

food | drink | fun

outer banks  
restaurant association's

# Taste of the Beach

2011

March 17th-20th

[obxtasteofthebeach.com](http://obxtasteofthebeach.com)





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March 17, 2011

Welcome to Outer Banks Taste of the Beach 2011.

*The Outer Banks Visitors Bureau and Dare County Tourism Board want to thank all our new and returning visitors for this year's festival. If you're a newcomer to Taste of the Beach, prepare for your senses to be awakened. Our local restaurateurs and their staff have designed some outrageous ways for you to have fun during this year's event, offering a multitude of options to build your own itinerary from cooking classes, wine tastings, spa pamperings and special dinners - to so much more, all leading up to the signature Grand Tasting event on Sunday.*

*You'll probably agree that half the fun of exploring a new destination is sampling the local flavors. We couldn't be more proud of the caliber of chefs, cooks and restaurateurs that we have on the islands that make up the Outer Banks. From food artisans with roots in big metropolitan culinary scenes, to home-grown chefs with a family heritage of working watermen and women. This week you'll find surprising and awe-inspiring performances from the local providers of food and beverages.*

*And where better than the OBX to eat fresh seafood? Many of the creations you'll sample during Taste of the Beach highlight incredibly fresh, and equally delicious, local Outer Banks catches. For many years, and several generations, Outer Banks watermen have brought these delights to the table, responsibly harvesting the bounty of two global sea currents, winding waterways and rich estuaries.*

*The area's also known for its great sightseeing, including four area lighthouses. Enjoy a nice drive down the historic North Carolina coastal Highway 12 and explore the Cape Hatteras National Seashore and its seven villages. Get a deeper appreciation of the destination by visiting our local historic and cultural attractions, and remember to come back again when you're ready for that family beach vacation.*

*Most importantly, we'd like to thank you for coming and sharing your time with us!*

*Sterling Webster  
Chairman  
Dare County Tourism Board*

*Lee Nettles  
Managing Director  
Outer Banks Visitors Bureau*



photograph by GingerSnaps Photography

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## Thank You & Acknowledgment

The Outer Banks Restaurant Association wishes to thank Ginger Harvey, owner of GingerSnaps Photography for her service as the official photographer of last year's Taste of The Beach event. The incredible photographs Ginger took are featured on the cover as well as throughout this program.



Ginger's reputation as a nationally recognized photographer has earned her place in several exhibits both in the US and Europe. Ginger credits her success to choosing a career that she truly loves and being blessed with wonderful clients. She is an outstanding area wedding, as well as commercial, photographer. If you are as impressed with her work as we are, please give her a call about bringing her talents to your upcoming celebration. [www.gingersnapsphotos.com](http://www.gingersnapsphotos.com)

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Taste  
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Beach

2011

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

## Sponsors & Special Thanks

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### What we've always wanted!

Something called "Taste Of The Beach" as a gastronomic gathering of some sort has been happening here for somewhere around thirty years. Details are fuzzy.

Like so much of the history of the Outer Banks, not much was written down, or saved, or really remembered all that well about the origins of our island's signature culinary get-together. For most of those decades, it changed little - from all I can tell - other than its location, and a slow rotation of participating restaurants getting together for an afternoon of feasting, mostly with friends and families.

Clearly, times have changed!

Expanding into the format you have come to know and love - a four-day food-centric phantasm - began four years ago. The years since have seen exponential growth of an idea who's time had undoubtedly come. Dozens of events morphed into over 50 of the most creative and exciting culinary adventures any single destination may have ever seen! Praise rolled in from far and wide; from North Carolina's Our State, to being named one of the nation's Top 10 Seafood and Wine Festivals by Coastal Living Magazine! Ticket sales in 2010 quadrupled those in 2008!

Our goal all along was to share with the world what perceptive locals had known all along, that the Outer Banks is home not only to sunken pirate ships, but to the riches of untold treasures heretofore hidden in the hundreds of quaint, owner-operated eateries up and down our magical coast. The rich diversity and incomparable depth of talent buried in such unfathomable density all around us was a secret destined to be revealed. And now our story is being told.

As you navigate your way up and down our sandy slice of heaven, and chart your way through cooking classes and chowder cook-offs, know you are part of something special. An entire community of creative culinary teams are pushing each other to ever more exciting heights on their common quest to tantalize your tastebuds! And while the wonders of the internet probably played a significant part in getting you here, don't forget to spread the love by sharing your experiences with those you care about back home in you tweets and facebook posts!

Social networking aside, a great deal of the fantastic success of this endeavor can also be traced to the unwavering, if not growing, support of our community outside our restaurant circles. For four years, the Tourism Assistance Grant Program made possible by The Outer Banks Visitors Bureau has buttressed our out-of-area marketing efforts. Other financial supporters include Resort Realty, and Identify Yourself and Kitty Dunes Realty for their support of our promotional materials. This year we want to especially thank The Currituck Towne Bank for their invaluable contribution to our Grand Tasting event on Sunday night. This program is made possible, in part, by the many fine advertisers you'll find inside this program. Please patronize their businesses and let them know you appreciate their support as well.

On behalf of the member restaurants and supportive associate member organizations of The Outer Banks Restaurant Association, I thank you for making eating out and the Outer Banks important parts of your life. We love to share our passion for food and for our island paradise with you, and it means so much to us that you choose to make this place, and our dining rooms, your home away from home. Enjoy your weekend, and we look forward to feasting with you again and again!



Sincerely,  
Ben Sproul  
President, Outer Banks Restaurant Association  
and Owner of The Pit - Boardrider's Grill



## Thursday, March 17th

### Coffee Cupping Workshop

Explore the nuances of the world's greatest coffees with Roast Master Paul Manning at the Front Porch Cafe & Rosteria in Nags Head. Each cupping session will feature unique coffees from countries of origin ranging from Guatemala, India, Ethiopia, and beyond! Discussion will highlight differentiating the characteristics of Aroma, Acidity, Body, and Flavor. Sessions will last about one hour with time for discussion. Every participant gets coffee samples to enjoy at home. Limited seating available!

**Ticket Price:** \$15/person. Pre-register and purchase online.

#### This event will occur:

Thursday March 17th 2011 at 10:00 a.m. - 12:00 p.m.  
 Thursday March 17th 2011 at 2:00 p.m. - 4:00 p.m.  
 Friday March 18th 2011 at 10:00 a.m. - 12:00 p.m.  
 Friday March 18th 2011 at 2:00 p.m. - 4:00 p.m.  
 Saturday March 19th 2011 at 10:00 a.m. - 12:00 p.m.  
 Saturday March 19th 2011 at 2:00 p.m. - 4:00 p.m.  
 Sunday March 20th 2011 at 2:00 p.m. - 4:00 p.m.

#### Where is the Event?

This event will be held at Front Porch Cafe Nags Head, located at 2515 S. Croatan Hwy. Nags Head, NC 27959.

### Three Course Seafood Delight

Choice of two Appetizers: SHRIMP AND GRITS, Shrimp Creole over our world famous creamy cheese corn grits, served with grilled DDX bread. SUGAR CANE TUNA, Fresh Ahi Tuna grilled rare drizzled with a Jamaican rum molasses and served over southern mashed candied yams. Choice of two Entrees: CRAB CAKES Dirty Dick's own specialty ... Shhhhhh, it's a secret! All JUMBO lump crab meat. Served with Creole rice pilaf & fresh seasonal vegetables. LANGOSTINO AND APPLEWOOD SMOKED BACON PASTA, Baby "lobster" tails sautéed with smoked applewood bacon, tossed with a sherried lobster sauce and served over Orichette pasta. Topped with more fried Langostino. DESSERT SHOOTER White Chocolate Bread Pudding drizzled with whiskey sauce, drizzled with Godiva Creme Sauce, topped with shaved white chocolate.

**Ticket Price:** \$16.99/person. Pre-register and purchase online.

#### This event will occur:

Thursday March 17th 2011 at 11:00 a.m. - 9:00 p.m.  
 Friday March 18th 2011 at 11:00 a.m. - 9:00 p.m.  
 Saturday March 19th 2011 at 1:00 p.m. - 9:00 p.m.  
 Sunday March 20th 2011 at 1:00 p.m. - 9:00 p.m.

#### Where is the Event?

This event will be held at Dirty Dick's Crab House, located at 4201 S. Croatan Hwy. Nags Head, NC 27959.

### A Toast to the Coast - Outer Banks Winemaking Revealed

Would you like to be a winemaker for a day? Learn how great wines are crafted from the ground up, in this informative workshop with winemaker John Wright. Located just miles from the ocean, Sanctuary Vineyards enjoys some of the finest growing conditions in all of North Carolina. The course will focus on the growing of premium grapes, techniques for production of wines, as well as the basics of wine appreciation and judging. At the close of the workshop, students will break into teams and blend their own wines - to see who's the best! Workshop includes: Vineyard Tour,

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Winery Tour, Barrel + Tank Tasting, Wine Blending Competition, Complimentary Glass + Free Grapevine (Take home and start your own vineyard!)

**Ticket Price:** \$50/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

#### When is the Event?

Thursday March 17th 2011 at 2:00 p.m. - 5:00 p.m.  
 Friday March 18th 2011 at 2:00 p.m. - 5:00 p.m.  
 Saturday March 19th 2011 at 2:00 p.m. - 5:00 p.m.

#### Where is the Event?

This event will be held at Sanctuary Vineyards, located at 7005 Caratoke Hwy. Jarvisburg, NC 27947

### Corned Beef and Car Bombs

Join us at the Lucky 12 Tavern on St. Patrick's Day. We aren't exactly an Irish Bar but pretty close, so why not kick off your St. Patty's day with us. Start out with an Irish Car Bomb as an appetizer, then enjoy Corned Beef and Cabbage for dinner. Finish it off with an Irish Coffee and homemade Baileys Bread Pudding. Stick around after dinner for entertainment with a local DJ.

**Ticket Price:** \$30/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

#### When is the Event?

Thursday March 17th 2011 at 5:00 p.m. - 9:00 p.m.

#### Where is the Event?

This event will be held at Lucky 12 Tavern, located at 3308 S. Virginia Dare Trail Nags Head, NC 27959

### Local's Lowdown!

Come one come ALL!!! This is an event to not miss if you are a LOCAL! And even if you're not a local you are welcome to attend. And the best part... it's a FREE event! Get the lowdown on all the events, purchase tickets, and win some awesome prizes! Raffles for Taste of The Beach Events, a Magic Hat Beach Cruiser, T-shirts & Hats, a Widmer Adirondack Chair! AND... a GRAND PACKAGE AUCTION that will include gift certificates to several of your favorite OBX Restaurants, T-shirts, and more! There will be free munchies for everyone and great local entertainment!

**Ticket Price:** FREE. \*The age requirement for this event is 21 and up. No pre-registration is necessary. Free entrance at the door.

#### When is the Event?

Thursday March 17th 2011 at 5:00 p.m. - 11:00 p.m..

#### Where is the Event?

This event will be held at Outer Banks Brewing Station located at 600 S. Croatan Highway Kill Devil Hills, NC 27948.

## Taste of The Beach Welcome Party

Taste local food (complimentary) and wine (\$10 per person). Meet local culinary artists and ambassadors. Win door prizes and register to win: The 'Everything and The Kitchen Sink' Prize Package: **See the inside back cover for details!**

**Ticket Price:** FREE or \$10 w/Wine. Pre-register and purchase online.

### When is the Event?

Thursday March 17th 2011 at 5:00 p.m. - 8:00 p.m.

