



a long weekend of

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restaurant association's

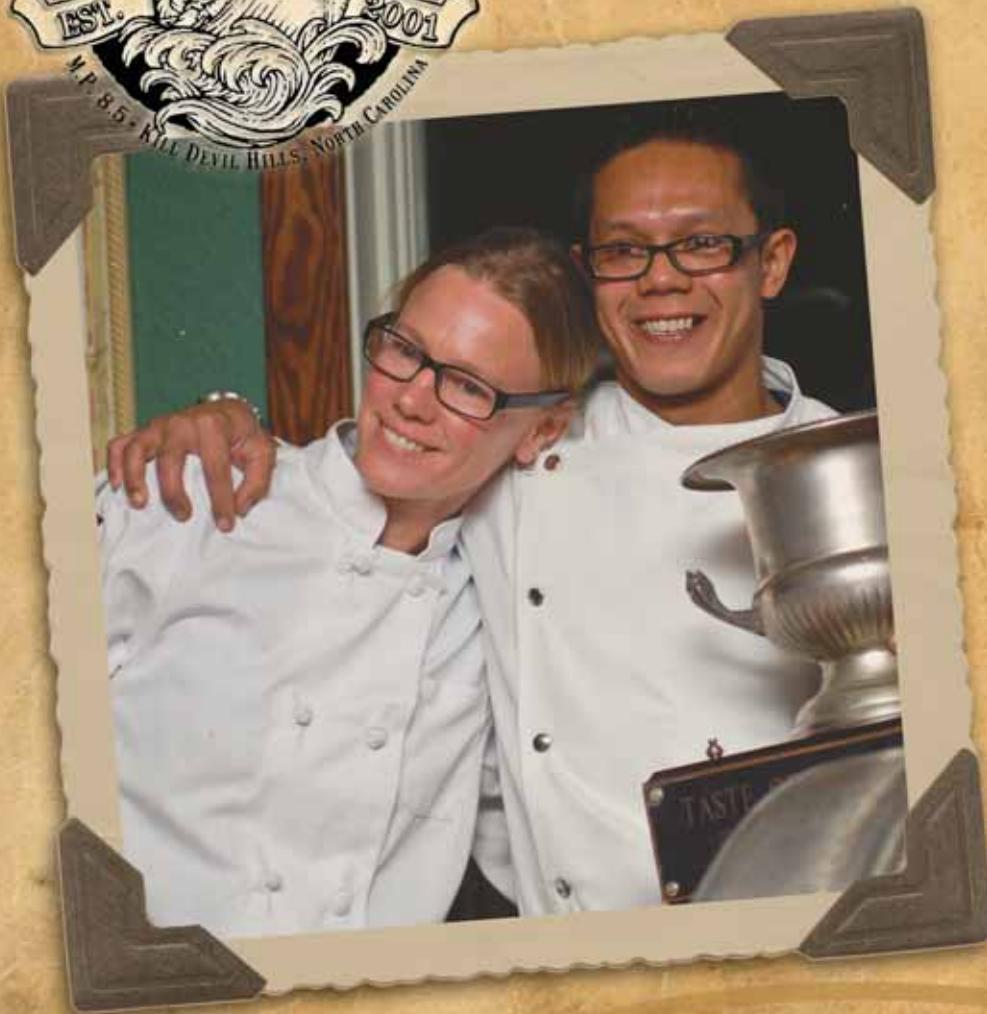
# Taste of the Beach 2012

March 15th-18th  
[obxtasteofthebeach.com](http://obxtasteofthebeach.com)





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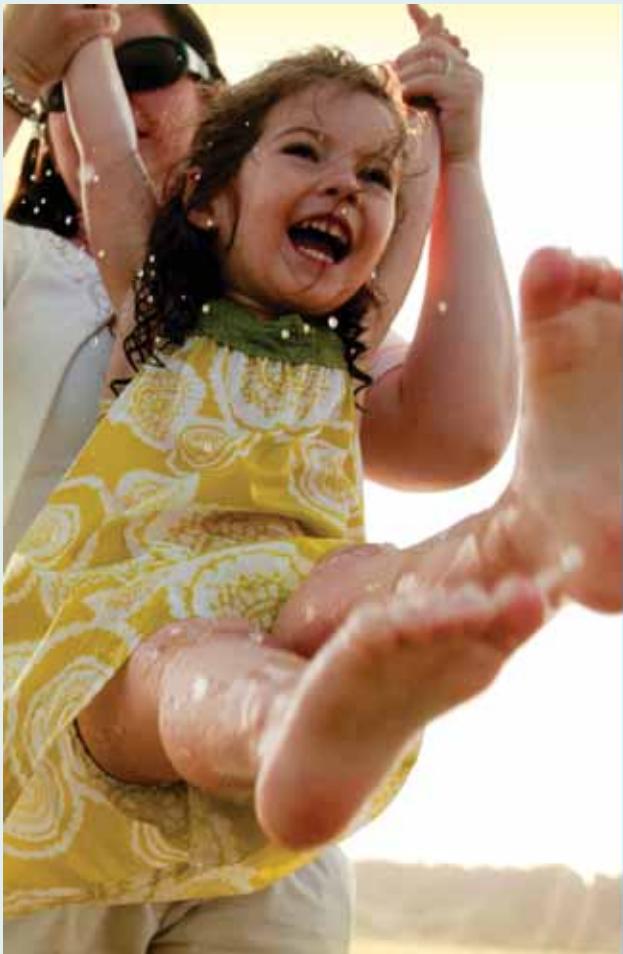


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**LETTER OF  
APPRECIATION**



March 15, 2012

**Welcome to Outer Banks Taste of the Beach 2012!**

*This event showcases what we at the Outer Banks Visitors Bureau and Dare County Tourism Board consider to be some of the finest culinary experiences imaginable. All the right ingredients are here for an amazing foodie adventure; fresh and locally sourced food, rich diversity in cuisine and cooking styles, fun and knowledgeable restaurant staff, and an amazing island setting that is as original as they come.*

*Most of our restaurants aren't found elsewhere, which is a long tradition we're proud to share with you. From family-owned restaurants spanning generations to the area's newest restaurateurs and chefs, each bring their own style to the OBX.*

*If you are a returning event attendee, good to see you again! You'll find this year's line-up of beverage tastings, breakfasts, cook-offs, classes and tapas tours (to name a few) better than ever. For first-timers to Taste of the Beach, we hope you enjoy exploring the edible side of one of the world's most celebrated beach destinations. Native grape wines, award-winning menus, organic foods and time-tested coastal favorites are right around the corner.*

*When it boils down to it, some of the best and most memorable moments are made sharing meals with friends and loved ones, don't you agree?*

*Thanks for coming and welcome to the Outer Banks table. Cheers!*

Ralph Buxton  
Chairman  
Dare County Tourism Board

Lee Nettles  
Executive Director  
Outer Banks Visitors Bureau

# SPONSORS & SPECIAL THANKS



photograph by WJ Clark Photography

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## THANK YOU & ACKNOWLEDGMENT

A tremendous thank you goes out to WJ Clark Photography for donating his time and incredible talent at the 2011 Outer Banks Taste of the Beach weekend. Most\* of the photographs you see throughout this publication are taken by him and it was a pleasure to have them. Outer Banks Restaurant Association wholeheartedly recommends WJ Clark Photography for any personal or commercial photography needs you may have. Their work is simply outstanding! Contact Jonathan Clark at [jclark@wjclarkphotography.com](mailto:jclark@wjclarkphotography.com)

\*(with the exception of some of the recipe shots (stock) and some of the small cover shots, which we credit to 2010 photographer, GingerSnaps Photography)



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## LETTER FROM THE PRESIDENT



### What do you think of when you think of the Outer Banks?

Of course you think of beautiful beaches and summer fun. Fishing or surfing, may also come to mind. And maybe you call up thoughts of our rich history, full of first flights and lost colonists. But more and more, folks are also connecting fantastic food to their image of the Outer Banks. Memorable, mouthwatering meals - shared with family and friends - are higher and higher on people's lists of what make our sliver of sand such a scrumptious salve for the soul. And for that, we thank you.

It has been the goal of the Outer Banks Restaurant Association over the past decade, to elevate our local culinary community in the minds of our residents and our visitors. That is, in fact, what Taste Of The Beach is all about! And these days, one can't help but acknowledge that is just what has been happening! It has been just five short years since we expanded Taste Of The Beach into a four-day weekend affair, but it has already exceeded everyone's wildest expectations! From early accolades as one of America's Top Ten Seafood and Wine Festivals by Coastal Living Magazine, to the recent phenomena of popular events expanding from one evening to two, and then into two seatings each night, only to continue to sell out every seat well before the weekend arrives, "Taste" continues to amaze more people every year.

The plain truth is that we have more world-class deliciousness, prepared by an unparalleled concentration of owner-operator eateries than nearly any place on earth. Some still find this surprising for an isolated, sparsely populated beach town, well off any beaten path to anywhere. But that is just why this magic exists. When trying to explain just why the Outer Banks is blessed with so many amazing dining options, many of us restaurateurs credit the amazing quality of life in this beautiful area for inspiring us. While the extremely seasonal economy makes starting or running any business in this area a challenge, restaurants must rely on creativity and the hard work of keeping the quality extremely high to follow their dreams here. But it may well be that fierce competition to prepare the best dishes is what lays the foundation for the bounty of tasty treasures you enjoy here today!

This weekend, we hope you chart a course that satisfies that inner explorer / adventurer in you. With such a wide array of culinary experiences at your fingertips, the hardest part will likely be deciding which events tempt you the most! No matter which events you choose, we are sure you will meet plenty of new friends, discover a ton of new dining destinations, and maybe even learn a few things along the way - all while having the time of your life.

And as you make your way from one mouthwatering experience to the other, don't forget to Yelp, Tweet, FourSquare, TripAdvisor, and Facebook, etc about us! Your recommendations mean the world to us (literally and figuratively!)

Social networking aside, a great deal of the fantastic success of this endeavor can also be traced to the unwavering support of our community outside our restaurant circles. For years, the Tourism Assistance Grant Program made possible by The Outer Banks Visitors Bureau has buttressed our out-of-area marketing efforts. This year, a Special Project Grant from the Visitors Bureau helped us grow our Sunday night Grand Tasting in new and exciting ways. Other financial supporters include Village Realty as our premiere accommodations sponsor and OBX Bank for their support of our promotional merchandise. We also want to say thank you to the many other realty and hotel accommodations sponsors that saw it important to be a supporter of Taste Of The Beach this year as well. 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 members 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 hearing how you liked it at [facebook.com/obxtasteofthebeach](http://facebook.com/obxtasteofthebeach)!

