

# *the thirty-a* **REVIEW**™

a review of 30-A's finest people • places • things

## *ANNUAL DINING ISSUE*

### **INSIDE:**

The Best Restaurants, Chefs and Sustainable Culinary Arts on 30-A



# WESTMINSTER TEAK

LUXURY TEAK FURNITURE



THE  
KAFELONIA  
COLLECTION

SIMPLE SOPHISTICATION ... TIMELESS ELEGANCE.



BUILT TO CONTRACT SPECIFICATIONS WITH PREMIUM QUALITY TEAK FROM RENEWABLE PLANTATIONS

888-592-8325

Find your local dealer at [www.teakfurniture.com/30A](http://www.teakfurniture.com/30A)



# BEST *of the* BEST

DAVID YURMAN

ALEX SEPKUS

ERICA COURTNEY

OSCAR HEYMAN

PAUL MORELLI

KWIAT

KONSTANTINO

PAMELA FROMAN

STEPHEN WEBSTER

PLEVE'

GURHAN

MARCO BICEGO

JEAN-FRANÇOIS ALBERT

HENRI DAUSSI

HEATHER MOORE

JUDE FRANCES

ARMENTA

SIMON G

FOREVERMARK



**McCASKILL & COMPANY**  
— Finest Jewelry & Watches —

13390 Highway 98 West, Destin, Florida 32550  
850.650.2262 • [www.McCaskillandCompany.com](http://www.McCaskillandCompany.com)



# B.Y.O.F.

BRING YOUR OWN FAMILY,  
WE'VE GOT THE REST COVERED



---

**YOUR LIVE MUSIC VENUE ON 30A!**

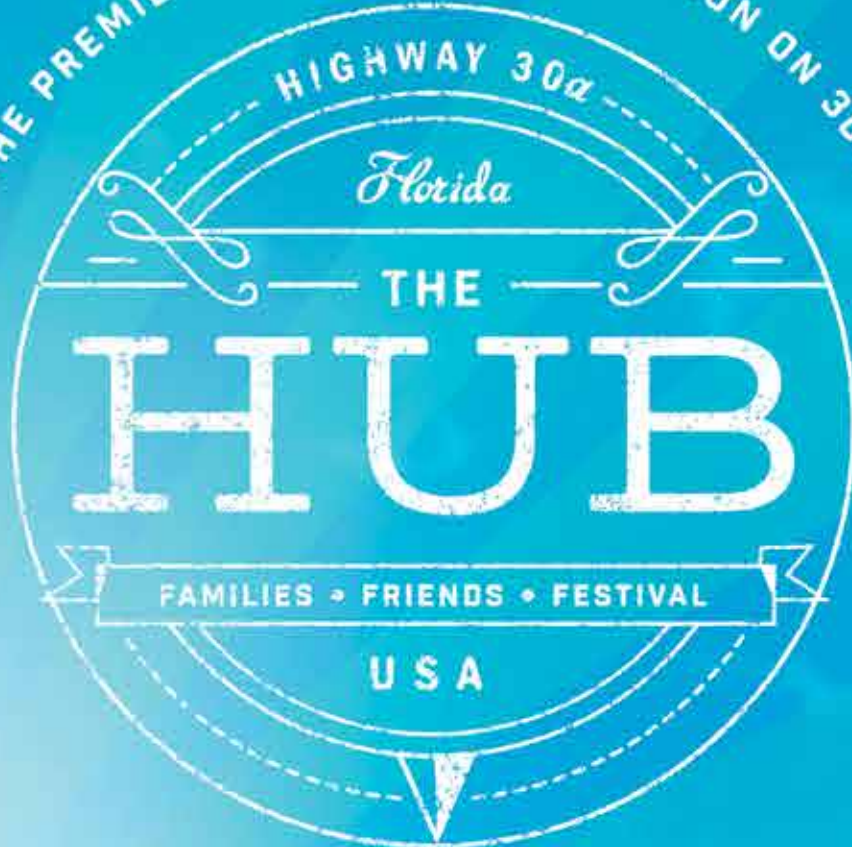
WATCH LIVE CONCERTS, MOVIES AND SPORTS  
ON OUR 25FT JUMBOTRON!

---

HUB30A.COM | LIKE US ON FACEBOOK | FOLLOW US ON TWITTER & INSTAGRAM



THE PREMIER NEW FAMILY ATTRACTION ON 30A



Whether you bring your family of friends or your kids – The Hub is the one-stop destination for food, entertainment and festivities on 30A. Lounge on the green with a great view of our amphitheatre, browse the merchandise in our old-time general store or kick back with an ice-cold margarita or frozen treat.

[HUB30A.COM](http://HUB30A.COM)



Your  
One-Stop  
Destination




LOCATED ON 30A IN FRONT OF  
PROMINENCE & WATERSOUND BEACH





*Restaurant*

# PARADIS

COASTAL FEEL  LOCAL CHARM



82 South Barrett Square, located in the Rosemary Beach® community  
(850) 534-0400 | [restaurantparadis.com](http://restaurantparadis.com)



THE  PORCH  
30A SEAGROVE FLORIDA

**SPORTS • LUNCH • SUNSETS**



LUNCH DAILY 11AM • HAPPY HOUR DAILY 4-6 PM

NEXT TO EASTERN LAKE AT OLD FLORIDA FISH HOUSE  
5235 E COUNTY HWY 30A

OLD FLORIDA  
  
FISH HOUSE  
SEAFOOD • SUSHI • STEAKS



**25% OFF**  
ALL ENTREES 5-6PM  
DAILY

**OPEN DAILY AT 5PM**  
**LIVE MUSIC**

850.534.3045 [WWW.OLDFLORIDAFISHHOUSE.COM](http://WWW.OLDFLORIDAFISHHOUSE.COM)  
5235 E COUNTY HWY 30A

FACEBOOK.COM/OLDFLORIDAFISHHOUSE  
TWITTER @OLDFLFISHHOUSE



# 59 Auburn Drive

SPANNING AN IMPRESSIVE 100 FEET ON THE GULF-FRONT!



## FEATURED HOME

A COASTAL LUXURY EXCLUSIVE GULF-FRONT RESIDENCE



FOR MORE DETAILS CALL 800.359.0748 EXT. 2108



**COASTAL LUXURY**<sup>®</sup>  
REAL ESTATE FOR LUXURY LIVING

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



CALL ERIN ODEN  
**850.502.1220**

[Erin@coastalluxury.com](mailto:Erin@coastalluxury.com)

LEADING IN LUXURY AND GULF-FRONT SALES  
ERIN ODEN - #1 IN GULF-FRONT SALES  
AND #1 IN \$3 MILLION+ SALES IN 2014

COASTAL LUXURY | 9961 EAST COUNTY HIGHWAY 30A, SUITE 1, SEACREST, FLORIDA 32413





## A TESTIMONIAL

Dear Alan:

It has been almost five years since the completion of our wonderful gulf front home and I wanted to take a moment to tell you how happy Ed and I are with each and every detail. As an Interior Designer myself and Ed with a career in real estate, we were knowledgeable and very involved clients. You and your staff handled our endless meetings with professionalism and patience.

Building a house on the dunes comes with its own set of engineering complexities. Our project was especially challenging because of the massive amount of steel and concrete. You accepted the task with confidence and skill with an end result of beauty and structural integrity.

Besides hearing of the fine craftsmanship of Ficarra Builders from past clients, we kept hearing the words "honest and trustworthy" time and time again. Having worked with many builders in our respective fields, Ed and I really value quality and honesty. These values are often very hard to find but we found both with you and your firm. We always felt you could solve any unforeseen problem and that confidence allowed us to experience, with pleasure and excitement, the building of our custom home. We also appreciate the fact that you are as accessible today as you were during construction.

Thank you Alan, for everything. You have our highest recommendation.

Sincerely,  
Anne and Ed Erbesfield



License # CGC1515280

Custom Residential / Commercial

228 Market St. | Santa Rosa Beach, Fl. 32459 | 850-267-2898 | [www.ficarra.com](http://www.ficarra.com)



## NUTRITIONAL CONSULTATIONS



- Weight loss •
- Hormone imbalance •
- Chronic allergies •
- Fatigue •
- Hot flashes •
- Migraines •
- Yeast/Candida •
- Arthritis •
- Digestive issues •
- Heartburn/G.E.R.D. •
- Constipation •

**Dr. Bart M. Precourt**  
chiropractor • acupuncture • nutritional consultations

Providing safe & effective  
methods to create better health naturally  
muscle testing • detox programs • whole food supplementation



[balance30a.com](http://balance30a.com) 850.231.9288



*"A place to meet and greet, to visit with friends and family, to rest with a cold drink or something to eat ~ a gathering place."*

Visit our Wine Shop to find the perfect wine to take home or to enjoy with us for lunch or dinner. We have 50 wines by the glass and over 300 bottles for your selection.

**Wine Tasting**  
Fridays 4-6  
with live music.

Lunch & Dinner Hours  
11 ~ 9  
Tuesday - Sunday  
Closed on Mondays

check out our new website

*30-A Wines.com*

*"the best little Wine Shop on 30-A"*

850.231.0065 ~ [wildolivesmarket.info](http://wildolivesmarket.info) ~ [30-Awines.com](http://30-Awines.com) ~ Rosemary Beach, FL



NOW OPEN AT 30 AVENUE

DESIGN

DESIGN SERVICES

DESIGNSERVICESFL.COM

*The Confidence of Color*



ANTIQUES • RUGS • ART • LIGHTING • GIFTS • STONE MANTELS

DESIGNONTHEGULF.COM

30 AVENUE 12805 Highway 98 E. Suite Q101 Inlet Beach, Florida 32413

NO 866.231.4844 TOLL-FREE



CONSISTENTLY DELICIOUS SINCE 1995!



'TINI NIGHT  
Every Tuesday and  
Thursday 5-8pm  
In The Bar Only



BOGO  
Buy one entree,  
get one FREE  
5-6 p.m. daily



CAFÉ  
THIRTY-A



3899 East Scenic Highway 30A, Seagrove Beach · 850.231.2166 · Open Daily at 5 · [cafethirtya.com](http://cafethirtya.com)



HOWARD

BUSINESS CAPITAL

"SERVING THE EMERALD COAST SINCE 2002"

[kevinhoward@howardbusinesscapital.com](mailto:kevinhoward@howardbusinesscapital.com)

850.621.0221

Providing quick, flexible capital by purchasing your future sales at a discounted rate.

Paying you today for customers you'll serve over the next 6-10 months.

Avoid the hassles of a traditional bank loan and call me today for a FREE quote.

From \$10,000 to \$1,000,000



# 30A VACATION HOMES FOR FREE!

We all know there's a price tag on real estate, but can it really turn out to be free?

*Yes!*

*Don't just visit...  
live here!*

Ask Jeannie & Ada How!

- Construction Liasons
- Realtors



[www.LiveOn30A.properties](http://www.LiveOn30A.properties)

An income generating vacation home can be just the right investment today. Find out how your rental income can easily cover your mortgage, property taxes, and insurance. Call today and let us help you find your dream home!



**KW SUCCESS**  
KELLERWILLIAMS, REALTY

JEANNIE N. CAPOTE, REALTOR | 850-708-2089 | [LiveOn30A@gmail.com](mailto:LiveOn30A@gmail.com)  
ADA RODRIGUEZ JIMENEZ, REALTOR | 850-209-8443 | [adarodriguez@kw.com](mailto:adarodriguez@kw.com)

**The Candy Bar**  
WATERCOLOR, FL

Open everyday @ 10am  
(10am-10pm summer hours)

**THE CANDY BAR**  
Candy Store  
Ice Cream Parlor

1777E HWY 30A, WATERCOLOR, FL | [www.thecandybar30a.com](http://www.thecandybar30a.com) | 850-231-1149 | Instagram: [thecandybar30a](https://www.instagram.com/thecandybar30a)



# Let's build a brand. Then a website.

We think your business can **perform better** online.  
**Our company** has the resources and knowledge to **make it happen.**

**SEOM Solutions™**

(850) 830-6385 | [marketing@seomsolutions.com](mailto:marketing@seomsolutions.com) | [www.interactivemarketing.agency](http://www.interactivemarketing.agency)

---

**GRINKMEYER LEONARD FINANCIAL IS  
FOCUSED ON WORKING WITH YOU TO  
BUILD YOUR SECURE FINANCIAL FUTURE.**

---

*LET'S BUILD ONE THAT ALLOWS YOU TO STROLL THE BEACHES.*



**GRINKMEYER  
LEONARD FINANCIAL**



*START PLANNING FOR YOUR FUTURE WITH US.*

Trent Grinkmeyer, Valerie Leonard, Jamie Kerts, and Caleb Bagwell are Registered Representatives and Investment Adviser. Representatives with/and offer securities and advisory services through Commonwealth Financial Network, Member FINRA/SIPC, a Registered Investment Adviser. Fixed insurance products and services offered through Grinkmeyer Leonard Financial or CES Insurance Agency. This communication is not intended to replace the advice of a qualified tax advisor or attorney.



**TRENT A. GRINKMEYER, CRPC®, AIF®**  
FINANCIAL CONSULTANT

**TOLL-FREE:** 866.695.5162

**CELL:** 205.266.7509

**CELL:** [trent@grinkmeyerleonard.com](mailto:trent@grinkmeyerleonard.com)



30 Years of Good Food, Good People & Good Times.



*Join the celebration!*

**BUDANDALLEYS.COM    850.231.5900**



# NOW IN DESTIN

Epic



## GREGG ORR MARINE

View our current inventory at  
**226 MAIN STREET**  
**(850) 424-7477**  
(ORR Quality Pre-Owned).

---

**\$499.99\***  
per month

msrp \$69,799 | sale price \$61,999  
\*10% percent down, 180 months @ 6.99 rate plus tax, title, license & fees, & WAC. 700-up beacon score to qualify.

