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Letter of Appreciation

The Outer Banks® OF NORTH CAROLINA outerbanks.org

Welcome to Outer Banks Taste of the Beach 2013!

The Outer Banks Visitors Bureau and Dare County Tourism Board want to thank all of our new and returning visitors for attending this year's festival. The pairing of Taste of the Beach with the natural beauty of the Outer Banks is truly a feast for the senses.

What a great occasion to sample the local flavors! We couldn't be more proud of the chefs, cooks and restaurateurs that we have on the islands of 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 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 catch. 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 sight-seeing, including four area lighthouses and the legendary NC 12, a historic North Carolina coastal highway winding through 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 beach vacation.

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



Anna Sadler
Chairman
Dare County Tourism Board



Lee Nettles
Executive Director
Outer Banks Visitors Bureau



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Social Media Sharing Information

With the continued and explosive growth of social media mobile apps and websites, the OBX Taste of the Beach has tried diligently to not only keep current, but to strategize on how you can use these forums to share your experiences during TOB13 with friends and family. Please share your photos and comments by using these outlets below. We welcome and appreciate it!

We will be running a contest this year for the best photos featuring Best **Food**, Best **Drink**, and Most **Fun**...so snap away and post your photos. We will be watching and rewarding the chosen winners with tickets to next years event!



Facebook | Twitter | Instagram | Pinterest | Foursquare | Foodspotting

You can find us as OBX taste of the beach or OBXTOB in most cases and please use the hashtag #obxtasteofthebeach whenever possible.

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All hail the food explorers!

Seek and ye shall find!

Enthusiasts of gastronomic delight revel in the very act of exploration and discovery. Sleuthing for the secret spots in a new locale can feel like a suspenseful thriller! Finding new and tasty treats to share with friends and family is, of course, its own reward.

We raise our glasses to YOU, modern explorers of taste! You are part of history in the making! Like the colonists who sought the bounty of the New World along these barrier islands centuries ago, adventurers like you are discovering the hidden treasures that now dot the Outer Banks, excellent eateries overflowing with culinary creativity!

Thank you for participating in **Taste Of The Beach Weekend 2013!** We hope this program book will help you chart a course full of discovery and excitement. May your weekend be chock full of fun, making memories that last all year long!

This year we have more events than ever with 73 different event experiences spread over 129 individual sessions. Early sales were way ahead of last year (39% ahead as of early February) and in the end we expect yet another year of record breaking attendance.

Member restaurateurs have really appreciated all of our returning guests' glowing reviews about last year's festivities. Your comments, tweets, posts and shares on social media sites have been a big part of this event's explosive growth. We encourage you to take and share photos of your experience at this year's event via Instagram, Foursquare, Pinterest, and of course, Facebook. We look forward to seeing you as you enjoy your delicious dishes and fun times with friends. Your enthusiasm feeds our own, and for that, we thank you.

We are fortunate to have a food service community that is close knit and industrious, and while we work year round to keep making Taste of the Beach better every year we couldn't do it without the generous support of the wider Outer Banks business community and of our civic leaders. The Outer Banks Visitor's Bureau continues to find new ways to help us get the word out. And this program would not be possible without the many advertising partners you find on these pages. We hope you will support them and thank them for us as well!

On behalf of the all of the 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 an 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 on [facebook.com/obxtasteofthebeach](https://www.facebook.com/obxtasteofthebeach)

Sincerely,

A handwritten signature in black ink, appearing to read "Ben Sproul".

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-1:00pm \$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), bacon, homefries or grits, toast, and 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.

Coffee Cupping Workshop: Coffees of the Americas

Thursday March 14th

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

Discover some of the best coffees from Hawaii, Central and South America, as we teach you the process of "cupping" or comparative tasting of coffee, during this 2 hour session. You will learn the nuances in these delightful coffees as we unlock the secrets of acidity, aroma, body and aftertaste in coffee.

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.

Toast The Coast

ALL FOUR DAYS Thursday - Sunday

TIME: 10:00am-6:00pm (Sunday starts at Noon)

\$15 per person

Visit us at our Nags Head Cotton Gin location for an exciting wine tasting from Sanctuary Vineyards, grown and produced right here on the Outer Banks! You will sample award winning local wines paired with NC artisan cheeses. Taste and learn about the basics of wine appreciation. Each wine tasting takes about 30 minutes, so you can come in anytime you like. Our on-premise tasting bar holds about 8 people at one tasting.

at The Cotton Gin in Nags Head

5151 S. Croatan Hwy., Nags Head, NC 27959

Call 252-449-2387 for more information. Tickets will also be available at the door.

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 with all the days and times listed. The other dates are referenced in order of occurrence in this listing.

NEW!! Creative Local Atlantic Seafood Specialties Cooking Class

Thursday March 14th and Friday March 15th

TIME: 11:00am - 1:30pm

\$32 per person; \$38 with wine option

Join Chef John Romm at one of the beach's newest and most talked about restaurants, the Beachside Bistro at the Sea Ranch Resort in Kill Devil Hills. Chef Romm will take you through 4 courses, sharing his techniques, offering generous tastings, and full recipe packets for you to enjoy and take home with you. Enjoy braised pork egg rolls with sweet Carolina dipping sauce, spicy mixed greens tossed in Dijon bacon vinaigrette topped with fried sea scallop, blackened Mahi-Mahi over a shrimp and sweet pea grit cake with a mango coulis topped with mixed greens and toasted almonds. Dessert will be a mixed berry crumble. Includes tea/water, or choose an optional upgrade with 2 glasses of wine. (Select this option at ticket ordering)

at Beachside Bistro at the Sea Ranch Resort

1731 N. Virginia Dare Trail (Beach Road), Kill Devil Hills, NC 27948
252-441-7126

NEW!! Let's Make Bread & Have Lunch!

Thursday March 14th and Friday March 15th

TIME: 11:30am - 1:30pm

\$25 per person

Enjoy a fun-filled afternoon of making your own bread braid with Tom, our Baker! Learn recipe and techniques and knead your own dough! While it rises (and bakes) enjoy lunch! Any sandwich, a drink, and dessert all freshly made at Bonnie's. Take your own loaf home with you (fully baked if time permits).

at Bonnie's Bagels Deli Cafe

5549 N. Croatan Hwy. in Southern Shores Marketplace
(near Food Lion) Kitty Hawk, NC 27949
252-255-2888

Limited to just 10 people.

More Thursday events >>

You can order tickets to any event up until 12 hours prior to the event time by going online to www.obxtasteofthebeach.com

Event Schedule

Ceviche & Tequila Tasting

Thursday March 14th; Friday March 15th; Saturday, March 16th
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 anejo (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

Outer Banks Restaurant Tours - The Thursday Tour

Thursday, March 14 TIME: 12:45pm-4:30pm \$45 per person

Hop aboard the Outer Banks Restaurant Tours vans and let us do the driving. On this tour, we will meet in Duck and take you to three fabulous restaurants and a market for a special tasting. The tour kicks off at Tommy's Market and moves on to Aqua Restaurant, Coastal Provisions Market, and Ocean Boulevard. At each stop, you'll have the opportunity to meet owners and chefs as they give you private tours of their restaurants, regale you with history and stories, and answer your questions. You'll also be treated to a

delectable sample of a signature dish, paired with an adult beverage. Great fun and great food!!

21+ over please.

Outer Banks Restaurant Tours

This tour meets at the parking lot of the Waterfront Shops in Duck. Call 252-722-2229 for information. Limited to 18 people.

NEW!! Beer Flight School

Thursday, March 14th at 3:00pm;

Friday, March 15th at 1:00pm and 3:00 pm

Saturday, March 16th at 1:00pm and 3:00pm

\$15 per person

Join Brewer, Paul Charron, as he pilots your way through history and how "Beer Saved The World". Tasting of brewed-on-premise ales along with little known beer facts, arcane beer trivia and brewing minutia. School is held in the coolest, smallest nano-brewery on the East Coast.

at Full Moon Cafe & Brewery

208 Queen Elizabeth Ave., Manteo, NC 27954

Tickets limited to 15 attendees per session.

Oysters at The Creek

ALL FOUR DAYS Thursday through Sunday

TIME: 4:00pm-9:00pm \$15 per person

Enjoy a evening of oysters! At Sugar Creek Seafood Restaurant enjoy three courses of NC local Oyster Heaven with 6 "local" steamed oysters, 6 oysters Rockefeller and 6 Buffalo oysters (golden fried and tossed in our own Buffalo sauce). Prepare for 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

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

Nags Head, NC 27959

Tickets may also be available at the door.

Basnight's Shrimp Extravaganza!

ALL FOUR DAYS Thursday through Sunday

TIME: 4:30pm-8:30pm \$31 per person

GOT SHRIMP? We do...the freshest local greentail shrimp from the Pamlico Sound. Basnight's Lone Cedar Cafe presents an evening of shrimp indulgence! Start with your choice of fresh shrimp appetizer; Buffalo or Asian Shrimp, traditional Spiced Steamed Shrimp, or Salad of fresh mixed greens topped with broiled shrimp. Then your choice of entree from; Broiled or Fried Shrimp, Baked Garlic Shrimp, or Shrimp Alfredo with roasted pepper, garlic, roasted tomatoes, fresh spinach in a Romano cheese cream sauce served over linguine. Add an optional "Shrimptini" (shrimp colored martini) for just \$6. Basnight's is known for their 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 that starts at 9pm.

at Basnight's Lone Cedar Cafe

7623 S. Va. Dare Trail, Nags Head-Manteo Causeway, MP 16.5

Nags Head, NC 27959

Tickets may also be available at the door.



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A Taste of Duck Dining Crawl

Thursday, March 14 TIME: 5:00pm-9:00pm \$60 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, 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

NEW!! The Boulevard Evening Primer!

Thursday, March 14th; Friday, March 15th; Saturday, March 16th,
TIME: 5:00pm-6:00pm \$20 per person
Lots to do during Taste of the Beach?!? We are making it easy to get started! Located just one mile from the Wright Memorial Bridge in Kitty Hawk, Ocean Boulevard is the perfect launching pad for a fun Taste of the Beach evening! We will provide you with a selection of bite-sized canapes upon arrival (from 5:00-5:45) and a signature cocktail, beer or wine, or non-alcoholic beverage. Choose one of our selection of "small plates" to try. Stay if you would like and move forward with dinner or drinks, or travel on to your next event "primed" and satisfied!

at Ocean Boulevard Bistro & Martini Bar
4700 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949
Call 252-261-2546 for specific information.
Limited tickets available.