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

# THURSDAY

MARCH 15TH

## Eat Outta the Pan Breakfast

ALL FOUR DAYS Thursday - Sunday

TIME: 8:00am-Noon \$15 per person

Attention Morning People! The Good Life Eatery, featuring casually upscale dining, invites you to a hearty and elegant Taste of the Beach breakfast...right outta the frying pan! Your choice of three combinations: Eggs as you like them, 2 fresh blueberry pancakes, bacon or sausage; An omelette (any way you want), homefries or grits, toast, our decadent chocolate gravy and biscuits, a fresh fruit cup; or, Eggs as you like them, 2 johnny cakes (cornmeal pancakes), bacon or sausage, and a fresh fruit cup. All three breakfasts feature an endless cup of coffee and juice. Add an optional Blood Orange Mimosa or Bellini or a delicious Southern Red Eye when you get there. (Sorry, we cannot serve alcoholic beverages before Noon on Sunday).

at The Good Life Eatery

3712 N. Croatan Hwy., Kitty Hawk, NC 27949

Call 252-480-2855 for more information. Tickets will also be available at the door.

## A Toast to The Coast | Wines of The Outer Banks

Thursday, March 15; Friday, March 16; Saturday, March 17

TIME: 10:00am-6:00pm; Sunday, March 18 TIME: Noon-6:00pm (arrival time is flexible, tour lasts approx. 2 hours) \$20 per person

Did you know that The Outer Banks produces award-winning wines? Just miles from the Atlantic, Sanctuary Vineyards boasts acres of European and Native vineyards, a world-class winemaking facility and - just for Taste of the Beach - a special tasting featuring a dozen of our finest wines, paired with NC artisan cheeses and fresh bread. Keep your tasting glass and enjoy the views from our vineyard picnic area. This event will run daily at Sanctuary Vineyards. Sunday also, beginning at Noon.

at Sanctuary Vineyards

7005 Caratoke Hwy. Jarvisburg, NC 27947

Call 252-491-2387 for information. Tickets also available at the door.

## Coffee Cupping

ALL FOUR DAYS Thursday - Sunday

TIME: 10:00am-12:00pm \$12 per person

Explore the nuances of the world's greatest coffees! Learn to taste coffee like the pros as we learn proper cupping technique and sample coffees from such diverse regions as Indonesia, Africa and South and Central America. Discussion will highlight differentiating the characteristics of aroma, acidity, body and flavor. Each session allows for plenty of discussion, and every participant gets coffee samples to enjoy at home.

at The Front Porch Cafe (Nags Head location only)

2515 S. Croatan Hwy., Nags Head, NC 27959

Call 252-480-6616 for information. Limited to 10 people.

# EVENT SCHEDULE

**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 but will have all the days and times listed.**

## Ceviche & Tequila Tasting

Thursday March 15; Friday March 16th; Sunday, March 18th (not Saturday)

TIME: 12:00pm-3:00pm \$25 per person

Come enjoy lunch as many across Latin America do, which is why the afternoon siesta is an important part of their day. Latin America is blessed, as is the Outer Banks, with an abundance of seafood and coastline. The style of cooking seafood with the acid of citrus fruit to enhance its delicate flavor celebrates the ability to enjoy extremely fresh seafood. Taste 2 different versions of ceviche paired with both a silver (Blanco) tequila and anjeo (vintage) tequila snifter along with our delicious fresh salsas and house made corn chips. Siesta afterwards is optional. You can come in anytime between 12:00 and 3:00 and enjoy this event at your own pace.

at Bad Bean Baja Grill

3105 N. Croatan Hwy., Kill Devil Hills, NC 27948

Call 252-261-1300 for more information. Tickets are also available at the door.

## Coffee Brewing Technology

ALL FOUR DAYS Thursday - Sunday

TIME: 1:00pm-2:00pm \$12 per person

How can I brew a better cup of coffee? Explore the various methods to brew coffee, both at home and how commercial systems differ. Included will be the chance to try the new state-of-the-art Bunn Trifecta, and taste some great coffees along the way.

at The Front Porch Cafe (Nags Head location only)

2515 S. Croatan Hwy., Nags Head, NC 27959

Call 252-480-6616 for information. Limited to 6 people.

## Outer Banks Restaurant Tours

### Thursday Tour

Thursday, March 15

TIME: 1:00pm-4:15pm \$30 per person

Hop aboard the Outer Banks Restaurant Tours van and let us do the driving! On this tour, we will meet in Duck and take you to three fabulous restaurants and a wine/beer shop for a special tasting. The tour kicks off at Sweet Ts and Aqua Restaurant in Duck, and then moves on to Coastal Provisions Market and Ocean Boulevard Bistro. At each stop you will have the opportunity to meet the owners and chefs as they give you private tours of their restaurants, regale you with history and stories, and answer your

# EVENT SCHEDULE

questions. You will also be treated to a sample of a signature dish, paired with a drink. One lucky ticket holder will receive a free bottle of wine! Great fun and great food!

21+ over please.

## Outer Banks Restaurant Tours

This tour meets at the parking area across from

Aqua Restaurant in Duck

1174 Duck Road, Duck, NC 27949

Call 252-722-2229 for information. Limited to 18 people.

## Afternoon Wine & Dessert Delight

ALL FOUR DAYS Thursday - Sunday March 15-18

TIME: 2:00pm-5:00pm \$18 per person

Hang out under the waterfall and by a cozy fireplace at the Good Life Eatery. Enjoy a glass of fine wine and two decadent dessert choices from our dessert case. Chill for the afternoon, bring your laptop, relax and get ready for your evening adventure.

at The Good Life Eatery

3712 N. Croatan Hwy., Kitty Hawk, NC 27949

Call 252-480-2855 for more information. Tickets will also be available at the door.

## Vine to Wine | Outer Banks

### Winemaking Revealed!

Thursday, March 15; Friday, March 16

TIME: 2:00pm-5:00pm \$25 per person

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, winery tour, barrel and tank tasting, wine blending competition, complimentary glass and free grapevine (Take home and start your own vineyard!)

at Sanctuary Vineyards

7005 Caratoke Hwy. Jarvisburg, NC 27947

Call 252-491-2387 for information. Tickets also available at the door.

## Coffee Roasting Workshop 101

Thursday, March 15; Friday, March 16, Saturday, March 17

TIME: 3:00pm-4:30pm \$19 per person

How is coffee roasted? can I do it at home? Learn from the Roastmasters at the Front Porch Cafe. Participants will get real hands-on experience with our commercial Diedrich IR-12 Roaster. at The Front Porch Cafe (Nags Head location only)

2515 S. Croatan Hwy., Nags Head, NC 27959

Call 252-480-6616 for information. Limited to 6 people.

## Oysters at The Creek

ALL FOUR DAYS Thursday through Sunday March 15-18

TIME: 4:00pm-9:00pm \$25 per person

Enjoy a evening of oysters! At Sugar Creek Seafood Restaurant enjoy three courses of NC local Oyster Heaven with 6 "crab slough" steamed oysters, 6 oysters Rockefeller and 6 Buffalo oysters (golden fried and tossed in our own Buffalo sauce). Or if you rather, walk across to our Sugar Shack and casually chow down on a full peck (that's a lot of oysters!) steamed or raw, whatever way you like. Either choice gets you a belly full of oyster goodness. All our oysters this time of year are truly local and known for their flavor and freshness. A great value for the price and an oyster lovers delight!

at Sugar Creek Restaurant & the Sugar Shack

7340 S. Va. Dare Trail, Nags Head-Manteo Causeway, MP 16.5

Nags Head, NC 27959

Tickets will also be available at the door.

## A Taste of Duck Dining Crawl

Thursday, March 15

TIME: 5:00pm-9:00pm \$50 per person

The quaint little town of Duck is known for its many soundfront/waterview restaurants featuring innovative and sophisticated cuisine balanced in relaxed unpretentious settings. Join us Thursday evening for 'A Taste of Duck', a dining tour of three of Duck's finest. Featuring Aqua Restaurant, where their Chefs have created a savory menu with more organic, sustainable and natural foods than ever before! Come watch a stunning Outer Banks sunset while enjoying Aqua's culinary masterpieces. Then move on to the Roadside Raw Bar & Grill, a small place big on flavor and personality,



# EVENT SCHEDULE

and a Duck must-do. The to Red Sky Cafe where you will find an upscale but casual atmosphere, local food with eclectic styles of preparation by Chef Wes Stepp, an Outer Banks legend in the business. Each restaurant will feature a small plate selection and drink offering. Tickets are limited! Crawl in no particular order from 5-9pm.

at Aqua Restaurant - 1174 Duck Road  
Roadside Raw Bar & Grill - 1193 Duck Road  
Red Sky Cafe - 1197 Duck Road  
Duck, NC 27949

## Basnight's Shrimp Extravaganza!

ALL FOUR DAYS Thursday - Sunday March 15-18

TIME: 4:00pm-10:00pm \$29 per person  
(Arrival time is flexible)

GOT SHRIMP? We do...fresh local greentail shrimp from the Pamlico Sound caught by Sammy William's boats. Basnight's Lone Cedar Cafe presents an evening of shrimp indulgence! Start with your choice of fresh shrimp appetizer; Buffalo or Asian Shrimp, or traditional Spiced Steamed Shrimp. Then your choice of entree from; Broiled or Fried Shrimp, Baked Garlic Shrimp, or Shrimp Pasta with roasted pepper, garlic, roasted tomatoes, lemon, butter & Romano cheese served over linguine. Add an optional "Shrimptini" (shrimp colored martini) for just \$6. Basnight's is known for it's large portions so rest assured you will be fully shrimp-satisfied after this meal! Feel free to stick around after dinner Friday and Saturday nights for live entertainment. This is a rolling start time. Come when you like between 4pm and 10pm to enjoy this event. at Basnight's Lone Cedar Cafe

7623 S. Virginia Dare Trail (on the Nags Head-Manteo Causeway),  
Nags Head, NC 27959

Call 252-441-5405 for more information.

This event will also be available for purchase at the door.

## Local's Lowdown!

Thursday, March 15

TIME: 5:00pm-10:00pm FREE

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. Kick off the Taste of the Beach 2012 and get the lowdown on all the events, purchase tickets right there to events still open, and win some awesome prizes by entering our raffles. There will be free munchies for everyone and great entertainment! \*The age requirement for this event is 21 and up. No pre-registration is necessary. Free entrance at the door.

at Outer Banks Brewing Station  
600 S. Croatan Hwy., Kill Devil Hills, NC 27948  
Call 252-480-3337 for information.

