

David Standridge
Executive Chef, The Shipwright's Daughter



At the Shipwright's Daughter, Chef David Standridge crafts imaginative dishes that are rooted in a deep commitment to sustainability and environmental stewardship. A champion of sustainable fishing practices, he incorporates local kelp, invasive species, and bycatch fish into his modern New England cuisine, minimizing waste while celebrating the region's seafood diversity.

Standridge's culinary journey began in New York City, transitioning from front-of-house roles at acclaimed venues like Eleven Madison Park to mastering the kitchen's intricacies. His culinary education at Lenore Culinary School in Texas propelled him through various roles, from refining his skills at The Four Seasons Houston to earning accolades as sous chef at The Four Seasons, L'Atelier de Joël Robuchon in NYC, where his team clinched Two Michelin Stars in 2009 under the leadership of the late M. Robuchon.

From there, Standridge brought his expertise to beloved neighborhood spots like Market Table and Cafe Clover before serving as executive chef at Sonnier & Castle, where he catered to esteemed clients such as The New York City Ballet and oversaw the opening of the iconic Hudson Yards. In 2019, Standridge embarked on a new chapter, relocating to Mystic, CT, and opening The Shipwright's Daughter in 2020.

Beyond the kitchen, Standridge remains dedicated to promoting sustainability, serving on the board of Eating with the Ecosystem. Recognized as a James Beard finalist for Best Chef, Northeast in 2024, Standridge continues to shape the culinary landscape with his unwavering pursuit of excellence and environmental stewardship.