### Where is the Event?

This event will be held at Outer Banks Epicurean located at 1484 Colington Rd. Kill Devil Hills, NC 27948

## St. Patrick's Day Dinner

Join us at Ocean Blvd. on St. Partrick's Day for an Irish dinner you won't soon forget! Starters: Applewood Bacon & Potato Soup with Irish Cheddar Cheese, "Shepherd's Pie" With Beef Tenderloin, Mushrooms, Roast Peppers, Sweet Onions, Mashed Potatoes, White Cheddar Cheese and Bread Crumbs, Shrimp & Mussels "Irish Stew" with Root Vegetables and Beans in White Wine Broth with Gaufrette Potatoes, Seasoned Lamb "Meat Pie" in flaky pastry with Minted Goat Cheese. Entrees: Corned Beef & Cabbage with Roast Potatoes and Sauteed Root Vegetables, "Bangers & Mash" - Grilled Pork Sausage, Mashed Potatoes, Winter Vegetables, & Rich Gravy, "Grilled Petite Beef Tenderloin" with Potatoes Colcannon and Sauteed Broccoli, Sweet Onions, and Peppers, "Fish & Chips" - Crispy Pan Fried Red Drum with Roast Potatoes, Wilted Greens, and Malt Vinegar, "Braised Lamb Shank" with Spring Vegetables, Gnocchi, and Hearty Greens in rich Demi Glace. Desserts: Mint-Chocolate Cheesecake with Vanilla Anglaise and Cigar Cookie, Irish Soda Bread & Bailey's Ice Cream Sandwich with Jameson Syrup, Paddywhacker Mean Green Irish Martini, Michael Collins "Manhattan" of Irish Patriots, Harp, Guinness, or Smithwick's Beer, Irish Coffee.

**Ticket Price:** \$38/person. Pre-register and purchase online.

### When is the Event?

Thursday March 17th 2011 at 5:00 p.m. - 9:00 p.m.

### Where is the Event?

This event will be held at Ocean Blvd. located at 4700 N. Virginia Dare Trail, Kitty Hawk, NC 27949

## Duck Tapas Crawl

IT'S BACK...and for TWO nights! Travel the road to Duck and experience these three incredible restaurants all in one night! Stop in at The Blue Point and see what all the excitement is about...WOW... great food & wine and what a view! Then move on to the Roadside Raw Bar & Grill where you will find this quaint little spot with big flavors! Last stop, but certainly not the least... make your way to Red Sky Cafe where you will find a casual atmosphere, local food with ecelectic styles of preparation. **TICKETS ARE LIMITED!!**

**Ticket Price:** \$50/person. Pre-register and purchase online.

### When is the Event?

Thursday March 17th 2011 at 5:00 p.m. - 9:00 p.m.

Friday March 18th 2011 at 5:00 p.m. - 9:00 p.m.

### Where is the Event?

Crawl in no particular order.  
The Blue Point, 1240 Duck Rd., #1, Duck, NC 27949 Phone: 252-261-8090

Roadside Raw Bar & Grill, 1193 Duck Rd. Duck, NC 27949 Phone: 252-261-5729



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Kitty Hawk, NC

1-800-552-6257  
joelambjr.com

The Red Sky Cafe, 1197 Duck Rd. Duck, NC 27949

Phone: 252-261-8646

## The Caribbean on The Outer Banks

Three Course Caribbean Inspired Dinner (Choice of Appetizer, Salad & Entree) \*Fried Conch Fritters with Sweet Mango Dipping Sauce \* Rice Rocket Shrimp \* Caribbean Braised Pork Belly with Spiced Rum & Honey Glazes over Smoked Gouda Grits \*Cane Garden Bay Seafood Chowder Salads: \*Iceberg Wedge Salad with Candied Pecans, Applewood Bacon & Gorgonzola-Pear Vinaigrette \*Arugula-Spinach Salad with Asparagus, Roasted Red Bell Pepper, Shaved Parmesan Cheese & Citrus Vinaigrette Entrees: \*Pineapple & Soy Marinated Ribeye Steak with Sweet Potato Fries & Cumin-Lime Jicama Slaw \* Spicy Crab Stuffed Shrimp over Island Rice with Mango Puree & Avacado Salsa \* Jamaican Jerk Glazed Mahi-Mahi with Tropical Fruit-Langastino Lobster Salsa, Tempura Fried Veggies, Black Beans & Rice \*Seafood Cioppino with Shrimp, Clams & Mussels in a Tomato-Garlic Broth over Saffron Rice.

**Ticket Price:** \$18.35/person. Pre-register and purchase online.

### When is the Event?

Thursday March 17th 2011 at 05:00 p.m. - 09:00 p.m..

Friday March 18th 2011 at 05:00 p.m. - 09:00 p.m..

Saturday March 19th 2011 at 05:00 p.m. - 09:00 p.m..

Sunday March 20th 2011 at 05:00 p.m. - 09:00 p.m..

### Where is the Event?

This event will be held at Goombay's Grille & Raw Bar located at 1608 N. Virginia Dare Trail Kill Devil Hills, NC 27948.

## Beer, Chocolate and Cheese Tasting

Experience the joys of three of the real pleasures in life-beer, cheese and chocolate together....are you kinding me?! We will pair North Carolina and International microbrews with artisinal cheeses and chocolates. Come join the fun!

Session starts PROMPTLY at their start times on each day. Please arrive on time.

**Ticket Price:** \$25/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Thursday March 17th 2011 at 6:00 p.m. - 8:00 p.m.

Saturday March 19th 2011 at 12:00 p.m. - 2:00 p.m.

### Where is the Event?

This event will be held at Native Vine/Big City Wine located at 9138 Caratoke Hwy. Point Harbor, NC 27964



## Wine and Food Pairing

Through extensive tasting of popular grape varietals and different foods, you'll learn the 'secrets' of food & wine pairings. Beyond the simple mantra of white wine with white meat, red with red, you'll explore the theory of flavor compliments and contrasts, some of the classic pairings as well as unwanted conflicts. You'll leave better equipped to enjoy future dining & cooking experiences of your own. **TICKETS ARE LIMITED!**

**Ticket Price:** \$45/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Thursday March 17th 2011 at 6:00 p.m. - 8:00 p.m.

### Where is the Event?

at Coastal Provisions Market and Wine Shop Cafe located at 1 Ocean Blvd. Southern Shores, NC 27949

## OBX Pub Crawl

2011 TASTE OF THE BEACH OBX PUB CRAWL sponsored by Outer Banks University & the Ramada Plaza Hotel. Join us for a fun-filled evening and sample what local Outer Banks pubs have to offer. You will party with 34 friends on a limo bus that will take you to 8 of the hottest bars on the OBX, including Peppercorns, Mulligan's Raw Bar and Grill, Just George's Sports Bar, Jolly Rogers, Longboards, Port O'Call, Outer Banks Brew Station and Kelly's Tavern!! (*stops are subject to change without notice*). Packages offer accommodations or just a ticket purchase. (See website for options and details) And it gets even better... you can BYOB (YES! That's right!! You can drink on the bus). We provide coolers, ice, cups and mixers. We will even feed you on the bus. There are a limited number of seats available. *Must be 21 years of age or older with a valid ID.*

**Ticket Price:** \$40/person Crawl only; \$175 per couple (1 ngt stay w/2 Crawl tickets) \$226 per couple (2 ngt stay w/2 Crawl tickets). Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Thursday March 17th 2011 at 7:00 p.m. - 2:00 a.m.

Friday March 18th 2011 at 7:00 p.m. - 2:00 a.m.

Saturday March 19th 2011 at 7:00 p.m. - 2:00 a.m.

### Where is the Event?

Limo Bus meets at Ramada Plaza located at 1701 South Virginia Dare Trail Kill Devil Hills, NC 27948

## Friday, March 18th

### Cookin' Outer Banks Style - Kindred Seafood Spirits - A Cajun Influence

The focus of this demonstration, discussion and hands on class will be local seafood is perfect for classic Cajun and Creole recipes. Recipes will include: Seafood Jambalaya, Shrimp Creole and Bayou Bread Pudding!

**Ticket Price:** \$59/person; \$69/person w/ wine tasting. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 11:00 a.m. - 1:00 p.m.

Saturday March 19th 2011 at 11:00 a.m. - 1:00 p.m.

### Where is the Event?

This event will be held at Outer Banks Epicurean located at 1484 Colington Rd. Kill Devil Hills, NC 27948

## A Bevy of Bites and Beads

Spend the afternoon with The Wave Pizza Café and Bead Your Art Out! The venue includes a scrumptious lunch buffet from The Wave Pizza Café and an hour of instruction with Master Jewelry artist Connie Hanna. Basic bead stringing and beginning wire work will be taught as you create a dazzling glass bead bracelet. All supplies included. The buffet includes a selection of traditional and specialty hand tossed pizza made with the freshest ingredients, hot sandwiches, crisp salad, dessert and cold beverages. Beer and wine are available for purchase. Enjoy a stunning view of Currituck Sound from the beautiful bead boutique and interactive classroom of Bead Your Art Out. **LIMITED TICKETS AVAILABLE.**

**Ticket Price:** \$40/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 11:30 a.m. - 1:00 p.m.

Saturday March 19th 2011 at 11:30 a.m. - 1:00 p.m.

### Where is the Event?

This event will be held at The Wave Pizza Cafe located at 1190 Duck Rd. Duck, NC 27949

## Cookin' Outer Banks Style - How to Clean and Prepare your Fresh Catch

The focus of this demonstration, discussion and hands on cooking class will how to take your fresh catch from the Ocean to the Table and every step in between! **LIMITED TICKETS AVAILABLE.**

**Ticket Price:** \$59/person; \$69/person w/ wine tasting. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 2:00 p.m. - 4:00 p.m.

### Where is the Event?

This event will be held at Outer Banks Epicurean located at 1484 Colington Rd. Kill Devil Hills, NC 27948

## Brew School

Hosted by OB Brewing's acclaimed Brewmaster Scott Meyer (GABF/WBC Multiple medal winner, certified beer judge, Seibel Brewing School, Alchemist Supreme.) Professor Scott will take the class through a visual tour of the OBBS brewing process and then guide students through a tasting session of the current beer list at the pub concentrating on identifying styles, flavor characteristics and terminology. Easiest test ever!! Each student also takes home a 1/2 liter bottle of OBBS bottle conditioned beer and a souvenir logo glass. **LIMITED TICKETS AVAILABLE.**

**Ticket Price:** \$20/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Friday March 18th 2011 at 3:00 p.m. - 5:00 p.m.

Saturday March 19th 2011 at 3:00 p.m. - 5:00 p.m.

### Where is the Event?

This event will be held at Outer Banks Brewing Station located at 600 S. Croatan Hwy. Kill Devil Hills, NC 27948

You can order tickets to any event up until 12 hours prior to the event time by going online to [www.obxtasteofthebeach.com](http://www.obxtasteofthebeach.com)

# EVENT SCHEDULE

## Introducing Beer to Food

BACK BY POPULAR DEMAND! Wine seems to get all the attention in food pairing, now it's time for beer to take the stage. You will enjoy 6 plates of food along with 6 different Micros/Imported/Crafts Brews. We will feature unique beers from around the world. Oh and no worries, there will be plenty of time for questions and discussions. LIMITED TICKETS AVAILABLE!

**Ticket Price:** \$35/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Friday March 18th 2011 at 4:00 p.m. - 5:30 p.m.

### Where is the Event?

This event will be held at Lucky 12 Tavern located at 3308 S. Virginia Dare Trail Nags Head, NC 27959

## Bonnie's Bistro - Elegant Endings

Elegant Endings-From fancy Cappuccinos and Espressos to the most decadent dessert - a demonstration will be given on how to make the best cup followed with several desserts prepared at Bonnie's. Limited Tickets Available!