## Carolina Fare Chef's Tasting Menu

ALL FOUR NIGHTS Thursday-Sunday March 15-18

TIME: 5:00pm-10:00pm  
\$65 per person; \$90 per with paired wines

Celebrate the foods of our region with a diverse four-course menu of Carolina inspired cuisine. Prepared with fresh seafood, meats and accompaniments sourced from regional farms and fields. The wines (optional) selected are from all over the country and are specially selected to compliment the chosen dishes and enhance

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)

your experience. You must be 21+ to purchase a meal with wine pairing ticket. Upon ticket purchase please call Ocean Boulevard to make a reservation for a specific time that evening.  
at Ocean Boulevard Bistro & Martini Bar  
4700 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949  
Call 252-261-2546 for specific information.

## OBX Pub Crawl

Thursday, March 15; Friday, March 16; Saturday, March 17

TIME: 7:00pm-2:00am \$40 per person

2012 Taste of the Beach OBX Pub Crawl sponsored by Outer Banks University and the Ramada Plaza Hotel. Meet at the Ramada and join this fun-filled evening and sample what local Outer Banks pubs have to offer. Party with 20 friends on a limo bus that will deliver the party to the hottest bars on the OBX, including Peppercorns, Mulligan's Raw Bar and Grill, Just George's Sports Bar, Jolly Rogers, The Dunes, The Sand Bar, Outer Banks Brew Station and Kelly's Tavern!! (stops are subject to change without notice). And it gets even better you can BYOB coolers, ice, cups and mixers and even snacks are on the bus. Limited seats available. Optional accommodations package available. \$40 per person for Crawl only, \$177 per couple includes one-night stay at the Ramada Plaza and two Crawl tickets, \$266 per couple includes two-night stay and two Crawl tickets.

at Ramada Plaza

1701 S. Virginia Dare Trail (Beach Road Oceanfront)  
Call Ray at Outer Banks University with questions at 252-216-0624.

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# EVENT SCHEDULE

## FRIDAY MARCH 16TH

### "The First Bite is Taken With Your Eyes"

Friday, March 16

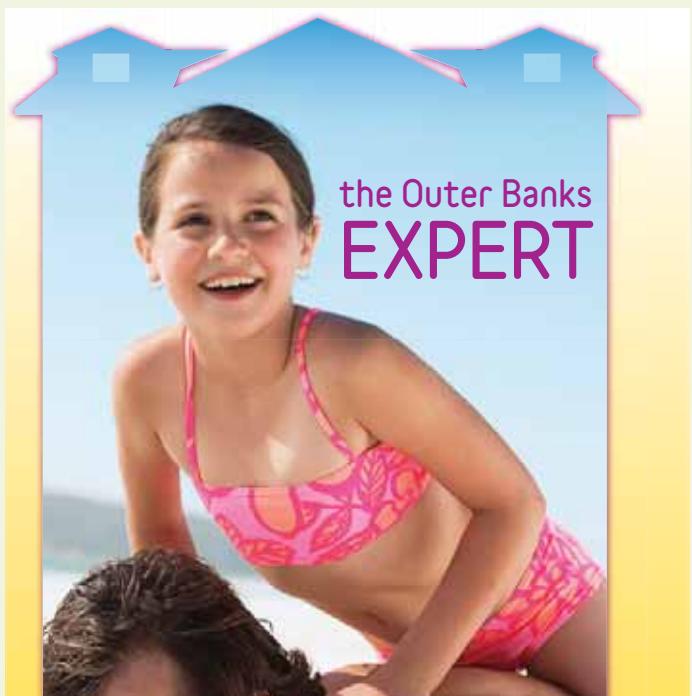
TIME: 12:00-1:30pm \$25 per person

In this demonstration cooking class, Chef Wes Stepp will give you the tools you need to recognize and properly choose really "fresh" seafood ingredients. He will go through from start to finish several dishes as well as garnishments and presentation. He believes the first bite is always taken with your eyes and he'll share with you his eclectic spin on Outer Banks classics, like his famous Shrimp 'n Grits, along with other dishes. Everyone gets to sample and enjoy each dish! You won't go away hungry but you will go away prepared to take Wes' techniques home to amaze your family and friends.

at Red Sky Cafe

1197 Duck Road, Duck NC 27949

Limited to 30 people.



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### Outer Banks Restaurant Tours Friday Tour

Friday, March 16 TIME: 1:45pm-4:30pm \$45 per person

Hop aboard the Outer Banks Restaurant Tours van and let us do the driving! On this tour, we will meet in Duck and take you to three fabulous restaurants and a wine/beer shop for a special tasting. The tour kicks off at Red Sky Cafe and Aqua Restaurant in Duck, then moves onto Ocean Boulevard Bistro. Finally, we stop in at The Wine Specialist in Kitty Hawk for a private tasting experience. At each stop you will have the opportunity to meet the owners and chefs as they give you private tours of their restaurants, regale you with history and stories, and answer your questions. You will also be treated to a sample of a signature dish, paired with drink. Great fun and great food!

21+ over please.

Outer Banks Restaurant Tours

This tour meets at the parking area across from Aqua Restaurant in Duck, 1174 Duck Road, Duck, NC 27949

Call 252-722-2229 for information. Limited to 18 people.

### Brew School

Friday, March 16; Saturday, March 17

TIME: 3:00pm-5:00pm \$25 per person

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 current beers at the pub, concentrating on identifying styles, flavor characteristics, and terminology. Easiest test ever! Each student also takes home a half-liter of OBBS bottle conditioned beer and a souvenir logo glass.

at Outer Banks Brewing Station

600 S. Croatan Hwy., Kill Devil Hills, NC 27948

Call 252-449-2739 for information. Limited to 45 people.

### Downtown Manteo Throwdown

Friday, March 16 and Saturday, March 17

TWO SESSION TIMES: 5:00-7:00pm or 7:00-9:00pm

\$55 per person

Back by popular demand! Come and explore the 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. Ortega'z features Southwest cuisine and wine bar, The Full Moon Cafe & Brewery's menu is eclectic, delicious, incredibly fresh, and never boring. Their new on premise microbrewery features specialty beers by Brewmaster Paul. At 1587 at the Tranquil House Inn, you'll find world-class chefs who blend the freshest of ingredients, including herbs grown from the Inn's own gardens, today's Atlantic seafood, meats and fowl plus vegetables from the Outer Banks' finest growers. They are all in walking distance of each other. Crawl in any order you like.

at Ortega'z - 201 Sir Walter Raleigh St

Full Moon Cafe & Brewery - 208 Queen Elizabeth St.

1587 - 405 Queen Elizabeth St.

Manteo, NC 27954. Tickets are limited.

# EVENT SCHEDULE

## Calabash Seafood Buffet

Friday, March 16 TIME: 5:00pm-9:00pm

\$17.95 Adults; \$10.95 Kids

In the tradition of Calabash, NC...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 NC tea.

at Mako Mike's Restaurant

1630 N. Croatan Hwy., Kill Devil Hills, NC 27948

Call 252-480-1919 for information. Tickets also sold at the door.

## Duck Friday Tapas Crawl

Friday, March 16

TIME: 5:00pm-9:00pm \$50 per person

It's back and for ONE NIGHT ONLY!!

Travel the road to Duck and experience these three incredible restaurants all in one night! Stop in at The Blue Point, the Roadside, and Red Sky Cafe in any order. At The Blue Point see what all the excitement is about...wow... great food and 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 and personality! Last stop, but certainly not the least, make your way to Red Sky Cafe where you will find an upscale but casual atmosphere, local food with eclectic styles of preparation. Each restaurant will feature a Tapas selection and drink offering. Tickets are limited to just 60! Crawl in no particular order.

at The Blue Point - 1240 Duck Road

Roadside Raw Bar & Grill - 1193 Duck Road

Red Sky Cafe - 1197 Duck Road

Duck, NC 27949

## Kitty Hawk Cross Town Crawl

Friday, March 16; Saturday, March 17

TIME: 5:00pm-9:00pm \$50 per person

Enjoy three of Kitty Hawk's finest, each with a little different flare! First stop will be the famous Ocean Boulevard Bistro & Martini Bar, an American bistro providing a global influence to seasonal, regional foods. Then make your way to Barefoot Bernie's, a local's favorite with a diverse menu and great atmosphere. The final stop will be at The Good Life Gourmet, in its new location, where you will enjoy a glass of wine or beer, 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! You must start the crawl at 5-6 p.m. at Ocean Blvd Bistro & Martini Bar, then feel free to visit the next two locations at your own pace... 6-7(ish)pm at Barefoot Bernie's 7pm-until at The Good Life Gourmet. (Also running on Saturday night)

at Ocean Boulevard - 4700 N. Va. Dare Trail (Beach Road)

Barefoot Bernies - 3730 N. Croatan Hwy.

Good Life Gourmet - 3712 N. Croatan Hwy.

Kitty Hawk , NC 27949

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)

**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 but will have all the days and times listed.**

## Red, White & Brew - Wine & Beer Class

Friday, March 16

TIME: 5:30pm-7:30pm \$25 per person

Wine or Beer? Why pick just one. In this exciting class presented by Chip's and Outer Banks Wine University you will enjoy a selection of red and white wines along with a selection of craft beers! Join us for this fun and educational class! We'll try 4 different wines, walking through each of the 4 tasting steps, learning about and evaluating each of the wines. You will learn which foods pair the best with each one, sip on some fabulous wines and untangle wines mysteries. Then we will delve into the world of craft beer while we guide you through an introduction of the world of craft beer. Learn about the history of beer, different beer styles and processes all while trying 4 craft beers and comparing styles. This class is perfect for "mixed marriages" & "mixed couples," he likes beer she likes wine. Don't miss a sure fire fun time! 4 wines/4 beers/cheese/chocolates. Tickets are limited.

at Chip's Wine & Beer Market

2200 N. Croatan Hwy., Milepost 6, Kill Devil Hills, NC 27948

252-449-8229

## The Brine & Bottle's "Well-Seasoned Roots"

Friday, March 16; Saturday, March 17

FIRST SEATING: 5:30pm-7:30pm

SECOND SEATING: 8:00-10:00pm

\$75 per person Limit of 12 guests per seating

In the introduction to A Gathering in the Fall, A Collection of Pegram Family Favorites, which she compiled in 1992, Chef Andrew Donovan's mother, Joan, writes of her extended family's yearly gathering, "The display of food tells the tale of this family's heritage—roots sprung from the soil. Simple, forthright presentations, Southern cooking at its best." Highlighting seasonal, local ingredients, Donovan continues this legacy at the Brine and Bottle, where his contemporary cuisine finds its footing in classic Southern preparations. Join the chef and sommelier Ashley Whitfield for a 6-Course Tasting Menu featuring Donovan's interpretation of traditional recipes from his family cookbook.