Event Schedule

NEW!! Cajun Asian Taste Persuasions

ALL FOUR DAYS Thursday - Sunday

TIME: 5:00pm-9:00pm

Cajun is \$17.50 per person

Asian is \$27.50 per person

The Great American Grill goes international, just for Taste of the Beach! Come and enjoy our affordable and tastful presentation of a 3-course themed dinner. Choose Asian or Cajun, whatever your persuasion, which includes appetizer, entree and dessert! Add on one our evenings signature cocktails, a Godzilla Martini or a Cajun Bloody Mary for a special price (additional).

Asian Taste:

App: Jerk chicken skewers served with a spicy pineapple coulis

Entree: Seared teriyaki and ginger marinated tuna served with coconut rice and edamame

Dessert: Creamy fruit parfait with multiple layers of fresh fruit

Cajun Taste:

App: Crab and cheese stuffed jalapenos

Entree: Cajun grilled chicken tacos served with fresh mixed fruit salsa, coconut rice and edamame

Dessert: Caramelized fresh banana pudding.

at The Great American Grill at the Hilton Garden Inn

5353 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949

Call 252-261-1290 for more information. Tickets may also be available at the door.

TOB Kickoff Party!

Thursday, March 14

TIME: 5:00pm-9:00pm

Come one come ALL!!! This is an event not to miss to officially kickoff your Taste of the Beach weekend! Get the lowdown on all the events, purchase tickets right then to events still open,

and win some awesome prizes by entering our raffles. There will be free light apps provided by the Outer Banks Brewing Station (so you know that's great!) for everyone...did we say FREE! (Yep, we did.) AND great LIVE MUSIC by "Whiskey Creek", a classic rock band made up of active members of the U.S. Coast Guard. Melding the essence of American rock and the styles of Miranda Lambert and Johnny Cash, Whiskey Creek combines the very best of classic rock and country, while entertaining and captivating audiences with their sincerity and power. Raffles for killer restaurant gift certificates and merchandise too! Buy your raffle tickets at the door, buy your drinks at the bar and enjoy everything else, FREE! *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 Highway, Kill Devil Hills NC 27948



More Thursday events >>

You can order tickets to any event up until 12 hours prior to the event time by going online to www.obxtasteofthebeach.com

Event Schedule

Carolina Fare Chef's Menu

ALL FOUR DAYS Thursday through Sunday

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

Enjoy a very special menu prepared to showcase the flavors of our region at Ocean Boulevard! Each year for Taste of the Beach, our chefs prepare a menu designed to showcase foods from our area in a creative light. A must try foodie tribute to Coastal Carolina cuisine! Wines will be paired with each course (optional). Full descriptive menu will be posted at www.obbistro.com by March 1st. at Ocean Boulevard Bistro & Martini Bar

4700 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949
Call 252-261-2546 for specific information.

After purchase, please call 252-261-2546 to make a reservation for a specific time that evening.

Red, White & Brew - Wine & Beer Class

Thursday, March 14th 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

at Chip's Wine & Beer Market

2200 N. Croatan Hwy., Milepost 6, Kill Devil Hills, NC 27948
252-449-8229

Limited to just 25 people.

NEW!! Healthy AND Delicious!

Thursday, March 14th TIME: 6:00pm-8:00pm \$25 per person

Want to learn how to prepare and enjoy some of your favorite local restaurant dishes guilt free? Karla Coughenour, Registered Dietitian at the Outer Banks Hospital has teamed up with local chef's to transform some of your favorite culinary delights into dishes that your taste buds will savor and your waist line will favor. 100% of ticket proceeds will be donated to Food For Thought.

Presented by The Outer Banks Hospital

at Cozy Kitchens

921 W. Kitty Hawk Road, Kitty Hawk, NC 27949

Call Amy Montgomery at 252-449-4516 for more information.

Limited tickets available.

NEW!! Classic Pairings

...Wine & Cheese Matches Made In Heaven

Thursday, March 14th TIME: 7:00pm-8:30pm \$35 per person

People love pairing wine and cheese, but it can be challenging finding matches that are truly magical. We will explore some classic pairings and find out what makes them work. From triple cream with sparkling wine, to bold blues with Sauternes, you will taste the magic and discover the pairing conventions at play so you can create and discover your own favorite matches made in heaven.

at Trio

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

252-261-0277

Limited to just 12 people.

NEW!! Beer Cravings, Pairing Dinner

Thursday, March 14th TIME: 7:30pm-9:30pm \$50 per person

Great selection of beer along with Chef Scott's creations to pair beautifully with each. Wine dinners are certainly popular, but you've got to try our beer and food combinations. This will be a multi-course dinner with ales carefully paired for complementary tastes at each course. Evenings menu coming soon.

at Cravings Steak & Seafood

1209 Duck Road, Duck, NC 27949

252-480-0032

Limited to just 40 people.

NEW!! OBX University Grub & Pub Crawl

ALL FOUR NIGHTS Thursday through Sunday

TIME: 9:30pm-2:00am \$60 per person

Join this fun-filled evening and sample what local Outer Banks pubs have to offer. Party with 20 friends on the OBX PUB CRAWL PARTY BUS: school bus on the outside party limo bus on the inside with wrap around seating, Flat Screen TV, DVD player CD/mp3 player with IPOD/Aux Hookup, Surround Sound Audio System, Wrap Around Lighting, LED Club Lights, 2 Built in Coolers, Etc.

We deliver the party to the hottest bars on the OBX. Crawlers will meet at the Ramada Plaza Hotel in Kill Devil Hills for a round of heavy hors d'oeuvres then it's on the Bus for the Pub Crawl.

We provide coolers, ice, cups, some soft drinks, bottled water, and koozies and other cool stuff on the way. You pay NO COVER CHARGE at any of the pubs. BEST OF ALL YOU CAN BYOB! Yes, you are allowed to bring alcohol on the bus but ABSOLUTELY NO hard liquor. Beer, wine, wine cooler etc. is perfectly fine to bring. You may purchase whatever beverages you like at the pubs if you don't BYOB.

Stops include Peppercorns, Mulligan's Raw Bar and Grill, Just George's Sports Bar, Jolly Rogers, Lucky 12, Outer Banks Brew Station and Kelly's Tavern!! (stops are subject to change without notice). Limited to 20 seats available.

Optional discounted accommodation/ticket packages at the Ramada Plaza are also available. See selections and pricing at checkout.

meet at Ramada Plaza Parking Lot

1701 S. Virginia Dare Trail (Beach Road), Kill Devil Hills, NC 27948

Call Ray at 252-216-0624 with questions.

Limited to just 20 people per crawl.

END Thursday events

FRIday

March 16th

Eat Outta the Pan Breakfast

ALL FOUR DAYS Thursday - Sunday
TIME: 8:00am-1:00pm \$15 per person
See Thursday for details.

Coffee Cupping Workshop: Coffees of Indonesia

Friday March 15th
TIME: 10:00am-12:00pm \$12 per person
We explore the bold coffees of Indonesia: Sumatra, East Timor, Papua New Guinea and Sulawesi. In this 2 hour "cupping" session you will learn the tasting process used throughout the world by coffee professionals.
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.

Toast The Coast

ALL FOUR DAYS Thursday - Sunday
TIME: 10:00am-6:00pm (Sunday starts at Noon) \$15 per person
See Thursday for details.

NEW!! Creative Local Atlantic Seafood Specialties Cooking Class

Thursday, March 14th and Friday March 15th
TIME: 11:00am - 1:30pm
\$32 per person; \$38 with wine option
See Thursday for details.

NEW!! Let's Make Bread & Have Lunch!

Thursday, March 14th and Friday March 15th
TIME: 11:30am - 1:30pm
\$25 per person
See Thursday for details.

"The First Bite is Taken With Your Eyes"

Friday, March 15th 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 50 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 with all the days and times listed. The other dates are referenced in order of occurrence in this listing.

NEW!! Coastal Collage:

Currituck's Finest Food & Wine

Friday, March 15th; TIME: Noon-2:00pm \$50 per person
Sanctuary Vineyards opens its cellar doors to local acclaimed Chef David Garrenton of Coinjock Marina Restaurant. David will prepare and serve 6 course tapas (small plates) thoughtfully paired with Sanctuary Vineyards wines.
at Sanctuary Vineyards
7005 Caratoke Highway, Jarvisburg, NC 27947
Call 252-491-2387 for more information.

Ceviche & Tequila Tasting

Thursday, March 14th; Friday, March 15th; Saturday, March 16th
TIME: 12:00pm-3:00pm \$25 per person
See Thursday for details.

Outer Banks Restaurant Tours - The Friday Tour

Friday, March 15th TIME: 12:30pm-4:00pm \$45 per person
Hop aboard the Outer Banks Restaurant Tours vans and let us do the driving. On this tour, we will meet in Duck and take you to three fabulous restaurants and a market for a special tasting. The tour kicks off at Tommy's Market and moves on to Red Sky Café, Aqua Restaurant, and Coastal Provisions Market. At each stop, you'll have the opportunity to meet owners and chefs as they give you private tours of their restaurants, regale you with history and stories, and answer your questions. You'll also be treated to a delectable sample of a signature dish, paired with an adult beverage. Great fun and great food!! 21+ Please.
Outer Banks Restaurant Tours
This tour meets at the parking lot of the Waterfront Shops in Duck.
Call 252-722-2229 for information. Limited to 18 people.

More Friday events >>

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& ASSOCIATES
KITTY HAWK, NC

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Event Schedule

NEW!! Beer Flight School

Thursday, March 14th at 3:00pm;
Friday, March 15th at 1:00pm and 3:00 pm
Saturday, March 16th at 1:00pm and 3:00pm
\$15 per person
See Thursday for details.

The Wells Fargo Outer Banks Barbeque Showdown!

Friday, March 15th
TIME: 2:00pm-6:00pm
\$20 per adult (age 15+) "Tweens"
ages 7-14 are \$10;
"Kids" 6 and under are free!

Enjoy tasting and voting for your favorite Outer Banks BBQ from several of the areas best BBQ eateries! From traditional pulled pork to beef and brisket to chicken and ribs. There is something for every carnivore at this inaugural event presented by the OBRA. There will be great live music too! Come out and enjoy this Friday afternoon event. This will be a family-friendly event without alcohol being served but there will be plenty of Pepsi soft drinks on hand to enjoy, including the new PEPSI NEXT and other PepsiCo brand drinks like SoBe, Frappuccino and more! Your ticket price gets you an all you can eat experience and of course the right to cast your vote for the BEST OUTER BANKS BBQ of all! Special kids and "tween" prices too, so bring the whole family out for this first-ever event brought to you by the Outer Banks Restaurant Association and sponsored by Wells Fargo. This will be an outdoor event. Please dress for the temperature. LIVE Entertainment by "Molasses Creek".