**Ticket Price:** \$20/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 4:30 p.m. - 6:30 p.m.

### Where is the Event?

This event will be held at Bonnie's Bagels located at 5549 N. Croatan Hwy. Southern Shores, NC 27949

## A Taste of Northeast North Carolina

Dine on traditional landlubber delicacy and seafood seasoned by the distinct flair of Northeastern North Carolina. Four courses of dining selections with distinct wine pairings. Compliment the evening with Kelly's signature homemade desserts.

**Ticket Price:** \$38/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 5:00 p.m. - 10:00 p.m.

### Where is the Event?

This event will be held at Kelly's Outer Banks Restaurant & Tavern located at 2316 S. Croatan Hwy. Nags Head, NC 27959

## Cross Town Crawl

Enjoy three of Kitty Hawk's finest, each with a little different flare! Your first stop will be the famous Ocean Boulevard Bistro & Martini Bar, an American Bistro providing a global influence to seasonal, regional foods. Then you will make your way to The Black Pelican Oceanfront Cafe, one of the Outer Banks' premier restaurants. And your final stop will be at The Good Life Gourmet, in it's new location, where you will enjoy a glass of wine, a dessert bar, and enjoy live entertainment by local entertainer, Kim Kalman. At each location enjoy a plate of tapas, glass of wine, beer or a cocktail!

Crawl in This Order:

**Many of the events occur a few or more times over the four days. Each event is listed only once and in order of it's first occurrence. Please go to [www.obxtasteofthebeach.com](http://www.obxtasteofthebeach.com) for a calendar style event listing.**

5pm-6pm - Ocean Blvd Bistro & Martini Bar

6pm-7pm - Black Pelican Oceanfront Cafe

7pm-11 pm - The Good Life Gourmet

**Ticket Price:** \$45/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 5:00 p.m. - 11:00 p.m.

Saturday March 19th 2011 at 5:00 p.m. - 11:00 p.m.

### Where is the Event?

This event will begin at Ocean Blvd Bistro & Martini Bar located at 4700 N. Virginia Dare Trail Kitty Hawk, NC 27949 *Note addresses for other two restaurants:* Black Pelican Oceanfront Cafe, 3838 N. Virginia Dare Trail, Kitty Hawk, NC 27949. Ph: 252-261-3171; The Good Life Gourmet, Ste A, 3712 North Croatan Highway Kitty Hawk, NC 27949. Ph: 252-480-2855

## Calabash Seafood Buffet

In tradition of Calabash- North Carolina, fried seafood lightly breaded and deep fried to a golden brown. Enjoy shrimp, flounder, oysters, scallops, and clams along with garlic mashed potatoes, fresh steamed vegetables, soup, salads and sweet tea.

Limited Tickets Available!

**Ticket Price:** \$17.95/person; \$10.95/per child 12 & under. Pre-register and purchase online.

### When is the Event?

Friday March 18th, 2011 at 5:00 p.m. - 9:00 p.m.

### Where is the Event?

This event will be held at Mako Mikes, located at 1600 N. Croatan Hwy. Kill Devil Hills, NC 27948

## Downtown Manteo Throw Down Tapas Crawl

Back by Popular Demand with additional Stops! Come and explore the undiscovered talents of Historic Downtown Manteo's best restaurants while they prepare all local NC Seafood. Enjoy a plate of tapas and a beverage (beer or wine) at each location. To make it fun you will earn a playing card at each location you attend and vote for your favorite dish at the end of your voyage. The best poker hand will receive a \$100 gift certificate to the restaurant whose cuisine reigns supreme! They are all in walking distance of each other. If one looks busy head to another and come back. There's plenty of time to make all the stops.

Stops include: Ortega's Southwestern Grill & Wine Bar, The Full Moon Cafe & Grill, 1587 Restaurant, and Adrianna's.

**Ticket Price:** \$55/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 5:00 p.m. - 7:30 p.m.

Friday March 18th 2011 at 7:30 p.m. - 9:00 p.m.

Saturday March 19th 2011 at 5:00 p.m. - 7:30 p.m.

Saturday March 19th 2011 at 7:30 p.m. - 9:00 p.m.

### Where is this Event?

Ortega's Southwestern Grill & Wine Bar

201 Sir Walter Raleigh Street. Ph: 252-473-5911

The Full Moon Cafe & Grill

208 Queen Elizabeth Street. Ph: 252-473-6666

1587 Restaurant

405 Queen Elizabeth Street. Ph: 252-473-1587

Adrianna's

207 Queen Elizabeth Street, Suite 5. Ph: 252-473-4993





## Cookin' Outer Banks Style - Outer Banks Shrimp - The Real Deal!

Learn (and taste!) the difference between local wild-caught shrimp and their frozen, imported cousins, in this demonstration, discussion and hands on class! Recipes include: Shrimp Stock, Shrimp Kabobs with Mustard Cream, Shrimp with Garlic Aioli, and Shrimp & Grits with Country Ham Gravy!

LIMITED TICKETS AVAILABLE!

**Ticket Price:** \$59/person; \$69/person w/wine. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Friday March 18th 2011 at 5:00 p.m. - 7:00 p.m.

Saturday March 19th 2011 at 5:00 p.m. - 7:00 p.m.

### Where is the Event?

This event will be held at Outer Banks Epicurean, located at 1484 Colington Rd. Kill Devil Hills, NC 27948

## Nags Head Adventure in Progressive Dining

Appetizer, Dessert, Breakfast (5:00 p.m.-8:00 p.m.; 7 am-Noon)  
An interesting twist on Progressive Dining only in Nags Head. Three well known names in good food and fun dining bring you a selection of appetizers and desserts at night...then breakfast in the morning! At night, stop in Sugar Creek Seafood Restaurant, facing north on the Roanoke Sound and enjoy a choice of appetizer or dessert. Then stop by Lone Cedar Café, facing south over Roanoke Sound, and enjoy another appetizer or dessert of your choice. At both restaurants, you also get a beverage (beer or wine with an appetizer or champagne with dessert). You decide which restaurant to start at; and which to finish! The next morning, enjoy breakfast at The Dunes Restaurant with a full breakfast and beverage (non-alcoholic) anytime before noon.

**Ticket Price:** \$45/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 5:00 p.m. - 8:00 p.m.

Saturday March 19th 2011 at 5:00 p.m. - 8:00 p.m.

### Where is the Event?

This event will be held at Basnight's Lone Cedar Cafe located at 7623 S. Virginia Dare Trail, Nags Head, NC 27959; Sugar Creek Soundfront Seafood Restaurant, 7340 S. Virginia Dare Trail, Nags Head, NC 27959; The Dunes Restaurant, 7013 S. Croatan Hwy, Nags Head, NC 27959

## Ocean Blvd's Carolina Chef's Tasting Menu

A four course menu of specially prepared ingredients sourced mainly from local purveyors and planned to be hearty but also to usher in the Spring. Choose a dish from each of the four courses. (See website for details).

**Ticket Price:** \$60/person. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 5:00 p.m. - 10:00 p.m.

Saturday March 19th 2011 at 5:00 p.m. - 10:00 p.m.

Sunday March 20th 2011 at 5:00 p.m. - 10:00 p.m.

### Where is the Event?

This event will be held at Ocean Blvd. located at 4700 N. Virginia Dare Trail, Kitty Hawk, NC 27949

## From Ocean to Mountain... A North Carolina Tasting

Your tastebuds will go from coast to coast! Enjoy fresh pairings of NC Coastal favorites along with ales and wines from mid to western NC. Indulge in local Outer Banks Oysters on the Half Shell paired with Blowing Rock Ale, Boone, NC. Feast on Jumbo Lump Crab Cake smartly paired with Shelton Vineyards Bin 17 Chardonnay, Yadkin Valley, NC. Brilliant Spiced Yellowfin Tuna followed by Shelton Vineyards Cabernet Franc, Yadkin Valley, NC. Decadent Creamy Peanut Butter Mousse pie with Duck Rabbit Milk Stout, Farmville, NC

**Ticket Price:** \$42.95/person w/out Beer & Wine / \$54.95/person w/ Beer & Wine. Pre-register and purchase online.

### When is the Event?

Friday March 18th 2011 at 6:00 p.m. - 10:00 p.m.

Saturday March 19th 2011 at 6:00 p.m. - 10:00 p.m.

### Where is the Event?

This event will be held at Good Winds located at 24502 Hwy. 12, MP 40 Rodanthe, NC 27968

## Pamlico Jacks Rum Tour & Island Bites

Tour the Caribbean with an informative talk of the history & crafting of the drink that drove men to pillage & plunder the islands during the great Pirate era...Rum! Taste the difference between the individual styles of rum, learn some of the best cocktails using the legendary liquor and sample island fare with a buffet of Caribbean hors d'oeuvres to top off the evening. Come aboard The Pamlico Pearl for an evening of scrumptious food, merriment and of course ...Rum!

**Ticket Price:** \$40/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Friday March 18th 2011 at 6:00 p.m. - 9:00 p.m.

Saturday March 19th 2011 at 6:00 p.m. - 9:00 p.m.

### Where is the Event?

This event will be held at Pamlico Jack's Pirate Hideaway located at 6708 S. Croatan Hwy. Nags Head, NC 27959

**You can order tickets to any event up until 12 hours prior to the event time by going online to [www.obxtasteofthebeach.com](http://www.obxtasteofthebeach.com)**

# EVENT SCHEDULE

## **Wine, Dessert, and Belgian Chocolate Sensation**

Come and enjoy delicious Belgian Chocolate truffles and award winning desserts paired with an array of fine wines. A great way to finish your evening or the best way to start it! Desserts and Chocolates are all made at Argyles by Owner/Executive Chef Debra Sinkage and husband PJ Sinkage a "Vintage" Sommelier.

**Ticket Price:** \$25/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Friday March 18th 2011 at 6:30 p.m. - 8:00 p.m.

Saturday March 19th 2011 at 6:30 p.m. - 8:00 p.m.

### **Where is the Event?**

This event will be held at Argyles Restaurant located at 4716 N. Croatan Hwy. Kitty Hawk, NC 27949

## **Wine, Chocolate and Cheese Tasting**

Wine, Chocolate and Cheese.....what else is there? Come experience the "triple threat" of enjoyment. We pair small production wines with artisanal cheeses and chocolates from around the world for a great sensory experience. This event will be fun and educational, but very laid back. Session starts PROMPTLY at 6:30pm. Please arrive on time.

**Ticket Price:** \$25/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Friday March 18th 2011 at 6:30 p.m. - 8:00 p.m.

### **Where is the Event?**

This event will be held at Native Vine/Big City Wine located at 9138 Caratoke Hwy. Point Harbor, NC 27964

## **3M Mole', Margarita and Music at Bad Bean**

Come taste the most intriguing and complex sauce from one of Mexico's most beautiful regions, Oaxaca, known as the land of the seven mole's. We will be preparing three different mole's: Seared Rockfish with a Herb Mole' Verde, Slow Braised Pork in a Mole' Rojo, and the traditional Mole' Negra over a Roasted Poblano with Shredded Chicken. Enjoy these delicious dishes with our refreshing hand shaken on the rocks margarita made with our own house mix. Enjoy live music while the amazing flavors of the different mole's dance across your palate. LIMITED TICKETS AVAILABLE!

**Ticket Price:** \$30/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Friday March 18th 2011 at 7:00 p.m. - 9:00 p.m.

### **Where is the Event?**

This event will be held at Bad Bean Taqueria located at 3105 N. Croatan Hwy. Kill Devil Hills, NC 27948

## **The Champagne Lounge**

Back by popular demand! Champagne Tasting, Oysters & Caviar, Lounge Furnishings, Smooth Jazz & Massage Treatments! Enjoy a variety of Champagne and other sparklers from around the world with light appetizers in the laid back atmosphere of the Coastal Provisions Market furnished for the evening by Outer Banks Furniture. And if lounging back with a glass of bubbles is not enough, massage treatments are available from Diva's Day Spa. Limited Tickets Available!