# EVENT SCHEDULE

**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 but will have all the days and times listed.**

## BEER - The Way It Was Meant To Be!

Friday, March 16 TIME: 6:00pm-7:30pm

Saturday, March 17 TIME: 3:00pm-4:30pm

\$20 per person

Join us at Trio to experience beer as it has been drunk for centuries, as cask conditioned, "real ale". Cask ale is unfiltered and unpasteurized, and served at cellar temperature with only naturally occurring carbonation. It is making a huge comeback across the country, and for good reason. Served via our traditional English beer engine, the result is a creamy, gently carbonated, tasty brew that allows you to experience much more of the nuanced flavors and aromas that are lost by modern kegging and dispensing methods. Join us and become a convert to the Real Ale Movement! (Also running on Saturday, see below for alternate time)

at Trio

3708 N. Croatan Hwy., Kitty Hawk, NC 27949

Call 252-261-0277 for information.

## A Celebration of Food & Wine from Latin America

Friday, March 16; Saturday, March 17

FIRST SEATING: 6:00-8:00pm

SECOND SEATING: 8:00-10:00pm

\$65 per person Limit of 40 guests per seating

Enjoy a delicious four course tasting menu paired with wines, celebrating the exciting and unique flavors of Latin America. Latin America is rich in history and culture reflected in its cuisine which has been influenced from countries across the world especially Spain, France, and Germany. The wines of Chili and Argentina are some of the most flavorful and complex from around the world. For your first course enjoy traditional Peruvian Ceviche paired with Pinot Gris, 2nd Fresh Local Grouper Mexican Veracruz Style with Chardonnay, 3rd house made chorizo and NC shrimp empanadas with grilled flank steak accompanied with a chimichurri sauce served with a bold Argentinian Red Meritage and finish with a delicious Tres Leches cake and sweet dessert wine. Enjoy live music as you taste the delicious flavors of Latin America.

at Bad Bean Baja Grill

3105 N. Croatan Hwy., Kill Devil Hills, NC 27948

Call 252-261-1300 with any questions.

Limited to 40 per seating.



## A Six-Course Celebration of Northeast North Carolina

Friday, March 16

TIME: 6:00pm-9:00pm \$47 per person

Dine on SIX courses of Chef's selections with distinct ale and wine pairings at each course. First Course: raw or steamed oysters accompanied with Duck Rabbit Ale; Second Course: Oyster stew or French onion soup accompanied with Biltmore Reisling; Third Course: Oyster fritters and 3 topped oysters (Rockefeller, Casino, and Remick) accompanied with Sanctuary Vineyards Wild Pony White; Fourth Course: Spinach salad with warm bacon vinaigrette and 3 cornmeal fried oysters accompanied with Sanctuary Vineyards Coastal Collage '07; Fifth Course: Sliced pork tenderloin with Dijon cream and grilled shrimp served with julienne saute vegetables and sweet potato hash accompanied with Childress Cabernet Sauvignon '07; Final Course: Sweet potato creme brulee or chocolate pecan pie accompanied with Sanctuary Vineyards Sweet Serenity Wine. A remarkable value and what will surely be a remarkable meal celebrating the seasonal specialties and wines of Northeast NC.

at Kelly's Outer Banks Restaurant & Tavern

2316 S. Croatan Hwy., Nags Head, NC 27959

Call 252-441-4116 for more information.

## Pamlico Jack's Rum Tour & Island Bites

Friday, March 16 and Saturday, March 17

TIME: 6:00pm-9:00pm \$40 per person

Channel your inner "Thirsty Pirate"! Take a flavorful fun cocktail and food tour of the Caribbean at Pamlico Jack's featuring Paul Artrip "The Rum Daddy" ([www.therum daddy.com](http://www.therum daddy.com)). Let Paul give you a "taste tour" of the differences between individual styles of rums, savor a flight of some of the best island cocktails using the legendary liquor of the tropics, and sample island fare with a buffet of Caribbean hors d'oeuvres, and to top off the evening, sampling of the famous Outer Banks Rum Cake! Special appearance by the legendary "Kill Devil Jill" too! Come aboard The Pamlico Pearl for an evening of scrumptious food, merriment and of course...RUM! at Pamlico Jack's Pirate Hideaway

6708 S. Croatan Hwy., Nags Head, NC 27959

Call 252-441-2637 for more information.

# EVENT SCHEDULE

## Brewmaster Reserve Dinner

Friday, March 16 TIME: 6:30pm-8:30pm \$65 per person  
Award-winning Chef Pok teams up with Brewmaster Scott, to pair 5 Brewer's reserve beers with seasonal local fare to create and extraordinary 5-course 5-brew dinner for a special 25 people only. Dine in the intimate setting of the upstairs events room at the Outer Banks Brewing Station and be treated to 5-courses with outstanding attention to detail and hospitable service. Chef Pok has won the People's Choice and Chef's Award at the annual TOBy's two years running and this intimate 5-course meal will surely prove to be a culinary masterpiece.  
at Outer Banks Brewing Station  
600 S. Croatan Hwy., Kill Devil Hills, NC 27948  
Call 252-449-2739 for information. Limited to 25 people.

## The Champagne Lounge

Friday, March 16 TIME: 8:00pm-10:00pm \$35 per person  
Back by popular demand! Champagne tasting, oysters and caviar, lounge furnishings, smooth Jazz and massage treatments! Enjoy a variety of Champagnes and other sparklers from around the world with light appetizers in the laid back atmosphere of the Coastal provisions Market transformed and furnished for the evening by Outer Banks Furniture and massage treatments from Diva's Day Spa. at Coastal Provisions Market & Wine Shop  
1 Ocean Blvd, Southern Shores Crossing Center, So Shores, NC 27949. Call 252-480-0023 for information. Limited to 80 tickets.



photograph by WJ Clark Photography

## SATURDAY

MARCH 17TH

## Pizza For Breakfast

Saturday, March 17  
TIME: 9:00am-11:00am \$40 per couple  
Everyone has had pizza for breakfast, but how about an actual BREAKFAST PIZZA? Each couple will have their choice of a 16-inch New York style thin crust breakfast pizza baked in our special ovens with all fresh ingredients. Steak 'n Eggs Pizza, Bacon Egg 'n Cheese Pizza, Sausage 'n Egg Pizza, Fresh Grilled Veggie 'n Eggs Pizza, or create your own combination! Each couple will receive one of our famous Bloody Mary's and one special Mimosa along with fresh gourmet coffee. Tickets are per couple (because you share your pizza) and you must be 21 or older. Another excellent event back by popular demand! Get ready for a breakfast you will not soon forget.  
at Lucky 12 Tavern  
3308 S. Virginia Dare Trl (Beach Road), Nags Head, NC 27959  
Call 252-255-5825 for information. Limited to 25 couples.

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

Saturday, March 17; Sunday, March 18  
TIME: 10:30am-Noon \$25 per person  
Start with a breakfast buffet in our dining room; including mouthwatering smoked salmon, fresh fruit kabobs, a sampling of all 16 types of our bagels and more than dozen types of handmade cream cheeses. Try one of our hot drinks from the espresso bar, a cappuccino or a cup of Buffalo & Spring coffee - made in North Carolina - or perhaps a cup of specialty tea. Watch our baker as he goes through the detailed process of making a bagel, from preparing the delicate dough, through the entire cooking process...it's fascinating. Each person will leave with a half dozen of their favorite bagels to take home.  
at Bonnie's Bagel  
5549 N. Croatan Hwy. (The Marketplace) Southern Shores, NC 27949  
Call 252-255-2888 for information. Limited to 15 people.

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

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)

## The Sexy World of Beer Cocktails

Saturday, March 17 TIME: 11:00am-12:30pm \$30 per person  
Join us for a creative take on the current craze - Beer Cocktails! We'll have a variety of selections available for tasting, from traditional beer-based cocktails like the Snake Bite, and the Shandygaff, to some more cutting edge creations. One taste of our Beer-Mosa, Sudsy-Mary, Beer-Rita and other tasty concoctions, and you'll be asking "How'd they do that?" Finish up with one of our signature panninis or fresh salads for lunch (included).

at Trio  
3708 N. Croatan Hwy., Kitty Hawk, NC 27949  
Call 252-261-0277 for information.

## St. Patty's Day Bloody Mary Brunch & Leprechaun Shindig

Saturday, March 17  
TIME: 11:00am-2:00pm \$20 per person  
Join us St. Patricks day for brunch and enjoy the best Bloody Mary Bar on the beach. If you don't care for Bloody Marys we also have Green Mimosas (just a little blue curaco, champagne and o.j. to get in the spirit of things). Price of event includes 2 drinks.

For Brunch Choose from:  
"The Get Fatter Platter" – Scrambled Eggs with cheese, maple pepper bacon, sausage links, jalapeno cheddar grits and red potato hash.

"Eggs Benedict" with Asparagus and Crabby Hollandaise served with red potato hash.

"Homemade Corned Beef Hash" topped with a fried egg.

"Grilled Ham Steak", creamed spinach & red potato hash with a fried egg.

"Cornflake Crusted French Toast" with Jameson's Roasted Granny Smith Apple Pecan Syrup and country sausage links.

After brunch join us for The Black Pelican's 5th Annual St. Patrick's Day Party from 2 p.m. – 5 p.m. Lots of fun raffle prizes, beads and music! Wear your green!!

at The Black Pelican Oceanfront Cafe  
3848 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949  
Call 252-261-3171 for information. Tickets in advance only.

## Outer Banks Chowder Cook-Off

Saturday, March 17  
TIME: 12:00pm-3:00pm \$20 per person  
Come taste and judge for yourself which chowder, from dozens of the Outer Banks best restaurants in attendance, should earn the title "Best Chowder on the OBX" Enjoy taking the chill off a crisp Spring day with hot chowders, cold beers, live music and great

people. This is an outdoor event in the large parking lot of Southern Shores Crossing Center and Coastal Provisions Market.  
at Coastal Provisions Market & Wine Shop  
1 Ocean Blvd, Southern Shores Crossing Center, So Shores, NC 27949. Call 252-480-0023 for information. Tickets will also be sold at the door.

## St. Patty's Day Oyster Roast & Orange Crush Festival

Saturday, March 17 TIME: 1:00pm-5:00pm \$20 per person  
Kick off Spring at Mulligan's on St. Patrick's Day at our first annual oyster roast - All YOU CAN EAT local oysters with all the fixings AND a low country boil with local shrimp, sausage, corn & potatoes. Top it off with the most popular drink on the beach, our Orange Crush, for an additional \$5 per drink. You're gonna feel like Summer is right around the corner! Enjoy live music all afternoon. There is an all ages friendly event, but obviously you need to be 21+ to enjoy any alcoholic beverages that you may purchase during the event.

at Mulligan's Raw Bar & Grille  
4005 S. Croatan Hwy., Nags Head, NC 27959  
Call 252-480-2000 for information.  
Tickets will likely be available at the door.