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

# LUXURY AT IT'S FINEST



## PORSCHE of Destin

808 Airport Rd, Destin, FL 32541  
(850) 650-0884  
[www.Destin.PorscheDealer.com](http://www.Destin.PorscheDealer.com)

**Welcome to Porsche:  
up to \$4,500 lease credit!**

\*\*Offers valid between October 1, 2015 - December 31, 2015. Customers currently leasing a competitive vehicle within 180 days of maturity date that have or finance an eligible new MY2016 Porsche, 911, Boxster, and Cayman model will receive "Welcome to Porsche" Credit equivalent to the value of up to 3 payments (a maximum \$1,500 payment) based on their existing competitive lease. Vehicle Eligibility: All new, unregistered MY2016 Porsche, 911, Boxster, and Cayman vehicles which meet the standard PWS vehicle-eligibility requirements as applicable and the specific vehicle-eligibility requirements of the finance or lease program utilized. Excludes: 240g. Customers with a currently active unexpired lease (Porsche or any manufacturer) lease for a new vehicle (as detailed by their existing lease agreement). To be considered active, the customer must have at least one payment due as of the contract date for the eligible new Porsche model.\*\*

# RENEWED & IMPROVED



## ORR Quality Pre-Owned Destin

226 Main Street, Destin, FL 32541  
(850) 424-7477  
[www.OrrDestinPreOwned.com](http://www.OrrDestinPreOwned.com)

All vehicles have been Serviced with Multi-Point Inspection Reports.  
Excellent finance options available & other Customer Benefits.

PORSCHE CAYANNE



*Creating weddings and events of your dreams*  
THE PREMIER CATERER ON 30A



**BUD & ALLEY'S**

Good Food. Good People. Good Times.

**CATERING**



Let us create the rehearsal dinner, wedding, or party of your dreams. Choose from one of our beautiful beachfront locations in Seaside, FL - Bud & Alley's or the Pizza Bar, or any location of your choosing.

kathryn@budandalleys.com 850.217.4535 | rachel@budandalleys.com 850.460.5802



# letter from the publisher

## GOOD EATS ON 30-A



Eating isn't just about food. It's essentially the cornerstone of everything we hold dear.

Family, religion, pleasure, adventure and health are all connected to food and drink. Every holiday of every belief and occasion involve a family table, filled with the bounty of the land, sea and air, cooked with love and passion.

Our annual dining issue is dedicated to all that we hold dear on 30-A. Much like a family table, 30-A provides visitors and locals alike with a sense of family, spirituality, joy, and well being that makes it a haven for all that visit.

The chefs, farmers and restaurateurs that work their magic on 30-A day in and day out provide something very special and unique to this community. They help us to break bread with our friends and loved ones while we enjoy this spectacularly beautiful oasis of sun, sand and surf. It is a responsibility that most of us can only imagine, as they are not just throwing some things on

the table for a casual family meal, but also creating an orchestra of flavors that has to be played close to perfection every time a guest enters their doors. Some play this orchestra better than others of course, but every one of the restaurants and chefs in the pages that follow are exceptional at their craft and bring something very special to 30-A.

It is important to note that we have not included all of 30-A's culinary magic in this issue, only a representation to get your mouth watering. We encourage you to explore 30-A's culinary scene on your own and share your experiences with us on [ThirtyAReview.com](http://ThirtyAReview.com).

Until next time, we wish you good eating and a happy, happy new year.

Miles K. Neiman

### Publisher/Editor-in-Chief

Miles K. Neiman

### Managing Editor

Jennifer Thompson

### Graphic Design

Ellen Westing - Cover Design  
Ellen Westing - Magazine Layout  
Sharon Jollay - ads

### Cover Photography

Piper Arielle Photography

### Photography

Jacqueline Ward

### Contributing Writers

Taylor Arnold  
Jessica Badour  
Susan Benton  
Susan Cannizzaro  
Julie Herron Carson  
Neville Carson  
Anna Ferguson Hall  
Amanda Lawson  
Chris Ogle  
Amelia Pavlik  
Bart Precourt  
Sarah Murphy Robertson  
Liesel Schmidt  
Anne Schultz  
Kimberly Watson Sewell  
Ridgeley Standard  
Mary Welch

### Ad Sales:

[miles@thirtyareview.com](mailto:miles@thirtyareview.com)

### Distribution Manager:

Warren Butler

The Thirty-A Review is published every other month by Thirty-A Review, LLC. Reproductions in whole or in part, without expressed written permission of the publisher, are strictly prohibited. The Thirty-A Review is not responsible for the content or claims of any advertising or editorial in this publication. All information is believed to be accurate but is not warranted. Copyright 2006 - 2016.

Send inquiries to 227 Sandy Springs Place, Suite D-297, Sandy Springs, GA 30328. Or call (404) 560-3677. Fax press releases to (404) 257-3008, however, emails are preferred. Send e-mail to [miles@thirtyareview.com](mailto:miles@thirtyareview.com)

Copyright 2006 - 2016



Advertise with  
The Thirty-A Review  
magazine.  
Call (404) 560-3677.  
for rates and information.

## about the cover

**Photography:** Piper Arielle Photography

**Set Design:** Rachel Klaeger of the Southern Atelier

**Pastry Chef:** Bonne Vie Specialty

Go to [www.ThirtyAReview.com](http://www.ThirtyAReview.com)  
to view the entire publication online.





64 Edward's

<b>dining</b>			<b>feature</b>		
45 Central.....	17	La Crema Tapas and Chocolate.....	36	Warm Soirée on a Cool Afternoon.....	58
723 Whiskey Bravo.....	18	Old Florida Fish House.....	38	<b>chefs</b>	
Acme Ice House.....	20	Rosemary Beach.....	40	Tim Creehan.....	61
Barefoot BBQ.....	22	The Perfect Pig & Preacher's Kitchen.....	42	Kevin Korman.....	62
The Beach House.....	23	Pizza by the Sea.....	43	Phillip McDonald.....	63
Bud & Alley's Celebrates 30 Years.....	24	Raw & Juicy.....	44	Edward Reese.....	64
Café Bolo.....	26	The Red Bar.....	46		
Café Thirty-A.....	28	Seagar's Prime Steaks & Seafood.....	48	<b>farmer talk</b>	
Caliza in Alys Beach.....	29	SK Squared Cafe.....	50	Big Creek Farm.....	67
Cowgirl Kitchen.....	30	Bud & Alley's Pizza Bar.....	51	Miller Family Aquaponics.....	68
Fish Out of Water.....	31	The Terrace Restaurant.....	52	Nature's Hand Cattle Company.....	70
George's & La Cocina.....	32	V at Seagrove.....	54	Saving Our Reefs: SWARA.....	72
Havana Beach Bar & Grill.....	34	Vue on 30A.....	55	Twin Oaks FarmStand.....	73
The Hub on 30A.....	35	Wild Olives.....	56		





dining

**ACME**  
ICE HOUSE  
LADIES NIGHT  
@ 6 PM BY THE GLASS  
COCKTAILS  
Margarita \$12  
Chestnut \$12  
Thank You \$12



# The Perfect Pour

BY LIESEL SCHMIDT



For anyone who truly appreciates wine, the fact that certain flavors can detract or enhance the subtle notes and tones of a varietal, or even a vintage, is a fairly simple concept; despite the fact that creating a perfect pairing is, indeed, far more complex than one might imagine. True connoisseurs can sniff, swirl, swish, and savor each sip, close their eyes, and detect even the slightest nuances, commenting on noses and finishes and legs that make the layman's head swirl. Thanks to such experts as these, wine has earned the attention it so deserves in popular culture, rather than being left to waste away on the vine.

Much to his credit, acclaimed Chef Jim Shirley—celebrated for his successes at Pensacola's Fish House and Atlas Oyster House; Great Southern Café and Meltdown on 30A at Seaside; and, most recently, The Bay Restaurant—is a chef whose own appreciation for wine and creating the perfect pairing means that, when he develops a menu, he looks beyond the plate to gaze into the glass so that each bite and sip work in harmony to create an experience that leaves his guests constantly coming back for more.

Reflective of his vino vision is 45 Central, Chef Jim's latest venture along 30-A: where wine lovers of all kinds

can experience food and wine pairings at their finest, with dishes that highlight not only the richness of the local area's sensational seafood, but also the ingenuity, expertise, and passion for food that have made Chef Jim's career so successful not only on the Gulf Coast, but all across the nation.

Compared to Chef Jim's other restaurants, 45 Central might seem a more simple undertaking; but far be it for

moist, tender Seared New York Strip served over a bed of peppery arugula and drizzled with a rich bordelaise. According to Chef Jim, 45 Central's current claim to fame is the Cheese Plate—a savory selection of charcuterie and American artisanal cheeses, sweetly complemented with candied pecans, figs, and honey. "For anyone who truly loves wine and food, 45 Central achieves that perfect balance, and that's one thing that sets us apart," he says.

"We have such a diverse wine list; and we offer 45 wines by the glass, which is quite unique," adds manager Richard Liveakos, who has more than 20 years of experience in the wine business. "Our wine list is a living thing—it's always changing because we want to keep things interesting. When we're making selections, we conduct our tastings with our customers in mind. We know them well, we know their preferences, and that's one of the things that makes us so successful," he observes. "We have a wine for every palate."

While many wine bars tend to be a bit pretentious, 45 Central's overall goal is to make the entire experience of wine enjoyable to everyone, and make appreciating wine more accessible and less intimidatingly exclusive. "We're very relaxed here," says Liveakos. "We have an extremely knowledgeable waitstaff, and they take the wine seriously; but they don't take the whole situation too seriously because it's supposed to be a fun beverage, and we want people to have a good time with it."

While most of the guests at 45 Central may already have a wine in mind when they order their food, the waitstaff can certainly offer advice on which varietals may best complement a dish—but they'll never impose their opinions on their diners. They're happy to pop the cork on whatever their patrons desire, to pour a glass and present these liquid treasures with equal regard for each red, white, or rose, knowing that, like the vintages themselves, each person they serve is highly individual, unique in their notes and nuances; especially when they've found their perfect pairing.

**45 Central is located at 45 Central Square, Santa Rosa Beach, FL, 32459. For more information, call (850) 231-4545 or visit [www.fortyfivecentral.com](http://www.fortyfivecentral.com)**



the man whose chef skills have earned him four invitations to cook at New York City's famous James Beard House to put any less attention on the taste and presentation of his platings when it came to opening a wine bar. Instead, he maintained his Southern sensibilities and unquenchable thirst for perfection to combine flavorful fare and a wine list that highlights his dishes and treats his guests to a glimpse at his own passion for pairing. Combining land and sea, 45 Central's offering of small plates includes Smoked Fish Dip, a decadent delight made of freshly smoked grouper or snapper; Artichoke Terrine made even more indulgent with its finish of white truffles; and a



# 723 Whiskey Bravo Restaurant & Rooftop Bar

BY JAMI RAY AND JULIE HERRON CARSON



**7**23 Whiskey Bravo is the type of place that instantly lifts spirits. The energy is palpable and there are plenty of reasons to get happy about the Seagrove establishment. Since its debut in the spring of 2012, the restaurant has truly taken off, quickly becoming known as a local hot spot with its hangout described as “Cool. Casual. Coastal.” Just a short walk from Seaside, beachgoers relish an open-air lunch on The Roof, a sprawling rooftop patio stamped with a vibrant plane on one white wall, painted by local artist Andy Saczynski. Patrons also crowd around the outdoor bar below a canopy modeled after the inside of an airplane hangar. Grouped seating and cozy bonfire pits make the upstairs area a popular choice for lingering with friends and family. The nightly sunset viewing fills the space as diners sip and savor the colorful cloud show.

Downstairs, the atmosphere shifts distinctly with fans gathered around 723 Whiskey Bravo’s signature bar, a rounded fixture shaped like a Chris Craft boat, complete with 8 big screen TVs hanging overhead. As imagined, this

becomes a favorite place to settle in for game day. In fact, the restaurant boasts an extensive television collection with several on display amidst athletic memorabilia in the Sports Lounge, a handful of individual sets within the overstuffed booths, 2 TVs on The Roof and another large screen in the Pilots Lounge – a private room used for anything from family celebrations to business gatherings and anything in between.

In the main dining area, the cool but casual decor sets the stage for a delicious culinary experience. The menu changes four times each year so the chef can create delicious dishes that take advantage of the local seafood, produce, and meats at their peak of flavor and freshness. While guests rarely leave without taking an enthusiastic bite out of 723 Whiskey Bravo’s signature Fried Mac n Cheese Sticks (served with a kick of chipotle aioli), it’s the upscale dining that keeps guests coming back for more. Hand-cut steaks are cooked to perfection and the Niman Ranch Pork Chop is served with mouth-watering

Brussels sprouts that nearly steal the show. Other favorites from the evening menu include Gulf Shrimp and Grits, the Whiskey Bravo Po’ Boy and Grilled Local Grouper. A cozy wine room houses an extensive wine list with an impressive variety of vintages.

The lunch time fare consists of an array of salads, wraps and sandwiches that have developed their own fan bases among locals and visitors, including the Thai Shrimp Pasta Salad, Cashew Chicken Wrap and Saint Barths Salad Nicoise. Other features include a children’s menu, special game day offerings, along with weeknight Happy Hours and entree specials. Taking into account special dining needs of its patrons, Whiskey Bravo offers several gluten-free and vegetarian options, and sources fresh ingredients from local growers like Mac Farms and Dragonfly Fields. The staff is knowledgeable and friendly, providing exceptional attention to detail and attentive service.

While the name of the 4,500 square foot iconic structure comes from the tail number on owners Skip and Victoria Moore’s Cirrus SR22 (a combination of their 7/23 wedding anniversary date and their favorite letters from the aviation alphabet), it is the sentiment evoked that they are most proud of.

“We opened this restaurant as a tribute to neighborhood gathering places everywhere and we couldn’t be more excited about the direction it’s taken. Friends and memories have been made here, our community has rallied for causes, gathered for celebrations and have made a difference in the success of numerous local charities that we have chosen to be part of. We are very appreciative of all of our guests as 723 Whiskey Bravo continues to exceed our expectations,” says Victoria Moore.

***723 Whiskey Bravo Bistro & Bar is located at 3031 Scenic Highway 30A in Seagrove Beach. In keeping with the eatery’s casual vibe, the restaurant does not take reservations. For more information, call (850) 213-0015, or visit [www.723WhiskeyBravo.com](http://www.723WhiskeyBravo.com). You can also find 723 Whiskey Bravo on Facebook at [www.facebook.com/723WhiskeyBravo](http://www.facebook.com/723WhiskeyBravo).***



THE **REP** **Escape to Seaside with The REP & Escape to Create**  
THE REPERTORY THEATRE - SEASIDE, FL

**Saturday, January 9th Theatre** Collett and Robertson with **Escape to Create**  
 The British take the stage with *The Six-Sided Man*, a dark, comic meditation on the nature of choice and the question of fate. Praised as masters of their craft throughout the UK, **Nicholas Collett** and **Gavin Robertson** deliver the subtle nuanced performances that set a new record for ticket sales on the West End. Prepare to laugh, gasp and question your own existence!

