

Matt Mortimer

The People's Favorite

Matt Mortimer has turned a passion for food and for people into a career as partner and chef of **Blue Goose Cantina** and **Aw Shucks** and **Big Shucks** oyster bars.



Mortimer's food philosophy of "quality in, quality out" is mirrored in his dedication to the freshness of the ingredients used in his restaurants' kitchens. Because everything on the menu at each of his restaurants is made in-house, from scratch -- often from time-tested family recipes -- Mortimer is able to serve high-quality cuisine without cutting corners. He insists on creative, interesting flavor profiles in everything on the menu.



Mortimer is a self-taught restaurateur, learning every aspect of the business from the ground up. In his 15 years in the restaurant business, he has studied under other great chefs and 25-year kitchen veterans who all have taught him how to channel his passion into culinary perfection. Mortimer credits his employees for his

success.

Some might credit Mortimer's outgoing personality and ability to connect with people as another reason for his success. Customers know him by name and by car, and often stop by to chat. A table visit from Mortimer is always welcome with his clientele, from whom he also gets valuable feedback as to new dishes, menu changes, and more, because they know he is listening and genuinely cares about their opinions.

A gifted teacher, Mortimer makes the art of cooking look so easy, and is consistently called upon to demonstrate his recipes for live and broadcast audiences.



DALLAS, TEXAS