## It's All About Oysters!

Saturday, March 17 TIME: 2:00pm-4:00pm \$35 per person  
Join us in the Lucky 12 Tavern kitchen and learn how to shuck 'em, fry 'em, bake 'em, and even grill 'em. (and most of all EAT 'em!) Make a spine tingling cocktail sauce and Lucky 12's own spicy Cajun Remoulade. Wash all those NC salty oysters down with some of the tastiest microbrews on the market. This is one of our most popular events going into it's fifth year! Tickets will sell out fast. at Lucky 12 Tavern

3308 S. Virginia Dare Trl (Beach Road), Nags Head, NC 27959  
Call 252-255-5825 for information. Limited to 26 people.

## Double Your Pleasure - Wine & Chocolate Class

Saturday, March 17  
TIME: 2:00pm-4:00pm \$20 per person  
Chip's and our own Outer Banks Wine University presents an opportunity to learn all about pairing wine with chocolate! In this class you will enjoy 6 different wines paired with a selection of 6 artisan made chocolates while experiencing the joys of combining two of life's great pleasures. You'll be guided through each pairing, learning about what cocoa percentages mean and how best to pair your wines as well as having the chance to rate the pairings. There will be chocolates that will appeal to the preferences and tastes of every person. This is a fun, interactive and social event and the perfect excuse to eat chocolate. Prepare to have a blast and indulge in the world of fine wine & chocolate!

at Chip's Wine & Beer Market  
2200 N. Croatan Hwy., Milepost 6, Kill Devil Hills, NC 27948  
252-449-8229

# EVENT SCHEDULE

**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 but will have all the days and times listed.**

## Oyster Roast & Beer Tasting

Saturday, March 17

TIME: 3:00pm-6:00pm \$40 per person

Big fun on the patio! Come get your "Outer Banker" on. Fresh local oysters fire roasted and served all you care to eat. Plus taste a sampling of the latest microbrews. We will be outside so dress for the weather and come hungry for oysters!

at Roadside Bar & Grill

1193 Duck Road, Duck, NC 27949

Call 252-261-5729 for information. Limited to 50 people.

## A Kelly's Tradition - St. Patty's Day Dinner

Saturday, March 17

TIME: 4:30pm-10:00pm \$13.99 per person

It's an Outer Banks tradition - a good, solid, Irish dinner on St. Patrick's Day at Kelly's Restaurant. Enjoy a generous entree of Corned Beef, Cabbage, Red Potatoes, served with a house salad and Irish Soda Bread. Stick around for late night LIVE entertainment by the band "BUTTER". This one's pretty casual, no need for advance tickets. Just go to Kelly's Restaurant and enjoy your meal at this special price. Tell 'em Taste of The Beach sent you!

at Kelly's Outer Banks Restaurant & Tavern

2316 S. Croatan Hwy., Nags Head, NC 27959

Call 252-441-4116 for more information.

## Kitty Hawk Cross Town Crawl

Saturday, March 17

TIME: 5:00pm-9:00pm \$50 per person

Enjoy three of Kitty Hawk's finest, each with a little different flare! First stop will be the famous Ocean Boulevard Bistro & Martini Bar, an American bistro providing a global influence to seasonal, regional foods. Then make your way to Barefoot Bernie's, a local's favorite with a diverse menu and great atmosphere. The final stop will be at The Good Life Gourmet, in its new location, where you will enjoy a glass of wine or beer, 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! You must start the crawl at 5-6 p.m. at Ocean Blvd Bistro & Martini Bar, then feel free to visit the next two locations at your own pace... 6-7(ish)pm at Barefoot Bernie's 7pm-until at The Good Life Gourmet. (Also running on Friday night)

at Ocean Boulevard - 4700 N. Va. Dare Trail (Beach Road)

Barefoot Bernies - 3730 N. Croatan Hwy.

Good Life Gourmet - 3712 N. Croatan Hwy.

Kitty Hawk , NC 27949

## 7 Wonders International Tapas & Beer Fest

Saturday, March 17

TIME: 5:00pm-9:00pm \$55 per person

Wine seems to get all the attention in food pairing, now it's time for beer to take the stage. Take an international tour with 7-course Tapas from different International cuisines and pair them with a complementing micro/imported/craft brew. Each course will offer it's own distinctive nationality of cuisine and a brew hand-selected to flatter. Our Brew Expert will be on hand all evening to provide a guiding hand in enjoying each course. It's a beer lover's 7-course trip around the world! Chilli Peppers is known for their winter-time International tapas nights and this event incorporates their unique knowledge with a beer lovers pairing. A must do!! This event is "come at your leisure" from 5-9 and will take about 2 hours to enjoy with the help of our expert.

at Chilli Peppers Coastal Grill

3001 N. Croatan Hwy. Kill Devil Hills, NC 27948

## Corned Beef & Car Bombs, an Irish Tribute

Saturday, March 17 TIME: 5:00pm-9:30pm \$35 per person

Join us at the Lucky 12 Tavern on St. Patrick's Day! Not exactly an Irish bar but we do have Lucky in our name, so why not kick off St. Patty's Day here. Start with a liquid appetizer (just like the ole Irish do it) of an Irish Car Bomb! Then enjoy freshly made corned beef and cabbage for dinner and finish it off with an Irish coffee and homemade Bailey's bread pudding. You'll be seein' stars & dancing a jig after this fine Irish feast.

at Lucky 12 Tavern

3308 S. Virginia Dare Trl (Beach Road), Nags Head, NC 27959

Call 252-255-5825 for information. Limited to 50 people.

## Chip's Mini Wine & Beer Festival

Saturday, March 17

TIME: 5:30pm-7:30pm \$15 per person

Come celebrate St. Patrick's day weekend with us at our mini wine and beer festival. This event will allow you to taste 20 wines and craft beers. 20 amazing flavors to savor will be available in a fun festival atmosphere. Enjoy some great music, lots of snacks and some wacky Irish fun! There is something for everyone here as wine lovers and beer lovers come together in a tasting frenzy. TICKETS AT DOOR WILL BE \$20, instead of \$15. Order here to avoid additional charge at door.

at Chip's Wine & Beer Market

2200 N. Croatan Hwy., Milepost 6, Kill Devil Hills, NC 27948

252-449-8229

# EVENT SCHEDULE

## Cheers To Cheese !

Saturday, March 17 TIME: 6:00pm-7:30pm

Sunday, March 18 TIME: 3:00pm-4:30pm \$35 per person

Join us as we explore the world of pairing cheese and libations. At Trio, we believe the best way to discover favorite pairings is to experiment often and have fun doing it. That's just what you'll do in this session designed to help you discover new pairing options. Each guest will have the opportunity to taste a progression of 5 cheeses with 4 different beverages - a white wine, a red wine, a beer, and a dessert wine. Come see if you can find a new favorite! 21+ please. Also running Sunday, see below for different time.

at Trio

3708 N. Croatan Hwy., Kitty Hawk, NC 27949

Call 252-261-0277 for information.

## St. Patrick's Late Night Party!

Saturday, March 17

TIME: 9:30pm-Midnight \$38 per person

Live music, fun Irish Decor, themed food & drink all come together for a great Irish Pub party along with the finer touches you would expect from an upscale martini bar like the famous OB. Come join us on the day of all days to be Irish for a fine 3-course menu, cocktail and music from The Wilder Brothers. Nothing could be finer.

at Ocean Boulevard Bistro & Martini Bar

4700 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949

Call 252-261-2546 for specific information.

## SUNDAY

### MARCH 18TH

## Aphrodisiac Wine and Beer Tasting

Sunday, March 18

TIME: 12:00pm-1:30pm \$35 per person

Come explore the exciting world of aphrodisiacs! We will pair select wines and beers with food from around the world that are considered to be aphrodisiacs. For clarification, aphrodisiacs are defined as "food or drink that stimulates sexual desire." Are you scared yet? Don't be, this is one of our most fun and popular tastings! 21+ please.

at Trio

3708 N. Croatan Hwy., Kitty Hawk, NC 27949

Call 252-261-0277 for information.

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)

## Outer Banks Restaurant Tours

### - The Wine Tour

Sunday, March 18

TIME: 12:30pm-4:30pm \$35 per person

Outer Banks Restaurant Tours does the driving; you relax and enjoy! On this tour, we will meet you in Kitty Hawk and transport you to two boutique wine shops, Sweet Ts and The Wine Specialist, and then to Sanctuary Vineyards, home of luscious NC wines. At each stop you will enjoy wine tastings and finger foods, including NC artisan cheeses and fresh breads. There will be a brief guided tour of the winery at Sanctuary Vineyards. One lucky ticket holder will receive a free bottle of wine! What better way to spend an afternoon? Tastings fees are included. 21+ over please.

Outer Banks Restaurant Tours

This tour meets at the parking lot of Gateway Bank in Kitty Hawk 2808 N. Croatan Hwy., Kitty Hawk, NC 27949

Call 252-722-2229 for information. Limited to 18 people.

## The Taste of the Beach 2012 Grand Tasting

Sunday, March 18 \$60 per person

TIME: First Session 4:30pm-6:30pm

Second Session 7:00pm-9:00pm

The TOB Grand Tasting, the grand finale event, on Sunday, March 18th is always the hottest ticket in town with over 20 area restaurants along with the best beverage vendors to give you an experience of a lifetime. Taste your way through The Outer Banks in one location! It's how this event began over 25 years ago and it is still the event people rave about. This year we have split this event into two sessions to provide a more relaxed and enjoyable setting for you.

First session begins at 4:30 until 6:30, then we take a break, clear out a bit, and open up to second session ticket holders at 7:00 to 9:00. When you purchase your tickets be sure it is for the session you desire as you will not be admitted if you hold tickets to the other session.

Along with your favorite restaurants there will be beer and wine booths! Your ticket price includes beer and wine but there is also a cash bar available if you prefer something else.

Restaurants will be competing for the 3rd Annual TOB'y Awards; Best Booth Presentation, Best In Show, Best Outer Banks Cuisine, and the two top awards, the Chefs Award and Peoples Choice Award. These awards will be announced at second session, but both session attendees will have the opportunity to cast their votes.