**Wednesday, January 13th Literature & Film** Horsmon and Opoku with **Escape to Create**  
 Awarded author and poet **Sandra Jackson-Opoku** retraces the steps of the great Harlem Renaissance writer and famous Floridian **Zora Neale Hurston**. Screening a selection of her awarded experimental and short films, Caitlin Horsmon discusses her unique approach to the art of cinema and media arts.

**Friday, January 22nd Music** Heinlein with **Escape to Create**  
 From the forefront of the redhot Kansas City Jazz scene, composer and trombonist **Ryan Heinlein** presents an entertaining multi-media musical journey featuring recordings by his fusion band, Project H. With commentary, video and performance.

**Wednesday, January 27th Theatre** Kraar with **Escape to Create**  
 Actors of The REP revive their ever popular script-in-hand readings with Pulitzer-nominated playwright **Adam Kraar's** *Dream Of A Deer At Dusk*. Finalist for the National Playwrights Conference, the lyrical drama centers on an idealistic 15-year-old girl trying to rescue a 27-year-old autistic man from the persecution of their small town.

**Friday, January 29th Music** Harpeth Rising is **LIVE@TheREP**  
 Unapologetic genre-bendering trio, Harpeth Rising fuses Folk, Newgrass, Rock and Classical into a sound that is organically unique. Hallmarks of their music include expansive three-part harmonies, consummate musicianship and a deft, yet soulful lyrical perspective.

**Visit us online to see all of the great Escape to Create events & live music coming to The REP in February**



*"They said the best was yet to come, and couldn't have been more right."*



**\$750,000 Under Contract**

**8 W Endless Summer Way**

*New Home  
 Borders Protected  
 Open Space*

Details: 800.375.9828  
 Ext. # 4967

**227 Wilderness Way**  
*Grayton's Western Lake  
 Coastal Dune  
 Waterfront Location*

Details: 800.375.9828  
 Ext. # 4843



**\$1,850,000 SOLD!**



**\$1,400,000 Under Contract**

**19 Sea Venture Alley**

*Alys Beach  
 Gulfview Lot*

Details: 800.375.9828  
 Ext. # 4517

Whether you are considering a purchase in this paradise, or moving on to your next paradise, I would be happy to help you.

Imagine...  
 Artfully uniting extraordinary homes with extraordinary lives.

**Carrie Shoaf**  
 Broker Associate  
 c 850.866.2114  
 carrie@scenicir.com



Scenic | Sotheby's  
INTERNATIONAL REALTY

Each Office is Independently Owned and Operated.

**Sign Up**

**ThirtyAReview.com is on Facebook!**  
 Sign up for Facebook to connect with ThirtyAReview.com.

The **Thirty-A Review** is dedicated to profiling Hwy 30-A and the surrounding area's finest people, places and things.

check us out on **Facebook** at:  
[www.facebook.com/thirtyareview](http://www.facebook.com/thirtyareview)

**404.560.3677** **ThirtyAReview.com**



# Acme Ice House in Seacrest Beach Offers Upscale Casual “Southern Fuze”

BY AMANDA LAWSON



Oysters on the half shell



Pan seared scallops



Shrimp and Grits

Over the past year, Acme Ice House has undergone a bit of an evolution.

The restaurant, once a pizza and burgers type of joint, has embraced a new “Southern Fuze” cuisine and an atmosphere welcoming to fun-lovers, families and foodies searching for quality fare without the hefty price tag.

Acme Ice House owner Bill Shoaf, a 40-year hotelier and developer, has also evolved: that is, into a full-time resident of 30-A. Last November, he moved to the area from Park City, Utah, trading his skis for occasional paddleboard sessions and the opportunity to focus on Acme and other projects in the area.

Shoaf was first attracted to 30-A when he stepped in to create and open The Pearl Hotel and Havana Beach Bar & Grill in Rosemary Beach in late 2011. “Especially during the last year that we were working on the hotel, we spent a lot of time going around, having lunch and dinner at various places up and down 30-A,” he says. “We realized there was nothing in between the high-end Havana Beaches of the area and the super casual restaurants at low-price points. This area really needed what we call an ‘upscale-casual’ concept.”

And with that, the idea for Acme Ice House was born.

In addition to 13 flat-screen TVs in the bar area (a favorite among visiting and resident football lovers), there



Fish of the day



are lunch and dinner menus that will make just about anyone’s mouth water. There are the dry-rubbed, smoked wings, prepared carefully over the course of three days; the fresh Florida Gulf shrimp and grits; the low country pork chop marinated in sweet tea; homemade pork rinds and collard greens; and the wood-roasted cantina mussels smoked in one of the restaurant’s two 25,000-pound, built-in-place wood-burning ovens.

“What we’ve done here is take classic Southern dishes that you know and we’ve played with them, tweaked them and made them different,” Shoaf says. “We’ve got Alabama white BBQ sauce, Mississippi comeback sauce for our catfish, and as many local ingredients as we can get our hands on.”

To create the Southern Fuze lunches and suppers, Shoaf enlisted the help of an old friend. Executive chef Juan Martinez, who once commanded the kitchen at The

Pearl, has played a significant role in evolving the menu. “We spent all summer re-working this menu, experimenting with the fusion of Southern cuisine and culture with today’s culinary influences, and what you see now is the result of that,” Martinez says.

Throughout all of that work, there was much attention paid to details like sourcing local ingredients and making several components in house, including liqueurs and syrups used in the restaurant’s cocktail menus.

“Our goal is to attract visitors and residents who want

to come here and have fun while they enjoy good food and people they can be comfortable around,” Shoaf says. “That could mean a bachelor party, a quiet couple that’s searching for a great glass of wine and an amazing dinner, a group of friends who want to come and enjoy a game of football, or a family with a gaggle of kids. That’s what makes this place great.”

With three distinct areas for dining, there truly is an atmosphere for everyone at Acme. The dining room, anchored by a Harley Davidson suspended from the ceiling, features intimate tables and a piano player who takes requests on Saturdays, while the patio embraces an outdoor ambiance and the 30-foot bar incorporates a more music-loving sports area.

Even the restaurant’s décor embraces the Southern culture with work by Rosemary Beach-based photographer Tommy Crow. In addition to photographs highlighting the ever-classic Harley Davidson, there are images throughout Acme that he took while attending University of Georgia. One wall alone is lined end to end with framed photos of musicians that once performed at UGA, from the Ramones to the Who and Rolling Stones.

**Acme Ice House, located at The Village at Seacrest Beach on Scenic Highway 30A, is open Monday-Friday at 5 p.m., and Saturday and Sunday at noon. Happiest Hours are every day 5 p.m. to 7 p.m. For more information, visit [www.acmeicehouse.com](http://www.acmeicehouse.com), call (850) 502-5669 or visit the restaurant’s Facebook page at [Facebook.com/acmeicehouse](https://www.facebook.com/acmeicehouse).**



# SEASIDE®

MERCHANTS

A simple, beautiful life.  
*locally-owned and operated boutiques & restaurants*



seasidefl.com



## YOU DESERVE

HIGHER EXPECTATIONS,  
EXCEPTIONAL SERVICE,  
HIGHER INCOME,  
A BETTER RELATIONSHIP.



Cottages  
**30A**  
Concierge

30ACOTTAGES.COM  
(850)468-0006



# Barefoot BBQ

BY TAYLOR ARNOLD

Located in the heart of Seaside is a stick-to-your-ribs kind of restaurant, and the best part is you don't even have to wear shoes to order your meal. Just ask James Murphy and his wife Jenny, owners of Barefoot Barbecue in Santa Rosa Beach. "It's the 'no shirt, no shoes, no problem' vibe here," he says. "We want guests to feel welcome, and to come sun drenched from the beach, barefoot and sandy for great Southern, Caribbean, Texas fusion barbecue."

Murphy, as the locals call him, has plenty of experience in this arena. In fact, he and Jenny spent 12 years living in St. Thomas where they ran a barbecue restaurant called SIBS, famous for ribs. "I definitely feel like the Caribbean influenced my cooking," he says. "It's a little spicier and fruitier, and I always work with fresh products."

After just one visit to Grayton Beach, the Murphys were ready to call 30-A home, and it wasn't long before they opened Barefoot Barbecue in Seaside's Airstream District. "We recognized the need for a reasonably priced, large portion restaurant," Murphy says. "Ultimately, the recipes came from a melting pot of Caribbean, Southern and Texas barbecue influences."

The result is a silver food truck that attracts visitors and locals alike. "Here in this part of the South, pork rules by 60 percent," Murphy says. "However, when Texas comes to town, we can barely keep the brisket on the shelves. Our ribs are an everyday specialty." For this reason, he has a selection of barbecue sauce to suit every taste. His menu

the end. The garlic-buttered Texas toast pork sandwich is the number one dish."

It is Murphy's selections of sides, however, that really showcase his barbecue fusion. "Two of the popular side dishes, pineapple cole slaw and potato salad, are close friend's family recipes," he says. The menu also offers some Quick Bites, including a turkey leg, a bucket of ribs, and sausage on a stick. And guests who want to take

organic. There is no cutting corners. Our smokers are very modern, but we use old school cook tables: 24-hour pork, 9-hour brisket, 5-hour ribs, 4 and a half hour chicken, and 3-hour turkey legs."

If you ask Murphy what inspires him after all these years, he is quick to name some of his favorite chefs. "When I first got serious about creating a barbecue restaurant, I looked to several of the barbecue 'greats,' including Mike



Barefoot Barbecue



includes traditional tomato, vinegar, and mustard-based sauces as well as a spicy variety.

The menu at Barefoot Barbecue also includes traditional favorites like pulled pork and beef brisket sandwiches, as well as signature items like barbecue nachos and tuna dip. "We are really proud of our sushi-grade, two hour, pecan wood smoked tuna dip," Murphy says. "The barbecue nachos are one of our biggest sellers, but tradition wins in



James Murphy

Barefoot Barbecue to go can ask for a picnic package that includes either a full or half pound of pork, chicken, ribs, or brisket.

When it comes to his philosophy on barbecue, Murphy's rule is simple. "We believe if you start with a good product, you end with a good product," he says. "All of our meats are hormone-free, steroid-free, and antibiotic-free; and the produce is fresh, local and

Mills and Ray Lampe," he says. "I also follow Bobby Flay, Anthony Bourdain, and Wolfgang Puck...I've read all their books. But if you gave me the chance to sit down and have a beer with any chef, hands down, Guy Fiere would be my first choice."

The best part of his job, however, is serving his famous beachside barbecue to happy guests day after day. "It is great meeting new people everyday, yet getting to see familiar faces year after year," he says. "We have built a good following on 30-A based on repeat

visitors to the area and super supportive locals. We couldn't and wouldn't be where we are today without the best of both of these worlds."

***Barefoot Barbecue is located at 2235 East County Highway in Santa Rosa Beach. For more information, call (850) 534-0313 or visit [www.facebook.com/barefootbbq](http://www.facebook.com/barefootbbq).***



# Warm Welcome: The Beach House

BY SARAH MURPHY ROBERTSON



Shrimp Basket



Nacho Mama



Beach House Burger

Just a shell's throw away from the western end of scenic highway 30-A is the bustling Sandestin Golf and Beach Resort and in the middle of it all: a captivating new ocean-front restaurant, The Beach House. Open since April 13 of this year, The Beach House is the combined vision of established restaurateur Ron Green and Operating Partner, David Valentine.

During our interview, Valentine is generous with his time and eager to share his clear excitement for The Beach House and the story behind its concept. Characterized by its name, the ultimate goal is for guests to experience this location as fun and laid-back. Valentine and Green encourage visiting in any attire and their tag line summarizes it best: Relax, Drink, Eat.

Between January and April, the former Elephant Walk restaurant was renovated and within this short turnaround window, contractors completely transformed the space. The Beach House boasts waterfront dining with panoramic views from the bar and restaurant that are nothing short of stunning. The new owners chose to remove walls to emphasize the star of the show: the gulf. From every seat, guests can enjoy the beauty of the emerald waters glinting before them. By repurposing tile and shutters they've created a shabby chic interior, making the space both bright and beachy. Comfy wicker

chairs, galvanized tubs and dishware, and coastal inspired décor were all carefully chosen to establish a feel of effortless ease. The space is roughly 15,000 square feet and includes the main dining room restaurant, numerous terraces, as well as pool and beach decks.

While the ambiance and water views will lure you in, The Beach House's menu is the real hook. With a focus on serving fresh, house crafted food, they offer seafood like Amberjack and Grouper fished straight from our local waters. Kid-friendly options like the chicken tenders are hand cut and battered. The scratch made blue crab dip is kissed with just a hint of cayenne and both the shredded chicken and pork used in their nachos is smoked on site. The Beach House even takes a bar food favorite, chicken wings; and by seasoning, baking, and tossing them in a garlicky hoisin sauce makes them a healthier appetizer than the traditionally deep-fried versions.

What you may not know (and really should) is The Beach House's onsite pool is also available for use by all their guests. With the gorgeous white sand dunes and gulf water as your backdrop, lunch and libations are available



poolside and Valentine encourages everyone to "bring your kids, come for the day, and stay until sunset." This restaurant truly has a unique resort feel without the exclusivity. Four days a week live music is humming and from 4-6 pm Happy Hour specials attract locals and visitors.

Perhaps a lesser-known feature of this property is the newly-transformed Sky Room. This private dining space is tranquil and polished and perfect for rehearsal dinners or family reunions. During the day the Sky Room's ceiling literally glows from reflections off the emerald waters and the sunset views at dusk are just as spectacular. The Sky Room's versatile space accommodates 170 people and their staff will help plan any occasion - from casual to more formal events.

With a rich restaurant career background, Valentine undoubtedly takes his role seriously as day-to-day Operating Partner. He considers the staff a family and establishing strong camaraderie is of utmost importance to him. When asked what he appreciates most about the restaurant industry, David doesn't hesitate: "Getting to see immediate results and creating value in people's day." When I asked the same question of Executive Chef Scott Plumley, he divulges, "This career provides new challenges daily, an ability to work with my hands, and an opportunity to consistently put out a good product." Both are noticeably proud of the dedicated team they lead at The Beach House and are confident that positive vibe will translate to their guests.

