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**Peconic Tonic Oysters and Seafood Blockchain on the Agenda**

**at Next Manna Monday**

(Southampton, NY . . . October 2022) The next Manna Monday on the calendar will be Monday, November 14th featuring Jack Farley and Tommy Clune of Sebonac Inlet Oyster Farms discussing Peconic Tonic Oysters at Manna at Lobster Inn. As well Donna Lanzetta, CEO & Founder of Manna Fish Farms and The Manna Companies and Jesse Matsuoka, Manna Restaurant partner and Manna Seafood Blockchain VP, will discuss the latest updates regarding the pilot and launch of Manna Seafood Blockchain. Complimentary appetizers and beverages will be served during the presentation.

Manna Mondays begin at 6 p.m. and are free of charge! On Manna Mondays guests can enjoy Happy Hour specials, and Manna at Lobster Inn will be open for regular dinner service throughout the evenings.

The “Manna Mondays” educational aquaculture program features guest speakers, presentations, curated chef’s dinners and Manna at Lobster Inn’s delicious locally sourced seafood. Each session will feature a guest speaker and informal discussions related to aquaculture and seafood including farming, wild capture fisheries, IUU fishing, food traceability, habitat restoration, working waterfront revitalization, workforce training and sustainable seafood production and sourcing.

Sponsored by the not-for-profit Manna Ocean Foundation Inc., the Manna Monday program is designed to educate the public about seafood production, capture, traceability and sourcing. Topics will include all things seafood: sustainable seafood tastings and discussions, wild capture fisheries, fish farming of shellfish, finfish and seaweed, seafood transparency and traceability, innovation, transformation, workforce development, circular economy, and supply chain resilience. The programs will showcase speakers from education, business and science, fish farms, terrestrial farmers, chefs, nonprofits and NGOs, and featuring aquaculture related topics.

**About Donna Lanzetta**

Donna Lanzetta is an Aquaculture Pioneer with a mission to feed the world sustainably farmed and sourced seafood. An attorney and sustainable seafood business leader, Ms. Lanzetta sits on the boards of the World Ocean Council, Manna Ocean Foundation and The Ocean Stewards Institute. Ms. Lanzetta also sits on the Advisory Board of the U.S. Farmers and Ranchers in Action. As CEO and Founder of Manna Fish Farms, Inc., the Manna Team leads the way for responsible, transparent and sustainable seafood farming and sourcing as well as seafood industry innovation, supply chain development and transformation.

**About Ryunosuke Jesse Matsuoka**

Born in NYC, raised in Japan and Hawaii, and currently residing in Sag Harbor NY, Jesse is a second-generation restaurateur. Jesse's background is an accumulation of expertise in many diverse fields. Matsuoka is a Sake Sommelier, and has been trained as a sumo wrestler, following his father's successful High division Rikishi (wrestler) career. Jesse then followed his dad into the family restaurant business, achieving culinary success on all levels. Mother Lynn Matsuoka inspired her hula dancing son through her involvement with Kabuki actors and Hawaiian Hula dancers, with Jesse ultimately winning world titles in hula dancing competitions. The Manna Companies have inspired Jesse to showcase his knowledge of seafood, and draw from his experience accumulated through years of work in various aspects of the seafood arena, including working as a young man at the largest fish market in Japan, Tsukjji Fish Market.

**About** [**The Manna Ocean Foundation**](https://mannaoceanfoundation.com/)

The Manna Ocean Foundation is a 501(c)(3) not-for-profit organization created with a mission to support the sustainable development of aquaculture in the United States. Manna Ocean Foundation aims to accomplish this through education and community outreach, consisting of hands-on hatchery tours and operations, training and education programs, ecotourism events, and more. With 91% of the United States’ seafood currently imported, more than half of the seafood consumed in the world farmed and our world population soaring, it is imperative that we embrace aquaculture as part of the solution for a climate smart future!

[Manna Fish Farms](https://mannafishfarms.com/) is leading the way to operate one of the first permitted finfish farms in U.S. federal waters.

**About Manna at Lobster Inn Restaurant**

Manna at Lobster Inn Restaurant in Southampton serves fresh, local, sustainably sourced seafood. The waterfront restaurant's iconic location serves as a comforting landmark for travelers as they reach the eastern end of Sunrise Highway (RT 27).

**Manna at Lobster Inn**

5 Inlet Road West, Southampton, NY 11968

(631) 728 - 5555

[www.mannarestaurant.com](http://www.mannarestaurant.com)

Facebook: @mannalobsterinn

Instagram: @mannalobsterinn

**IMAGE CREDIT CHRISTINA KAMEL**

<https://www.dropbox.com/s/tligzztgu0u2znt/Seafood%20Tower.HEIC?dl=0>

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