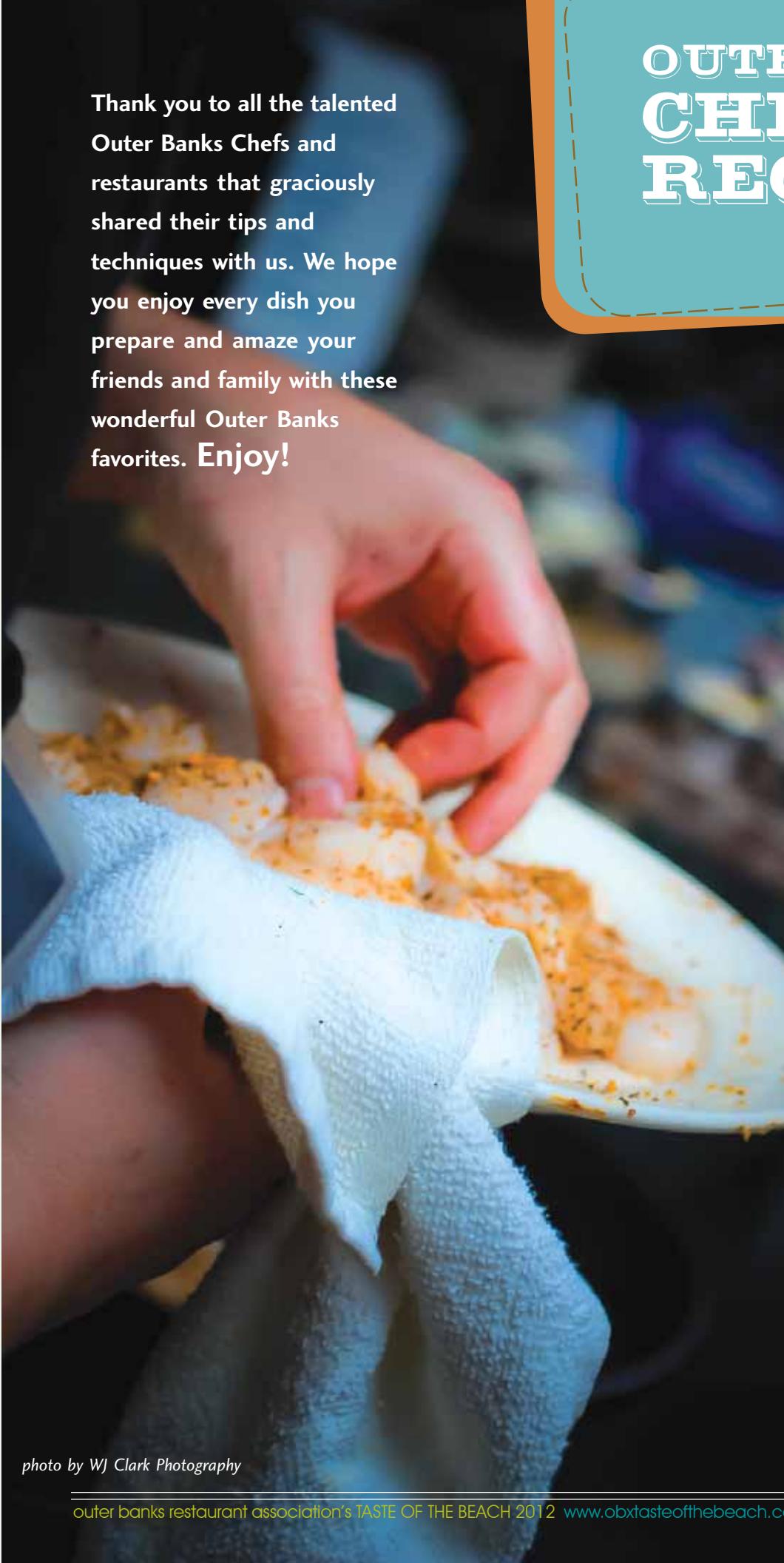
Tickets are limited and specific to sessions! Please order carefully. This is an adults only event 21+. Please no children or strollers. at

Pamlico Jack's Pirate Hideaway

6803 S. Croatan Hwy., Nags Head, NC 27959

Call 252-480-3337 for information.

Limited to 250 people per session.



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!

# OUTER BANKS CHEFS & RECIPES

## featured

**Grilled Tuna Salad Wrap**

**Roasted Roma Tomatoes & Pickled Jalapenos**

**Perfect Pico de Gallo**

**Apple Cider & Citrus-braised Pork Shanks**

**Coconut Macaroons with Espresso Glaze**

**Mixed Bean & Herb Succotash**

**Coconut Shrimp with Orange-Horseradish Marmalade**

**Tuna Tartare with Cucumber Relish**

**Strawberry Cream Cheese Tarts**

**Red Sky's Famous Shrimp n' Grits**

**Grilled Portabella Mushrooms**

**Blackened Tuna Bites with Green Onion Crema**

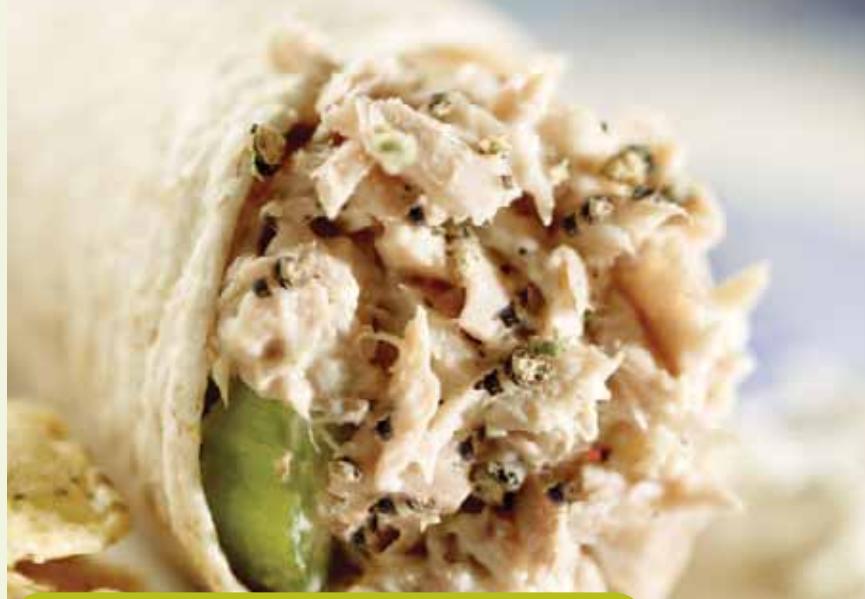


**ROB ROBINSON**  
**Executive Chef/Owner, Bad Bean Baja Grill**

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 Baja Grill 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.



## Grilled Tuna Salad Wrap

Choose your favorite tortilla for the wrap: flour, whole wheat, or a flavored tortilla such as spinach or sun dried tomato

For Tuna salad:

1.5 # Fresh Yellow Fin Tuna cut into steaks for grilling (shredded after grilling)  
1/2 cup chopped fresh cilantro  
2 stalks celery cut into small dice  
1 shallot minced  
1 chipotle pepper minced  
1 poblano pepper small dice  
1/2 cup your choice of mayonnaise (can be adjusted to your taste)  
1 Tbls. whole grain mustard  
1/4 tsp. ground coriander  
Salt and pepper to taste  
Any flavor of tabasco can be added to your taste I like the Green Jalapeno Tabasco

Coat fresh tuna steaks with canola oil and season with salt and pepper. Make sure grill is extremely hot and cook tuna steaks to medium or desired doneness. Set tuna aside to cool. When tuna is cool shred into a bowl by hand making sure not to over shred. Add all the ingredients together and adjust seasoning as needed.

For the Grilled onion: 1 or 2 onions depending on size (any onion can be used red, white, or yellow) Remove the top and bottom of the onion and peel skin. Slice the onion into 1/4 inch slices and toss with oil, salt, and pepper. Grill over medium heat till soft. Remove from grill set aside.

**Roasted Roma Tomatoes & Pickled Jalapenos**

For the Roma Tomatoes: 6 roma tomatoes. Preheat oven to 250. Slice the top of the romas off and cut lengthwise into quarters. Toss the tomatoes in a bowl with olive oil, salt, and pepper. Place on a rack over a cookie sheet and slow cook the tomatoes for 45 min to 1 hr. The tomatoes should start to darken slightly on top and not contain much moisture to concentrate the sweetness and flavor of the tomatoes.

For the pickled jalapenos: Slice the jalapenos thin and place into a bowl preferably a container that has a tight fitting top. Bring to a boil 2 cups water, 2 cups sugar, 3 cups white distilled vinegar, and some fresh thyme. Pour the boiling liquid over the sliced jalapenos and let sit overnight in the refrigerator with top on tight or wrap with plastic wrap.

**Pico de Gallo**

4 to 5 ripe red tomatoes diced  
2 Serrano peppers minced or jalapenos  
1 garlic clove minced  
1/2 cup chopped fresh cilantro  
1 red onion small dice  
Juice of 3 to 4 limes  
Salt and pepper to taste  
Toss all ingredients in a bowl adjust seasoning to taste

To assemble your wrap: Lay tortilla flat on counter and layer with the grilled tuna salad, 4 pieces of romas, several slices of the grilled onions, 6 or 7 slices of pickled jalapenos, and some thinly shredded iceberg or romaine lettuce. Wrap and serve with your favorite corn chips and fresh Pico de Gallo.



*photo by WJ Clark Photography*

Combine all 3 of these recipes to make this dish...

### Fresh Grilled Tuna Salad Wrap with Grilled Onions, Roasted Roma Tomatoes, & Pickled Jalapenos, with Corn Chips and Pico de Gallo

**Perfect Pico de Gallo****Ingredients:**

5 large ripe red tomatoes  
2 poblano peppers  
1 jalapeno pepper  
3 cloves garlic  
1 bunch cilantro  
juice of 3 to 5 limes  
salt to taste

Chop and combine all the ingredients (except for limes) and add lime juice and salt to taste. Add an additional jalapeno for more heat if you desire. You can also scrape out some of the jalapeno seeds before cutting for less heat if you choose.

Tip: when working with hot peppers like jalapenos, it's best to wear gloves to avoid burning of your fingers and skin.

# RECIPES



CHEF'S AWARD WINNER  
**Taste  
of the  
Beach**  
2 0 1 1

**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.

## Apple Cider & Citrus-braised Pork Shanks

Ingredients: (serves 8)

8 bone-in pork shanks (14- 16oz each)  
4 tablespoons canola oil  
2 yellow onions, roughly chopped  
4 carrots, peeled and chopped  
6 cloves of garlic, smashed  
juice of 2 each lemons & oranges  
2 cups Sauvignon Blanc or other dry white wine  
1 gallon fresh apple cider  
2 cups water  
kosher salt, to taste  
fresh-ground black pepper, to taste

For sachet: cheese cloth, twine, 12 peppercorns, 2 bay leaves, 1 bunch thyme

Preheat oven to 275. Generously season pork shanks w/ kosher salt and black pepper. Place a large skillet on the stove over medium-high heat. Once hot, add canola oil and coat the pan. In two batches, sear pork shanks on all sides until brown, adjusting heat as necessary to keep meat from scorching. Once shanks are seared on all sides, transfer them to a stainless steel pan or other large oven-proof container.