With the first full high season under their belt, The Beach House is looking ahead to serving snowbirds with new fall and winter menus and they are excited to draw in locals with great football viewing and a discount key card. With so many amenities to enjoy year round, guests of The Beach House are sure to get a warm welcome and feel right at home.

**Located at 4009 South Sandestin Boulevard in Miramar Beach, The Beach House is open seven days a week from 11 am until 10 pm. Phone them with questions at (850) 608-6300 and for information on their private dining space Sky Room, email events@thebeachhousesd.com.**



# Bud & Alley's Celebrates 30 Years of Good Food, Good People and Good Times

BY JULIE HERRON CARSON

Thirty years and 11,000 sunsets ago, a small restaurant in a brand new beach town opened its doors. Fast forward three decades and Bud & Alley's continues to define the 30-A experience for generations of beach-lovers, bringing together "Good Food, Good People and Good Times" as it has done for decades. It's also "ground zero for sunsets," says Cindy Moskovitz, publisher of *Sunsets of 30A*.

"Every great community has an iconic landmark, and on 30A, it's Bud & Alley's," says Mike Ragsdale, CEO of The 30A Company. "Hearing the bell toll as the sun dips down into the Gulf is an essential part of the 30-A experience. It's a sacrilege to bring first-time visitors here without introducing them to the Bud & Alley's ritual."

The restaurant and Seaside have grown up together. When Seaside founder Robert Davis' vision of a walkable holiday town was still more dream than reality, he invited Scott Witcoski and Rauschkolb to open a Gulf-side eatery on Highway 30A in what would become the town center. The two young men had just the right combination of restaurant experience and youthful enthusiasm, and Bud & Alley's soon developed a well-deserved reputation for fresh, delicious food and a fun atmosphere. It also became a popular gathering spot to watch the sunset from the Rooftop Bar, heralded each evening by the ringing of a brass bell.

Rick Montague of Chattanooga is an early Seaside homeowner. "On my very first visit to Seaside in 1987, I went to Bud & Alley's. Forty-eight hours later I bought a house just a short walk from the restaurant. From the very beginning, Bud & Alley's struck an unusual balance between informality and extraordinary food, and set the culinary tone for the entire area."

After 20 years and numerous awards, Witcoski sold his interest in the restaurant to Rauschkolb. In the past decade, Rauschkolb has kept the focus of the restaurant on the freshest farm/surf-to-table dining options, while



Vintage herb garden



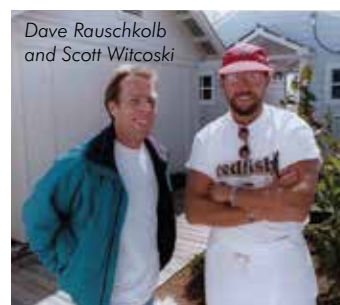
Bud & Alley deck party



Dave Rauschkolb



Front door table



Dave Rauschkolb and Scott Witcoski

expanding the restaurant's menu, hours, and special event facilities.

"As vacation homeowners over the past 25 years, we have seen a lot of changes to the area and our family, but Bud & Alley's remains timeless," says Atlanta public relations executive Don Rountree. "It's always been one of our 'never miss' restaurants with or without the kids. Enjoying a rooftop cocktail with my wife and guessing when the sun will set is something I really look forward to, although in all these years I've never guessed exactly right!"

Local hospitality professional Tracy Louthain agrees. "Bud & Alley's is a South Walton favorite, and a visit to

Seaside just isn't complete without a stop for a drink or a meal downstairs. I've enjoyed many a sunset with one of Mo's delicious Mojitos in hand. Dave has assembled a great team, and we love taking friends to Bud & Alley's."

Bar Manager Mo Moseley, a familiar face at Bud & Alley's for the past 16 years, takes great pride in his work, and also has some special memories from his vantage point behind the bar. "Working here is like going to a party every night," he says. "I especially enjoy it when a guy lets us know in advance he's going to propose to his girlfriend on the beach. After she says yes and he turns around and gives us the thumbs up, the entire Rooftop Bar erupts into cheers, and then the happy couple comes up for a glass of champagne."

"Bud & Alley's is always my first destination," says musician and teacher Johnny Pride. "Mojitos and peel n' eat shrimp keep me planted at the bar, all the way to the glorious sound of the bell when the sun sets."

Tom and Jenny King, owners of Seaside's Central

Square Records, might have met at Bud & Alley's, but aren't sure. "Tom was a waiter during the years my family vacationed at Seaside. I'd come in with my grandfather for oysters and carrot cake! Later on, I also worked at Bud & Alley's and to this day, I love the family atmosphere that welcomes both employees and customers. When Tom and I married, we had our rehearsal dinner at the Rooftop Deck Bar and couldn't imagine holding it anywhere else."

Ann Hartley, who, with husband George owns the Seagrove Village Market, credits Rauschkolb with some much-appreciated business advice. "We were always so impressed with how Dave ran his restaurants, so we asked him to share some words of wisdom. He told us 'Just be sure you don't work so much *in* your business that you don't have time to work *on* your business'. That really helped us with our restaurants."

"Dave and his wife Carol are so supportive and generous to local charitable causes, and their hospitality is unmatched," says Marsha Dowler, manager of Seaside's Escape to Create artist residency. "Bud and Alley's is quite simply the heart of Seaside."



www.gigisfabkids.com 850-231-0110 888-353-6161



FABULOUS KIDS' FASHIONS & TOYS  
ROSEMARY BEACH, FLORIDA



gigi's STELLAR tweens  
SEACREST BEACH, FLORIDA

# Furniture SOUTH



*"expect something different"*



FURNITURE ART RUGS ACCESSORIES BEDDING  
WINDOW TREATMENTS HOME IMPROVEMENTS  
NEW DESIGN CENTER!

**NOW ENJOY ONE SOURCE SHOPPING  
Over 60 Different Lines to Select From!**



**30-50% OFF EVERYTHING EVERYDAY  
IN-STOCK ITEMS DELIVERED TODAY**

**850-267-1411 · FURNITURESOUTH.NET**

**10 AM - 5 PM MONDAY- SATURDAY (CLOSED SUN.)**

**4552 US HIGHWAY 98 WEST #8 · SANTA ROSA BEACH**

**HWY 98 (4 MILES EAST OF SANDESTIN)**

**IN "THE LANDINGS SHOPPING CENTER"**

Division of Resort Collection LLC



# ALAQUA

ANIMAL REFUGE

*Shelter*

*Safety*

*Second Chances*

Alaqua Animal Refuge Inc.

914 Whitfield Road Freeport, FL 32439

850-880-6399

[www.AlaquaAnimalRefuge.org](http://www.AlaquaAnimalRefuge.org)



# Café Bolo Brings Brazilian Flair To 30-A's Food Scene

BY SUSAN BENTON



Fresh pastries



Flan



Brigadeiros

South American cuisine has made its way onto 30-A at Café Bolo, just west of Gulf Place. Owners Mara Romero-Perez and Robert Perez were waiting on the perfect spot to open an authentic Brazilian eatery and found it across from the Ed Walline public beach access on the first level of the Abacos building. Perez says, “We were on our way home from a Sunday in Seaside with our young sons and saw the sign for lease. We fell in love with the incredible water view and knew this was the place. We contacted our realtor and leased the space right away; we were open for business within three months!”

Though Robert Perez’s background has been in management and the restaurant industry, many local families might remember him as their children’s former

soccer coach at Ft. Walton Beach High School and Gulf Breeze High School.

As local residents, the couple wanted a true locals eatery; a café where beach goers can walk in with sandy feet and grab an empanada, or patrons can sit and enjoy gourmet fair trade Amavida coffee and authentic South American pastries, soups, and sandwiches.

On May 28, 2013 Robert and Maya opened their dream café and named it Bolo, which in Portuguese means cake. Mara Romero-Perez says, “I liked the sound of it. Bold and strong, like my people of Brazil and Robert’s of Chile. I love to bake and Robert loves coffee, so we felt like the name was a natural fit.”

Food carries cultural, historical, and individual influences. Born and raised in Parana, Brazil, Mara Romero-Perez draws inspiration from her family recipes to create the made from scratch morning pastries. Some include the popular Chicken Empanadas; Sausage or Ham & Cheese Rolls; the Individual Spinach Quiche; or the famed Tres Leches Cake, made with moist white cake, rum, whipped cream, condensed milk, coconut milk, and topped with fresh coconut. The traditional Brazilian Flan is also available.

Hand crafted each morning and a sell out by the afternoon are the gluten-free Brazilian Cheese Rolls. Perez explains, “In Mexican Restaurants customers are offered chips and salsa, in Italian restaurants it is bread and olive oil, and in Brazil it is cheese rolls.”

With meat being prominent on Brazilian menus, the couple decided to add a Brisket Sandwich to Café Bolo’s selections. Romero-Perez says, “The meat is slow roasted whole for six hours, sliced thin, and served on French bread with mozzarella cheese, lettuce, tomato, and red onion.” The chicken for the Chicken Salad is first pan seared and poached before being shredded and mixed with carrots, onions, green onions, apples, and green grapes, creating a flavor packed sandwich. The broth left over is used to make the hearty and soul satisfying Tortilla Soup. Robert Perez says, “I could not get away from it. I am crazy about Tortilla Soup and my loyal customers from south of the border were requesting it!” Made with fresh cooked chicken, garlic, jalapeño, cilantro, onion, special spices and tortillas, it is served with a side of sour cream. Other soups include Split Pea Soup and a Black Bean Soup that is served Brazilian style with bacon and smoked sausage (a vegetarian option is also available). Perez says, “Even though lunch service begins at 10:30, if menu items are ready before then they are for sale. We have one customer who enjoys our Black Bean Soup for breakfast!”

*Café Bolo is located at 4360 Highway 30A West #105, Santa Rosa Beach, Florida 32459. Hours of operation are Monday-Saturday 7a.m. to 5 p.m., and on Sunday until 2 p.m. For more information call (850) 267- 3249.*

*Susan Benton is a freelance writer, blogger, and the owner of 30AEATS.com where she shares her passion and her commitment to promoting regional farmers, fishermen, chefs, artisans and restaurants along the Gulf Coast. Her first cookbook will be published late 2015.*





*The* MERCHANTS of  
ROSEMARY  
BEACH®

*Amavida Coffee & Tea • CK's Feed & Supply • Cowgirl Kitchen • Edward's  
Havana Beach Bar & Grill • La Crema Tapas & Chocolate  
Restaurant Paradis • SKZ • Wild Olives*

WHERE DINING IS AN ART FORM.

*Find everything from barefoot casual to fine dining.*

ROSEMARYBEACH.COM





# Café Thirty-A

BY JULIE HERRON CARSON

It's hard not to love a place with a 19-item martini menu, so I didn't even try to play hard to get with Café Thirty-A. I just gave in and fell head over heels for the place. Café Thirty-A inspires that kind of affection in a lot of people—that's why it has thrived as a culinary landmark of the Scenic Highway by the sea for over two decades. In fact, the popular restaurant recently celebrated its 20th Anniversary with a Black-Tie Gala benefitting Caring and Sharing of South Walton.

There really are 19 martinis here. My husband's Tanqueray martini (gin, vermouth, queen olives) was smooth as silk, poured from the shaker at our table, with a coating of tiny ice chips floating on the surface. I had a Cosmo with the perfect sweet and tart balance that makes this drink so refreshing. We could have gotten adventurous with something like The Berry Blue Tini, a concoction of Smirnoff blueberry vodka and Rose's Blue raspberry with an orange twist, or The Hummingbird cocktail made for two and crafted from La Marca Prosecco, St. Germain, and club soda with a lemon twist. A beautiful wine list and an excellent selection of beers were also at our disposal.

The atmosphere at Café Thirty-A is designed to relax you without putting you to sleep. Giant fabric umbrellas soften the lights and the walls are painted a soft gray that's soothing in the low illumination. This mellow theme is offset by lively touches such as large watercolors of fanciful fish adorning the walls and hammered metal chargers with fish-adorned rims on the tables. And, speaking of the tables, the white tablecloths are protected by white restaurant paper, which is a relief if you're eating with a child (or a messy dining writer).

Having played in the sun most of the day, we were a hungry group, so the opener of truly hot, fresh, crusty bread with olive oil was received with universal praise. We hastened to order: son Nicholas chose Creamy Grits and Sautéed Jumbo Lump Crabmeat; I had a Margherita Pizza with a Pan-Seared Split Lobster Tail alongside; husband Neville, Sesame Crusted Rare Yellowfin Tuna with a side of broccoli.

The grits Nicholas ordered were rich and buttery, and the combination of these with the succulent crab

meat was a treat to rival any entrée in the place (which is saying something).

My lobster tail was buttery and sweet while still retaining a hint of its salty ocean origins.



Martini



Pan Seared Diver Scallops



Roasted Beet Salad

My pizza exemplified simple elegance. It was a thin-crust affair, crisp from an 800-degree wood-fired oven, and covered in mozzarella cheese, heirloom tomatoes and fresh basil. I took part of it home with us and the next morning pronounced it delicious, even eaten stone cold out of the box.

The Yellowfin Tuna Neville ordered is one of Café Thirty-A's signature dishes, and well it should be. Served rare and enveloped in sesame seeds, this pan-seared delight was firm and flavorful. Keeping it company on the plate were Asian stir-fry, swirls of wasabi and infused oils. The added broccoli came lightly buttered and was pleasantly crunchy.

Our entrees devoured, it was on to dessert: Crème Brûlée for Nicholas and me to share and Banana Beignets, another signature dish, for Neville. The Crème Brûlée was

in perfect form, crunchy brown on top with a hint of burnt sugar over smooth, tasty custard. As for the beignets, they didn't stay on the plate long. The chunks of banana, fried in beignet batter, were piping hot and dusted with confectioner's sugar. Bananas should grow on trees like this! On the side was macadamia-nut ice cream fit for a king. The Café actually makes its own macadamia nut brittle and crushes it to go in the house-made ice cream.

If you've never visited Café Thirty-A, do yourself a favor and make reservations. If you have been before, it's time to come back. Executive chef Teofilo Tundidor ("Chef T") changes the menu frequently, so there's always something new to try.