This will be an outdoor event held in the parking lot at Southern Shores Marketplace
Milepost 1 (Food Lion Shopping Center)
5548 N. Croatan Highway, Southern Shores, NC 27949



Molasses Creek's high-energy performances and phenomenal songwriting bring the love of their coastal home to the stage. The band's elegant harmonies and arrangements, blazing instrumentals, and quirky sense of humor have won loyal followers throughout the United States and around the world.

NEW!! "Sip & Sample"

Meet & Eat with Local Culinary Artisans and Chocolatier
Friday, March 15th TIME: 2:00pm-6:00pm
\$15 per person; +\$8 for optional wine/beer tasting
You may arrive anytime between 2pm and 6pm but please leave 2 hours to fully embrace the experience.

The Outer Banks is home to an amazing group of specialty food entrepreneurs dedicated to creating retail packaged foods with the best ingredients and fabulous flavors, some of which are now available at select Whole Foods locations. We are gathering them together to share their stories, learn why they choose the ingredients they use and sample their products. Prepare your pallet to go from Brynne's granola and cookies to Nancy's pasta sauce and vinaigrette with a variety of snack foods in between, like Christine's Cheese Pennies and Lemon Lavender Cookies. Watch Kelly, our Chocolatier, hand dip your chocolate treat or try your hand at dipping. Then sample Crystal's homemade organic ice cream. From natural and organic to gluten free and vegan we have something for everyone. Discover the flavors and natural goodness in local homemade food made from scratch and packaged on your grocery shelf while learning what is in your food and what to look for on the labels. Select wines and micro brews will also be available (21+ y/o) for sampling for an additional charge (see select ticket prices). Children under 10 are admitted free but must be supervised. Children 10 and over need to purchase an "adult" ticket without beer/wine. For additional information, call Lucinda at 252-489-1167 at Tommy's Natural Food Market
1242 Duck Road, Duck NC 27949
Limited to 25 people.

Brew School

Friday, March 15th and Saturday, March 16th
TIME: 3:00-5:00pm \$22 per person
Hosted by OB Brewing's acclaimed Brewmaster, Scott Meyer (GABF/WBC multiple medal winner, certified beer judge, Seibel Brewing School, Alchemist Supreme) and Assistant Brewmaster, Adam Ball. 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 Highway, Kill Devil Hills NC 27948

Downtown Manteo Throwdown

Friday, March 15th and Saturday, March 16th
TWO SESSION TIMES: 4:00pm-6:30pm or 6:30pm-9:00pm
\$60 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's 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's - 201 Sir Walter Raleigh St
Full Moon Cafe & Brewery - 208 Queen Elizabeth St.
1587 - 405 Queen Elizabeth St.
Manteo, NC 27954

Oysters at The Creek

ALL FOUR DAYS Thursday through Sunday
TIME: 4:00pm-9:00pm \$15 per person
See Thursday for details.

Basnight's Shrimp Extravaganza!

ALL FOUR DAYS Thursday through Sunday
TIME: 4:30pm-8:30pm \$31 per person
See Thursday for details.

NEW!! The Boulevard Evening Primer!

Thursday, March 14th; Friday, March 15th; Saturday, March 16th,
TIME: 5:00-6:00pm \$20 per person
See Thursday for details.

Duck Friday Tapas Crawl

Friday, March 15th TIME: 5:00pm-9:00pm \$60 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

NEW!! The Pork and The Stone

Friday, March 15th
FIRST SEATING: 5:00pm-7:00pm
SECOND SEATING: 7:30pm-9:30pm
\$58 per person Limit of guests per seating
Celebrate 2 of life's greatest pleasures, deliciously prepared pork paired with one of the country's finest craft breweries, Stone Brewing Company from San Diego, California. Latin American cuisine truly embraces the use of pork in all of its glory. Owner/ Chef George Robinson and Executive Chef Matt Payne have prepared an outstanding tasting menu utilizing pork and its diverse flavors. The craft beers have been carefully chosen to complement the flavors of each dish. Enjoy our interpretation with 5 exciting courses each paired with Stone Brewing Companies outstanding and award winning craft beers. Scott Sheridan, the southeastern regional representative for Stone Beers, will be on-site to explain not only the beer making process but the differences of each beer tasted.

Event Schedule

Expect outstanding and inventive food at this event! Baja Grill has won numerous TOB'y awards including the coveted Chef's Award, Best in Show and others! This event will prove to be a delight for the discerning palate. Detailed menu is now online.
at Bad Bean Baja Grill
3105 N. Croatan Hwy., Kill Devil Hills, NC 27948
Call 252-261-1300 with any questions.
Limited to 40 at first seating, 60 at the second.

NEW!! Cajun Asian Taste Persuasions

ALL FOUR DAYS Thursday - Sunday
TIME: 5:00pm-9:00pm
Cajun is \$17.50 per person
Asian is \$27.50 per person
See Thursday for details.

Carolina Fare Chef's Menu

ALL FOUR DAYS Thursday through Sunday
TIME: 5:00pm-10:00pm \$65 per person; \$90 with paired wines
See Thursday for details.

More Friday events >>



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Event Schedule

Outer Banks Restaurant Tours

"Cooking Coastal Carolina Style"

Friday, March 15th and Saturday, March 16th

TIME: 5:30pm-7:30pm \$60 per person

Outer Banks Restaurant Tours will pick you up at one of the pre-determined locations and drive you to Dawn's Kitchen just over the Wright Memorial Bridge on the Currituck Mainland. There, Dawn will lead the group in preparing the evening meal, consisting of three courses (appetizer, entrée, and dessert,) paired with wine. There will be lots of opportunity for interaction and instruction in this hands-on class, so expect to be fully involved in the preparation of the meal. Once the meal is prepared, we will dine in Dawn's Kitchen, enjoying the fruits of our labor and conversations with new and old friends. At the end of the evening, guests will leave with recipes for the dishes they helped to prepare, and Outer Banks Restaurant Tours will provide transportation back to the meeting locations and your vehicles. This is a unique and exclusive event in the Outer Banks and one that will enhance your time here by providing a truly "North Carolina" experience. So, bring an empty stomach and join us for a delightful and delicious evening! 21+ please.

Outer Banks Restaurant Tours

You will be picked up at a pre-determined location.

Call 252-722-2229 for information. Limited to 8 people.

Brewmaster Reserve Dinner

Friday, March 15th TIME: 5:30pm-7:30pm \$65 per person

Come enjoy dinner with Brewmaster Scott Mayer as he guides you through a 5-course brew & food pairing. Featuring our famous dishes aired on Guy Fieri's "Diners, Drive-ins & Dives". Our tangy Lemon Grass Ale paired with our famous Shrimp 'n grits is just one example of the courses you will enjoy. Limited to just 30 people, this meal is served family style (one big table) in the private upstairs dining room. Come make friends and discover new combinations that will tickle your tongue and delight your senses.

at Outer Banks Brewing Station

600 S. Croatan Highway, Kill Devil Hills NC 27948

NEW!! Which Cab is Fab?

Friday, March 15th TIME: 5:30pm-7:30pm \$30 per person

Find out for yourself if price really does matter. We will be tasting a dozen examples of Cabernet Sauvignon from \$10 a bottle to \$100 a bottle samples, in blind format. Your brain cannot be influenced by labels and price, just pure taste. You will rate the wines in the price range you think they are based on taste and the person who most accurately identifies the most wins a prize! Come enjoy an afternoon of great wine and great fun. Educate and amaze yourself! at Chip's Wine & Beer Market

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

252-449-8229. Limited to 50 people.

NEW!! The Brine & Bottle's "Ode to Winter"

Friday, March 15th and Saturday, March 16th

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

SECOND SEATING: 8:00pm-10:00pm

\$75 per person Limit of 12 guests per seating

As winter draws to a welcomed close, grey skies, frosty air, and an unwaivering wind give way to sun, warm rain showers and fresh growth. Coaxing from regional ingredients flavors that ease the weight of winter's hand, The Brine & Bottle's six-course prix-fixe dinner is a nod to winter and its culinary virtues. Stews, cured meats and braises stir the senses and suggest the warmth that is to come. Without winter there would be no spring; for that we are grateful. Here, then, is to the last lingering cold and its surrender to a new season: our Ode to Winter. Additional and optional course wine pairing available at the door. Menu details online now. at The Brine & Bottle

7531 S. Virginia Dare Trail (on the Manteo-Nags Head Causeway), Nags Head, NC 27959

Call 252-715-1818 with any questions.

A Celebration of Northeast North Carolina

Friday, March 15th TIME: 6:00pm-9:00pm \$47 per person

Dine on FIVE courses of Chef's selections with distinct ale and wine pairings at each course.

First Course: Raw or Steamed Oysters (4) OR Grilled Vegetable Bruschetta accompanied with Duck Rabbit Ale;

Second Course: Oyster stew or White Bean & Country Ham Chowder OR Oyster Fritter and 3 Topped Oysters (Rockefeller, Casino & Remick) accompanied with Biltmore Reisling;

Third Course: Spinach Salad with Champagne Vinaigrette with Seared Scallops. Accompanied with Shelton Chardonnay;

Fourth Course: Sliced Pork Tenderloin on Mint enhanced Apples OR Pan seared Rockfish with Dijon Cream and Grilled Shrimp

Both dinners are served with collard greens and sweet potato hash. Accompanied with Sanctuary Vineyards Coastal Collage;

Fifth Course: Sweet Potato Crème Brûlée or Chocolate Pecan Pie.

Accompanied with Sanctuary Vineyards Sweet Serenity

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 15th and Saturday, March 16th

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. 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, a 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 Restaurant

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

Call 252-441-2637 for more information.

Proud Sponsor of
Taste of the Beach 2013
and the first ever
Wells Fargo Outer Banks BBQ Showdown

Please join us for a great day
of 'Que and family fun.

*We hope to
see you there!*



Friday, March 15th
2:00-6:00pm at
Southern Shores Marketplace
Milepost 1 in Kitty Hawk

\$20 Adults
\$10 Tweens
(ages 7-14)
Free for kids
(6 and under)

Outer Banks
WELLS FARGO
BBQ Showdown

Pork BBQ
RIBS
Chicken
Brisket
...and more!

Featuring LIVE MUSIC
by **MOLASSES**

Free Photo booth too!