Drain hot oil from skillet and wipe surface clean. Return skillet to stovetop at medium heat, add onions and cook until translucent. Then add carrots and garlic and continue to cook for 3 to 4 minutes. Add in white wine and bring to a boil, then add apple cider, water, and juice from lemons and oranges. Add the sachet of herbs and spices and return liquid to a boil, then reduce heat and simmer for five minutes.

Pour hot liquid over pork shanks in pan, making sure that shanks are immersed. Cover with lid or aluminum foil and place into 275 degree oven. Cook until meat is almost falling off the bone but is still intact (about 4 hours). Remove shanks from pan and set aside, then strain the liquid into a deep sauce pot.

Bring liquid to a simmer and cook until quantity is reduced by half. Cool sauce quickly by immersing pot in an ice bath. Once the sauce has cooled, skim the fat from the surface.

To serve: I like to pair them with creamy stone ground grits and a nice seasonal veg, particularly caramelized Brussels sprouts during the cooler seasons.



## SUSANNAH SAKAL

Co-Owner, Front Porch Café

Susannah's passion runs deep for uniquely prepared foods with high quality ingredients. Together with her design talent the Front Porch Café is a captivating, fun environment quite unlike most "coffee shops" around the country.

The Front Porch Café was first opened in 1999 at the original MilePost 6 location. Over the years, the business has successfully expanded to 3 locations, adding storefronts in Nags Head and Manteo. The café roasts all of their coffees in house, and bakes a wide assortment of pastry from scones to croissants and muffins.

Susannah trained with King Arthur Flour in breads and pastries under Jeffrey Himmelman, and is a certified Barista Trainer. She and her husband Paul Manning moved to the Outer Banks 16 years ago and reside in Kill Devil Hills.



*photograph by Quinn Capps*



### Coconut Macaroons with Espresso Glaze

Yield: 15 servings:

Macaroons:

2-1/4 cups flaked coconut  
1/3 cup plus 1 Tablespoon sugar  
3 Tablespoons all purpose flour  
1/4 teaspoon salt  
3 egg whites from extra large eggs  
3/4 teaspoon vanilla extract

In a bowl combine the coconut ,sugar, flour and salt. Stir in egg whites and vanilla; mix well.

Drop by rounded teaspoons onto parchment lined baking sheets. Bake at 325 degrees for 18- 20 minutes or until golden brown. Cool before icing.

GLAZE:

1/4 cup light corn syrup  
1/3 cup water  
5 cups confectioners' sugar  
1/2 teaspoon vanilla extract  
2.5 oz (or 1/3 cup) Kill Devil Quattro espresso (or other prepared espresso)

Bring the corn syrup and water to a boil in a medium saucepan over medium high heat. Off the heat, whisk in confectioners' sugar, espresso, and vanilla until smooth. Dip the top portion of the macaroon in the glaze and let set up before serving.

# RECIPES

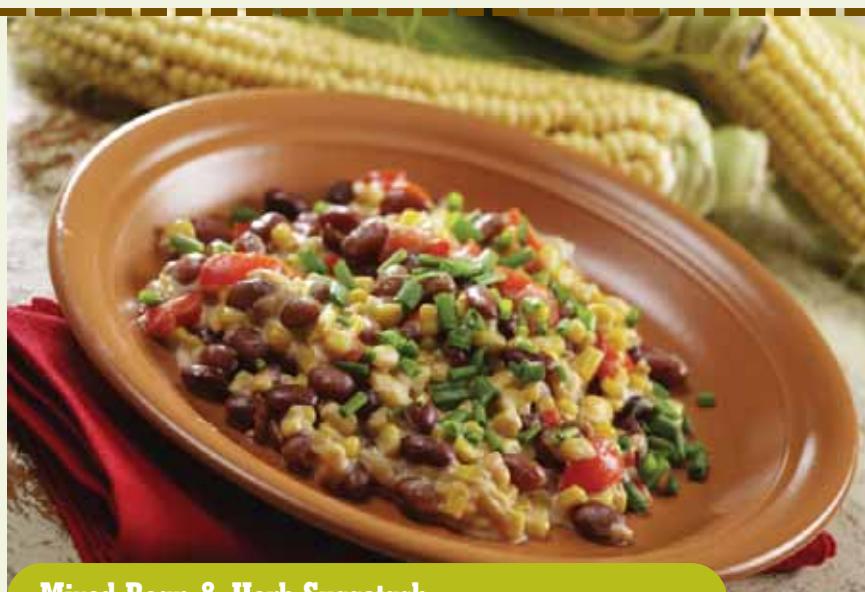


## DONNY KING

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 round 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. Shortly after arriving on the Outer Banks, Chef King began appealing to a broader audience and received much recognition in magazines as well as on television with his involvement in the downtown Manteo restaurant, 1587. 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 & 2011 March of Dimes Signature Chef Series and the 2009 "Duck in Duck" competition, and quite a few Chowder Cookoffs.



### Mixed Bean & Herb Succotash

Ingredients: (serves 8)

*All Beans should be cooked to individual specifications and have all excess liquid strained from them.*

- 1 Cup Black Eyed Peas, cooked with a little extra Pepper & Smoked Paprika
- 1 Cup Large, White Lima Beans, cooked with a little extra Pepper
- 1 Cup Black beans, cooked with Cumin and a little Curry
- 1 Cup Butter beans (or local Lima Beans in the Late Spring), cooked
- 4 Ears of Corn, Shaved

For the Stock base:

- 4 Ea. Corn Cores
- 1 Ea. Carrot
- 1/2 Large Yellow Onion
- 1 Ea. Celery Rib
- 1 Ea. Bay Leaf
- 3 Quarts Water

Simmer all these ingredients with the cores of corn in 3 quarts of water for 1 hour. Strain the water out, and reduce until yield is 1.5 cups.

*This recipe is versatile and works well with a lot of seafood dishes as well as Pork or Chicken. Simply sear your desired protein and present with the Succotash. A broth associated with your meat item may be used instead of the corn stock, cooked down with the corn stock, to correspond with the item you wish to present.*

## Final Ingredients:

1 Oz. Vegetable Oil  
 1 tsp. Kosher Salt  
 1/2 tsp. Pepper  
 1/2 Large Yellow Onion, Small Dice (the size of corn)  
 1 Ea. Red Bell Pepper, seeded and Small Dice  
 1 Sprig Rosemary, Minced  
 2 Sprig Oregano, Minced  
 6 Sprig Parsley, Minced  
 4 Leaves Basil, Chiffonade  
 1/2 Cup Heavy Cream  
 2 oz. Butter

In a stock pot, on High Heat, Sauté the Yellow Onion in the Oil, Salt and Pepper until somewhat translucent. Add the Red Bell Pepper, Rosemary and Oregano and sauté for another three minutes or so. Add all the Cooked Beans and the Corn Stock and let simmer for a few minutes, being careful to keep liquid in the pan, bubbling up through the beans. Finally, add the Cream, Butter, Parsley, and Basil and finish with Salt and Pepper to taste.

Chef King's own notes:

\*If you don't feel like making a stock, some canned broths are available, although not as natural and sweet.

\*If you don't want to cook all dried beans, canned beans will do, as well as frozen butterbeans, but they don't have the same texture and flavor.

\*For a truly unique touch, it may be fun to try some Vanilla Bean in the stock, and finish with a touch of Smoked Paprika.

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# RECIPES



## JOHANNA AND JUSTIN LACHINE

Owners/Chefs, Cafe Lachine

Justin began his career in the culinary field at the age of 16. After graduating from Johnson and Wales in 2002, he traveled to Maui where he had the opportunity to work at Roy Yamaguchi's Kahana Bar and Grill. In 2005 he helped to open Ruth's Chris Steakhouse in Virginia Beach, where he was Executive Chef. Inspired by Patrick O'Connell of the Inn at Little Washington, he knows the importance of both taste and presentation.

Johanna understands the importance of the chef/farmer connection. She is a graduate of The Culinary Institute of America where she helped to organize and care for their organic garden. Influenced by Alice Waters of Chez Panisse, she knows the importance of using fresh ingredients and enhancing the natural flavors of food.

Johanna and Justin met while working together in a restaurant 8 years ago, and found that they not only loved cooking together...but also loved being together. They were married two years later while living in Virginia Beach. In 2009, they decided to make the move to the Outer Banks and for the last three years they have enjoyed catering weddings and other events from Corolla to Roanoke Island. They are now excited to live their dream of having their own cafe and kitchen to cater from...Cafe Lachine!



### Coconut Shrimp with Orange-Horseradish Marmalade

#### Ingredients:

- 12 shrimp - peeled and deveined
- 2 cups unsweetened coconut
- 2 cups japanese breadcrumbs (panko)
- 6 cups oil for frying
- 12 skewers

#### Beer Batter Ingredients:

- 1 cup AP flour
- 3/4 cup club soda or beer
- 3/4 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. cayenne
- 1 large egg

Mix all dry ingredients together. Add beer or soda.  
Mix with a whisk until thoroughly combined.

Mix together coconut and breadcrumbs.

In a tabletop fryer or sauce pot, heat oil to 350 degrees. Place a skewer through each shrimp from tail to head and dip each shrimp in beer batter. Coat battered shrimp in coconut mixture.

Fry shrimp until GBD (golden brown and delicious)  
Remove from skewers  
Serve with orange-horseradish marmalade

#### Orange-Horseradish Marmalade

- 2 cups orange marmalade
  - 1/2 cup raw, minced horseradish
- Mix thoroughly



**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 McClellan.

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.



### Tuna Tartare with Cucumber Relish

#### Ingredients:

- 1/4 cup corn oil
- 2 tsp. grated fresh ginger
- 1 lb. Sushi grade raw Tuna
- 1/4 cup finely chopped cilantro
- 1 tsp. minced jalapeno pepper
- 1.5 tsp. wasabi powder
- 1 tsp. sesame seeds
- 1 Tbls. chopped scallions
- 1.5 Tbls. lemon juice
- Sea salt and fresh ground pepper to taste

In a bowl combine the corn oil and ginger and let stand at room temperature for 1 hour. With a very sharp knife, cut the tuna into 1/8" dice. In a mixing bowl combine the tuna, ginger oil mixture, and the remaining ingredients together, toss lightly and serve.