***Café Thirty-A, located at 3899 East Scenic Highway 30A in Seagrave Beach, is open seven days a week for dinner, starting at 5 p.m. For more information, call (850) 231-2166 or surf to [www.cafethirtya.com](http://www.cafethirtya.com).***



# Caliza in Alys Beach

BY KEMPTEN TAYLOR



“Caliza Restaurant... is a prime example of a restaurant striking the perfect balance between elegant and inviting surroundings and exceptional food to match.”

green waters are reflected on the menu, with much of the seafood coming in fresh daily. “As a chef we have a moral obligation to serve fresh food that is obtained from ethically responsible sources. That’s why I support so many local farmers and fisherman whenever possible,” says Korman.

The chef’s menu adds a “wow factor” to traditional items, such as the Deviled Twin Oak Farm Egg. This is not your mama’s deviled egg – it is hard boiled and soaked in beet juice to create a marbled effect, then served with beef tartar and roasted baby beets that have been rolled in hazelnuts. As the final touch, Foie Gras Torchon is grated over the dish tableside. “It’s a perfect example of taking a familiar dish (a deviled egg) and elevating it to fine dining in a way that the guest wasn’t expecting,” says Korman.

Equally as impressive is the amazing architecture and environment at Caliza and Alys Beach. The Caliza dining experience

What makes a restaurant special? Perhaps it’s the cuisine or the atmosphere; or possibly an exquisite combination of both, to create the perfect dining experience. Caliza Restaurant at Alys Beach is a prime example of a restaurant striking the perfect balance between elegant and inviting surroundings and exceptional food to match. Located in Alys Beach, one of the 15 beautiful communities in the Beaches of South Walton; Caliza Restaurant, under the direction of Executive Chef Kevin Korman, offers a menu selection that is anything but ordinary.

Chef Korman showcases his passion for elevating cuisine nightly. The restaurant is located poolside, near the gorgeous white sand beach; offering visitors and locals a feeling as if they are on vacation relaxing near the water and enjoying tasty cuisine. On a continued trek to make all components on the plate new and exciting, Korman’s playful spin on comfort food, and his genuine desire for creating a memorable dining experience for patrons, lands this culinary star’s menu on the “must-try” list when visiting the Emerald Coast.

Hailing from the north, Korman grew up near the farmlands of Maryland in Carroll County, just outside of Baltimore. His passion for farm-to-table food started early as he watched his mother and grandmother prepare meals for their family. Korman started his culinary career at age 20 when he attended Baltimore International College in Maryland. Overachieving is not a new thing



for this chef; he was one of the top seven students chosen in his graduating class for the school’s honors internship program at a hotel in Ireland.

Moving forward in his career, his ever-changing menu at Caliza showcases global flavors, as well as reflects the current season and the area’s local artisans that produce the ingredients used. Korman’s world travels and experience in fine dining across the country have upped his culinary pedigree. He pays homage to the tried and true flavor of Baltimore; such as Old Bay Seasoning, by creating an Old Bay puree using roasted tomatoes and old bay spice then serving it as the condiment to the Jumbo Lump Crab Cake, now seen on Caliza’s menu. The gulf’s

is simply one of a kind and truly offers something for everyone in a beautiful setting.

**For more information about Caliza Restaurant and Alys Beach, visit [www.calizarestaurant.com](http://www.calizarestaurant.com) or call (850) 213-5700 to make reservations. You can also visit [www.alysbeach.com](http://www.alysbeach.com) and visit the Caliza Restaurant page, or make a reservation via [opentable.com](http://opentable.com). Finally, be sure to arrive early so you can relax and enjoy Caliza Restaurant’s Happy Hour from 5:30 pm until 7:00 pm in the Bar and Lounge. Caliza Restaurant is closed during winter but will re-open March 2016 for dining service.**



# Cowgirl Kitchen

BY SUSAN BENTON

If seeking meals with moxie, finding the right tools to entertain with ease, or wanting to throw picnics with panache, then head to Cowgirl Kitchen Café in Seagrove Beach or Cowgirl Kitchen Restaurant & Bar and CK Feed & Supply in Rosemary Beach, which were both voted 4 years in a row as “Best Overall Experience” at *Rosemary Beach Uncorked*.

Owners Nikki Nickerson and Jennifer Green know how to kick back and cowgirl up, and want you to do the same, as they have been offering foodies the best options to dine in or take out since 2005. They have also expanded their operation through the years to include unique gifts and kitchen items that can be gift wrapped and delivered to your door on 30-A.

Cowgirl Kitchen Café in Seagrove Beach is a mecca for hungry diners seeking high quality seasonally inspired cuisine. They offer a popular and sumptuous breakfast from 7:30 a.m. to 2p.m. daily, with favorites being the breakfast tacos and hot biscuits. Specialty sandwiches, salads and soups are available until 3 p.m. Cowgirl Kitchen Café now also offers their signature Bloody Marys, mimosas and draft beer in Seagrove. “We carry foods that we love and want to share with our friends and family,” Jennifer explains.

Cowgirl Kitchen & Bar is located in the heart of Rosemary Beach and has a casual and fun atmosphere where breakfast, lunch and dinner is served. Plan to saddle up to the bar to watch a game on the high definition television while sipping on a cold beer (six are offered on tap) and nibble on a selection of tantalizing appetizers. Sitting outside on the patio while savoring Gulf views over a bottle of fine wine or pitcher of margaritas is also the perfect way to spend the day. In the afternoon, happy hour is available where chips, Cowgirl salsa, queso, smoked tuna dip, and sinfully delicious nachos are served along with legendary pizzas.

Mosey across the cobblestone street to CK Feed & Supply in Rosemary Beach to lasso your inner chef. This truly is the best place on 30-A to stock up on hard to find wines, craft beer, artisan cheeses, gourmet gifts and cookware, picnic provisions, accessories for the home and kitchen, to-go dips and casseroles, and certainly should be your first stop when you come to town. For those with time constraints like me, CK Feed & Supply has saved many a night when dinner plans weren’t made and the family needed to eat.

While on the subject, the good folks at Cowgirl Kitchen (at both Seagrove Beach and CK Feed & Supply in Rosemary Beach) have also supplied our home on several Thanksgiving occasions with a gorgeous spread of food. Every year, Cowgirl Kitchen whips up an amazing Thanksgiving feast for over 250 families, with 2014 being the biggest



Cobb Salad with beer battered bacon



Beer Nachos



Grouper Sandwich



Drunk Shrimp Taco



to serve as their Southern Belle Catering company’s headquarters. From large events to small family gatherings, they certainly can help make any occasion a successful one. If you’re coming to the beach and don’t feel like cooking, just place an order 72 hours in advance and your entire meal can be picked up right before mealtime. Nikki says, “We are proud of how we have grown, evolved, and are excited about the future of Cowgirl Kitchen!”

to date. Offerings include a whole smoked turkey, gravy, cornbread dressing, mashed potatoes, praline sweet potatoes, broccoli & cheese casserole, 7-layer salad, bourbon pecan pie and all kinds of dips and sides to enjoy. Make sure to check their website in October to be one of the first to sign up.

As if the cowgirls did not have enough going on, they also cater and acquired a 7000 square foot warehouse

***CK Feed & Supply is located at 31 Main Street in Rosemary Beach, FL; Cowgirl Kitchen Restaurant & Bar is located at 54 Main Street in Rosemary Beach, FL; and Cowgirl Kitchen Café is located at 3005 Scenic Hwy 30A in Seagrove Beach, FL. For more information, please visit [www.cowgirlkitchen.com](http://www.cowgirlkitchen.com). Photography courtesy of Jami Ray and Jackie Ward.***



# Fish Out of Water, Swimming in Success...

BY LIESEL SCHMIDT



Fried and grilled grouper sculptural entree over grits



Seafood Grill

Unlike the name of the restaurant he helms from his kitchens at Fish Out of Water, Chef Todd Rogers is quite in his element. Evidence of that is on every plate that passes through his hands and every item on his carefully crafted menu at the highly acclaimed waterfront dining spot.

With breathtaking views of the beachfront that surrounds it, Fish Out of Water could be considered a destination of its own right, but far be it from the owners at WaterColor Resort to leave so much potential to go untapped. After all, with such resplendent beauty on display, how could anyone expect to find anything less than truly beautiful food?

So with such expectations in mind, they tapped Chef Todd to conceptualize a new menu, and his visionary mind and finely tuned palate to make Fish Out of Water irresistible bait to even the most formidable of foodies. And what bait it is. With options like the Sicilian Seafood Soup; incorporating the fresh flavors of the sea with the more earthy robustness of a sauce-like blend of tomatoes, fennel, onion, and garlic to become FOOW's own version of a Frutti di Mare; the menu pays homage to the abundant array of fresh seafood available in the local area.

To try and pinpoint a specific locale for the menu would be to limit the possibilities, to take the fish out of open water and confine it to a fishbowl; so instead, Chef Todd explores and successfully redirects the flow



Deviled eggs



Waterside dining

without muddying the waters. Seared Gulf Black Grouper filets luxuriate in silky smooth creamy cauliflower puree, topped with a buttery leek fondue and crowned

with the unexpected crunch of tempura-battered and fried lobster tail. The moist, sweet flavors of a sweet tea-brined chicken breast play against the spiciness of Conecuh sausage in a bed of dirty rice, sauced with Cajun tomato and okra stew in a nod to New Orleans; and steak makes a long-awaited return to the menu with the choicest cuts, basted in rendered beef fat before being seasoned to perfection and rubbed in compound butter.

"Our name refers to the fact that we don't cater to one type of cuisine," Chef Todd explains. "We're in America, and America is so diverse in its cultures and all of the flavors that come with that. To appeal to that diversity, that worldliness, you have to have a worldly menu; and

we're excited about the challenges that brings us as chefs," he continues, referring to his chef de cuisine, sous chef, and pastry chefs, all of whom he credits for adding their own bit of expertise to the menu. "I like to use everybody's knowledge and strength, rather than just mine; and that allows us to produce more innovative, more unique food. We're creating dishes everyday that keep our wheels turning, using ingredients that educate people and satisfy a more demanding palate."

Evidence of that high standard is each and every component on the menu, made from scratch in house, from the demi-glazes to the stocks. Locally sourced, in-season products keep the restaurant true to its farm to table concept, while a truly visionary dedication to presentation elevates even the most simple ingredient to greatness. It's technique married to creativity, pride in offering nothing but the best. "PRIDE is more than a feeling for us, it's part of our mission—Personal Responsibility In Delivering Excellence," Chef Todd insists. "We want you to come here and know that you're being given VIP, white-glove service, whether you're a local diner or a food critic. It's part of what sets us apart from the rest." And while it might be an important part, it's still only part. Like the dishes delivered at dinner service, the restaurant itself is a

sight to behold, a visual feast from wall to wall, complete with a show kitchen that affords expectant diners the opportunity to watch an impressive display of grace and grandeur as bananas foster flambés flare and meringues are torched to crunchy, toasty decadence.

From soup spoon to dessert fork, every bite that passes the lips of FOOW's guests is an unmitigated taste of brilliance, innovation and unexpected flavors that are both authentic and evolutionary. This fish may be out of water, but it's swimming in limitless inspiration.

***Dishes mentioned in this article are seasonal and may not be available year-round. For more information on Fish Out of Water, call (850) 534-5050 or visit [www.watercolorresort.com](http://www.watercolorresort.com). Open seasonally for breakfast, 8:00 a.m.- 11:00 a.m., daily; dinner hours: Tuesday- Saturday, 5:30 p.m.- 9:00 p.m. Located at WaterColor Resort, 34 Goldenrod Circle, Santa Rosa Beach, FL 32459.***



# Casting The Perfect Spell On George's & La Cocina

BY SUSAN BENTON

**H**ailing from Tennessee as the owners for the past decade of Brookhaven Pub & Grill in East Memphis, Rick Spell and his daughter Christy are the newest faces behind George's at Alys Beach and La Cocina Mexican Grill and Bar in Seacrest Beach; with wife and mom Sandy in the biggest role: the support system

Seeking to increase their restaurant portfolio, the duo, both savvy accountants by trade, made attempts but never felt the right connection until they met Ann and George Hartley, who still own Seagrove Village MarketCafe. "We were all in the right place at the right time and seeking the same objectives. Our philosophies are similar with how we treat employees, as well as our customers. It was just meant to be," says Christy.



Florida, and when they learned that he meant South Walton, as he vacationed in Seaside growing up, we all knew it was the perfect fit!"

As the GM, Miller is meeting, greeting, and making sure all runs smoothly at George's, so Christy can ensure the restaurants are held to the highest standards, are successful, and the guests' experiences are the best they can be. Leveraging her time between the three locations, the last time I spoke to Christy, she and her family were contemplating a condo in the area, but as of July, have settled comfortably in a home in Alys Beach. Christy says, "We fell in love with the area, and wanted to walk and bike to our restaurants when possible."



Though Rick is the investor and Christy is the managing partner of the restaurants, mom Sandy agreed when they hired Patrick Miller as the new General Manager for George's. Miller brings with him an extensive background in restaurant management, and as Christy explains, "My mom and dad were dining at Fleming's in Memphis, where they grew to know Patrick for more than ten years. Patrick mentioned in passing he might like to move to



The "behave" and "misbehave" staples remain on the menu, like the fried pickled okra on the Alys burger with collard pimento blue cheese, and the spicy salt & pepper shrimp. Seasonal signature items like Christy's favorite grilled scallops with pork belly add additional international flair. "You must try the new desserts, they are fabulous, especially the smoked pineapple cornbread cake with coconut gelato!" says Christy.

George's offers a comfortable cozy cottage feel. "I love to sit and watch the kids play in the fountain on the lily pad, but La Cocina is a totally different concept and

close to my heart, as I adore Mexican cuisine," Christy explains. The dishes created are soulful and satisfying at La Cocina, and the staff couldn't be more enthusiastic. With fresh produce brought in daily, Christy says, "I walk into the kitchen in the morning and it smells like a vegetable garden! The hand-squeezed juices are amazing and enhance the specialty cocktails prepared by Danica Gomez at the bar." There is a new "bar only" menu featuring Juan-Ton grilled steak tacos, Seacrest Ceviche with fresh gulf shrimp, and Three Lil Puerco's, slow roasted carnitas sliders topped with fresh avocado to name a few.

The sauces, beans, and proteins are prepared each day in house, and the brisket that cooks overnight is sumptuous and falls apart when ready to savor following day. Knowing how much my family can't get enough of the hot, thin, salty chips and spicy salsa, Christy let me in on the secret that they may be bottling it in the near future.