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**Ticket Price:** \$35/person. Pre-register and purchase online.

### **When is the Event?**

Friday March 18th 2011 at 8:00 p.m. - 10:00 p.m.

### **Where is the Event?**

This event will be held at Coastal Provisions Market and Wine Shop Cafe located at 1 Ocean Blvd. Southern Shores, NC 27949

## **Saturday, March 19th**

### **Bagels & Brunch: The Art of Making a Bagel**

Start with a breakfast buffet in our dining room. Try one of our hot drinks from the espresso bar or a cup of Buffalo & Spring- made in North Carolina or perhaps a cup of Republic of Tea. Sample all of our 16 types of bagels and our own brands of flavored creamed cheese. Watch our baker, Jack, as he goes through the detailed process of making a bagel. Tickets are limited!

**Ticket Price:** \$25/person. Pre-register and purchase online.

### **When is the Event?**

Saturday March 19th 2011 at 10:00 a.m. - 11:30 a.m.

Saturday March 19th 2011 at 10:30 a.m. - 12:00 p.m.

Sunday March 20th 2011 at 10:00 a.m. - 11:30 a.m.

Sunday March 20th 2011 at 10:30 a.m. - 12:00 p.m.

### **Where is the Event?**

This event will be held at Bonnie's Bagels located at 5549 N. Croatan Hwy. Southern Shores, NC 27949

### **Pizza...For Breakfast!**

Another excellent event back popular demand. Get ready for a breakfast you will not soon forget! We've all had Pizza for breakfast but how about a Breakfast Pizza... Each couple will have their choice of a 16" New York Style Thin Crust Breakfast Pizza baked in our special ovens with all fresh ingredients.

Steak, Egg n Cheese Pizza; Bacon, Egg n Cheese Pizza; Sausage, Egg n Cheese Pizza; Fresh Grilled Veggies n Egg Pizza OR CREATE YOUR OWN! Each couple will receive two of our "soon to be famous" Bloody Mary's & Fresh Gourmet Coffee. LIMITED TICKETS AVAILABLE.

**Ticket Price:** \$35/couple. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Saturday March 19th 2011 at 10:00 a.m. - 12:00 p.m.

### **Where is the Event?**

This event will be held at Lucky 12 Tavern located at 3308 S. Virginia Dare Trail Nags Head, NC 27959



## Meet Your Meat

In keeping with a culinary philosophy rooted in S.O.A.L. (Sustainable, Organic, Artisanal and Local ingredients) The Sanderling Resort & Spa is offering guests the opportunity to "meet their meat" and learn the art of butchering. Led by a German Master Butcher at the USDA certified Weeping Radish Farm, guests will take a hands-on approach and learn how to break down and prepare different animals during this interactive day long course. Participants will learn how to prepare primal cuts, as well as the art of emulsion cooking and smoking, which includes a class in preparing hot dogs and other sausages. The group will take a well-deserved lunch break with samples of house made charcuteries and award winning micro-brewed Weeping Radish beers at the on premise pub. After lunch the class will take a special private tour of the entire facility and the explanation of the Farm to Fork concept by Uli Bennewitz, owner of the Weeping Radish. Upon return to The Sanderling, a three-course dinner will be served family-style at The Left Bank, the resort's signature restaurant overlooking the scenic Currituck Sound. Guests will view Chef Hollinger and his team in a show kitchen preparing dishes created from the meats participants worked with earlier in the day. Butchering workshops take place from 9am - 4pm on Saturday with dinner at The Left Bank following at 8pm.

**Ticket Price:** \$200/person. Pre-register and purchase online.

### When is the Event?

Saturday March 19th 2011 at 9:00 a.m. - 8:00 p.m.

### Where is the Event?

This event will begin at 9am at The Weeping Radish Farm Brewery, 6810 Caratoke Highway, Jarvisburg, NC 27947; then resume at 8pm at The Left Bank, located at 1461 Duck Road Duck, NC 27949

For Accommodations at The Sanderling Inn please call 252-261-4111 and ask for the Taste of The Beach "Meet Your Meat" Special

## OBX Chowder Cook Off

Come taste and judge for yourself which chowder, from dozens of the Outer Banks best restaurants in attendance, should earn the title "The Best Chowder in the OBX." Enjoy taking the chill off a beautiful OBX Spring Day with hot soup, cold beer, music and great company. Limited tickets available.

**Ticket Price:** \$20/person. Pre-register and purchase online. Tickets also available at the door.

### When is the Event?

Saturday March 19th 2011 at 12:00 p.m. - 3:00 p.m.

### Where is the Event?

This event will be held at Coastal Provisions Market and Wine Shop Cafe located at 1 Ocean Blvd. Southern Shores, NC 27949

## Porkin' Ain't EZ

All the BBQ you can eat, all the Beer and Sweet Tea you can drink! Pigman's Bar-B-Que and legendary blues entertainer EZ Malone proudly present, the second annual Porkin' Ain't EZ! That's right, folks! Porkin' Ain't EZ, but we'll show you how it's done! Enjoy our famous St. Louis Smoked Ribs and Hand Pulled Pork BBQ, with homemade sides of BBQ Baked Beans, Coleslaw, and Corn Bread. Wash it all down with a delicious beer (must be 21-or-older) or the best sweet tea on the beach! Don't worry about the weather, we'll have tent! This is an all age's event, so bring the whole family! LIMITED TICKETS AVAILABLE.

**Ticket Price:** \$25/per Adult; \$13/per child 12 & under. Pre-register and purchase online. Tickets also available at the door.

### When is the Event?

Saturday March 19th 2011 at 1:00 p.m. - 4:00 p.m.

### Where is the Event?

This event will be held at Pigman's Bar-B-Que, located at 1606 S. Croatan Hwy. Kill Devil Hills, NC 27948

## Taste of The Beach Open

Sea Scape Bar & Grill is hosting a 9-hole Captain's Choice Golf Tournament, followed by a two hour Cocktail Party (1 drink per person included in ticket price). Featured wines and select beers will be available along with a variety of Gourmet Appetizers including Oysters Rockefeller, Coconut Shrimp and a Fresh Pasta Station. We will be preparing numerous fresh appetizers right in the Dining Room for your viewing and tasting pleasure. Teams or Singles welcome.

**Ticket Price:** \$40/person Golf and Cocktail Party; \$20/person Cocktail Party only. Pre-register and purchase online.

### When is the Event?

Saturday March 19th 2011 at 2:00 p.m. - 6:00 p.m.  
(2:00 p.m. Shotgun start; 4:00-6:00 Cocktail Party)

### Where is the Event?

This event will be held at Sea Scape Golf Links Bar & Grill located at 300 Eckner St. Kitty Hawk, NC 27949

## Cookin' Outer Banks Style - Heritage Recipes

In this demonstration, discussion and hands on class the focus will be recipes that have stood the test of time and do not involve a little red and white can. Recipes include: Hatteras Style Clam Chowder, Shrimp Finely Aristotle and Oyster Casserole... Mmmm. LIMITED TICKETS AVAILABLE!

**Ticket Price:** \$59/person; \$69/person w/wine tasting. Pre-register and purchase online.

### When is the Event?

Saturday March 19th 2011 at 2:00 p.m. - 4:00 p.m.

### Where is the Event?

This event will be held at Outer Banks Epicurean, located at 1484 Colington Rd. Kill Devil Hills, NC 27948

## It's All About Oysters!

BACK BY POPULAR DEMAND, this event enters its 4th year. Join us in the in the Lucky 12 Tavern Kitchen, where you will learn how to shuck'em, stew'em, fry'em and a couple new twists on grillin' them. You will also learn how to make a spine tingling cocktail sauce and Lucky 12's own Spicy Cajun Remoulade. Wash all those Oysters down with some of the tastiest micro brews on the market. THIS EVENT SELLS OUT FAST!

**Ticket Price:** \$35/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### When is the Event?

Saturday March 19th 2011 at 02:00 p.m. - 04:00 p.m.

### Where is the Event?

This event will be held at Lucky 12 Tavern located at 3308 S. Virginia Dare Trail Nags Head, NC 27959

# EVENT SCHEDULE

## **Downtown Manteo Draft Beer Crawl**

Come take a stroll Downtown Manteo to discover there is more than food and shopping...BEER- It's what's for dinner. Four local eateries, over 36 combined craft beers on tap...what can be better than that? \$36 buys you three, six ounce pours at EACH location. Adrianna's, Full Moon Cafe, Ortega's Southwestern Grill, and Magnolia Grille.

**Ticket Price:** \$36/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Saturday March 19th 2011 at 2:00 p.m. - 5:00 p.m.

### **Where is this Event?**

Ortega's Southwestern Grill & Wine Bar

201 Sir Walter Raleigh Street. Ph: 252-473-5911

The Full Moon Cafe & Grill

208 Queen Elizabeth Street. Ph: 252-473-6666

1587 Restaurant

405 Queen Elizabeth Street. Ph: 252-473-1587

Magnolia Grille

408 Queen Elizabeth Street, Suite 5. Ph: 252-475-9877

## **International Wine and Beer Expo**

This is a chance to taste hand-selected craft beers and artisanal wines from around the world...no "grocery store" wine or beer at this one. A "must do" for wine and beer aficionados AND novices alike. Drop in anytime! Tickets will also be available at the door.

**Ticket Price:** \$25/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Saturday March 19th 2011 at 3:00 p.m. - 5:30 p.m.

### **Where is the Event?**

This event will be held at Native Vine/Big City Wine located at 9138 Caratoke Hwy. Point Harbor, NC 27964

## **The Cure**

Learn the art of curing fresh fish with Chef Joey Russo. Enjoy tasty ways to utilize this century old craft. Try your favorite lox cured in different fashions. Demonstrations, insight and appetizers. Limited Tickets Available.

**Ticket Price:** \$15/person; \$20/person w/wine pairing. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Saturday March 19th 2011 at 3:00 p.m. - 5:00 p.m.

### **Where is the Event?**

This event will be held at Bonnie's Bagels located at 5549 N. Croatan Hwy. Southern Shores, NC 27949

## **Oyster Roast & Beer Tasting at Roadside Bar & Grill**

Big Fun on the Patio - Fresh local oysters fire roasted and served all-you-care-to-eat and a tasting of the latest microbrewed beers plus a sampling of Matt's own home brew. And hey... if it rains, no worries, we will move inside. Limited to 50 people.

**Ticket Price:** \$40/person. Pre-register and purchase online.

### **When is the Event?**

Saturday March 19th 2011 at 3:00 p.m. - 6:00 p.m.

### **Where is the Event?**

This event will be held at Roadside Bar & Grill located at 1193 Duck Road Duck, NC 27949



## **It's All Good!**

These three stops are sure to please the pallet! NO particular Crawl order for this one! The Outer Banks Brewing Station serves innovative dishes that are prepared by chefs in their open kitchen. The restaurant and bar has a decidedly metropolitan feel, and the food follows suit. Bad Bean's renovation of their new Kill Devil Hills location is reason enough to come in, even if the food didn't persuade you (which it will). The food, in a word, is great! Honoring the essence of true Mexican cuisine by using fresh, simple ingredients. The Boardriders' Grill (adjacent to The Pit Surf Shop) is a traveling surfer's dream and a favorite stop for hungry surfers and whoever is hanging with them! The cozy dining room is an authentic log cabin, but the real reason this hip spot is a must-stop is the incredible food. From Cali-style (huge) wraps and the Mexi-Cali Burger to gourmet personal pizzas, these guys have something tasty for everyone!

Each stop will include a plate of tapas and beverage of your choice (beer, wine, soft drink, coffee). Mixed drinks additional charge. TICKETS ARE LIMITED!