This is a non-alcohol event.
Admission includes all you can taste BBQ
and soft drinks from PEPSI.

The Pepsi logo, featuring a blue circle with a white wave and the word "pepsi" in white lowercase letters.

Event Schedule

NEW!! A French Kiss

Friday, March 15th and Saturday, March 16th

TIME: 6:00pm-9:00pm \$80 per person; \$115 per with wine pairing
France is known for its fine food, wines and of course it's sense of romance. Cafe Lachine will transform for the evening into a quaint French bistro featuring linens, candlelit accents and Parisian music. Be romanced with a 7-course offering from the culinary trained husband and wife team, Johanna and Justin Lachine. Share their love of fine French food and bring your love to enjoy this truly romantic evening.

Course One: wild mushroom vol au vent; Course Two: warm spinach salad; Course Three: cauliflower soup with seared scallop and truffle oil; Course Four: seared Foie Gras with vanilla french toast and berry compote; Course Five: lamb chops with potato pave and glazed root vegetables; Course Six: cheese course; Course Seven: chocolate torte. Optional wine pairing is available at ticket ordering.

at Cafe Lachine

5000 S. Croatan Hwy., Nags Head, NC 27959

Call 252-715-2550 for more information.

Limited to just 6 tables per night.

The Champagne Lounge

Friday, March 15th 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 Cafe

1 Ocean Blvd, Southern Shores Crossing Center, So Shores, NC 27949

Call 252-480-0023 for information. Limited to 70 tickets.

NEW!! OBX University Grub & Pub Crawl

ALL FOUR NIGHTS Thursday through Sunday

TIME: 9:30pm-2:00am \$60 per person

See Thursday for details.

NEW!! Sweet Jazz

Friday, March 15th TIME: 10:00pm-1:00am \$15 per person

Late night party! Enjoy 3 hours of great local musicians playing some top notch Jazz. Enjoy with petit fours, sweets and chocolates. Smooth Jazz, sweet compliments.

at Cravings Steak & Seafood

1209 Duck Road, Duck, NC 27949

252-480-0032

Limited to just 40 people.

END Friday events

Event Schedule

SATURday

March 16th

Eat Outta the Pan Breakfast

ALL FOUR DAYS Thursday - Sunday

TIME: 8:00am-1:00pm \$15 per person

See Thursday for details.

Coffee Cupping Workshop: Coffees of Africa

Saturday March 16th

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

Taste some of the more exotic coffees of the world as we explore African coffee during this 2 hour "cupping" session in which you will learn the tasting process and sample some great coffees from Ethiopia, Rwanda, and Kenya. Small and intimate class size provide a personal and informative experience. Limited to just 10.

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.

Outer Banks Wine School: Class with a Glass!

Saturday, March 16th; TIMES: 10:00am-Noon; 2:00pm-4:00pm
\$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 Dan Gobush. Located just minutes 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, and complimentary glass.

at Sanctuary Vineyards

7005 Caratoke Highway, Jarvisburg, NC 27947

Call 252-491-2387 for more information.

NEW!! Toast The Coast

ALL FOUR DAYS Thursday - Sunday

TIME: 10:00am-6:00pm (Sunday starts at Noon) \$15 per person

See Thursday for details.

Bagels & Brunch

Saturday, March 16th TIME: 10:30am - Noon

\$30 per person

Start with a breakfast buffet in our dining room; including mouthwatering smoked salmon, fresh fruit kabobs, a sampling of

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 with all the days and times listed. The other dates are referenced in order of occurrence in this listing.

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. Enjoy a champagne cocktail and watch our baker as he goes through the detailed process of making a bagel, from preparing the delicate dough, through the entire cooking process...and then dig your hands in and get to make your own bagels. Each person will leave with a half dozen of their favorite bagels to take home.

at Bonnie's Bagels Deli Cafe

5549 N. Croatan Hwy. in Southern Shores Marketplace (near Food Lion)

Kitty Hawk, NC 27949

252-255-2888

Limited to just 15 people.

Black Pelican's Annual Saturday Shindig

Saturday, March 16th TIME: 11:00am-1:00pm \$21.50 per person
Join us 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 6th Annual St. Patrick's Day Party from 2 p.m. - 5 p.m. Lots of fun raffle prizes, beads and live music from Paradocs!! Wear your green!! (we know it's a day early but it's tradition we do it on Saturday each year!)

at The Black Pelican Oceanfront Cafe

3848 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949

Call 252-261-3171 for information.

NEW!! "Breakfast, Brunch & Beyond"

Meet & Eat with Local Culinary Artisans and Chocolatier

Saturday, March 16th TIME: 11:00am-3:00pm

\$15 per person; +\$8 for optional wine/beer tasting

You may arrive anytime between 11 am and 3pm but please leave 2 hours to fully embrace the experience.

The Outer Banks is home to an amazing group of specialty food entrepreneurs dedicated to creating retail packaged foods with the best ingredients and fabulous flavors, some of which are now available at select Whole Foods locations. We are gathering them together to share their stories, learn why they choose the ingredients they use and sample their products. Prepare your pallet to go from Brynne's pancakes, muffins and granola while sipping on Carolina Coffee to Debbie's Jam's, Salsa and Pickled Veggies

with a variety of snack foods in between, like Cheese Pennies and Lemon Lavender Cookies. Enjoy watching Kelly, our Chocolatier hand dip your chocolate treat or try your hand at dipping. Then sample Crystal's homemade organic ice cream. From natural and organic to gluten free and vegan we have something for everyone. Discover the flavors and natural goodness in local homemade food made from scratch and packaged on your grocery shelf while learning what is in your food and what to look for on the labels. Select wines and micro brews will also be available (21+ y/o) for sampling for an additional charge (see select ticket prices). Children under 10 are admitted free but must be supervised. Children 10 and over need to purchase an "adult" ticket without beer/wine. For additional information, call Lucinda at 252-489-1167. at Tommy's Natural Food Market
1242 Duck Road, Duck NC 27949
Limited to 25 people.

NEW!! A Look at American Cheese Artisans

Saturday, March 16 TIME: 12:00 Noon-1:30pm \$30 per person
America is in the middle of an epic rebirth of Artisan cheese making! Led by small creameries that have rediscovered the benefits of sourcing only the finest milk and hand-making small batch cheeses with care and time-honored traditions. You will taste the delicious results and learn about the animals, people and processes behind them. Wine will also be served to accompany your experience.
at Trio
3708 N. Croatan Hwy, Kitty Hawk, NC 27949
252-261-0277
Limited to just 12 people.



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2014TasteOfTheBeach.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

NEW!! Raise Your Beer GPA

Saturday, March 16th TIME: 12:00pm-2:00pm \$25 per person
The evolution of the IPA.

Join us at Chip's for an exciting look into this ever growing popular style of beer. Explore the history, the lore, the myths from its beginnings in England to its explosion of popularity in the US. Taste through variations while dispelling the myths and half-truths along the way. A beer lovers event! TICKETS AT DOOR WILL BE \$30, instead of \$25. Order here to avoid additional charge at door. Limited quantity.

at Chip's Wine & Beer Market

2200 N. Croatan Hwy., Milepost 6, Kill Devil Hills, NC 27948
252-449-8229

Outer Banks Chowder Cook-Off

Saturday, March 16th 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. Your admission also gets you two drinks of your choice. Additional drink tickets can be purchased.

at Coastal Provisions Market & Wine Shop

1 Ocean Blvd, Southern Shores Crossing Center, So Shores, NC 27949
Call 252-480-0023 for information. Free commemorative T-shirt with an advanced ticket purchase. Tickets will also be sold at the door, but do not include a T-shirt.

Ceviche & Tequila Tasting

Thursday March 14th; Friday March 15th; Saturday, March 16th
TIME: 12:00pm-3:00pm \$25 per person
See thursday for details.

Coffee Roasting Workshop

Saturday, March 16th TIME: 1:00pm-3:00pm \$25 per person
Learn coffee roasting hands on with this workshop led by Front Porch Café owner Paul Manning. With over 12 yrs roasting experience, Paul will teach the roasting process and provide real time experience to attendees roasting coffee and unlocking the secrets of great tasting coffee. Small and intimate class size provide a personal and informative experience.

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.

[More Saturday events >>](#)

Event Schedule

Mulligan's Orange Crush Festival, Oyster Roast & Low Country Boil

Saturday, March 16th TIME: 1:00pm-4:00pm \$30 per person
Join us for our 3rd annual Orange Crush Festival, Oyster Roast & Low Country Boil - All you can eat local oysters with all the fixings AND a low country boil with local shrimp, sausage, corn & potatoes. Shuck your own and you get a free oyster knife and glove to take home (to the first 200 ppl). Top it off with the most popular drink on the beach, our Orange Crush, for an additional \$5 per drink. Other great drink specials available too. You're gonna feel like Summer is right around the corner! Enjoy live music all afternoon. This is a kid friendly event, but obviously you need to be 21+ to enjoy any alcoholic beverages that you may purchase during the event. Parking available at the Nags Head Church across the Bypass with a police escort to stop traffic.

at Mulligan's Raw Bar & Grille
4006 S. Croatan Hwy., Nags Head, NC 27959
Call 252-480-2000 for information.

NEW!! Beer Flight School

Thursday, March 14th at 3:00pm;
Friday, March 15th at 1:00pm and 3:00 pm
Saturday, March 16th at 1:00pm and 3:00pm
\$15 per person
See Thursday for details.

NEW!! Is Cask Ale the REAL King of Beers?

Saturday, March 16th TIME: 2:00pm-3:30pm \$20 per person
Cask Ale, or real ale, is beer served as intended - unpasteurized, unfiltered, and served at cellar temperature. Mankind enjoyed beer of this type for centuries only to see it virtually disappear due to advances in modern refrigeration and transportation. Now it's making a comeback. Why? Because it RULES, that's why!! Try it and you may never go back to that ice cold longneck again.
at Trio
3708 N. Croatan Hwy, Kitty Hawk, NC 27949
252-261-0277
Limited to just 18 people.

NEW!! Decadent Duo: Wine & Chocolate

Saturday, March 16 TIME: 2:00pm-3:30pm \$30 per person
Explore two of life's greatest pleasures, wine and chocolate, together! We will pair fine chocolates with everything from reds to whites to bubbly. Taste and learn what compliments each other in what is sometimes a most unexpected decadence.
at Trio
3708 N. Croatan Hwy, Kitty Hawk, NC 27949
252-261-0277
Limited to just 12 people.

It's All About Oysters!

