts has been the initiative to provide compensation to clam farmers when incidents such as red tide occur.
- Producing biochar from restaurant waste such as bones and shells to improve the soil.



GROWING THE CIRCULAR ECONOMY

BRAIN HEALTH INITIATIVE

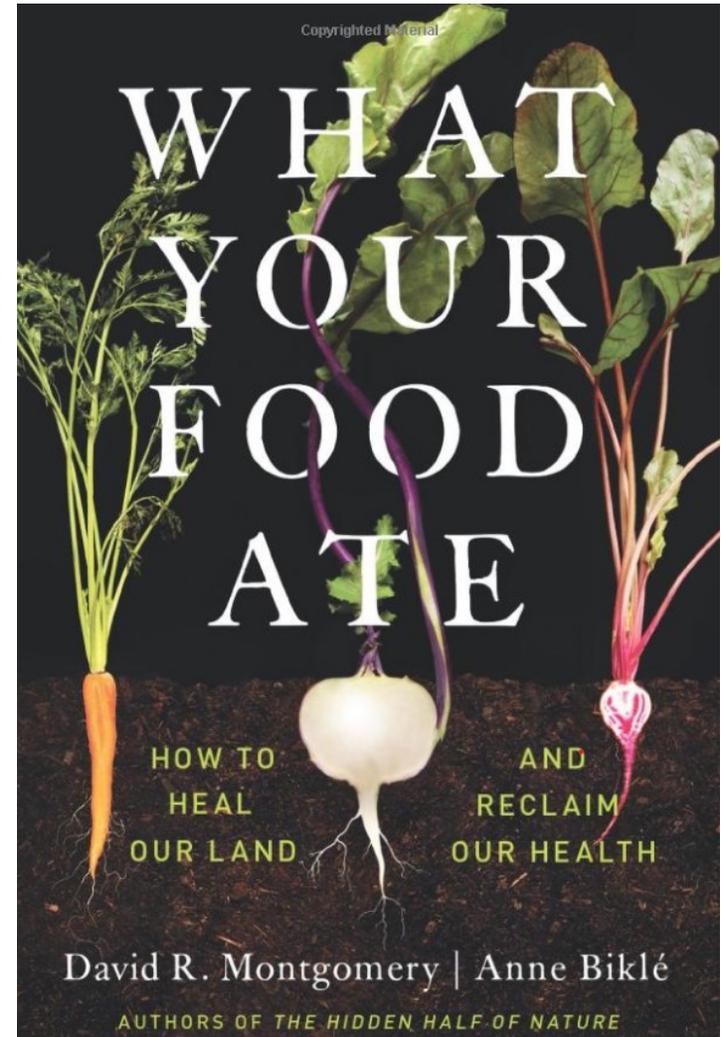
Chiles Hospitality's three waterfront restaurants and Gamble Creek Farms are collaborating with the Brain Health Initiative faculty, students, and scholars to research how healthier foods can benefit our health.

This includes developing new measurements for the soils and the food produced to quantify its increased nutritional value, as well as creating evidence-based experiences which promote and protect the brain–mind–body health for their guests and workforce.

BRAIN
HEALTH
INITIATIVE

WHAT YOU CAN DO

- Join us
- Help us lobby
- Support Shellfish Aquaculture
- Get Wet!
- Donate
- Read for education



THANK YOU

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