**Ticket Price:** \$50/person. Pre-register and purchase online.

### **When is the Event?**

Saturday March 19th 2011 at 5:00 p.m. - 10:00 p.m.

### **Where is the Event?**

This event will be held at Outer Banks Brewing Station located at 600 S. Croatan Hwy. Kill Devil Hills, NC 27948  
Bad Bean Taqueria, 3105 N. Croatan Highway, Seagate North Shopping Center (in the corner), Kitty Hawk, NC 27949;  
Boardriders Grill at The Pit, 1209 S. Croatan Highway, Kill Devil Hills, NC 27948

## **Aphrodisiac Wine and Beer Tasting**

Easily our favorite tasting of the entire year...and we do about 75! We will lead you through the sensory experience of tasting craft wines and beers paired with foods that known to be aphrodisiacs, with explanations as to what makes them foods of love. We all know what makes wine and beer aphrodisiacs, but the other items have some interesting stories. Bring your honey....or come alone and maybe meet a honey....oh yea, honey is an aphrodisiac!! Session starts PROMPTLY at 6:30pm. Please arrive on time.

**Ticket Price:** \$35/person. Pre-register and purchase online.

\*The age requirement for this event is 21 and up.

### **When is the Event?**

Saturday March 19th 2011 at 6:30 p.m. - 8:30 p.m.

### **Where is the Event?**

This event will be held at Native Vine/Big City Wine located at 9138 Caratoke Hwy. Point Harbor, NC 27964



## Sunday, March 20th

### OBX Fish Fry and BBQ

Come join us at Darrell's on Roanoke Island. Same family... Since 1960! Cookout will feature fresh seafood from the waters of North Carolina. The best fried shrimp, flounder and oysters on The Outer Banks! Also enjoy our famous hickory smoked BBQ prepared on site. Watch as we show you how we cook the BBQ on our unique wood burning grill! Bring the whole family! Kids 10 and under can eat FREE hotdogs and chips.

**Ticket Price:** \$15/person. Pre-register and purchase online. Tickets also available at the door.

#### When is the Event?

Sunday March 20th 2011 at 11:30 a.m. - 2:00 p.m.

#### Where is the Event?

This event will be held at Darrell's located at 521 Highway 64 Manteo, NC 27954

### North Carolina Wine & Beer Fest

Come Taste Award Winning wines and beers from North Carolina's top wineries and breweries, including Childress, Biltmore, Shelton, Owl's Eye, Native Vine, Sanctuary, Raylen, Mother Earth, Highland, Duck Rabbit and more. The wines will range from Cabernet, Merlot, Chardonnay and Riesling, to Scuppernong, Fruit wines and some other surprises. The beers will include an array of beers, including wheat, porter's, ales and many others. "Keep Sake" tasting is included. This is a "drop in" tasting anytime between 12-5pm.

**Ticket Price:** \$20/person. Pre-register and purchase online. Tickets also available at the door.

\*The age requirement for this event is 21 and up.

#### When is the Event?

Sunday March 20th 2011 at 12:00 p.m. - 5:00 p.m.

#### Where is the Event?

This event will be held at Native Vine/Big City Wine located at 9138 Caratoke Hwy. Point Harbor, NC 27964

**Many of the events occur a few or more times over the four days. Each event is listed only once and in order of it's first occurrence. Please go to [www.obxtasteofthebeach.com](http://www.obxtasteofthebeach.com) for a calendar style event listing.**



### OBX Grand Tasting

The OBX Grand Tasting, the Grand Finale Event, on Sunday, March 20th will be the hottest ticket in town with over 20 area restaurants getting together along with the best beverage vendors to give you an experience of a lifetime. Taste your way through The Outer Banks in one location!

Participating restaurants include: Good Life Gourmet, Awful Arthur's, Argyle's, Peppercorns, Great American Grill, Stripers Raw Bar & Grille, Pig Man's BBQ, Coastal Provisions, Adrianna's, Darrell's, Pamlico Jack's Pirate Hideaway, Mako Mikes, Kelly's, Bad Bean, Lucky 12 Tavern, Black Pleican, The Boardrider's Grill, Sam & Omies, Sugar Creek, Outer Banks Brewing Station, Weeping Radish, Aqua S, Jolly Roger, Outer Banks Epicurean, Red Sky Cafe, Magnolia Grill, Front Porch Cafe, The Brine & Bottle, Dirty Dick's Crabhouse. Along with these favorite restaurants will be beer and wine vendors! Restaurants will be competing for the 2nd Annual TOBY Awards; Best Booth Presentation, Best In Show, Best Outer Banks Cuisine, and the two top awards, the Chef's Award and "Peoples Choice". TICKETS ARE LIMITED!

**Ticket Price:** \$50/person. Pre-register and purchase online.

\*The age requirement for this event is 18 and up.

#### When is the Event?

Sunday March 20th 2011 at 5:30 p.m. - 9:00 p.m.

#### Where is the Event?

This event will be held at Pamlico Jack's Pirate Hideaway located at 6780 S. Croatan Hwy. Nags Head, NC 27959

### Enjoy live entertainment at The Taste of The Beach Grand Tasting By Leslie Erickson & Ruth Wyand

Ruth brings a wealth of rhythm and blues knowledge while Leslie brings out the lyrical side. The acoustic blend of their music will offer a sensitive musical ambiance that you can tap your foot to that still touches the soul. More information can be found at [www.clubviolin.com](http://www.clubviolin.com) and [www.ruthwyand.com](http://www.ruthwyand.com).

### Enjoy live entertainment at The Taste of The Beach Grand Tasting By CONNECTED

Connected is a jazz quintet based in Elizabeth City, North Carolina and specializes in providing classy jazz entertainment. Connected performs music that ranges from the "New Orleans" jazz style to the more contemporary jazz music of today. For more information visit [www.dwconnected.com](http://www.dwconnected.com)

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The Great American Grill® at the Hilton Garden Inn Outer Banks/Kitty Hawk invites you to enjoy a freshly prepared full American style breakfast buffet with made to order omelet station. Our chef offers appetizers-salads-pastas-seafood-steak, nightly specials. In-room dining from 5pm to 9pm daily. In season enjoy refreshing cocktails and a delicious lunch at our outdoor courtyard bar.

O C E A N F R O N T

Located right on the beach in Kill Devil Hills, the Ramada Plaza is the ideal Outer Banks hotel for a relaxing getaway. We feature guest rooms with views of the city, the dunes or the ocean, comfortably appointed with microwave, refrigerator, private balcony, in-room movies, and Nintendo. When you're ready to get out and explore, our central location on the Outer Banks puts you just minutes from local attractions.

At Peppercorns, our hotel restaurant, all of your meals are served with a scenic ocean view. Our breakfast, lunch, and dinner menus offer a fine selection of delicious American fare and seafood. The lounge features your favorite cocktails and provides the perfect ambiance for relaxation and conversation. In season, enjoy the fresh air and ocean views at our Dragon Fly Deck Bar.



  
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O C E A N F R O N T





# ...Outer Banks Chefs... & RECIPES

**Full of local flavors  
& extraordinary taste**

Thank you to all the talented Outer Banks Chefs and restaurants that graciously shared their tips and techniques with us. We hope you enjoy every dish you prepare and amaze your friends and family with these wonderful Outer Banks favorites. **Enjoy!**

- Spicy Remoulade Sauce
- Pan-seared Shrimp Sambuca
- Roasted Tomato Basil Flan
- Three Basil Aioli
- Garlic Shrimp and Crab
- White Wine Garlic Butter
- Fire-Roasted Tomatillo & Poblano Pepper Salsa
- Orange Chocolate Biscotti
- White Cheddar and Anaheim Chile Pimento Cheese
- Crispy Baked Scallops
- Beet Tzatziki Sauce
- Rockfish Ceviche
- Good Winds Jumbo Lump Crab Cakes
- NC Shrimp in Shellfish Butter Sauce
- Sugar Creek Shrimp and Grits

photo by Ginger Snaps Photography



**MATTHEW ARNOLD**  
**Head Chef, Adrianna's Restaurant**

Chef Matthew Arnold received his formal cuisine education at the New England Culinary Institute in Montpelier, Vermont. He fell in love with the South and the Outer Banks when he worked for Ben and Karen Barker at the award winning Magnolia Grill in Durham, North Carolina. Before culinary school, he grew up in Lee's Summit Missouri and graduated from the University of Kansas in Lawrence, Kansas. While in college, he worked every position in a large restaurant, and worked his way to General Manager.

After culinary school, Chef Matthew worked extensively with Lidia Bastianich, "the First Lady of Italian Cooking". He worked in her Kansas City, Missouri, restaurant and was the Executive Chef and General Manager of Lidia's Pittsburgh, in Pennsylvania, for two years. He has appeared with Lidia on her PBS television show on several occasions.

Chef Matthew says he loves the sense of friendly community on the Outer Banks and is passionate about Southern Cooking. He is looking forward to contributing to the cuisine of the region with new and innovative dishes utilizing the best local ingredients.



## Spicy Remoulade Sauce

### Ingredients:

- 1 cup mayonnaise
- 2 tsp. chopped garlic
- 1 Tbls. whole grain mustard
- 2 Tbls. lemon juice
- 2 tsp. chopped parsley
- 1 Tbls. capers chopped
- 1 Tbls. cornichons (crisp, tart pickles) chopped
- pinch of cayenne pepper (to taste)
- Salt and Pepper to taste

Mix all ingredients together and store in a container with a tight fitting lid. Refrigerate.



## HAPPY ST. PATRICK'S DAY

**Kelly's 22nd Annual St. Patrick's Day Parade!**

**Sunday, March 20, 2011**

**1:00 p.m. Rain or Shine**

**Va. Dare Trail (the Beach Road)**

*Parade starts at MP 11.5 and goes North to Gallery Row*

### 2011 Parade Theme

**A Celebration of Anniversaries**

**Town of Nags Head, 50th Anniversary**

**Soaring 100 Centennial Celebration of Orville**

**Wright's 9 minute, 45 second**

**World Record Glider Flight**

**JOIN US!!! It's FREE fun for the whole family!**





**DEBRA SINKAGE**  
**Owner Chef, Argyles Restaurant**

Debra and her husband moved to the Outer banks from Amityville NY in 1989 and started The Argyle Bake Shoppe, first in downtown Manteo and then in Kill Devil Hills where we had our Bakery for 4 years. 16 years ago they decided to open a full service restaurant and opened Argyles Restaurant in Kitty Hawk.

Debra's love of pastry and desserts is well known on the beach. She is passionate about offering fresh natural food and grows her own vegetables and herbs for the restaurant. Debra bakes all of the breads, desserts and cakes from only fresh, natural ingredients.

This past year Debra was invited by Bon Appetit magazine to go to Las Vegas to showcase her new endeavor "The Belgian Chocolate Company". While in Vegas, they were asked to do Las Vegas Uncorked and to provide chocolates as gift bags for top chefs Rick Moonan and Hubert Keller. Debra is working on a new project for a retail location to showcase their pastries, chocolates and Gelato. During the summer she took classes to become a master gelato maker. "I am ready to pursue this new idea so I can share my treats to locals and visitors alike." says Debra.

## Pan-seared Shrimp Sambuca

**Ingredients:**  
 5 shrimp 16-20 size  
 1/4 cup Sambuca Liquor  
 2 shallots  
 1 tbs canola oil

Place shrimp in pan with 1 tbs canola oil and 1 tbs shallots, saute. Deglaze (pour sambuca in pan) let reduce to syrup and set aside.

## Roasted Tomato Basil Flan

**Ingredients:**  
 6 roma tomatoes  
 10 leaves of fresh basil  
 1/2 onion  
 1 shallot  
 1 tbs canola oil  
 1 tbs butter  
 2 eggs  
 1/2 cup heavy cream

### Plating tip:

Place shrimp around flan with tails facing outward. Drizzle Aioli all around the plate. Garnish the flan with the three basil leaves.

