

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

**The following items and questionnaire package are due by date listed in email invite:**

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

**The following items are due by noon Friday before the meeting:**

- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- new liquor license     alteration of an existing liquor license     corporate change

Check if either of these apply:

- sale of assets     upgrade (change of class) of an existing liquor license

Today's Date: August 1, 2024

Is location currently licensed?  Yes  No    Type of license: Liquor, wine, beer & cider

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Seafood Restaurant

Corporation and trade name of current license: Fisherman Hospitality Group

**APPLICANT:**

Premise address: 47 Avenue B, New York, NY

Cross streets: between East 3rd Street and East 4th Street

Name of applicant and all principals: Dominique Christopher

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: Mix Use, 3 Floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted \_\_\_\_\_

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday to Thursday 4pm to 12am, Friday 4pm to 1am  
Saturday 11am to 1am and Sunday 11am to 11pm

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes  No  
If yes, please describe what type: \_\_\_\_\_

Number of indoor tables? 33 Total number of indoor seats? 110

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_

*(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

Does premise have a full kitchen?  Yes  No

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu \_\_\_\_\_

What are the hours the kitchen will be open? 1 hour before opening & 1 hour after closing

Will a manager or principal always be on site?  Yes  No If yes, which? Manager

How many employees will there be? 12

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJs  Streaming services/playlists

If other type, please describe Background

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: \_\_\_\_\_

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? NO

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") N/A

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Door will be closed most of the time with background music

Is sound proofing installed?  Yes  No

If not, do you plan to install sound proofing?  Yes  No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (*includes roof & yard*)  Yes  No If Yes, describe and show on diagram:

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously?  Yes  No

If yes, please indicate name of establishment: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 16

Is the premise within 200 feet on the same street of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant) Seafood restaurant, or  
 I will operate a \_\_\_\_\_,  
 with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon 4pm to 12am; Tue 4pm to 12am; Wed 4pm to 12am;  
Thu 4pm to 12am; Fri 4pm to 12am; Sat 11am to 1am;  
Sun 11am to 11pm. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4.  I will not use outdoor space for commercial use (including Open Restaurants) OR  
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5.  I will employ a doorman/security personnel: N/A
6.  I will install soundproofing, N/A Already Installed by prior occupant

7.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.  I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have  DJs,  live music,  third-party promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per \_\_\_\_\_
9.  I will play ambient recorded background music only.
10.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11.  I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12.  I will not participate in pub crawls or have party buses come to my establishment.
13.  I will not have unlimited drink specials, including boozy brunches, with food.
14.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by 7pm.
15.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Dominique Christopher

Phone Number: Cell: 212-466-6813

# Dominique Christopher

## Contact Information

- **Phone:** (212) 466-6813
  - **Email:** d.christopher1@icloud.com
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## Professional Summary

Seasoned restaurateur owner with over 10 years of experience in managing and operating successful dining establishments. Proven track record in delivering exceptional customer service, overseeing daily operations, and ensuring compliance with all regulatory requirements. Highly skilled in team leadership, inventory management, and financial oversight.

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## Professional Experience

### Director

*Midalta Innovation, Brooklyn, NY*

*May 2021 – Present*

- Directed operations at Midalta Innovation, focusing on developing new restaurant concepts and business strategies.
- Conducted market research to identify emerging trends and opportunities in the hospitality industry.
- Collaborated with culinary professionals to create innovative dining experiences.
- Managed project timelines and budgets, ensuring successful project completion within scope.

### Manager

*Norma Gs, Detroit, MI*

*December 2018 – March 2021*

- Successfully managed and operated a high-end bistro known for its diverse menu and excellent customer service.
- Implemented effective marketing strategies resulting in a 30% increase in customer base over three years.
- Ensured compliance with all health and safety regulations, maintaining a spotless inspection record.
- Oversaw a team of 20 staff members, providing training and professional development opportunities.
- Managed all financial aspects of the business, including budgeting, payroll, and vendor negotiations.

## **Restaurant Supervisor**

*The Finch Brooklyn, NY*

*November 2015 – February 2018*

- Supervised daily restaurant operations, ensuring high standards of service and customer satisfaction.
- Coordinated staff schedules, training, and performance evaluations.
- Assisted in inventory management and procurement of supplies.
- Addressed customer concerns and resolved issues to maintain a positive dining experience.