Saturday, March 16th TIME: 2:00pm-4:00pm \$40 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 and wines made right here in NC. This is one of our most popular events going into it's sixth year! You won't be disappointed in the quality or quantity you get here! 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.

NEW!! Outer Banks Restaurant Tours - Brew 'n Bites

Saturday, March 16th TIME: 2:00pm-4:00pm \$30 per person
Do you love beer? Then our mini-tour of Duck featuring beer tastings and gourmet snacks is the stuff your dreams are made of! We'll visit two gourmet markets in Duck, Tommy's Market and Sweet T's, which are within walking distance from each other. At each market, you'll experience a beer tasting consisting of 4-5 beers, paired with some unique and scrumptious snacks. This is the perfect prelude to your evening activities! 21+ Please.
Outer Banks Restaurant Tours
This tour meets at the parking lot of the Waterfront Shops in Duck.
Call 252-722-2229 for information. Limited to 20 people.

Double Your Pleasure - Wine & Chocolate Class

Saturday, March 16th TIME: 2:30pm-4:30pm \$25 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 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

Brew School

Friday, March 15th and Saturday, March 16th

TIME: 3:00-5:00pm \$22 per person

See Friday for details.

Roadside Oyster Roast & Beer Tasting

Saturday, March 16th TIME: 3:00-6:00pm \$40 per person

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

at Roadside Bar & Grill

1193 Duck Road, Duck, NC 27949

252-261-5729

Oysters at The Creek

ALL FOUR DAYS Thursday through Sunday

TIME: 4:00pm-9:00pm \$15 per person

See Thursday for details.

Downtown Manteo Throwdown

Friday, March 15 and Saturday, March 16

TWO SESSION TIMES: 4:00pm-6:30pm or 6:30-9:00pm

\$60 per person. See Friday for details.

NEW!! What The Duck Party!!

Saturday, March 16th TIME: 4:00pm-Sunset (7-ish)

\$22 per adult; \$11 kids

Leprechauns unite!! For just \$22 each enjoy a pint, a plate & great live music! Watch the sunset from the famous Aqua deck in Duck and celebrate St. Pat's Day Duck-style! Corned beef on the big grill, taters and bruised local greens! Irish attire encouraged, families welcome. Lots of drink specials too (if you care to drink more than one pint.) Kids ticket includes a half portion of food and a soda.

at Aqua Restaurant

1174 Duck Road, Duck, NC 27949

Basnight's Shrimp Extravaganza!

ALL FOUR DAYS Thursday through Sunday

TIME: 4:30pm-8:30pm \$31 per person

See Thursday for details.

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

Saturday, March 16th & Sunday, March 17th

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 "Johnny Waters & Company". 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.

Event Schedule

NEW!! The Boulevard Evening Primer!

Thursday, March 14th; Friday, March 15th; Saturday, March 16th,

TIME: 5:00-6:00pm \$20 per person

See Thursday for details.

NEW!! International Tapas

Saturday, March 16th TIME: 5:00pm-9:00pm \$30 per person

A locally well-known wintertime favorite, Chilli Peppers will present an evening of tasty travel from around the world with their International Tapas Dinner! Each ticket holder will be given their choice of 5 items from a special International tapas menu. Try Asian-style tuna tartar tacos, German Reuben sliders, or local crab slough baked oysters, to mention just a few. Dazzle your taste buds with new flavors and just right portions. Experience what the locals have made an off-season tradition on the Outer Banks.

You may arrive anytime between 5 and 9, please keep in mind if arriving at peak times there may be a wait to be seated. Your ticket price includes a non-alcoholic beverage of your choice. If you wish to drink something else, you may purchase anything you like there.

at Chilli Peppers Coastal Grill

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

More Saturday events >>



OBX show open exclusively to restaurant and hotel owners and operators

Dedicated to Serving the Outer Banks

Nation's Largest Independent
Restaurant Equipment & Supplies Distributor

Deliveries via Adams-Burch trucks
No minimums and No fuel surcharges

Knowledgeable Sales Associates



Proudly supporting Taste of the Beach & OBX Restaurant Association

Event Schedule

NEW!! Cajun Asian Taste Persuasions

ALL FOUR DAYS Thursday - Sunday

TIME: 5:00pm-9:00pm

Cajun is \$17.50 per person; Asian is \$27.50 per person

See Thursday for details.

Carolina Fare Chef's Menu

ALL FOUR DAYS Thursday through Sunday

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

See Thursday for details.

NEW!! The Brine & Bottle's "Ode to Winter"

Friday, March 15th and Saturday, March 16th

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

SECOND SEATING: 8:00pm-10:00pm

\$75 per person Limit of 12 guests per seating

See Friday for details.

NEW!! Outer Banks Restaurant Tours "Cooking Coastal Carolina Style"

Friday, March 15th and Saturday, March 16th

TIME: 5:30pm-7:30pm \$60 per person

See Friday for details.

NEW!! Saturday Sunset Seafood Bake

Saturday, March 16th

TIME: 5:30pm-8:30pm \$35 per person

Sugar Shack Restaurant will be hosting the Sugar Shack's first Sunset "Low Country" Bake. Our seafood boil will consist of a variety of steamed; Oysters, Blue Crabs, Shrimp, and Clams as well as Grilled Cajun Sausage, Sea Salted Tri Colored Potatoes, Buttery Corn on the Cob & Southern Style Greens. Come and enjoy our delicious local seafood with beautiful views of the Roanoke Sound. If weather permits dining will be outside in the gazebo.

at Sugar Creek Restaurant

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

Nags Head, NC 27959

Limited tickets available.

Chip's Mini Wine & Beer Festival

Saturday, March 16th TIME: 6:00pm-8:00pm \$25 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 \$30, instead of \$25. 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

NEW!! A French Kiss

Friday, March 15th and Saturday, March 16th

TIME: 6:00pm-9:00pm \$80 per person; \$115 per with wine pairing. See Friday for details.

NEW!! Around the World Wine Fest

Saturday, March 16th TIME: 6:00pm-8:00pm \$30 per person

Enjoy a walk around tasting of wines from North America, Europe and the Southern Hemisphere. Wines showcased will be from smaller, artisanal producers.

at Trio

3708 N. Croatan Hwy, Kitty Hawk, NC 27949

252-261-0277

Limited to 50 people.

Pamlico Jack's Rum Tour & Island Bites

Friday, March 15th and Saturday, March 16th

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

See Friday for details.

NEW!! Latin American Seafood Fusion Dinner

Saturday, March 16th

TIME: 6:00pm-9:00pm \$50 per person

Celebrate a multi-course Latin inspired dinner with an emphasis on fresh seafood. Also featuring pairings of unique housemade margaritas. Striper's in Manteo, along with inventive guest Chef's to prepare this culinary adventure featuring an evening's menu that comes straight from Latin American coastal cultures. Menu details and courses online now.

at Striper's Bar & Grille

1100-A Bay Club Drive, Shallowbag Bay Marina, Manteo, NC 27954

Call 252-475-1021 for more information.

NEW!! Mr. Knight's Wild Night

Saturday, March 16th TIME: 7:00pm-11:00pm \$75 per person

Join us in a tasteful celebration of North Carolina heritage, Outer Banks style on the grounds of historic Whalehead, steps from the Currituck Sound. Wines from the other side of the sound and around the state will be paired with Red Sky Cafe Chef Wes Stepp's interpretation of barrier island recipes from the past. Such native North Carolina wild game to include shrimp, rockfish, sea scallops, duck, and boar. Come take a walk on the wild side and dance under the stars at Mr. Knight's winter home! Dress is Eddie Bauer, hunting inspired- think jeans, flannel shirts, boots and puffy vests! at Currituck Heritage Park - The Whalehead Club

1100 Club Road, Corolla, NC 27927

252-453-9040

Limited to 200 people.

NEW!! Blind Wine Tasting & Dinner

Saturday, March 16th TIME: 7:30pm-9:30pm \$50 per person

Enjoy the sampling of a dozen different reds and score and rate them based on taste alone. Indulge in a gourmet buffet style presentation of roasted meats, potato au gratin and zucchini medley. See and taste the difference food makes to wine.

at Cravings Steak & Seafood

1209 Duck Road, Duck, NC 27949

252-480-0032; Limited to just 40 people.

END Saturday events

SUNday

March 17th

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 with all the days and times listed. The other dates are referenced in order of occurrence in this listing.

Eat Outta the Pan Breakfast

ALL FOUR DAYS Thursday - Sunday
TIME: 8:00am-1:00pm \$15 per person
See Thursday for details.

Coffee Cupping Workshop:

Distinctive Coffees from around the World

Sunday, March 17th TIME: 10:00am-12:00pm \$12 per person
A world tour in coffee as we taste some of roastmaster Paul Manning's favorite coffees from around the world during this 2 hour "cupping" session. Participants will learn the tasting process and discover the nuances of fresh roasted coffee from the Front Porch Café.

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.

NEW!! Toast The Coast

ALL FOUR DAYS Thursday - Sunday
TIME: 10:00am-6:00pm (Sunday starts at Noon) \$15 per person
See Thursday for details.

Bagels & Brunch

Sunday, March 17th 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...and then dig your hands in and get to make your own bagels. Each person will leave with a half dozen of their favorite bagels to take home.

at Bonnie's Bagels Deli Cafe
5549 N. Croatan Hwy. in Southern Shores Marketplace (near Food Lion)
Kitty Hawk, NC 27949
252-255-2888
Limited to just 15 people.

Event Schedule

NEW!! Carolina Beer Lunch

Sunday, March 17th TIME: 12 Noon to 1:30pm \$30 per person
North Carolina has become the Craft Brewing Capital of the southeast. From the beaches of the Outer Banks to the mountains surrounding Asheville, great beers abound! Join us to taste a wide range of styles from some of the old north state's premier breweries, while you learn about their history and origins and pair them with a tasty Trio panini for lunch.

at Trio
3708 N. Croatan Hwy, Kitty Hawk, NC 27949
252-261-0277
Limited to just 14 people.

NEW!! Carolina Wine Tasting with Lunch

Sunday, March 17th TIME: 12 Noon to 1:30pm \$30 per person
Learn about North Carolina's 400 year old wine making history. Taste award-winning wines from around the state and finish with a Trio gourmet panini or salad. Wines will include red and white, sweet and dry.

at Trio
3708 N. Croatan Hwy, Kitty Hawk, NC 27949
252-261-0277
Limited to just 12 people.

More Sunday events >>



Our private community stretches from Ocean to Sound. Come stay with us in one of our elegant 3, 4, and 5 bedroom homes.