Cut tomatoes in half and seed them. Bake at 350 for 12 minutes or until they look wilted. Chop basil, onion and shallots. In 1 tbs canola oil and 1 tbs butter. Saute until translucent. Chop roasted tomatoes add with basil mixture. Add 2 eggs and 1/2 cup heavy cream. put into small muffin pan. Bake in water bath at 350° for 20 minutes. Let cool then pop out of muffin pan. Put flan on top of rice tower or your favorite risotto.

## Three Basil Aioli

**Ingredients:**  
 1 egg yolk  
 1/4 tsp salt  
 2 roasted garlic cloves  
 1/3 cup olive oil  
 2 tbs vegetable oil  
 5 leaves of each basil

For the aioli put yolk in bowl, mince garlic add salt and mash into a paste. Add egg yolk and whisk together until it begins to thicken. Mix the oils together then add to yolk mixture drop by drop while whipping mixture.



**KENNY MCLEAN**  
**Head Chef, Awful Arthur's Oyster Bar**

Born in Scotland, and trained as an Electronic Engineer at Glasgow University, this chef's career path changed in 1988 while traveling in the USA. Washing dishes to make ends meet, he gravitated to the stove and cooked at various local restaurants until deciding to attend culinary school in 1995.

Graduating top of his class from The Culinary Institute of America in 1997 with the Culinary Institute Presidential Scholarship, Wine Spectator Magazine Scholarship, and the Katherine Angell Award for Scholastic Achievement, he returned to the Outer Banks as an Executive Chef. In 2000, he assumed the role of Kitchen Manager at Awful Arthur's Oyster Bar, where he is currently employed.

In February 2002, he volunteered as a production chef at the Salt Lake Olympics, working closely with 48 of the country's award winning chefs to present 16 highly acclaimed James Beard Foundation charity dinners during "The Art of The Table" event.

*This is a great recipe for the home cook. The most difficult part is making the butter. The rest is just putting the dish together, cooking it, and enjoying it! It can either be done in individual dishes, or in a 9 x 13 casserole dish. Yields 4 generous servings.*

## Garlic Shrimp and Crab

### Ingredients:

- 1 lb. Lump crabmeat, picked through
- 1 lb. 36/40 size shrimp, peeled
- Paprika, as needed

Preheat oven to 375 F. Divide the crab evenly amongst the gratin dishes, followed by the shrimp. Dot the butter on top of the crab and shrimp. Sprinkle with the paprika. Bake in the oven until the shrimp is just cooked, and the tops are barely browned (8-10 mins).

Note: This dish could also be cooked under the broiler, making sure to cook in the middle rack.

## White Wine Garlic Butter

### Ingredients:

- 1/2 lb. butter, unsalted, softened
- 1/2 oz. parsley flakes, dried
- 1/4 tsp black pepper, coarse grnd
- 1 or 2 garlic cloves, minced
- 1/4 tsp Kosher Salt
- 1 tsp lemon juice, fresh squeezed
- 1/2 oz. white wine, preferably a good one
- 1/4 tsp Awful Arthur's Crab Spice (or Old Bay)

Make sure that the butter is soft enough to whip. Add the remaining ingredients and whisk until evenly incorporated.







## ROB ROBINSON

Head Chef/Owner, Bad Bean Taqueria

After graduating with honors from Johnson & Wales, Rob came to the Outer Banks and did a year cooking at Ocean Boulevard. In search of broader experiences, Rob headed west to San Francisco and began at Michael Minas Aqua in downtown San Francisco, known for contemporary American cuisine routed in the tradition French techniques. After 6 years in San Francisco Rob landed the Sous chef position at the Highlands Inn at the Pacific's Edge Restaurant. He was introduced to Eric Zebold and soon offered a position as Chef de partie. After some time there, Rob decided to return to the Outer Banks and accepted the position of Sous Chef at the newly opened Left Bank at the Sanderling Inn. After a year he was promoted to Chef de Cuisine at the Left Bank. He was invited to cook dinner at the James Beard house in New York, and won best new restaurant from Santé, as well as being reviewed by the Washington Post and written up in several prestigious culinary magazines. After 7 intense years in fine dining Rob started his own restaurant and Bad Bean Taqueria was born. With him at the Bad Bean are also very talented chefs Ralf Lang, native of Argentina, and Matt Payne formerly of Left Bank and The Blue Point in Duck.



### Fire-Roasted Tomatillo & Poblano Pepper Salsa

#### Ingredients:

- 20 to 25 fresh tomatillos with husk removed
- 4 Poblano peppers
- 1-2 jalapeno peppers, to taste.
- 3-4 Tbls. canola oil
- 1 white onion, chopped
- 4 cloves fresh garlic, minced
- 1 tsp. coriander
- 2 cups water
- 2 bunches fresh cilantro, washed and coarsely chopped

Pre-heat grill or broiler. If using broiler, line a cookie sheet with aluminum foil. Place the peppers and tomatillos in a large bowl, and toss with canola oil to coat lightly. Sprinkle with salt. Toast the tomatillos and peppers on all sides until well darkened all over. If using broiler, reserve the liquid released from the tomatillos and peppers.

When cool, pulse in a blender, leaving the mixture somewhat chunky. Add 2 Tablespoons canola oil to a large, heavy bottom pot and heat over medium heat. Add onions and garlic, and sauté until onions are translucent leaving them with some texture. Add the coriander and cook for only 10 – 20 seconds. Immediately add the tomatillo and pepper puree and the 2 cups water. Bring mixture to a boil, reduce to a simmer and cook for about 10 minutes to incorporate the flavors.

To finish, fold in the cilantro and season with salt as needed. Cool the salsa immediately. It will thicken as it sits in the refrigerator.



**JACK BAUMER**  
**Baker/Pastry Chef, Bonnie's Bagels**  
**in Southern Shores**

Jack Baumer has been living on the Outer Banks for 19 years and has been interested in baking since he was 12 years old.

Jack's first job was at Cosmo's Pizza and he couldn't wait to make the dough for the pizza. He eventually started to work in a bakery at 16. Jack considers himself lucky to have gotten the job because the pastry chef thought he was some punk kid that was going to get in his way. Lucky for Jack, he learned quickly and this is where his passion for pastry and baking came alive.

Jack went on to Johnson and Wales University and received an Associates Degree in Baking and Pastry Arts. He came back to the Outer Banks to pursue his passion with the same pastry chef that thought I was the "punk kid" and continued to hone his skills.

He is now the Baker and Pastry Chef at Bonnie's Bagels Deli Cafe, making fresh bagels and bread everyday for the Cafe' and other local restaurants, as well as designing speciality cakes.



## Orange Chocolate Biscotti

### Ingredients:

- 1 1/4 cups all purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 3 oz. butter, softened
- 1 orange, zested
- 2 eggs
- 2 tsp. orange juice
- 4 oz. chocolate chips
- 1/3 cup sugar

Sift dry ingredients together in a bowl. In a separate bowl, cream butter and sugar together. Add in eggs and orange juice zest. Mix wet ingredients until combined. Add dry mix into wet mix and mix until just combined.

Turn onto floured surface. Roll in to 2 logs about 12" x 2" and bake at 325° for 25-35 minutes. Remove logs from the oven and let cool.

Then cut each log into 1/4" slices. Lay slices on their sides on pan and bake again at 275° for 15 minutes. Flip Biscotti and bake for another 10 minutes. Cool and serve.





### ANDREW DONOVAN

**Executive Chef/Co-Owner, Brine and Bottle**

Originally from Hickory, NC, Chef Andrew Donovan acquired his culinary education at the Art Institute of Fort Lauderdale while he interned and worked at Oliver Saucy's Café Maxx. After graduation, he moved to Birmingham, Alabama, where he worked as Chef de Cuisine for the East City Grill—an Innovative Restaurants Concepts property, also owned by Oliver Saucy. He then worked at the Sapphire Grill in Atlanta, GA as Executive Chef under Chef- Proprietor Chris Nason. In 2005 he accepted an invitation to cook at the famed James Beard House's Savannah Nights dinner.

In October 2006, Donovan moved to Manhattan, where he began cooking at the exclusive Core Club under the supervision of consulting chef Tom Colicchio. During this time he accepted a second invitation to cook at the James Beard House. Chef Donovan then took a job at Tía Pol, where under Donovan's direction, Tía Pol was named as New York's best Spanish restaurant in the Zagat guide. With The Brine and Bottle, Chef Donovan has returned to his North Carolina roots to create a culinary destination in Nags Head that showcases local, seasonal cuisine in a small plate format.

### White Cheddar and Anaheim Chile Pimento Cheese

#### Ingredients:

2 1/2 lbs. sharp white cheddar, grated  
 1/2 lbs. cream cheese, cut into small pieces  
 3 lbs. roasted Anaheim Chiles, cut into small pieces  
 (skins and seeds removed)  
 Juice of one lemon  
 1/4 cup Dijon mustard  
 1/4 cup pickle juice  
 1/8 cup Worcestershire sauce  
 1/8 cup Texas Pete hot sauce  
 3/4 cup fresh mayonnaise  
 1 cup sweet dill relish  
 Salt, pepper, sugar (to taste)

Allow cream cheese to soften at room temperature before assembling. Roast peppers by placing them on a bake sheet and bake in a 375° oven until skins start to brown and peppers loose their shape. Remove peppers and immediately place into an ice bath and the skins will be easier to peel away. Cut peppers open and scrape out seeds. Cut flesh into small pieces.

Then, simply mix all ingredients in a large bowl.  
 Chill before serving.



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



## AMY HUGGINS

**Cook/Owner, Outer Banks Epicurian**

A lifelong lover of food, Amy Pollard Huggins considers herself to be more of an intuitive cook than a chef. She is the founder and owner of Outer Banks Epicurean, a culinary adventure business that offers cooking lessons, culinary team building experiences, local food tours, 10tastes of the Outer Banks and Outer Banks Sea Salt.

Huggins has lived on the Outer Banks since 1986 and over the years has worked and learned at restaurants such as The Blue Point, Flying Fish, Penguin Isle, Port O'Call, and Millie's. She has also worked as a personal chef (cook) and dabbled in special event cakes.

In addition to life in the kitchen, Huggins is a graphic designer, a community activist, holds a BA in Communications from Averett University and offers counsel to entrepreneurs as the Assistant Director of the Small Business Center at the College of the Albemarle.

She is passionate about all things local and only uses North Carolina landed seafood in her cooking classes. The pragmatic optimist lives in Southern Shores, North Carolina with her sweetie, John Gaw and a big golden dog named Odessa.

## Crispy Baked Scallops

### Ingredients:

3/4 cup panko (Japanese bread crumbs)  
 2 Tbls. unsalted butter, melted  
 1 1/2 tsp. extra-virgin olive oil  
 1/4 tsp. dry mustard  
 Pinch of cayenne pepper  
 1 garlic clove, mince  
 1 Tbls. snipped chives  
 Kosher salt and freshly ground black pepper  
 1 lb. fresh sea scallops  
 Lemon wedges, for serving

Heat the oven to 375°. Lightly butter a medium size baking dish or 2– 4 small serving dishes.

Mix the panko with the melted butter, olive oil, dry mustard, cayenne, garlic and chives and season with salt and pepper. Sprinkle the scallops with salt and pepper. Divide them into the baking vessels and sprinkle the scallops evenly with the panko mixture. Bake for about 8 minutes, or until barely cooked through.

Right before serving, broil the scallops 3 inches from the heat until the panko topping is crisp and golden brown, watch closely! Squeeze on a bit of lemon.