Burns Patterson is the GM at La Cocina. No stranger to the business, he is a former Montgomery restaurateur with an extensive background in sales and was hired by the Hartleys prior to the transaction with the Spells. "He has been invaluable in overseeing the staff, while Juan Cruz, our kitchen manager, has stepped up the quality of food by making it even more authentic, as he is from Vera Cruz, Mexico. Juan worked his way up the ranks for the last five years and it is special to watch young people grow, develop, and bring out their talents," Christy says.

**For more information visit the websites for George's at Alys Beach, [www.georgesatalysbeach.net](http://www.georgesatalysbeach.net), and La Cocina Mexican Grill and Bar at [www.lacocina30a.net](http://www.lacocina30a.net).**





### Rosemary Beach

26 N. Belize Lane  
6 Bedrooms • 7.5 Baths  
5,304 SF • \$4,385,000 • MLS#738554  
South of 30A. Carriage House and Large Courtyard!



### WaterColor

175 Sand Hill Circle  
5 Bedrooms • 5.5 Baths  
3,694 SF • \$2,295,000 • MLS#742020  
Never Rented.  
Across from the Frog Pool.



### WaterColor

152 Red Cedar Way  
5 Bedrooms • 4.5 Baths  
4,677 SF • \$2,295,000 • MLS#739970  
Lake Front. Outdoor Space with Pool



### WaterColor

208 Bluejack Street  
5 Bedrooms • 5.5 Baths  
3,372 SF • \$1,645,000 • MLS#742102  
Carriage House & 2 Car Garage.



### Seaside

Lot 12 Seaside  
MLS#741123 • \$949,000  
One of the last opportunities to build in Seaside!



### Alys Beach

63 Hoggpenny Alley  
\$945,000 • MLS#712843  
Corner Lot. Close to Caliza Pool.



### Carillion Beach

124 Sea Hill Avenue  
3 Bedrooms • 4 Bathrooms  
2,036 SF • \$925,000 • MLS#738532  
Gated Community, Carriage House and 2 Master Suites.



### Sugar Dunes

142 Beachside Drive #22  
3 Bedrooms • 3 Baths  
1,700 SF • \$895,000 • MLS#733291  
Rare Opportunity!  
Quiet Gated Community.



### Santa Rosa Beach

36 Las Palmas Way  
4 Bedrooms • 3 Baths  
2,052 SF • \$759,900 • MLS#701762  
Gulf Views in Gated Community!



### Wild Heron

1617 Shark's Tooth Trail  
3 Bedrooms • 3 Baths  
2,479 SF • MLS#740627 • \$749,000  
Situated on .829 acres.  
Upgrades Galore!



### Miramar Beach

155 Gulfside Way  
4 Bedrooms • 3 Baths  
2,201 SF • \$650,000 • MLS#734802  
Gulfside Cottages. Gulf Views, Deeded Beach Access and Furnished



### Panama City Beach

18 Vizcaya Lane  
3 Bedrooms • 3 Baths  
1,225 SF • \$515,000 • MLS#742797  
Magnolia Cottages by the Sea. Fully Furnished, Rental Ready!



### Seabreeze

550 Seabreeze Circle  
3 Bedrooms • 2.5 Baths  
1,782 SF • \$499,000 • MLS#733301  
Seabreeze Beach House only a short walk to Deeded Beach Access and Pool

## Enjoy the Best of Scenic Hwy 30A!

The goal of The Beach Group is to provide our clients with unparalleled professional service, representation and insight to the incredible values in today's market.

### Our Agents

Ron Romano	Allan Burkes	Leslie Lee
Andy Wiggins	Amanda Davis	Tom Smart
Scott Barnes	Francesca Parker Gage	Gordon Tarver
Dezarai Binder	Brad Hilderbrand	Loyd Tarver
Tommy Brantley	Jay Johnson	Stafford Van Hoene
Susan Bremer	Julia Johnson	James Watts
Mark Bremer		

Always on the ball...only at The Beach.



2563 S. Scenic Hwy 395 | Santa Rosa Beach, FL 32459  
850.231.9007 | [30ARealEstateGuide.com](http://30ARealEstateGuide.com)



[TheBeachGroup.com](http://TheBeachGroup.com) | [BeachGroupCommercial.com](http://BeachGroupCommercial.com) | [Discover30A.com](http://Discover30A.com)



### Hidden Dunes

9815 HWY 98 #1304  
2 Bedrooms • 2 Baths  
1,292 SF • \$469,000 • MLS#729405  
Gulf Front Rental Ready!



### Santa Rosa Beach

67 Betty Street  
4 Bedrooms • 3 Baths  
2,752 SF • \$395,000 • MLS#738547  
Gulf Views, South of 30A Fixer Upper!



### Forest Lakes

Lot 3  
\$89,900 • MLS#740819  
Incredible Opportunity in Quiet 30A Community with Lots of Amenities!



# Havana Beach Bar & Grill Spices Up A Luxurious Stay at The Pearl

BY SUSAN BENTON

Pumpkin cheesecake



The Rose Mary signature cocktail



Scallop entree



Though in the heart of the bustling small beach town of Rosemary Beach, Florida, stumbling onto The Pearl is like finding an oasis in the desert. This is a location of critical importance, as it is near the water's edge where one can replenish, refresh, and become renewed at this full service luxury resort.

Whether arriving alone, as a couple, or with family, flip-flops are welcome at this casual coastal retreat boasting 55-rooms, many with Gulf views, and balcony doors that swing open to invite in the cool, salty breeze, a view of the idyllic town, or destination pool with cabanas below. The Pearl's guest rooms exude comfort, and are professionally decorated with elegant style and deco furniture. It is no wonder that The Pearl is ranked #1 among the *Best Hotels in Florida: Readers' Choice Awards 2014* by *Conde Naste Traveler*, and most recently received a 4-star rating from the 2015 Forbes Travel Guide.

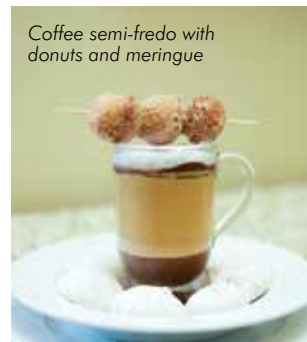
When hunger strikes, head to Havana Beach Bar & Grill located within the hotel property on the first floor, south of the lobby. Step back in time to a restaurant inspired by Hemingway's Club, heavily influenced with Cuban décor and vibrant artwork. Revel in the cuisine of Gulf Coast Americana, with old world Spanish, Portuguese, and French flavors, while enjoying a meal outdoors on the Veranda, or in the spacious dining room with magnificent bar where a player piano belts out old favorites. A sight to behold and modeled after El Floridit (the hangout of Ernest Hemingway) the bar at Havana Beach is a hot spot for locals, with over 300 bottles of wine to savor, 40 served by the glass.

St. Joe Club & Resorts took over management of the property in 2014 and brought in talent from the national



Photo courtesy of St. Joe Club & Resorts

Coffee semi-fredo with donuts and meringue



and local culinary scene. Todd Rogers arrived from Sea Island Resorts and is the new corporate executive chef for St. Joe Club & Resorts, overseeing all restaurant properties in the portfolio. Executive Chef Matt Moore also arrived from Sea Island Resorts and Chef de Cuisine Gregory Smith by way of George's at Alys Beach.

The chefs at Havana Beach Bar & Grill support local growers, purveyors, and fishermen throughout the region. They source meat, fish, and produce from small production, family-owned businesses within 250 miles of the restaurant. You will find Covey Rise Farms, City Green Farms, Ocheese Creamery, and Camp Flowers Honey in the presentations prepared, just to name a few. I opted to have Chef Gregg choose my tasting menu, in order to see what was new in the kitchen. Gregg says, "We have taken the menu in a different direction and are featuring modern dishes with international influences and coastal flare. What you will find on the plates is fresh, sustainably farmed produce and organic proteins that create a flavorful and exciting experience, full of clean ingredients. We cure our own pork belly, make all stocks in house, and smoke our own meats."

The meal began with a trio of pastries prepared by the onsite pastry chefs. If looking for the best popover in the Panhandle, you will find it here. Next came a plating of savory and satisfying house made sausage with bacon jam and mustard sauce, where I honestly could have stopped, as it was enough to rave about. The U10 diver scallop arrived seared to perfection, served with seasonal multicolor baby carrots, turnips, red potatoes and presented on beet gel. I happen to adore beets, and thought the components of the dish were bright, fresh, and a favorite of the evening. That was until the braised short rib over parsnip purée arrived. The trio of desserts presented to end the meal included a semi frozen coffee custard, tres leches cake, and apple empanadas, all deliciously decadent and highly recommended. Don't plan to count calories here.

If finding room for breakfast the next morning, take note of the make-your-own Bloody Mary bar that is stocked with 30 different vodkas and almost a dozen mixes. No need to rush, as it is available from 8am to 3pm daily, allowing you to linger.

***Dishes mentioned in this article are seasonal and may not be available year-round. Havana Beach Bar & Grill is located at 63 Main Street, Rosemary Beach Florida 32461, inside The Pearl Hotel. Dinner is served 5-10 pm daily. To make a reservation, please call (850) 588-2882, and for more information please visit [www.thepearlrb.com](http://www.thepearlrb.com).***

*Food photography courtesy of Jacqueline Ward.*



# Mile Marker 15 Tacos & Tequila: The Hub on 30A

BY SUSAN BENTON

With new home construction at a high again along scenic 30-A, we are fortunate that the possibilities of creative places to dine and shop are a perk that often comes with it.

Recently The Hub, a new destination complex located in front of the communities of WaterSound and Prominence, opened to the public for all to enjoy. Local developers Brad Zeitlin and Jason Comer were the original visionaries behind The Hub, but brought in master planner, Lew Oliver, from Atlanta's Whole Town Solutions for his expertise.

The Hub, already one of 30-A's hottest spots, is surrounded by 1300 residential units. The Hub allows for a safe gathering place for family and friends and includes great restaurants, live entertainment, and incredible shopping opportunities.

The abundant culinary offerings found at The Hub include Mile Marker 15 Tacos & Tequila, Red's Chicken Shack, Crave Roadside Burgers, and Mr. Freeze. The near future will also include Pump and Spoke, a bike path coffee shop; and Hughey's General Store. Brys Stephens, a cookbook author and food writer based in Charleston, South Carolina is also a member of The Hub's partners, and has been collaborating with the executive chef to develop the menus for all of the restaurants, including catering.

Mile Marker 15 Tacos & Tequila kicked off opening day on May 5th by hosting a Cinco de Mayo party that showcased food from The Hub restaurants and live entertainment on The Hub Stage with tunes by Dread Clampitt. The 4000 square foot Southwestern taqueria serves Joyce Farms free-range chicken from Winston-Salem that is hormone and antibiotic free, while Southeast Family Farms grass-fed beef and pork bridges the gap between farmer and chef. Mile Marker 15 Tacos & Tequila also offers vegetarian menu items and salads are fresh, unique, and in demand.

One member of the culinary team says, "We all had the vision of creating excellent food using the best sourced ingredients served simply. I'm really ecstatic about our Mexican Pork Carnita Tacos with Pecan and Chipotle Salsa. The radishes and pickled onions send it over the top. I can't wait to fire up the circular five-foot wood-burning grill. We'll also serve grilled

oysters, steaks, and Florida lobster; there is just so much variety. We will have special events like pig roasts. I am also excited for the fall so I can grill chicken wings for everyone that is tailgating and watching their favorite

game on the 25-foot LED custom built Jumbotron!"

Other popular menu items include the Beef Quesadilla with Salsa Verde and Serrano Crème, and

the satisfying nachos. "The Mexican Street Corn served with Serrano Crème, Cotija Cheese, and Chili Sauce is something everyone should try, and is spectacular to look at and to eat!" the chef exclaims.

Ordering is easy and lines will not be a problem: Just walk up to the window, place your order, and you will be paged or sent a text when it is ready. Better yet, The Hub makes it easy to feed one or a family with a mobile app for pre-ordering food and drinks from your phone.

Enjoy your food on the lawn in a comfortable chair, on a sofa by the fire pit, under the covered pavilion, or inside the screened porch that has Wi-Fi.

The Beverage Manager for The Hub has created signature drinks for each of the restaurants. The beverage director for Mile Marker Tacos & Tequila, a fan favorite is the Paloma, made with Mescal, Reposado, fresh squeezed grapefruit juice, lime juice, and a splash of club soda. Beyond any signature drinks, there is a great

selection of tequilas to choose from, with six Añejo's, four Mezcal's, six Reposado's, and eight Blanco's, all sold by the glass, or available for use in any margarita.

The Hub's motto is, "Come as you are, bring the family, be comfortable, and try several things. You can decide what you want when you get here with all the variety we have to offer. There is nothing better than sharing food with the ones you love. Sandy feet and all, The Hub is everyone's backyard!"

Currently (in season) The Hub and Mile Marker 15 Tacos & Tequila is open seven days a week beginning at 11am, with the kitchen closing at 10pm. A Mexican brunch is served on Sundays, with features like Huevos Rancheros and Chorizo & Egg Tacos.

**For more information call (850) 213-0782, visit [www.hub30a.com](http://www.hub30a.com), or follow them on Facebook at The Hub 30A.**

Families enjoying live music at The Hub



Chef Nick Walton presenting Jon Lyons and Tasia McDaniel with their meal

House nachos



Fish tacos



Mexican corn specialty



# Savoring Sweet Cream

BY LIESEL SCHMIDT

Though there might seem to be little resemblance between the Emerald Coast and Spain, the appreciation for wine and food is a commonality that no one can argue. But with so many bars and restaurants dotting every square mile of this quickly growing beachside community, how can one set oneself apart? For Kevin Neel, the answer came in a flash of inspiration after a trip he took to Barcelona with his wife in 2008.

For someone with absolutely no restaurant experience in his past, the idea of launching a restaurant in the midst of nationwide economic turmoil might have seemed impossible, not to mention extremely risky...and it was. But after the losses he'd already suffered as a banker when the recession hit, Neel took the opportunity to make lemonade out of lemons and lay it all on the line doing something that made him passionate. So he opened La Crema Tapas and Chocolate in early 2009, hoping that sweet success would be his.