Visit our web page at shipswatchrealty.com or call 1-800-261-7924 and say,

"I want to spend a great day at Ships Watch"

Event Schedule

St. Patty's Sunday Brunch

Sunday, March 17th TIME: 12:00pm-2:00pm \$21.50 per person
Join us 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.

at The Black Pelican Oceanfront Cafe
3848 N. Virginia Dare Trail (Beach Road), Kitty Hawk, NC 27949
Call 252-261-3171 for information. Tickets will NOT be sold at the door. Advance ordering only.

NEW!! Ortega's Chili Roasting Class & Brunch

Sunday, March 17th TIME: 12:30pm-2:30pm \$25 per person
Learn about selecting and roasting chilis and enjoy a full brunch highlighting these ingredients. Chef Marcelo Ortega of Ortega's Southwestern Grill will take you through the process of selecting, properly roasting, and pairing a variety of chili peppers and their different uses and applications. Along with recipe tips and a terrific brunch using the kinds of chilis discussed, you will leave with the new found confidence to become your own Chili-Roastmaster. Also included is a special mixed cocktail with a roasted jalapeno pepper kick!

at Ortega's Southwestern Grill and Wine Bar
201 Sir Walter Raleigh St., Manteo, NC 27954
Call 252-473-5911 for information.
Limited to 50 people.

You can order tickets to any event up until 12 hours prior to the event time by going online to www.obxtasteofthebeach.com

NEW!! Mulligan's St. Patrick's Day 15th Annual Pig Pickin'

Sunday, March 17th TIME: 1:00pm-5:00pm \$10 per /plate-person
Our annual pig roast starts at 1 pm and is the place to be for the after-parade party. With your advance ticket you get one generous plate of pulled pork BBQ with Greg's famous sauce, bbq baked beans, southern slaw and hushpuppies. We will all be outside for this one with live music and many drink specials too! If weather is not great we will be partying on Mulligan's (semi-enclosed) big deck! This is an annual tradition and a big fun family-friendly event. Your admission gets you one plate of BBQ but you can purchase more, or any drinks you like there.

at Mulligan's Raw Bar & Grille
4006 S. Croatan Hwy., Nags Head, NC 27959
Call 252-480-2000 for information.
Tickets will be available at the door.

NEW!! Moo, Baa...Fromage!

Sunday, March 17th TIME: 2:00pm to 3:30pm \$30 per person
Ever wonder why goat's milk cheese is pure white? Or cow's milk cheese is so buttery? For centuries cheese makers have used the milk from different animals including cows, goats and sheep to make cheese. Join us as we explore the milk characteristics of different species and how talented cheese makers develop and enhance these traits with delectable results. Cheeses made from these different milks will be served and accompanied by wine.

at Trio
3708 N. Croatan Hwy, Kitty Hawk, NC 27949
252-261-0277
Limited to just 12 people.

Oysters at The Creek

ALL FOUR DAYS Thursday through Sunday
TIME: 4:00pm-9:00pm \$15 per person
See Thursday for details.

Basnight's Shrimp Extravaganza!

ALL FOUR DAYS Thursday through Sunday
TIME: 4:30pm-8:30pm \$31 per person
See Thursday for details.

Join the entire Outer Banks community for

Kelly's 24th Annual St. Patrick's Day Parade!

Sunday, March 17, 2013

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

**It's FREE
and fun
for everyone!**

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

Saturday, March 16th & Sunday, March 17th

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. 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.

The OBX Bank

Taste of the Beach Grand Tasting

Sunday, March 17th \$60 per person

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

Second Session 7:00pm-9:00pm

The OBX Bank TOB Grand Tasting, the grand finale event, on Sunday, March 17th is always the hottest ticket in town with over two dozen area restaurants along with the best beverage vendors to give you a culinary experience of a lifetime. Taste your way through The Outer Banks in one location! It's how this event began over 30 years ago and it is still the event people rave about.

The event is split into two sessions to provide a more relaxed and enjoyable setting for each group of guests. 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. You will receive a gift wine bag with your choice of souvenir wine glass or pint glass to use during the event and take home with you.

Restaurants will be competing for the 4th Annual TOBY Awards; Best Booth Presentation, Best In Show, Best Outer Banks Catch, and the two top awards, the Chefs Award and People's Choice Award. These awards will be announced at the end of the second session, but both session attendees will have the opportunity to cast their votes. Second session voting will be closed at 8:30 in order to tabulate the winners in time for announcement ceremony to begin at 8:50. Food will still be served until the award ceremony begins.

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 252-207-5092 for information.

Strictly limited to 250 people per session. When this event sells out, it is truly sold out. Please do not call for tickets.

Event Schedule



GingerSnaps Photography

NEW!! Cajun Asian Taste Persuasions

ALL FOUR DAYS Thursday - Sunday

TIME: 5:00pm-9:00pm

Cajun is \$17.50 per person

Asian is \$27.50 per person

See Thursday for details.

St. Patrick's Evening Party!

Sunday, March 17th TIME: 5:00-10:00pm \$38 per person

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, and Celtic music. Irish themed cocktails like our "pattywacker" (soon to be world famous) are available additionally. 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.

Carolina Fare Chef's Menu

ALL FOUR DAYS Thursday through Sunday

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

See Thursday for details.

NEW!! OBX University Grub & Pub Crawl

ALL FOUR NIGHTS Thursday through Sunday

TIME: 9:30pm-2:00am \$60 per person

See Thursday for details.

END Sunday events

Accommodations

There are over 70 great events taking place 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.

With so much to choose from, it's hard to decide which events to go to and where to stay...our Accommodations Sponsors are here to help you, offering great discounts and special packages just for Taste of the Beach guests.

Please show them your support and patronage during Taste of the Beach weekend, and also as you plan your family vacations any time of the year.

GingerSnaps Photography

Our Premier Accommodations Sponsor

Accommodations



Resort Realty is offering....Book for 3 nights and get the 4th night free (in participating homes) PLUS receive 2 tickets to the Friday Wells Fargo Outer Banks BBQ Cookoff with every 3 night stay, compliments of Resort Realty. Call 800-548-9688 for booking information.



Our Preferred Accommodations Sponsor



Sun Realty is offering: Reserve your Taste of the Beach stay with Sun Realty and enjoy a Free Early Check-in as well as these ticket discounts based on your accommodations: Spend up to \$500 and receive \$15 in TOB ticket discount. Spend \$501-\$1000 and receive \$30 in TOB ticket discount. Spend over \$1001 and receive \$50 in TOB ticket discount. (Speak to your Reservations Specialist when booking about how to easily redeem this offer). Call 888-853-7756 or book online at www.SunRealtyNC.com

Our Accommodations Sponsors

Village Realty is offering: Enjoy three nights at the beach for only \$550 in a 3-bedroom home. Stay any three nights during the event! Larger homes are also available, 4-bedroom for \$660 and 5-bedroom for \$770. Please visit www.2013tasteofthebeach.com or call 800-548-9688 for more information and mention Taste of the Beach package.

Atlantic Realty is offering: Book a full week stay during Taste of the Beach 2013 and save 15% off the rental rate (or) Book 3 nights and get the 4th night free (and) Pets stay free in pet-friendly homes (and) Enjoy free early check-in and late check out during your Taste of the Beach stay. Ask about free golf and fishing too! Call 877-917-2443.

Southern Shores Realty is offering: we have great taste, and so do you! Enjoy Taste of the Beach 2013 with our special Taste of the Beach 2013 Accommodations Package! Enjoy 2 FREE tickets with ANY qualifying stay*, to one of the all time favorite events of Taste of the Beach: The 2013 Outer Banks Chowder Cook-off. Call 800-334-1000 to speak to a specialist about your stay. *see our website for details.

Our Accommodations Members Sponsors

Joe Lamb Jr. Associates is offering: Book your stay from our great selection of affordably priced homes and receive our EVENTS PAK. The EVENTS PAK includes a \$20 credit towards a 2 hour massage session with Barefoot Massage, a \$15 coupon at Chip's Wine and Beer Market and early check-in and late check-out. Please mention that you are coming to experience the Taste of the Beach when speaking with a Vacation Specialist. Can't stay the entire week? Check out an event sponsor home that will allow you to book a partial stay (3 night minimum) in advance. Call 800-552-6257 or view online at www.joelambjr.com.

Quality Inn Carolina Oceanfront Hotel: 15% off all room rates during your Taste of the Beach stay. OR enjoy our Couples package which includes two nights discounted accommodations* along with tickets to the Chowder Cookoff for \$190.00. Please call 800-854-5286 to book your stay. *streetside room, Fri & Sat. March 15 & 16, 2013.

Ships Watch: Book one of our participating luxury homes in Duck and enjoy these discounted rates: Book a 3 night stay and get the 4th night free or book a 7 night stay and receive 25% off the seasonal rental rate. Call us at 1-800-261-7924 to book your reservation. Browse our available homes on our rentals webpage. www.shipswatchrealty.com. It's always a great day at Ships Watch!

VISIT WWW.OBXTASTEOTHEBEACH.COM/ACCOMMODATIONS FOR EASY ONLINE LINKS TO WEBSITES.



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.

Almond Macarons with Espresso Cream

Notes before beginning:

Make sure all ingredients are at room temperature.

To make powdered sugar place 2 cups of granulated sugar in a blender and blend until powdered, about 2 minutes. Do not use commercially prepared powdered sugar, as it contains cornstarch which will cause the macarons to crack.

INGREDIENTS (makes about 2 dozen)

2/3 cups finely ground almonds. I recommend Trader Joes.

1 and 1/2 Cups powdered sugar (see note above)

3 large egg whites

5 tablespoons granulated sugar

Seeds from half a vanilla bean or 1 teaspoon vanilla extract.

Preheat oven to 375 degrees.

In a food processor grind the almonds and powdered sugar together for about 45 seconds. Sift the combined mixture through a medium mesh sieve; set aside.

Using a stand mixer beat the egg whites on high until they are foamy. Gradually add the granulated sugar and beat until they are stiff, white, and shiny. Add the vanilla bean seeds or the vanilla extract and combine. Add half of the almond/sugar mixture to the egg whites using a spatula and scraping the sides of the bowl as you go.

Add the rest of the flour mixture to the egg whites and combine, using a spatula to spread it along the sides of the bowl and flipping it over as you go. Continue this procedure until the batter is firm and drips slowly from the spatula. Pipe the batter, using a pastry bag, onto a sheet pan lined with parchment paper or a silicone SILPAT, the circles should be about 1" in diameter. Hit the side of the sheetpan sharply to remove any air bubbles.