## Beet Tzatziki Sauce

### Ingredients:

3-4 medium size beets  
 2 large cloves garlic, minced  
 Juice of 1/2 lemon or dash red wine vinegar (or both!)  
 1 1/2 cups plain whole-milk yogurt, preferably Greek-style  
 1 Tbls. extra virgin olive oil  
 2 Tbls. fresh dill  
 sea salt and black pepper to taste

Steam, boil or roast beets until tender. Cool, remove skin and grate. Mix all ingredients together, chill and serve. This is also great as a dip with pita wedges.



**PHONGKRIT "POK"  
CHOEICHOM**

**Executive Chef, Outer Banks Brewing Station**

Chef "Pok", as he's known to everyone on the beach, has been an icon in the OBX restaurant scene since coming to the beach as a child from Bangkok, Thailand to work in his uncle's famous KDH restaurant, the Thai Room. In his early 20's, Pok earned an opportunity to go to New York City and learn under world acclaimed Chef Daniel Boulud at the famous Le Cirque Restaurant. He spent 3 years refining his talents under Chef Boulud's staff and was honored to chef at a James Beard house event as well as other high profile affairs in New York. Upon returning to the Outer Banks, Pok was helpful in opening such acclaimed restaurants as Millie's with Chef and friend Joel McClennan.

Pok landed at the fine dining, Carolina Blue in Southern Shores. Apprenticing under acclaimed Chef Chip Smith, Pok rose to the level of sous chef and learned the continental fusion influences that still inform his cooking today. In 2004, Pok came to be the sous chef at the Outer Banks Brewing Station, and took over the Executive Chef duties in 2007. The restaurant's menu has gained great favor and loyal patronage with Pok's leadership and innovative cuisine refinement.

*photograph by GingerSnaps Photography*



**Rockfish Ceviche**

**Ingredients:**

- 4 lbs. fresh Rockfish,  
diced in small pieces
- 6 large Limes, juiced
- 1 large Lemon, juiced
- 1 small white onion, chopped
- 1 cucumber, seeded and chopped
- 1 red pepper, chopped
- 1 large ripe tomato, chopped
- 2 jalapeno peppers, chopped finely
- 1/2 cup corn
- 1 bunch Cilantro, chopped
- 2 cloves garlic, chopped
- 1 Tbls. olive oil
- 1 Tbls. kosher salt
- ground black pepper to taste

CHEF'S AWARD WINNER



In a large shallow bowl or dish, add Rockfish pieces with juice of limes and lemon and toss to coat and saturate. Add in the rest of the ingredients, cover and refrigerate at least one hour, longer if possible to ensure the lime/lemon juice properly pickles the fish. Toss if needed every 30 minutes.

Serving suggestions: Chef Pok served this award winning dish last year in small paper cones. For a stunning presentation, serve in a chilled martini glass with a wedge of lime garnish. You can also add chopped avocado pieces to the mixture before serving.

*Note: Ceviche is a dish comprised of raw seafood, marinated in a citrus-based marinade. Although grapefruits, tangelos, or oranges are sometimes used in the marinade, lemons and limes are the traditional citrus ingredients in ceviche. In addition to creating a fantastic flavor, the citrus also pickles the fish. Therefore, the fish generally tastes as though it has been cooked.*





**JOEL RICHARD SARDINHA**  
**Chef, Good Winds Seafood & Wine Bar**

Growing up in New England, Joel he was surrounded by fresh seafood and many diverse culinary delicacies and worked his way up the culinary ladder from a young age. He moved to Naples Florida where he refined his culinary skills on 5th Avenue South to become the Executive Chef of Bistro 821. Joel developed a distinctive style that fused his interest of different cultural cuisines. After Bistro 821, Joel ventured out to create Sardinha's, where he focused on contemporary Mediterranean Style to create some intriguing, innovative dishes blending Italian cuisine with flavor profiles from around the world.

Joel came to North Carolina and began working as Chef de Cuisine at The Sanderling Resort and their fine dining restaurant 'The Left Bank'. Enjoying his experience there, but never forgetting that passion is the key ingredient in any dish, Joel and his wife Robbie have started a revolution in Rodanthe on Hatteras Island. Local Seafood, Great Wine, and Craft Beer in a Casual Atmosphere overlooking the Pamlico Sound. Robbie and Joel's vision into living and dining is unique and simple. Their motto is: Live With Love, Walk With Peace, Eat With Passion.

## Good Winds Jumbo Lump Crab Cakes

### Ingredients:

- 1 cup Celery, diced small
- 1/2 cup Red Peppers, diced small
- 1/4 cup Red Onion, diced small
- 1/2 Scallions, chopped
- 1/4 cup fresh Garlic, minced
- 3/4 lb. Butter
- 1 1/2 lbs. Jumbo Lump crab meat
- 1 1/2 lbs. Craw crab meat
- 1/4 cup Dijon mustard
- 1/2 Tbls. Old Bay seasoning
- 1 cup Mayonnaise
- 2 Eggs, beaten
- 1 3/4 cups ground Ritz crackers
- 1 tsp. Salt

Simmer the celery, red onion, red pepper, garlic and Old Bay in all of the butter until onion is translucent. (Medium heat so the butter doesn't scorch.)

In a large bowl, add all the crab, scallions, mustard, eggs and mayo in and toss gently just until everything is coated. Add the vegetables and butter saute and again gently toss without breaking the lumps of crab up. Add the cracker crumbs and mix. Let the mixture refrigerate for about an hour.

Remove mixture from fridge and form into cakes of your size preference. Pan sear until just lightly browned on both sides and then bake in a 350° oven for 5-7 minutes.





## **DONNY KING**

**Owner, Ocean Blvd Bistro & Martini Bar**

Donny King has been cooking in the Hampton Roads area since 1989. A Summer job quickly turned into a full year occupation. His culinary career got its first jump start when he became Sous Chef of Five-01 City Grill upon its opening in 1992.

In '96, Donny moved to the Outer Banks to further expand his career as an Executive Chef. There Chef King appealed to a national audience and received much recognition in magazines as well as on the television. In March of 2002, Donny bought Ocean Boulevard Bistro & Martini Bar, where he is currently the General Manager/ Owner and can often be found working in the kitchen and cooking for special events. Donny and his team, Chef de Cuisine Michael Thomas and Sous Chef Tim Gard, have been presented awards at many of the local charities and fundraisers including the 2009 March of Dimes Star Chef Event and the 2009 "Duck in Duck" competition, and quite a few Chowder Cookoffs.

*Use this recipe for Shrimp & Grits, with fish, on Potatoes, incorporated in a pasta, or simply in a serving dish for a family style dinner.*

### **NC Shrimp in Shellfish Butter Sauce**

#### **Ingredients:**

2 lbs. Local NC Shrimp, Peeled & Deveined, KEEP SHELLS  
 5 Tbls. Vegetable Cooking Oil  
 1 Pinch Salt (pref. Kosher or Sea Salt)  
 1/2 Medium Yellow Onion  
 1 Ea. Large Carrot  
 2 Ea. Ribs Celery  
 1 Ea. Bay Leaf  
 1 Cup White Cooking Wine  
 2 Quarts/Water  
 2 Tbls. Tomato Paste  
 1 Sprig ea. Rosemary, Chopped and Oregano, Chopped  
 1 tsp. Fresh Garlic, Minced  
 1 Tbls. Chopped Fresh Parsley  
 4 Tbls. Non-salted Butter  
 Salt & Pepper to Taste

#### **For the Shellfish Stock:**

Roast the reserved shrimp shells in the oven on a sheet tray, dry, at 400° for 15 minutes or until they are crisp, red, and smell cooked. In a medium sauce pan, roast the onions, carrots, and celery with the 3 Tbls. vegetable oil and salt until tender and a little browned. Add the bay leaf, white wine, and shrimp shells and cook for a couple of minutes on high heat. Before the mixture becomes totally dry, add the 2 quarts of water and let simmer for as long as thirty minutes with a lid on the pot. Briskly stir in the Tomato Paste (you can use a fresh tomato, quartered (added when roasting the vegetables earlier, if you have a fresh one handy). Let simmer again for five minutes or so and skim off any impurities (foam on top of the stock) Strain the stock into a sauce pan and reduce to about 1 to 1 1/2 cups on medium-high heat.

#### **For the Saute:**

Heat 2 Tbls. vegetable oil in a large sauté (or frying) pan until very hot. Add the oregano, rosemary & garlic and then add the peeled & deveined shrimp. Stirring consistently, but not too fast, cook the shrimp only until the outsides are starting to look cooked. Add the stock reduction and simmer for a couple of minutes. Stir in the butter briskly, season with salt & pepper to taste.



**ADRIAN HOY**  
**Chef, Sugar Creek Restaurant**

Adrian Hoy, 31, is head chef at Sugar Creek Restaurant in Nags Head. Adrian is a local boy, born and raised on the Outer Banks. He graduated from Manteo High School in 1998 and has worked in restaurants since he was 15 starting at Fisherman's Wharf in Wanchese.

In the intervening years, he's held just about every position possible for a skilled, self-taught chef and has gained more experience from each and every job he has held. Adrian has worked as a Sous Chef in several local restaurants, has managed Fisherman's Wharf operations and has been at Sugar Creek for the last few years.

His award-winning Shrimp & Grits recipe is one that he's spent a lot of time perfecting. Find out how good it is yourself on your next visit to Sugar Creek Restaurant, or try it at home with this recipe included!



## Sugar Creek Shrimp and Grits

### Cheese Grits Ingredients:

- 4 cups chicken stock
- 1 cup heavy cream
- 1 cup stone ground white grits
- 3 Tbls. cream cheese
- 2 Tbls. shredded pepper jack cheese
- 2 Tbls. butter
- 2 Tbls. sliced green onions.
- Salt & pepper to taste

Bring chicken stock & cream to boil. Add grits. Cook until creamy and done 30 – 40 minutes, stirring every 10 minutes or so. Remove from burner. Add cream cheese, pepper jack cheese and butter. Stir until smooth. Add green onion, salt & pepper. Keep warm while preparing shrimp.

### Shrimp Ingredients:

- 1 lb Shrimp peeled & deveined
- 2 Tbls. each of red & white onions – diced
- 2 Tbls. each of green & red peppers – diced
- 1 cup andouille sausage sliced
- 3 Tbls. white wine
- 1 Tbls. vegetable oil
- 1 tsp. sriracha (oriental hot garlic sauce)
- 1 Tbls. cold butter

In a hot sauté pan, add 1 tablespoon vegetable oil; then, add sausage, red & white onion, red & green peppers and sauté 2 min. Add shrimp. Sauté 2 min. Add white wine & sriracha sauce. Cook until shrimp are done. Add one tablespoon cold butter & stir.

Serve over cheese grits. Garnish with green onions.

PEOPLE'S CHOICE WINNER

**Taste**  
of the  
**Beach**  
2 0 1 0



There are over 50 great events happening during Taste of The Beach this year! We invite you to come and stay a few days on the beautiful Outer Banks and take in as many as you can.

Here are a few of our sponsors and members that are offering great discounts and prize packages just for Taste of The Beach guests.

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Book a 3 night Taste of the Beach getaway at any participating Resort Realty rental home and get the 4th night and late check-out FREE! To book call: 800.458.3830 and mention Promo Code: "TofBeach" [www.resortrealty.com/tob](http://www.resortrealty.com/tob)

## NAGS HEAD INN

The Nags Head Inn is offering special discounted rates to the Taste of the Beach guests – Streetside \$60.00 Oceanfront \$80.00. *These rates are per night plus tax based on single or double occupancy.* Promo Code TOB11. Call 800-327-8881 or [www.nagsheadinn.com](http://www.nagsheadinn.com).