## **Restaurant Manager**

*Sunscape Resort, Montego Bay, Jamaica*

*June 2010 – October 2015*

- Led day-to-day operations of a popular All-Inclusive Resort, focusing on delivering high-quality dining experiences.
- Coordinated with chefs to design seasonal menus that attracted a diverse clientele.
- Implemented inventory control systems that reduced waste and improved cost efficiency.
- Managed customer relations, addressing feedback and ensuring repeat patronage.

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## **Skills**

- **Restaurant Management:** Extensive experience in overseeing restaurant operations and staff.
  - **Customer Service:** Strong commitment to delivering exceptional dining experiences.
  - **Financial Management:** Skilled in budgeting, financial planning, and cost control.
  - **Regulatory Compliance:** Knowledgeable in health, safety, and liquor licensing regulations.
  - **Leadership:** Proven ability to lead and motivate teams effectively.
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# MENU

## NEPTUNES TABLE

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### Small Bites

**CRAB CAKES: \$15**

Golden brown crab cakes with a savory  
mustard sauce

**TUNA TARTARE \$20**

Yellowtail tuna diced and seasoned to  
perfection

**GRILLED PRAWNS \$17**

Large prawns grilled with a garlic butter sauce

**BEER BATTERED FISH TACOS \$15**

Crispy fish tacos with a refreshing sauce

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### Caribbean Flavors

**CONCH FRITTERS \$15**

Crispy conch fritters with mango spicy dipping  
sauce

**JERK SHRIMP SKEWERS \$15**

Spicy jerk seasoned shrimp grilled to  
perfection.

**RED SNAPPER \$30**

Red snapper grilled with Caribbean spices

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### Garden

**SHAVED BRUSSELS \$16**

**SPROUTS**

Brussels sprouts shaved and lightly dressed

**QUINOA STUFFED PEPPERS \$15**

Peppers stuffed with quinoa and topped with  
cheese

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### Entree

**GRILLED TUNA STEAK \$34**

Tuna steak grilled and served with cauliflower  
puree and sautéed spinach

**ZUCCHINI SPAGHETTI WITH SHRIMP \$28**

Zucchini noodles sautéed with sautéed  
spinach and béchame sauce

**WILD ATLANTIC SALMON \$35**

Crispy skin Wild Atlantic Salmon served  
on a bed of creamy potato with roasted  
potato and green vegetables