Let the macarons rest, at room temperature, until you can touch the surface without having batter come off on your finger. A soft "skin" will have developed on the surface.

Bake for 11 - 13 minutes, turning once during baking to ensure even browning. Let cool on a cooling rack and remove from sheet with a spatula.

Try these colorful Macarons made by the Front Porch Cafe at this years OBX Bank Grand Tasting on Sunday! (if you want your macarons to be colored like these, you can add a few drops of food coloring to both the macaron batter and cream)



Espresso Cream filling

INGREDIENTS:

3 cups of powdered sugar (in this case store bought is fine)
1 cup of unsalted (sweet) butter at room temperature
1 tablespoon heavy cream
2 tablespoons Kill Devil Quattro brewed espresso

Using a stand mixer combine the powdered sugar and butter and mix on high speed until combined. Stop and scrape down the sides of the bowl several times while mixing.

Gradually add the heavy cream, continue beating. Add the brewed espresso, combine at medium speed. You may adjust for thickness using small amount of espresso and cream as desired.

ASSEMBLY:

Once the macarons are cooled spread the espresso cream on the bottom of the macaron and top with a second macaron, creating a sandwich. The macarons can be stored, covered, for 2-3 days. They can also be frozen for up to 3 weeks.

photo courtesy of Front Porch Cafe



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!**



GingerSnaps Photography



PEOPLE'S CHOICE
"BEST DESSERT" WINNER
**Taste
of the
Beach**
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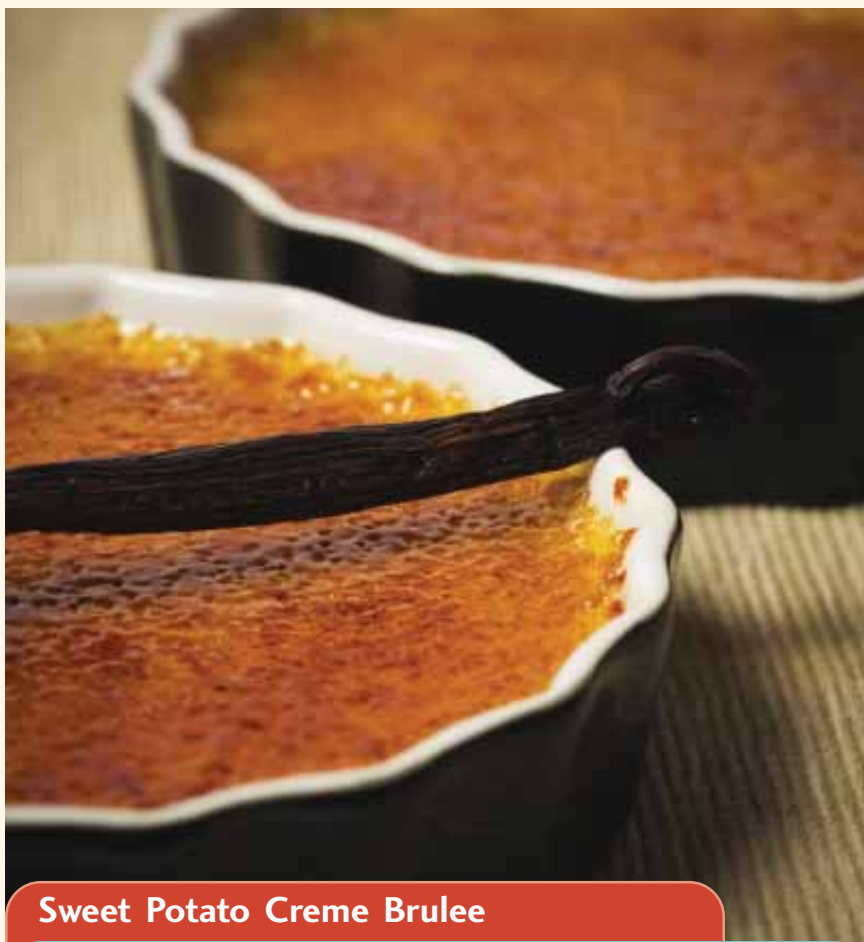
BECKY MILLER

Pastry Chef, Kelly's Restaurant

Longtime Outer Banks local, Becky Miller has prepared award-winning desserts at Kelly's Outer Banks Restaurant & Tavern for 21 years. Becky has restaurant experience dating back to her high school years while working at the Seafare Restaurant. Becky is the proud recipient of the People's Choice Award for Best Dessert at the Taste of the Beach for the past three years.

All of Becky's recipes have come from her creativity inspiration and relentless hours of modification. Several Outer Banks restaurants have picked up her desserts to sell themselves. Becky is always imagining the next dessert she can compose, as her unique creations such as; chocolate chip peanut butter cheesecake and sweet potato cream brulee, show nothing is out of the ordinary for Becky.

Becky's hard working and innovative mind have been known to also show up in her two children, Zachary and Rachel, while both working in the restaurant industry while growing up.



Sweet Potato Creme Brulee

Ingredients:

Makes Approx. 6 (8oz)

1 qt. Heavy Cream
3/4 cup Sugar
4 Egg Yolks
3/4 cup mashed Sweet Potatoes
1 Tbls Honey
1/2 tsp Vanilla
1/4 tsp Cinnamon

Place the cream into a saucepan and cook over a medium heat until a light boil. Remove from heat.

In a mixing bowl whisk together egg yolks and sugar. Add hot cream a little at a time.

In another bowl mix sweet potatoes, honey, vanilla and cinnamon. Then add in the cream mixture until just combined.

Pour liquid into 8oz. Creme brûlée ramekins (small lip about 3" diameter). Place ramekins in a roast pan and pour enough hot water into the pan to come halfway up the sides of the ramekins.

Bake at 225 for 30 minutes. Cool then put in refrigerator until ready to serve. When ready to serve sprinkle sugar on top and using a torch, melt the sugar to form a crispy top.



DAWN WILLIAMS

Chef/Owner, Dawn's Kitchen

Dawn Williams was raised in Wilmington, NC, where her family's businesses were restaurants and charter fishing boats. By working in her family restaurants, she learned the restaurant business from the ground up and is completely self-taught.

With a passion for cooking, Dawn and her husband, Sonny, opened a restaurant of their own on the inter-coastal waterway and then in the late 1980's the couple moved to the Outer Banks, where Dawn catered and did in-home chef services into the early 1990's. She was food and beverage manager for Duck Woods Country Club, then left there to help her husband with his growing real estate business, but the restaurant business remained her passion. In the late 1990's, Dawn and Sonny opened Lodivichie's Italian restaurant in Kill Devil Hills, NC, where she was Executive Chef and managing partner. Dawn won praise and awards and a tremendous local following for her unique and authentic Italian cuisine. She has won Taster's Choice award at the Outer Banks Chowder Cook-off for her shrimp & corn chowder, and last year won 3rd place People's Choice in the Duck & Wine Festival.

Dawn is now chef and creator of Dawn's Kitchen in Powell's Point. She works from this quaint location to provide lunch and dinner daily for patrons, and catering weddings and events all over the Outer Banks. Dawn also provides to vacationers, In-home Chef services from the 4x4 area north of Corolla, all the way south to Hatteras.

Shrimp & Corn Chowder

Ingredients:

- 1 – 1 qts Shrimp Stock (see below for instructions)
- 2 cups fresh white corn
- 3 potatoes peeled & diced
- 6 oz. diced NC country ham
- 1/4 cup canola oil or light & mild olive oil
- 1 cup diced celery
- 1 cup diced onion
- 1 cup diced carrot
- 2 cup heavy cream
- 1 to 2 tbs. creole seasonings (Tony Chachere's)

To make a Roux:

In a 1 qt sauce pot melt 1/2 cup butter and whisk in 1/2 cup flour until smooth. Mixture will be pasty but mix over heat until it is no longer lumpy. Remove from heat.

To make shrimp stock:

- 2 qts water
 - 1 lb raw shrimp cleaned & diced reserving shells
 - 1 whole carrot
 - 1 rib celery
 - 1 onion quartered with skin
 - Salt & pepper (to taste...up to 1 Tbls. each)
- In a medium stock pot, combine water, shrimp shells, carrot, celery rib, quartered onion, salt & pepper
Boil for 30 to 45 mins & strain through china cap or strainer

To make Chowder:

Over med-high heat. In large stock pot add oil, celery, onion, carrot, creole seasonings & diced ham; sauté for 10 mins until tender. Turn up heat to high, add strained stock, corn, diced potatoes. Bring to boil and cook for 20 mins until vegetables are soft. Add raw shrimp & seasoning. Add roux & whisk until smooth about 5 mins. Add heavy cream, taste for seasonings add more creole seasonings if needed.





BEST OUTER BANKS CATCH
2nd PLACE

Taste
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Beach
2012

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.



photo courtesy of the Brine & Bottle

Old-Fashioned Bread & Butter Pickles

Ingredients:

- 3 pounds pickling cucumbers
- 1 Tablespoon pickling salt
- 2 teaspoons whole yellow mustard seed
- 2 teaspoons crushed red pepper flakes
- 1 quart apple cider vinegar
- 1 cup granulated sugar
- 1 teaspoon tumeric

Slice cucumbers one quarter inch thick by hand or on a mandolin into large mixing bowl. Toss cucumbers with pickling salt and cover with a thin layer of ice. Set aside for 4 hours. Drain, rinse, and drain the cucumbers again. Toss the drained cucumbers with the mustard seed and crushed red pepper. Transfer to a storage container, leaving enough room for the brine. Make the brine by combining the vinegar, water, sugar, and tumeric in a non-reactive sauce pot. Bring to a boil and pour over the cucumbers. Let cool to room temperature before storing in a refrigerator for 3 weeks before using.

Serving size: 6- 8 people

Prep time: thirty minutes

Cook time: ten minutes

Inactive prep time: four hours plus three weeks

Total time: 4 hours 30 minutes plus three weeks



TOM VICK

Baker, Bonnie's Bagels Cafe

Tom's love for bread originated from his grandmother. The family meal just wasn't complete without grandma's homemade bread served at the table. Eventually, that love of home-cooked bread became a second occupation for Tom.

With a BS degree from Longwood College, Tom started his first occupation as a mortgage banker, but after 15 years in the banking business, Tom left the business to care for his elderly mother. After her passing, Tom began looking for a less stressful way to earn a living other than the corporate world of banking. That is when he discovered his love for baking.