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## SUN REALTY

All check-ins for the Taste of the Beach week will receive a complimentary 10 Tastes of the Outer Banks bag at check-in! Also they can choose to check-in early or check-out late! Promo code: Taste11 [www.sunrealtync.com](http://www.sunrealtync.com) or call 888-853-7770.\*Select homes are offering 2 tickets to the Grand Tasting with a minimum 3 night stay!

## ATLANTIC REALTY

Atlantic Realty is offering Free Early Check-In and Free Late Check Out for those attending. We are also running a contest to give away a pair of tickets to the final event.

Go to [www.atlanticrealty-nc.com/taste-beach](http://www.atlanticrealty-nc.com/taste-beach) for properties that are offering full or partial week specials! Call toll free 877-858-4795.

OUTER BANKS CATCH



SHE WAS SCHOOLED  
AT THE UNIVERSITY  
OF MASSACHUSETTS,  
BUT IT'S HER MASTER MARINER'S LICENSE  
AND PASSION FOR COMMERCIAL FISHING,  
THAT HELP ENSURE YOU HAVE ACCESS TO  
WHAT'S LOCAL AND IN SEASON. THAT'S  
**OUTER BANKS CATCH.**

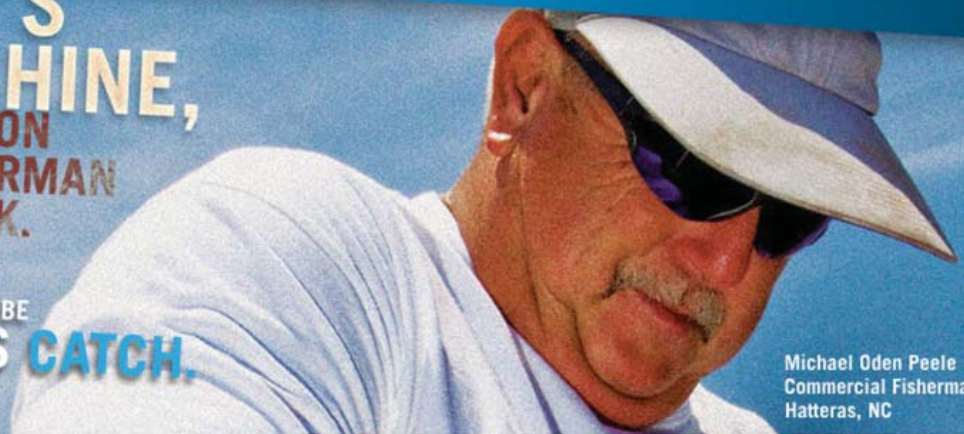


Tami Gray  
Commercial Fisherman  
Avon, NC

OUTER BANKS CATCH



IF THE SUN'S  
GOING TO SHINE,  
THIS 5TH GENERATION  
COMMERCIAL FISHERMAN  
IS OUT BY DAYBREAK.  
HOME EACH EVENING, HE'S 'CHIEF  
COOK AND BOTTLE WASHER,'  
HEALTHY AND FRESH. IT'S GOT TO BE  
**OUTER BANKS CATCH.**



Michael Oden Peele  
Commercial Fisherman  
Hatteras, NC

OUTER BANKS CATCH

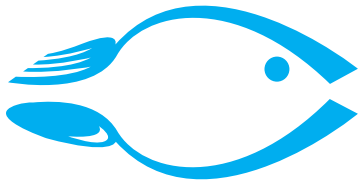


HE'S OUT ON  
HIS BOAT DAILY,  
SOMETIMES UP TO  
FIVE DAYS AT A TIME.  
COMMERCIAL FISHING IS A TOUGH WAY TO EARN A  
LIVING. YET HE'S DEDICATED TO MAKING SURE BOTH HIS  
DINNER AND YOUR DINNER ARE THE BEST AVAILABLE.  
THAT MEANS **OUTER BANKS CATCH**



Dewey Hemilright  
Commercial Fisherman  
Wanchese, NC





**OUTER BANKS  
CATCH**  
outerbankscatch.com

**The Outer Banks is known for so many wonderful things.** Among

them is our commercial fishing heritage. Throughout Currituck, Dare, Hyde, Tyrrell

Counties, there are many 2nd and 3rd generation commercial fishermen, and women, who earn their living bringing fresh, seasonal seafood to your table.

Outer Banks Catch is a Currituck, Dare, Hyde and Tyrrell County program designed to promote and educate seafood lovers about the numerous advantages of requesting what's in season and locally caught. Columbia to Swanquarter, Ocracoke to Corolla, the Outer Banks has a multi-generational community of commercial fishermen who earn their living harvesting fresh, healthy seafood. In fact, we are the largest in terms of revenue and the importance of commercial fishing in the state of North Carolina.

Equally, our unique Atlantic coast ecosystem contributes to one of the most diverse, year-round selections of fish and shellfish available. For our commercial fishermen, it's a hard day's work getting even harder with increasing regulations. But it's also our heritage and means everything to the working watermen and local economy. But what does it mean to you? Despite our plentiful catch, did you know 80% of all seafood served nationally is imported and of those imports only 2% is FDA inspected? You deserve nothing less than the safest, healthiest, most delicious seafood available. So when you dine or shop for seafood, ask what's just been caught and ask for Outer Banks Catch by name.

**Commonly caught North Carolina fish species by seasonal availability. Ask for them specifically during your visit to the Outer Banks.**

**Hard Shell Blue Crab:** Abundant June through August, with some availability through the Fall. Get a group of friends together and pick 'em til you drop!

**Soft Shell Blue Crab:** Best month is May, with very little availability other times. This one comes and goes quickly but is worth the wait. Delish!

**Bluefish:** Primarily a cold weather fish with availability December through April.

**Clams:** Fairly abundant all year round with the exception of the Fall months September through November. Eat them on the half shell or in your favorite seafood medley dish.

**Croaker:** Winter months, December through March only.

**Flounder:** Cool weather only, October through March. Excellent fried!

**Grouper:** Warm weather fish, available May through early Fall. Mild flavor and firmer texture, this is great baked or broiled.

**Kingfish:** March/April and then November.

**King Mackerel:** A good catch October through December, not much else. High in Omega-3, this is a hearty fish to enjoy in place of salmon.

**Spanish Mackerel:** Warmer months fish, May through October.

**Mahi-Mahi (Dolphin):** May and June are the months to enjoy this fish. Very

*...more*



mild flavor and perfect for those that “don’t like fish.”

Mullet: Best month is October but you can find it in limited fashion May through September.

Oysters: People will tell you “months with R’s in them, but best to say the cooler months of October through March. Raw, steamed, half shell Rockefeller, you can’t beat the flavor or price of local oysters.

Sea Bass: Cold weather caught November through April. A very mild flavor and firm flaky texture make this fish a favorite.

Sea Scallops: Fished year round (boats leave out of Wanchese), local sea scallops are readily available and wonderfully mild in taste. Best sauteed or broiled in some kind of butter sauce.

Spotted Sea Trout: Abundant in November and December mostly. A firm white flesh that tastes like trout with the texture of a whitefish.

Shrimp: Everyone’s favorite! Local shrimp can be had mainly in the prime Summer months of June, July & August and come in local varieties of brown, pink and white. There is no limit to the ways to prepare and enjoy NC shrimp, but steamed with spicy seasoning and dipped in butter is a winner every time!

Snapper: Mid-Spring through Mid-Fall, May-November.

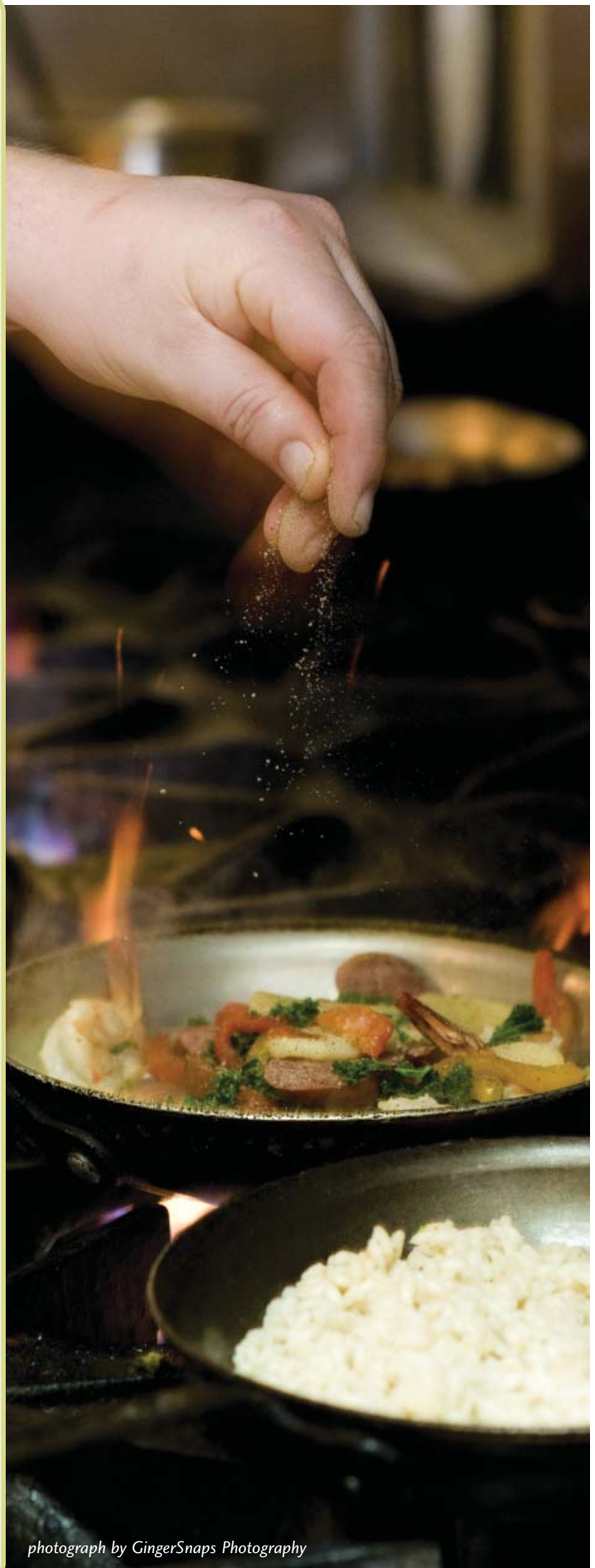
Spot: October is the prime month for Spot.

Striped Bass: December through March are pretty much the only months you can enjoy this delicacy.

Tilefish: Warm weather fish with moderate availability. Look for them in the Summer months only. This fish isn’t as well known but worth trying if you see it in a fresh special. It’s mild in taste (not fishy!) and very soft in texture.

Triggerfish: Good availability all year round but especially in the Fall.

Tuna: Abundant Summer through late Fall and sometimes even into December. Tuna is easily one of the most popular local catches, with it’s mild flavor and texture. Enjoy it seared but rare.



photograph by GingerSnaps Photography



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photo by Neil GT Photography

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**The Outer Banks Restaurant Association would like to thank all of our Media Sponsors for their continued support of the Outer Banks Taste of The Beach Weekend. Your donations are part of what has made this event so successful! Cheers to you all!!**

## Thank You!

The Outer Banks Restaurant Association would like to give a special thanks to the following businesses for their continued support and contributions.

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**HOW TO ENTER:** Participants must visit Outer Banks Epicurean at some point during the weekend to register to win. No purchase necessary. Register from 10am Thursday morning until 9pm Saturday night. Winner will be announced at the OBX Grand Tasting on Sunday, March 20th. Outer Banks Epicurean is located at 1484 Colington Rd. Kill Devil Hills, NC 27948. Turn West at MP 7 Colington Road (*the stoplight just south of the Wright Brothers Memorial*).

photograph by GingerSnaps Photography

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