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### Bar

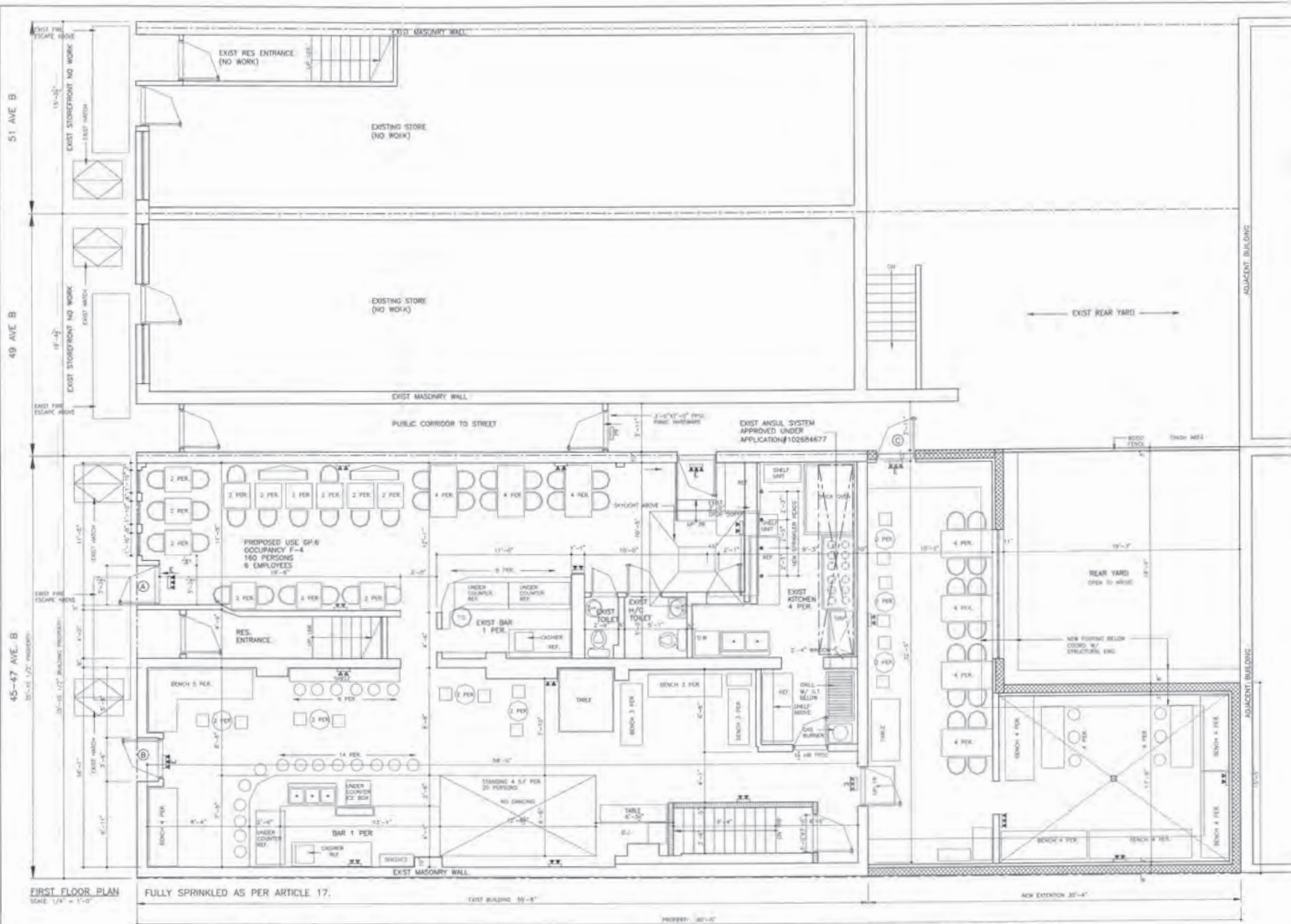
**SPECIALTY COCKTAILS \$12**

**CRAFT BEER \$6**

**WINE \$10**

(SOMMELIER'S CHOICE)





FIRST FLR. GROSS AREA =  $35'-10\ 1/2" \times 59'-8" = 2137.6$  SQ. FT.  
 PROS AREA B =  $35'-10\ 1/2" \times 11'-7" + 19'-3" \times 15'-5" = 699.82$  SQ. FT.  
 NEW TOTAL GROSS AREA =  $2137.6 + 699.82 = 2837.42$  SQ. FT.



2ND FLOOR AREA =  $35'-10\ 1/2" \times 41'-11" = 1502.9$  SQ. FT.



3RD FLOOR AREA =  $35'-10\ 1/2" \times 41'-11" = 1502.9$  SQ. FT.



DEPARTMENT OF  
 BUILDING MAINTENANCE  
 APPROVED BY  
 EXAMINER  
 AUB 04 2003

**SUPERSEDED BY  
 REVISION 1**

PROJECT TITLE:  
**45-47 AVENUE B**  
 New York, New York

ARCHITECTS:  
**ISSAC & STERN ARCHITECTS, P.A.**  
 2112 Broadway, Suite 204, New York, NY 10024

FIRST FLOOR PLAN  
 SCALE: 1/4" = 1'-0"

FULLY SPRINKLED AS PER ARTICLE 17.

**PUBLIC ASSEMBLY NOTES AS PER NYCBD**

- THIS IS A SEATING PLAN FOR OCCUPANCY GROUP GENERAL ASSEMBLY F-4
- 166 PATRONS AND EMPLOYEES.
- EXIT SIGNS SHALL COMPLY WITH SUB-ARTICLE 206.11, C26-801-100
- DOORS SHALL BE LIGHTED AT ALL TIMES DURING OCCUPANCY, C26-801.17
- NO REVOLVING DOORS.
- SMOKE DETECTOR FOR CLOTHING EQUIPMENT, INCLUDING DUCTS, HOODS AND FANS SHALL BE PERIODICALLY INSPECTED AND IMMEDIATELY CLEANED
- DISKAGE FILTERS ARE SERVICED AND REPLACED BY A DESIGNATED AGENCY RECORDS INDICATING FIRM DOING SERVICING AND DATED WHEN FILTERS WERE CLEANED OR REPLACED SHALL BE KEPT ON PREMISES AND AVAILABLE FOR INSPECTION BY COMMISSIONER OF BUILDINGS. THEY SHALL BE CLEANED OR REPLACED AS FREQUENTLY AS NECESSARY BUT AT LEAST EVERY NINE (9) MONTHS.