#### Cucumber Relish

#### Ingredients:

- 1/2 cup rice vinegar
- 1/2 cup sugar
- 2 Tbls. minced fresh ginger
- 1/2 Tbls. salt
- 1 seedless cucumber
- 1/2 medium red onion
- 1 red bell pepper

Thinly slice the cucumber, red onions and red pepper and place them in a mixing bowl. In a separate bowl mix the vinegar, sugar, salt and ginger together, stirring until the salt and sugar both dissolve. Pour the liquid in the vegetable bowl and lightly toss together. Keep refrigerated until ready to serve.



# RECIPES



## HOWARD COHEN

Executive Chef, Good Life Gourmet

Chef Howard Cohen received his formal culinary education from Johnson & Wales University in Providence, RI. He has called the Outer Banks home for 3 years and loves it here. Howard has been in the kitchen since the age of 13 and would not change careers for the world. Before culinary school, he grew up in Philadelphia, Pa. and then moved to Cherry Hill, NJ.

After culinary school he worked as the Executive Chef for The River Café in Burlington city NJ. A 300 seat 10,000 sq. ft. restaurant on the Delaware River. The restaurant specialized in fresh seafood and American style menu.

Chef Howard says he loves the people of NC and is looking forward to the years to come at The Good Life Gourmet where he puts his unique flare into daily specials, soups & Custom catering.



### Strawberry Cream Cheese Tarts

#### Ingredients:

1 pt. heavy cream  
1 cup 10x sugar  
1 tsp. vanilla extract  
1/3 cup softened cream cheese  
1/2 cup strawberry topping or pie filling  
12 mini fillo shells  
2 fresh strawberries  
1 pastry bag w/ large mouth decorative tip

Start with an electric mixer on medium high mix heavy cream till firm. Then add 10x sugar, vanilla extract, cream cheese & strawberry topping or pie filling and blend together on medium speed for about 1-2 minutes. Refrigerate for 1 hour. Remove from fridge and place mixture in piping bag. Pipe mixture into fillo shells in a circular motion. Cut remaining 2 fresh strawberries into slivers and top tarts. ENJOY...

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## **WES STEPP**

**Executive Chef/Owner, Red Sky Café**

At an early age, Wes Stepp, fell in love with the art of cooking. He credits his passion to growing up in his mother's kitchen and being involved in the daily preparation of family meals.

Chef Wes strongly believes in using the freshest, local ingredients available, as well as serving generous portions. His mantra is 'the first bite is taken with your eyes' and it is quite apparent in the eclectic presentation served up by Wes.

In addition to teaching cooking classes at Red Sky as well as other locations, Chef Wes has become in demand for computer videos as well as a multitude of television appearances that showcase his charismatic personality and creativity with food.

Wes is the proud father of three children who are all involved in the daily operations of Red Sky. His son was so influenced by his father's passion, that he is a soon-to-be graduate of the Culinary Institute of America.

Red Sky Café has earned the reputation of a charming, eclectic restaurant where one will always receive a great meal with stellar service. Just like Wes himself, Red Sky is a down to earth kind of place where one can come after a long day spent on the beach, to celebrate a special occasion or just to have a spectacular meal.

### **Red Sky's Famous Shrimp n' Grits**

#### Ingredients:

- 8 uncooked Shrimp-peeled and tails removed
- olive oil
- 1/4 cup heavy cream
- 1 Tbls. tomato puree
- 1/2 tsp. Cajun seasoning
- 1 Tbls. Pico de Gallo
- 1 Tbls. bacon crumbles

#### Redneck Risotto

#### Ingredients:

- 1 1/4 cup Stone ground grits
- 3 3/4 Cup chicken stock
- 4 TBS butter
- 2 TBS fajita seasoning
- 1/2TBS fresh chopped garlic
- 1 1/4 cup heavy cream
- 1 1/4 cup Parmesan cheese

Melt butter in stock pot over low heat, add garlic & seasoning cook 1-2 min. Add chicken stock & grits bring to a boil, then to a simmer. Add cream & cheese, continue to simmer for 15-20 min, occasionally stirring.

Place shrimp in a hot sauté pan lightly coated with olive oil, sear shrimp 1-2 min, turn and sear on other side 1-2 min.

Add bacon, Pico de Gallo, Cajun seasoning, tomato puree, and heavy cream. Reduce 2-3 minutes over low heat while gently stirring.

Place a large amount of Redneck Risotto (Asiago cheese grits) in a bowl, place shrimp on top of grits & pour sauce atop shrimp



# RECIPES



## RENEE WADDINGTON

**Pastry Chef, Black Pelican**

Renee is a graduate of the Culinary Institute of America and has worked under many certified master chefs. Renee started her culinary career when she was just thirteen year's old working at the Zanzibar, a fondue restaurant on the Outer Banks, where she grew up.

Renee completed a culinary externship in Florida at Boca Raton Resort and Club. After graduating from CIA, Renee moved back to NC where she became sous chef at Austin Creek Grill on Hatteras Island. While there, she learned many valuable skills to enhance her culinary abilities. Renee worked there for several years when she decided to move and pursue her career in Florida, out of the restaurant industry, studying wine. She spent several years enhancing her career by adding another element to her culinary education.

Harold's on Bay, in Fort Myers Florida, landed Renee as their Chef de Cuisine in 2006 and while working there she was published in several culinary journals.

Renee moved back to NC in April 2008 and became the Pastry chef and a kitchen manager at Black Pelican Seafood Company in Kitty Hawk. Here she is able to express her creativity by preparing specials daily. Renee bakes all desserts from scratch that are served in the restaurant. Renee has used her experience and skill to lead the Black Pelican to many prestigious awards over the past several years.

## Grilled Portabella Mushrooms

This a favorite (vegetarian) dish we serve at The Black Pelican.

### Ingredients:

2 large portabella caps  
1 bottle prepared Italian Dressing  
4 ounces diced tomato  
2 ounces (handful) baby spinach  
3 ounces feta, plus extra for garnishing  
2 to 3 ounces white wine  
1 ounce butter  
salt and pepper to taste  
4 ounces mashed potatoes  
1 ounce balsamic vinegar

In a casserole dish, place mushroom caps in a layer and cover with Italian dressing. Marinate for up to 24 hours.

You can either grill or roast mushrooms in the oven until tender.

While they are cooking sautee wine, tomatoes, butter, feta and salt/pepper over medium high heat. Cook 5 minutes or so adding more wine or chicken stock to keep moist. Add spinach and turn off heat.

To plate place mushroom in middle of plate, top with mashed potatoes and place second mushroom on top. Top with sauteed vegetable mixture and garnish with more feta cheese and balsamic reduction.



photo by WJ Clark Photography



**MARK BALLOG**  
**Owner, Lucky 12 Tavern**

Mark Ballog began working in Outer Banks Restaurants as a college student in 1991. Upon Graduation from Indiana University of Pennsylvania, he chose to move to the beach permanently and call the Outer Banks Home. He spent many years working at the Red Drum Taphouse and Quagmires (RIP), as well as some winter stints in Summit County, Colorado.

In the winter of 2006, the opportunity arose to purchase the old "Don Gatos" property in Nags Head. He and (former) business partner Mike Dianna quickly remodeled the property and in just 34 days and Lucky 12 was born.

Lucky 12 is the kind of place that everyone feels at home in...kind of a Cheers of the Outer Banks. Mark is a very hands on owner, spending lots of time in the kitchen as well as the front of the house, where he loves to interact with his customers. The food at Lucky 12 is better than you might expect with most items being made from scratch, all the way to the hand cut french fries and fresh-made thin crust pizzas. Lucky 12 has become a staple "must do" on the Outer Banks.



## Blackened Tuna Bites with Green Onion Crema

Since your making the Blackening Spice , why not make a full batch and share with friends...

### Blackening Spice Ingredients:

7 oz Kosher Salt  
12 oz Paprika  
5 tbsp Dried Thyme leaves  
5 tbsp Ground Black pepper  
5 tbsp Granulated Garlic  
2 1/2 tbsp Cayenne Pepper  
2 1/2 tbsp White Pepper  
5 tbsp Crushed Chile Flakes  
7 1/2 tbsp Chili Pepper

mix all together and store in an air tight container

### Green Onion Crema Ingredients:

6 Green Onions  
1/8 Cup Fresh Lemon Juice  
1 Cup Sour Cream  
1/2 Tsp Kosher Salt  
1/2 Tsp Fresh Ground Pepper

Rub Onions with Olive oil, sprinkle with Kosher Salt and Pepper and Grill. Do Not Burn. Allow to cool then dice. Place Onions and rest of ingredients in food processor and puree til smooth. Allow to cool in refrigerator.

Cut a Tuna loin of your choosing into 1 inch cubes, cover with blackening spice, then grill on a flap top. Serve with chilled Green onion Crema.

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There are over 50 great events taking place during Taste of The Beach this year!

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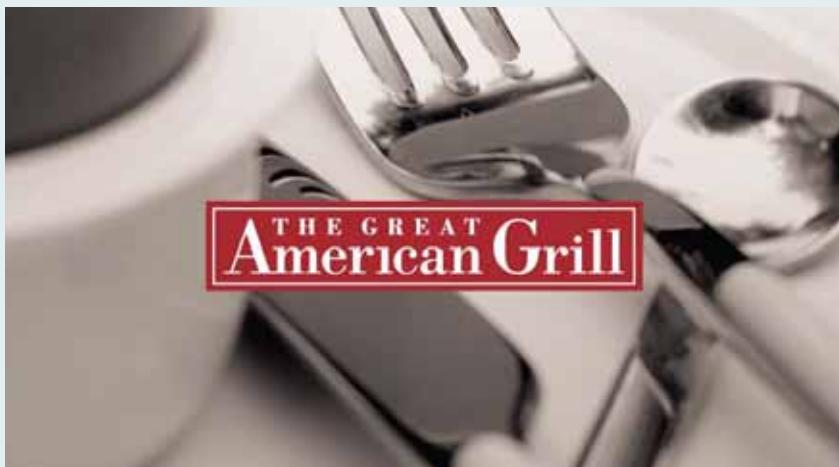
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## O C E A N F R O N T

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Whitecap Linens – Table Cloths for Taste of The Beach Grand Tasting

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Sun Realty – Including Taste of The Beach postcards in their guest welcome bags

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Kelly's Hospitality Group and Pamlico Jack's – Taste of The Beach Grand Tasting staff & guidance

Phyllis Cole for all her help in rounding up volunteers, and ALL the volunteers who generously donate their time!

**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!!**

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