Tom began his new career as a baker for Beach Bread Company. Tom dubbed this career change as moving from "rolling in dough" to "rolling dough"! When Beach Bread closed its doors, Tom became baker and prep area manager at Jolly Roger Restaurant. In a side arrangement, Tom also started baking his home-made bread for Bonnie at Bonnie's Bagels. Bonnie quickly realized Tom's skills in the kitchen and offered Tom a position of General Manager and bread baker of Bonnie's Bagels, where he continues today to produce the essence of grandma's delicious home-made bread at Bonnie's Bagels.

Tom's Bread Pudding

Ingredients:

2 cups whole milk
2 cups half and half
1 1/2 cup sugar
10 eggs
2 tsp vanilla
2 tsp cinnamon
6 qts bagels, cut into cubes (8 to 9 bagels- Fench Toast, Cinnamon Raisin, Cinnamon Burst)
2 to 4 tsp. of raw sugar

Cube 8 to 9 Bagels and let sit uncovered overnight

In a large mixing bowl combine milk, half and half, sugar, eggs, vanilla and cinnamon, and whisk together.

Combine bagel cubes with wet mixture. Let mixture sit for thirty to forty minutes- stirring occasionally. Prepare large muffin tin with baking cups. Spoon in mixture. Cover with foil.

Place pan in a larger pan and fill outer pan halfway with water (water bath). Bake for 30 minutes at 300. Remove foil- sprinkle with raw sugar and bake for another 10 minutes.



Chef's Recipes



CHEFS AWARD WINNER

Taste
of the
Beach
2 0 1 2

BEST IN SHOW WINNER

Taste
of the
Beach
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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 rooted in the traditional French techniques. Rob then took a position as Sous chef at the Highlands Inn at the Pacific's Edge Restaurant in Carmel. While in California Rob also worked as chef de partie at the French Laundry in Napa Valley as a Chef de Partie under Thomas Keller and in pastries at the Martini House in St. Helena.

After 5 years in California, 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.

Looking for a new challenge Rob started his own restaurant, Bad Bean Taqueria in Corolla in 2006 and then the Bad Bean Baja Grill in KDH was opened in 2010. With him at the Bad Bean is Matt Payne formerly of Left Bank and The Blue Point in Duck. Matt is the chef de Cuisine at the Baja Grill and Rob acts as the Chef owner of both restaurants. The Bad Bean has been featured in Coastal Living, and won best in show and chefs choice last year, and recently won "Best of the Beach" Mexican restaurant 2012 voted on by locals.

Albondigas

Ingredients:

- 2.5 Pounds Ground Pork
- 1 Sandwich roll
- 1/2 Cup Milk
- 2 Cloves Garlic
- 3 Eggs
- 1 Tbls Kosher salt
- 1 tsp Allspice
- 1 Tbls Mexican Oregano
- 1/2 Tbls Coriander
- 1/2 tsp Cinnamon
- 1/2 Cup Cooked Rice

Place roll into food processor and pulse to break up to large bread crumbs. Pour into large mixing bowl.

In a blender, combine milk, eggs, garlic and spices. Blend on low speed, gradually working up to high speed. Let run for 1 minute, until garlic is fully incorporated.

Pour mixture over the bread and let sit 10 minutes. Make sure mixture is a fine mush.

Add ground pork and, working with gloved hands, mix the mush and pork together. When incorporated, gently mix in cooked rice, avoiding mashing the rice. Wrap bowl and place in cooler until sauce is ready.

When sauce is ready, using small scoop, place a heaping scoop into hands and roll into a ball shape. Keep hands wet to avoid sticking. Place balls in fryer, 30 seconds, until light brown color. Shake oil off and place balls into the sauce. (You are just browning the outside of the balls, and they will finish cooking in the sauce). Repeat until meat is all gone. You can also brown the balls in heavy bottom pan over med-high heat with small amount of canola oil brown on all sides instead of deep frying if you prefer.

Place balls in sauce and simmer on MEDIUM LOW heat, about 12-15 minutes with lid on, or until the pork is cooked through.

These Albondigas can be used for any application you would like such as in a quesadilla, placed in a oven proof dish topped with cheese and sauce, or simply as a meatball sandwich. We serve them at the restaurant topped with melted cheese, cilantro and garlic herb tortillas on the side that have been lightly grilled.

photo courtesy of Bad Bean Baja Grill



Chipotle-Charred Tomato Sauce

- 7 Tomatoes, washed and cored
- 1 Onions, large diced
- 2 Cloves Garlic, minced
- 1 Poblano Peppers, large diced
- 1 Jalapeño, sliced
- 1/2 Can Chipotle peppers
- 1 Tbsp Mexican Oregano
- 8 dashes Chipotle Tabasco
- Salt

Roast both sides of the tomatoes on sheet tray lined with foil.

Sautee the onions, garlic, Poblanos, jalapenos in large heavy bottom pot with a little canola oil over medium heat until soft, 8-10 minutes.

Add oregano and chipotle peppers. Cook 5 more minutes stirring.

Add tomatoes and break them up slightly. Place lid on pot and simmer on low heat until tomatoes have almost fully broken up, about 15-20 minutes.

Using stick blender, puree sauce until mostly smooth.

Season with salt and chipotle Tabasco.

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Chef's Recipes



ALFREDO LANDAZURI

*General Manager / Chef
Striper's Bar & Grille*

Alfredo Landazuri was born in Lima-Peru, and graduated from Cenfotur Institute. He relocated to the Outer Banks in 2001 starting his culinary career at Lone Cedar Café – Nags Head NC.

After extensive training, Alfredo became part of the original Striper's Bar and Grille in Manteo in 2005 where he became Kitchen Manager at the age of 22 and just four years later he became Director of Operations – Chef there. He was part of Striper's until March 2010 when the business was sold.

He was offered the opportunity to take a new adventure and help open a restaurant in Corolla, NC called "Sun Fish Grill". He was the General Manager-Chef for the seasons of 2010 and 2011.

In December 2011, he was introduced to Edward Groce, owner of Art Fx, and became good friends with his family and partners. With Edward's full faith in his talents, Alfredo was handed the key to open his own restaurant and his decision was to bring back the heart and soul of Striper's Bar and Grille in Manteo.

Under Alfredo's management, the new Striper's opened their doors on April 6th 2012 with a new menu, new great staff and best view in Manteo, NC.

Striper's Lobster Bisque

Ingredients:

1/2 lb	Yellow onion, shredded
4 sticks	Celery, shredded
1/8 Cup	Garlic, chopped
4 oz.	Butter

Shred the vegetables with a grater or mandolin. A food processor could also be used with the proper attachment. In a medium stock pot melt butter and add the vegetables. Cook on medium heat till veggies are soft.

Add:

1/2 lb	Lobster meat, chopped fine
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Stir and cook for 10 minutes

Add:

1 oz	Lobster base
1.5 qt	Heavy cream 36%
12 oz	Cream Cheese, soft, room temperature
1/4 Tbls	White pepper
1/2 tsp	Cayenne pepper

Bring to a boil, stirring often to prevent scorching. Boil for 5 minutes. Finish with oyster crackers and parsley.



photo courtesy of Striper's



KATHRYN WEIH
Chef, Sugar Creek Restaurant

Kathryn's love for food and cooking first began in her Fisher Price kitchen as a child and continued as she grew. In 2001, her dream of becoming a chef became a reality when she graduated from the Culinary Institute of America, Hyde Park, NY.

In 2001, Kathryn was hired as a line cook for the Hyatt Regency Hotel Restaurant Market Street Bar & Grill. Her career advanced when she began creating menus and wine pairing dinners featuring Walter Shug's vineyards, and then creating a six course beer pairing dinner featuring Sam Adams Beer. After countless events from weddings to tastings, Kathryn went from being the line cook to becoming the Sous Chef for Garde Manager and the Culinary Supervisor for the restaurant.

In 2009, she left the Hyatt Regency to gain more experience and was hired with Falcon's Landing Air Force Retirement Community. At Falcons Landing, she developed creative brunches and brought back classic dishes to its patrons. During her tenure there, she worked with the Falcon Landing Ladies to publish a cookbook featuring their favorite recipes. Kathryn remained with Falcons Landing until her return to Hyatt Regency Market Street Bar & Grill.

In 2012, Kathryn joined the Sugar Creek Restaurant team and has enabled her to enjoy the Outer Banks lifestyle while honing her skills in Regional American and seafood cuisine. She is enjoying bringing her own variations to the restaurant's established menu.

Seafood Mac and Cheese

Ingredients:

- 1 pound elbow macaroni
- 1/2 pound shrimp
- 3 tablespoons butter
- 3 tablespoons flour
- 1 tablespoon powdered mustard
- 4 cups heavy cream
- 1/2 cup yellow onion, finely diced
- 1 clove minced garlic
- 1/2 teaspoon paprika
- 1 large egg
- 12 ounces sharp cheddar, shredded
- 8 ounces pepper jack, shredded
- 8 ounces cream cheese cubed
- 8 ounces monteray jack, shredded
- 1 teaspoon kosher salt
- Fresh black pepper

Topping:

- 3 tablespoons butter
- 1 cup panko bread crumbs
- 1 can crab meat lump

Preheat oven to 350 degrees F.

In a large pot of boiling, salted water cook the pasta to al dente. While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the cream, onion, garlic, and paprika. Simmer for ten minutes.

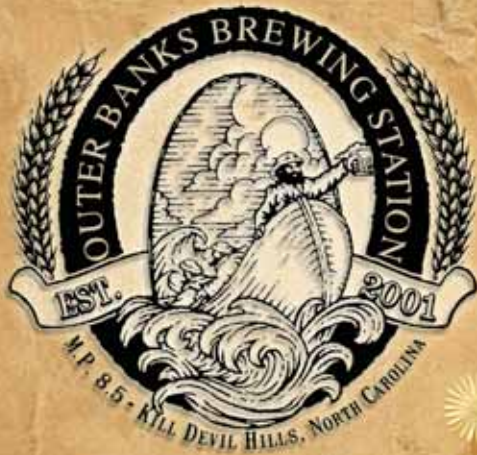
Sautee the shrimp in a separate pan and hold.

Back to your sauce, Beat egg in a bowl and temper in the egg (spoon out some of the sauce into the beaten egg bowl a spoonful at a time so as not to cook the egg) then add that sauce/egg mix back into the sauce. Stir in 3/4 of the cheese. Season with salt and pepper. Fold in the macaroni and shrimp into the mix and pour into a 4-quart casserole dish. Top with remaining cheese.

Melt the butter in a saute pan and toss the bread crumbs to coat then add in the crab meat. Top the macaroni with the bread crumbs crabmeat mixture.

Bake for 30 minutes.

Remove from oven and rest for five minutes before serving.



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