Fortunately for Neel, the people of Rosemary Beach and the surrounding community embraced his idea with open arms, flocking to the small plates dining venue where they could order from a menu that resembled nothing else in the area, with flavors that were reminiscent of the fabulous food Neel had experienced during that life-changing trip to Barcelona. And while, in the beginning, La Crema took a few hits because of his own inexperience, Neel didn't melt down under the pressure. Instead, he wisely took feedback from his customers, tempering it to become the highly successful venue it is today, more than six years later.

As the self-proclaimed "busboy and lead-taster", Neel is far more than just the owner. He's a constant presence in the restaurant that gave him a new lease on life at a time when he felt lost, meeting and greeting guests and offering them a bite of the country that changed the course of his future. "We were going for a certain aesthetic here, to go along with the flavors," Neel explains. "I would call it Euro chic—the decor is clean and white, with French doors that open out onto a courtyard, where we have market tables along the cobblestone street under gas lanterns, and it truly makes you feel that you're in Spain. For a few hours, you transport yourself."

With dishes like Eggplant Córdoba, made of thin, crispy strips of eggplant drizzled with rich molasses and a sprinkling of sea salt, it's easy to see that La Crema's fare runs far afield from the seafood restaurants and steak houses so common to the area. It's precisely that reason that La Crema



Various delicacies at La Crema



has maintained its following, cornering the market to offer guests a taste of the unexpected. And while Neel may not be the one manning the stoves or stirring the sauces, every item on the menu still stirs his soul. "I'm obsessed with the Eggplant Córdoba," says the impassioned restaurateur. "I usually get two orders at a time because they disappear fast!"

Naturally, the small plates menu is designed for multiple orders; offering diners the opportunity to sample more than one dish, keeping things light and interesting and shareable...unless, of course, you've ordered something that's just too divine not to keep for yourself. A current guest favorite is Peanut Butter Molten Cake: a new twist on their already popular Hot Chocolate Molten Cake—rich, moist fudge cake baked with a light crisp on top that breaks away to spill its oozing warm center of peanut butter at the touch of a fork. "It takes 15 minutes to bake, but it changes your life forever," Neel says.

Though the decadent chocolate desserts may claim half the menu, the savory flavors of Spain are given their due.

For a taste of the countryside, order the Country Paella: a mixture of tender chicken, succulent Serrano ham, and spicy chorizo sausage with tomato and piquillo peppers simmered down to a sauce with saffron rice. Or sample the sea with the Malaga Shrimp: four sautéed jumbo shrimp served with olives, tomatoes, and aged goat cheese over a warm bed of wilted spinach, paired with a crisp baguette.

This may be a place of small plates, but the tastes are anything but tiny; and the experience will linger long after the table is cleared. Neel says, "We want people to eat slow, to order when they're hungry and talk. Here, it's not about table turn—it's about the experience."

**For more information on La Crema Tapas and Chocolate, visit [www.lacrematapas.com](http://www.lacrematapas.com) or call (850) 624-8272. Located at 38 Main Street, Rosemary Beach, FL 32461. Open daily, 11:00 a.m.- 9:00 p.m.**



# Specializing in 30A Property Management

“

*"ResortQuest has managed our property for twelve years and we have not had one second of worry about the upkeep or renting of it. The ResortQuest team knows when to consult us as well as when to just handle a problem and let us know about it later. Communication is clear, honest, and pleasant, and you can always reach someone at ResortQuest immediately should you have concerns about your property. Documentation for expenses and income is concise and easy to understand. In short, we know ResortQuest has our best interests at heart. This property management group takes the hassle out of owning a rental unit and we always know we are dealing with true professionals who will be there for us."*

- Cindy G., ResortQuest homeowner

”

- Guest Check-In Locations: Gulf Place, Seagrove, Dunes of Seagrove, Seacrest Beach
- Your local eyes & ears, overseeing maintenance, housekeeping & personalized guest services
- Over 37 years as the local leader in vacation rental management

**RESORTQUEST**  
By Wyndham Vacation Rentals®

**Contact us today!**  
844-783-5285 / [NewOwner@wynvr.com](mailto:NewOwner@wynvr.com)

© 2015 Wyndham Vacation Rentals North America, LLC. 14 Sylvan Way, Parsippany, NJ 07054. Wyndham Vacation Rentals and related marks are registered trademarks and/or service marks in the United States and internationally. All rights reserved. Printed in the USA.



# Old Florida Fish House: Renewing the Old

BY LIESEL SCHMIDT

Jill McDonald and Sandy Thomas may have taken over Old Florida Fish House on April Fool's Day; but clearly, this savvy pair of restaurateurs are far from foolish. The restaurant itself was already a well-loved part of the local food scene at 30-A, but they had a vision on how they could put their own touches on things. Reinventing the menu was only the beginning; their plans extended literally from the inside out.

The Porch, a newly added screened-in area featuring a full-service bar and several large televisions, offers lunch and late night menus—not to mention a picturesque view of Eastern Lake. The Porch is also winterized so it can be open throughout the year. “We want The Porch to be the new social gathering spot, where people come to meet friends and make new ones,” says McDonald. Further renovations include the revamping of the bar (which has also been winterized and open nightly through the winter) inside the restaurant as well as an expanded stage area and dance floor, where the already slamming hotspot for live talent will have even greater space for hosting some of the best local and regional musicians. McDonald says, “Since so many restaurants along 30-A either close or go to much shorter hours, we want to be the place for the locals and the weekend warriors!”

Once inside, hungry diners can look forward to deep-rooted Southern coastal flavors. Fried green tomatoes are topped with succulent lump crabmeat. Down-home favorites like mashed potatoes, and hushpuppies are a perfect juxtaposition to steak bourdelaise. As for the food prepared in this wonderful gathering place, McDonald says, “We just hired an amazing new chef. His name is Thomas Stukenborg. He is doing incredible daily mouth watering specials!”

And rolling right along is a plethora of sushi, hand crafted by chef James Sargent, whose skills are as high-grade as the fish under his blade. Scattered among more traditional maki rolls are those with names like the Picasso—a spicy, rice-less roll made with salmon, yellowtail tuna, cilantro, and avocado, bundled together

Since so many restaurants along 30-A either close or go to much shorter hours, we want to be the place for the locals and the weekend warriors!



Old Florida Grouper



TNT roll & Picasso roll



California Roll & Red Dragon roll

in a soy wrapper. Topped off with thin slices of lemon, the colorful roll is drizzled with a specially blended Uptown Sauce—made with eel sauce, chili paste, and spicy mayo. The aptly named Summer Summer is sunshine in a roll: crunchy yellowtail is topped with fresh salmon, thinly sliced lemon, and avocado. “The citrus really sets the roll off and brings out the flavor of the yellowtail and the salmon,” says Sargent.

Sargent's sushi creations have been called the best in the panhandle. High claims, perhaps, but Sargent seems up to the challenge. “I expect quality. We have nothing but the best of the best, and I can always guarantee that the fish I use in my sushi will be fresh,” he says.

As a sweet send off, Old Florida Fish House offers an irresistible dessert menu. All desserts are made in house, highlighted by a chef's special that typically changes every two days.

Here, simple fare is taken up a notch, injected with quirky little punches to the palate that makes it a place unlike any other. The results might be unconventional, perhaps; but they are nothing short of perfection. One visit to the Old Florida Fish House will literally have you hooked. Going again with the inside out theme, the exterior has also been painted and changed with new style columns. From every angle, Old Florida Fish House is still being reinvented from the vision of McDonald and Thomas; but all to the good of a gathering place that can be the go to spot year round.

**Old Florida Fish House is located at 5235 E County Highway 30A, Santa Rosa Beach, FL 32459. Open daily from 11:00 am- 12:00 am. For more information, call (850) 534-3045 or visit [www.oldfloridafishhouse.com](http://www.oldfloridafishhouse.com)**



# NOW IS THE TIME TO BUY OR SELL ALONG 30a



Marianne Berrigan Grant (R) Broker Associate and Blake Cooper Kizlauskas (L) Sales Associate and Executive Assistant have worked together for over twelve years.



**MARIANNE BERRIGAN GRANT** has over 30 years of resort real estate experience in the Northwest Florida market with a focus on the 30a scenic corridor. She has consistently been one of the top producing agents on the Emerald Coast Board of Realtors for over 18 years. Born and raised in Maine, she migrated south for college and graduate school trading in the snow for the white sandy beach. Her passion for real estate is both professional and personal providing an understanding of all aspects of the real estate business ... Experience that is greatly appreciated by her clients. Marianne's office is located in Blue Mountain Beach, Florida.

**MARIANNE IS AN OWNER - BROKER ASSOCIATE WITH HOMES ON 30A, LLC. OFFICES IN BLUE MOUNTAIN BEACH AND SEACREST BEACH.**

*"Selling is all about relationships ... and listening to what really fits my clients' lifestyles and their individual needs."*

*Marianne Berrigan Grant*

## MARIANNE'S LIFETIME SALES TOTAL IS \$625,526,809



Marianne Berrigan Grant, *Owner - Broker Associate*  
Homes on 30a, LLC  
3092 W CO HWY 30a  
Santa Rosa Beach, FL 32459  
Cell 850.585.0621 • Email MA@MarianneGrant.com  
Blake Cooper Kizlauskas, *Sales Associate*  
850.218.0202 • Email Blake30a@MarianneGrant.com  
[www. MarianneGrant.com](http://www.MarianneGrant.com)



# Family Recipe in Rosemary Beach

BY SARAH MURPHY ROBERTSON



Grouper in a lobster, crab, sundried tomato, corn, and pureed hearts of palm and spinach risotto and finished in a grapefruit beurre blanc.

The trio has worked together for more than five years. Chef Mark relies on their rhythmic camaraderie daily and has also enjoyed the chance to see Chefs William and Shane grow into their respective roles in the kitchen.

This collaborative environment definitely translates to the delicious food. Their menu shifts seasonally to reflect

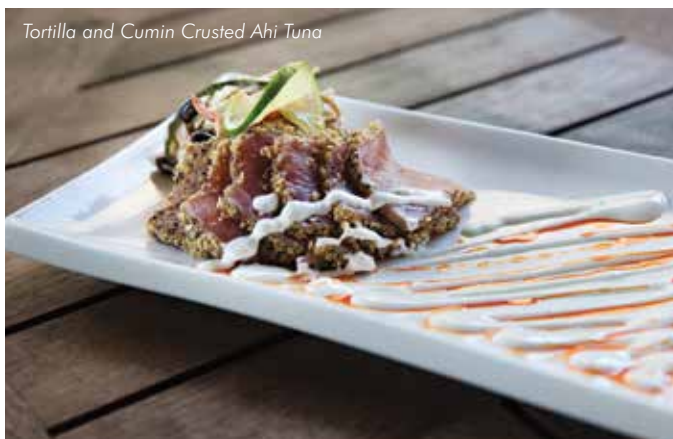
served atop a black bean, red onion, cilantro, poblano pepper and chipotle aioli slaw and drizzled with tequila lime crème fraîche. It's a new angle on Ahi and really something unique.

If you take any of my advice in this story, be sure to always order their craft cocktails. The culinary team isn't the only crew who's been with Restaurant Paradis since day one. Bartenders Lindsay, Bart, and Jeff are an artistic tour de force themselves and their "LBJ Seasonal"

creations are clever and easily craved. The beach-branded YOLO Coastal Cruiser is made with pineapple infused Cruzan rum, Coco Lopez, pineapple and orange juices and a spicy nutmeg sprinkle all served on the rocks. Or try the Diablo Rojo. This cocktail is Milagro Tequila infused with cranberries and shaken with fresh lemon, lime and agave nectar. These (and many more tasty sips!) are fashioned with precision and care and make your meal at Paradis even more special.



Duck confit appetizer served over white bean puree, roasted portabella mushrooms, orange caramelized onions and finished with a port wine demi.



Tortilla and Cumin Crusted Ahi Tuna

Giving back to the Rosemary Beach community by supporting events like the Flutterby Festival or fundraising efforts at the Ohana Institute, further echoes their business philosophy and is very important to Danny and Monica. Sourcing as much produce locally as possible and always procuring their fish from local waters, also shows how Restaurant Paradis translates loyalty to local vendors. Furthermore, the restaurant promotes the efforts of two of their married staff who share lovely and light crepes weekly at the Rosemary Beach Farmer's Market.

We can't sing the praises enough about the tremendous food and wonderful atmosphere at Restaurant Paradis. And here's an insider tip: one way to experience their menu is through an

The recipe for success in Rosemary Beach is the essential idea that family comes first. One of its cornerstone restaurants, Restaurant Paradis is rooted in this very same principle. Owned and operated by Danny Cosenzi and his wife Monica, they have cultivated this bonded environment at Paradis with a dedicated team of professionals who work together (and play together) like family. "We honestly are like a true family, we literally do everything together. Over the past week we've celebrated about four birthdays collectively," Danny laughs.

"It is important to me that our culinary team stays creative too," Danny explains. "It will always be a chef-driven menu and that won't change." This dream team consists of Executive Chef Mark Eichen, Chef de Cuisine William Wiehl, and Sous Chef Shane Kirkland.

available produce, but the focus stays on upscale coastal cuisine with interesting and innovative twists.

We suggest you try several favorite dishes on their Fall/Winter menu. Start your meal with the duck confit appetizer served over white bean puree, roasted portabella mushrooms, orange caramelized onions and finished with a port wine demi. It is rich and decadent on the palate and yet balanced too.

Restaurant Paradis' grouper entrée is another must-have. This line-caught fish is nestled in a lobster, crab, sundried tomato, corn, and pureed hearts of palm and spinach risotto. Those flavors meld and play off the gulf-fresh grouper beautifully and the whole dish is completed with an expertly executed grapefruit beurre blanc. Also, seafood fans must try the tuna. Their Tortilla and Cumin Crusted Ahi Tuna take a southwest turn when

amazing year-round feature. All entrees ordered between 5 and 5:45 pm are \$12 off! This incredible deal, along with nightly Happy Hour wine specials make it even harder to resist the "coastal feel and local charm" of this Rosemary Beach mainstay. You'll receive the warmest of welcomes and you too will leave feeling like family.

**Restaurant Paradis is located at 82 South Barrett Square Rosemary Beach, FL 32461. They open daily at 5:00 pm for dinner, with seating until 9 pm Sunday through Thursday, and seating until 10:00 pm on Friday and Saturday. The bar and lounge stay open until midnight. Reservations are strongly recommended and can be made by calling at (850) 534-0400.**



# 30A Local

PROPERTIES

Specializing in real estate transactions along South Walton's iconic 30A.



