



Media Contact: Darlene Fiske, 512-331-7755/ darlene@thefiskegroup.com

Chef Daniel Doyle Joins Charleston Harbor Fish House as Executive Chef

CHARLESTON, South Carolina (February 2020) – Charleston Harbor Fish House welcomes Daniel Doyle as Executive Chef to the restaurant at Charleston Harbor Resort & Marina known for their sustainable seafood and stunning views of the historic Charleston skyline, marina and USS Yorktown.

As Executive Chef, Doyle brings two decades of experience and his unique contemporary approach to traditional Low Country cuisine. Most recently Doyle served as the Executive Chef and Managing Partner to Poogan’s Porch in addition to opening two other concepts during his tenure: Poogan’s Smokehouse and Poogan’s Courtyard. A graduate of Johnson & Wales, he has also served as the Executive Chef at Steak Street in High Point, North Carolina; the Executive Chef and Owner of Alexandria’s in Greensboro, North Carolina; and the Executive Chef at Fish in Charleston, which was named “Best New Restaurant in Charleston” upon opening in 2000.

Doyle has been invited by the prestigious James Beard House to cook in New York City five times in a six-year-span. He has appeared on numerous television stations and hit

shows including Food Network's *Chopped*, Travel Channel, BBC Canada and Cook Network. Additionally, he has been featured in top tier publications including *Charleston Magazine*, *CityPaper Magazine*, *Saveur*, *USA Today*, *Sirius XM*, and more. Chef Doyle is involved in many festivals and events including Chef's Feast, Bacon & Bourbon, Taste of Charleston, Euphoria Food Festival, Atlanta Food & Wine and Savannah Food & Wine. He has served as the Signature Chef for Charleston Food & Wine for twelve years and, after ten years of involvement in the March of Dimes Gala, he served as the Lead Chef in 2019. He is also a two-time champion of Mac-Off Charleston and champion of the Charleston Shrimp & Grits Festival.

Chef Doyle is looking forward to his new role and says, "I am excited to join the team because I can utilize my years of experience as a chef here in Charleston, to help bring attention to this hidden gem of the Low Country and the Charleston Harbor Resort & Marina. I am looking forward to cooking coastal South Carolina cuisine using the ingredients abundant to our coastal waters and local farmers to bring a taste of South Carolina to our guests and patrons."

Voted one of the "Top 25 Restaurants in Charleston" by *Charleston Living Magazine*, The Fish House is Charleston's premier location for waterfront dining. The menu, which changes seasonally, offers a variety of options from both land and sea, with a focus on featuring the freshest catches of the day and locally sourced ingredients whenever possible.

For additional information and reservations, call 843-284-7070, or visit www.charlestonharborfishhouse.com.