- ANNUAL FEES TO BE PAID.
- SHARED CURTAINS, DECORATING AND SCENERY HAVING A FLAME SPREAD RATING EXCEEDING 25, SHALL BE FLAME PROTECTED AS PER C19-181.1 OF FIRE CODE (C26-802.2)
- MINIMUM 44" WIDTH OF AISLES TO BE MAINTAINED TO APPROVED HEIGHT OF SEATING.
- EMERGENCY LIGHTING SHALL BE PROVIDED AS PER C26-801-16.
- STANDBY OF OCCUPANCY: PATRONS = 160, EMPLOYEES = 6, TOTAL PERSONS = 166
- SMALL EXIT DOORS BY 1/2 HOUR FIRE RATED.

**EMERGENCY & EXIT LIGHT FOR PUBLIC ASSEMBLY AS PER ARTICLE 6 NYCBD**

- EMERGENCY LIGHTS TO COMPLY WITH LOCAL LAW
- EMERGENCY LIGHTS TO BE HARD WIRE WITH BATTERY AUTOMATIC PACKS
- EMERGENCY BATTERY LIGHTS SPEC. APPROVED, SELF-CONTAINED LIGHTS, SECONDS TYPE (N) (2) HIGH OUTPUT SCALED 94-204 EA. SUBMIT FOR REVIEW
- EXIT LIGHTING SHALL BE CONNECTED TO AN EMERGENCY POWER SOURCE OR TO STORAGE BATTERY EQUIPMENT MEETING THE REQUIREMENTS TO THE BUREAU OF ELECTRICAL CONTROL OF THE DEPARTMENT OF GENERAL SERVICES AND THE COMMISSIONER
- COLOR AND DEVICES (RECEPTABLES, SWITCHES, ETC.) IN ORDER AND MATERIALS OF DEVICES/PLATES MEANS APPROVAL BY ARCHITECT. SUBMIT ALL DEVICES FOR REVIEW AND APPROVAL.
- MOUNTING HEIGHTS OF DEVICES SHALL BE COORDINATED WITH ARCHITECTS DRAW TO: ROUGH IN.

- ILLUMINATION OF AT LEAST TWO FOOT CAMELS MEASURED AT THE FLOOR LEVEL SHALL BE MAINTAINED CONTINUOUSLY DURING OCCUPANCY IN EXITS AND THEIR ACCESS FACILITIES FOR THEIR FULL LENGTH.
- ILLUMINATION SHALL BE SO ARRANGED THAT THE FAILURE OF ANY ONE LIGHT SHALL NOT LEAVE ANY AREA IN DARKNESS.
- PHOSPHORESCENT BATTERIES SHALL NOT BE USED AS A METHOD OF PROVIDING ILLUMINATION, NOT SHALL UNOPERATED ELECTRIC LIGHTS OR PORTABLE LAMPS OR LANTERNS BE USED AS PRIMARY SOURCES OF LIGHTING.
- EMERGENCY LIGHTS TO PROVIDE A CONTINUOUSLY BY LIGHTED RADIOS TO THE EXTERIOR OF THE BUILDING. SUCH LIGHTING SHALL BE CONNECTED TO AN EMERGENCY POWER SOURCE OR TO BATTERY EQUIPMENT MEETING THE REQUIREMENTS OF THE BUREAU OF ELECTRICAL CONTROL OF THE DEPARTMENT OF GENERAL SERVICES AND THE COMMISSIONER

**EGRESS CALCULATIONS 1ST FLR.**

NET AREA FOR 1ST = 2107 SQ. FT.  
 50% = 1054  
 DIVIDED BY 6 = 175.6  
 TOTAL OF OCCUPANTS = 166  
 2107/166 = 13.8 SQ. FT./PERSON

**DOOR CAPACITY**

- 1 x 1 1/2 UNIT @ 50 = 75 P
- 1 x 1 1/2 UNIT @ 50 = 75 P
- 1 x 1 1/2 UNIT @ 50 = 75 P

107  
 (201001)

103204113  
 DEPT. OF BLDG.

**FIRST FLOOR PLAN**

DATE: 03/28/03  
 SCALE: 1/4" = 1'-0"  
 ISSAC & STERN ARCHITECTS, P.A.  
 2112 Broadway, Suite 204, New York, NY 10024