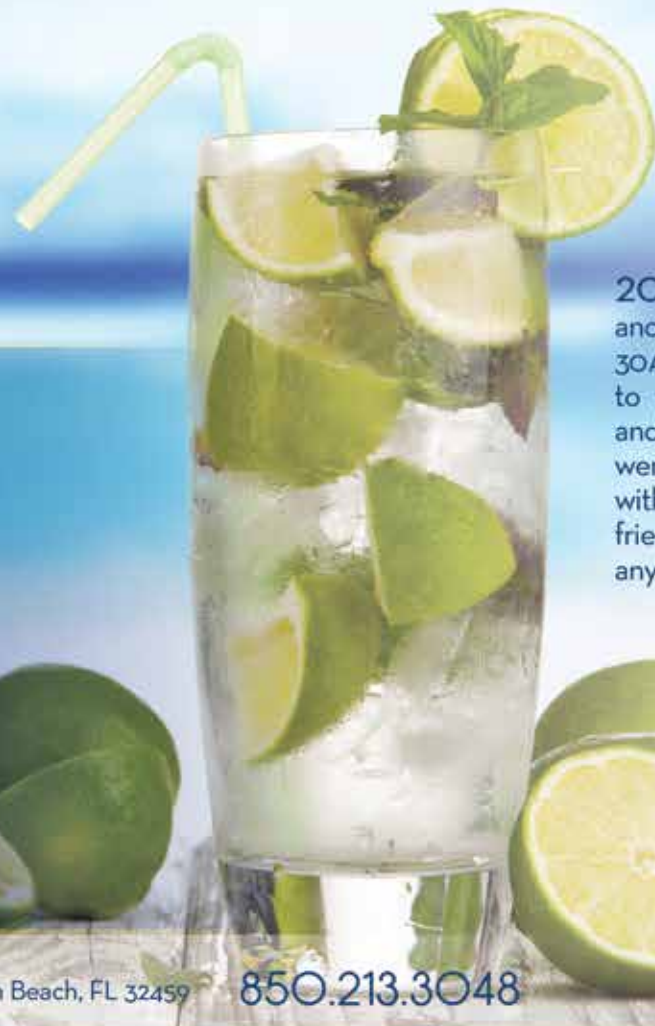
Bobby Johnson  
(850) 865-7798

2016 promises to be yet another amazing year on 30A. May we all remember to take a moment, relax and reflect on why we were drawn here to begin with. We are in paradise friends! How could we be any more fortunate?

Sincerely,  
*Bobby & Jack*

2015 VOTED **HOTTEST** REAL ESTATE COMPANY

**30A ON 30A**



Jack Emerick  
(850) 583-4599

Visit us on Clayton in Grayton! 35 Clayton Lane Suite B Grayton Beach, FL 32459 **850.213.3048**



## yoga

We offer a variety of yoga styles, vinyasa, power, therapeutic, gentle, restorative and yin. All of our classes share one thing in common - a comfortable safe space in which to explore the body, mind and soul.

Classes 7 days a week  
Check web schedule for class times

## core fitness

Tone and sculpt your entire body-abs, core, shoulders, arms, legs and butt. 55 minutes of a p90x-style workout. All levels welcome.  
Tuesday 7am / Thursday 7am



## chiropractic

Dr. Bart Precourt provides a safe and gentle style of care and nutritional consultations. Common conditions include neck and back pain, sinus issues, sports injuries, sleeping troubles, and pregnancies.

Same day appointments available  
850.231.9288

## acupuncture

A powerful alternative medicine used to treat a wide variety of conditions including anxiety, allergies, digestive issues, headaches, pain and more.



## massage

60 minute massage \$85  
90 minute massage \$120  
2 hour Thai massage \$160

Packages and Gift Certificates available

## spin

Burn 500 calories or more in any of these fun, high-energy classes. All levels welcome. Reservations recommended.

MWF 7:30 / Monday-Thursday 8:30am



balance  
HEALTH STUDIO

YOGA • SPINNING®  
PERSONAL TRAINING  
BOOT CAMP  
CHIROPRACTIC

**RETAIL BOUTIQUE  
OPEN DAILY**  
*Women's sport and  
casual wear.*

3547 E COUNTY HWY 30-A  
SEAGROVE BEACH, FL 32549  
850.231.9288  
WWW.BALANCE30A.COM



# Preaching Perfection

BY LIESEL SCHMIDT

The name The Perfect Pig sounds a bit rustic, but each of the items on their Southern-comfort menu, with its heavy influence of French cuisine and respective nod to Napa Valley, is far more refined than one might imagine. And while the plating might be done with such care that it seems almost a shame to disturb its artfulness for a taste, it's far greater a tragedy to miss out on the flavors so masterfully created here. Farm-to-table fare is taken to a whole new level and guests are given a glimpse of what pure, fresh ingredients can become when they're given the chance to shine.

For Jeff and Vicki Miller, the concept behind their restaurant was simple—to offer upscale dining in a way that was relaxed, rather than rarified, to provide their patrons a dose of Southern hospitality rather than highbrow exclusivity. And that goal is reflected not only in the farmhouse-chic decor of their Seagrove Beach based restaurant, but in the menu that has kept them thriving for the past three years. “We try not to complicate things. What we provide is fresh, delicious food prepared from scratch every day,” Vicki says. “Our kitchens smell like Grandma’s kitchen—what could be better than that?”

Open for breakfast, lunch, and dinner, The Perfect Pig caters to a wide range of tastes, offering far more than just porky goodness, though they certainly keep the pig in high regard. Menu favorites include some seemingly simple dishes—grilled cheese sandwiches, ham biscuits, and chicken pot pie to name a few. The difference here, however, is that they realize that that simplicity can be elevated to perfection. “We have a deep commitment to excellence—after all, ‘Perfect’ is in our name—and we offer something different from the typical beach fare,” Vicki maintains. “Our menu features ingredients combined in new ways with flavor combinations that add a fresh take on tradition.”

It's how they keep the ‘perfect’ in The Perfect Pig and one of the things that has kept them so successful. Successful



Gulf Place location's redesigned full bar



Smoked chicken salad



Decadent grilled cheese with avocado and bacon

enough, in fact, that they've opened a second location in Gulf Place and expanded their space to begin Preacher's Kitchen, with a counter-service menu built around burgers. The Kitchen offers a wide range of toppings and buns that complement their premium “steak” burger—a juicy combination of 75% porterhouse and 25% chuck that far exceeds the flavors of the usual grind.

For those who come to Preacher's Kitchen looking for more than the moo, they'll be just as well-treated, with tasty fare such as the Preacher's Catch—a locally-caught grouper sandwich prepared however you choose: fried, grilled, or blackened, and served on a hearty toasted ciabatta bun with tomato, lettuce, and house-made preacher's sauce. The old Southern standard of hushpuppies is taken to a new high as well, kicking things up with the smokiness of bacon and the sharpness of cheddar. And for dessert? “Don't get me started on the beignets!” says Vicki, practically swooning. “They're dangerous!” Understandably so: these pillowy puffs of sweet dough are fried hot and crisp on the outside, then covered in a healthy dusting of confectioner's sugar.

Whether serving at The Perfect Pig or Preacher's Kitchen, the Millers stay true to their fundamental goal of excellence: in the quality of their ingredients, in the flavors of their food, and in the experience they offer their guests. It's the perfect mission and the perfect message to preach.

**The Perfect Pig is located at 4281 Hwy 30A, Santa Rosa Beach and 7 Town Center Loop, Santa Rosa Beach. Open daily from 8:00 a.m.- 9:00 p.m. For more information, visit [www.theperfectpig.com](http://www.theperfectpig.com) or call the Seagrove location at (850) 213-0701 or the Gulf Place location at (850) 660-1591. Catering available upon request, both on and off-site with space available for up to 150 guests.**

**Preacher's Kitchen is located at 4281 Hwy 30A, Santa Rosa Beach and 7 Town Center Loop, Santa Rosa Beach. Open daily from 11:00 a.m.- 9:00 p.m. For more information, visit [www.preacherskitchen.com](http://www.preacherskitchen.com) or call the Seagrove location at (850) 534-0062 or the Gulf Place location at (850) 419-2937.**



# Pizza by the Sea

BY ANNE SCHULTZ

Who wants to cook dinner on a lovely summer evening when there are beaches to stroll, sunsets to gawk, and free concerts to attend up and down 30-A? On the other hand, who wants to spend a fortune at an expensive restaurant with children in tow? Pizza by the Sea covers all the bases. Owners Jason and Kristi Beer understand. They faced the same dilemma as tourists on summer vacations here with their two children before moving down from Indiana four years ago. They purchased the same delightful restaurant they discovered as a solution to their vacation dilemma.

When my husband and I join the Beer family for dinner at the restaurant, their children--Alex age 12 and Caroline nine--stretch out their hands to shake ours when we are introduced and I think, what adorable polite children. Right away it feels like a family affair as we gather at teak-topped tables clustered on the outdoor patio, each shaded with a green and white striped umbrella. "We love to hang out with local families, like when they drop by after soccer practice. We provide hoola hoops and a play area so kids can play outdoors. Inside we keep a basket of toys and books," Kristi adds. No wonder they were voted best kid-friendly restaurant around.

Jason operated a pizza restaurant along with other businesses before moving here, so he knows a thing or two about good pizza and customer needs. "We bake ours on a hot stone to achieve a thin crispy crust and use the highest quality ingredients for our toppings," Jason explains.

"We use only organic chicken and we order fresh produce from a local provider," Kristi comments. "We try and make sure we think of everyone's needs, so no one is left out because of diet restrictions or food allergies. For people with wheat allergies we offer gluten-free pizza, and soy cheese for those with allergies related to dairy products. We have a customer who drives all the way from Sandestin with both allergies who loves our pizzas. We recently added Yum pizza bowls for folks counting calories and carbohydrates. They are big bowls of pizza goodies without the crust, and we love them ourselves," she adds.

My husband and I forsake our usual pepperoni standby and try two of the house favorites: the Kickin' Chicken and



Jason and Kristi Beer pictured with their children



Alex and Caroline

the White Veggie. Toppings on the chicken include grilled chicken, feta cheese, bacon, and red onions with basil pesto. The veggie is loaded with spinach, tomatoes, mushrooms, feta cheese, and flavored with extra virgin olive oil. Yum is all we can say. We can't wait to come back and sample more like the new Chicken Bacon Ranch; a combo of grilled chicken, bacon, green peppers, red onions, and premium Ranch dressing; or choose from the delicious-sounding salad offerings, or Stromboli from the Sandwiches & Such selections. "People working in the shopping center, along with other locals, really love our affordable lunches starting at \$4.99," says Kristi. Yum is such a common customer

response that the word is printed in big letters on a jeep kept outdoors as an eye-catching ad.

The playful atmosphere continues inside where pizza plates decorated by children are displayed on walls, as well as whimsical quotes from customers like, "If I had to choose a last meal, this would be it." Lights are strung across the ceiling and tables are polka-dotted in bold turquoise circles. Friendly staff rushes around serving and taking orders. "I can't rave enough about my staff," says Jason. "They care about the quality as much as we do." So take that beach walk and enjoy the reasons you came here, then join the crowds who are doing the same at Pizza by the Sea.

***Pizza by the Sea is located beside Publix Grocery Store on Hwy 395 in WaterColor, Florida. In October 2013, they opened a second location in Gulf Place above Resort Quest, overlooking the Artist Colony and Amphitheater. Both locations have the same hours and menu.***

***Pizza by the Sea is open for lunch and dinner daily from 11:00 a.m. Call (850) 231-3030, or visit [www.pizzabythesea.com](http://www.pizzabythesea.com) on Facebook and Twitter. To reach the Gulf Place location, call (850) 267-2202***



# Raw & Juicy Life Brings Sustainable Goods to a Community Ripe for Growth

BY AMANDA LAWSON

It's Saturday at Raw & Juicy Life, the latest business venture from local entrepreneur Jenifer Kuntz. In between pop-ins from customers who specifically come to check out the new storefront and visitors to the Seaside Farmer's Market who wander across the street, a senior employee is training a new hire. As she makes her way around the store, comprised of two small rooms packed with merchandise personally sourced by Kuntz and raw goodies from Raw & Juicy, the mentor shares valued insight on each of the products.

There are Nakuru handbags created by local women in Kenya, carried over in a suitcase by a friend of Kuntz's; Field Notes notepads printed on recycled paper; handmade ceramics from Eshkar, a Los Angeles-based clay artist; natural Jiva-Apoha essential healing oils, and handmade leather mug wraps by Loyal Stricklin of Opelika, Alabama.

"It's really important for us to understand the stories behind everything we have," the employee says. "We want people to understand what they're buying and why."

Kuntz, who has created a brand that mirrors her personality, would be proud of the scene.

"I created a business that reflects who I am, what I believe, and the things I love," Kuntz says later. "I feel my best when I drink fresh juice, get good rest, play outdoors, move my body, and when I choose organic and live within my community. These are all ways of being in the world that feel sustainable, gentle, and nourishing to me and those around me."

That gentle approach has created quite a following for Kuntz, who began planting her roots in Seaside after an odyssey that took her from Alaska as a youth, to college in Washington and Colorado, Philadelphia after that, California somewhere in the middle, and back around again before finally settling on 30-A in 2002.

The former dancer turned yoga teacher and raw foods chef officially began to plant her roots five years later, on a mission to help to grow the "slow food movement" on the Gulf Coast of Florida. She opened Raw & Juicy Organic

Juice Bar and Café in a vintage 1966 Airstream on the town's Central Square, and began nourishing residents and visitors with foods made with fruits and vegetables sourced from local farmers.

"When I opened Raw & Juicy the traffic to our front door was not great," Kuntz says. "Christin Gruber, my most tried-and-true employee to this day, and I would sell \$500 in a 12-hour day and

allows her to continue educating the public while also tapping into a creative side that was put on the back burner when life as an entrepreneur began.

"Opening Raw & Juicy Life has been great and overwhelming at the same time," Kuntz says. "Similar to when we opened the Airstream, there is a period of time trying to figure out what we will offer and how to convey



Home wares



Ariz Zalace and Jenifer Kuntz



that in an efficient manner... All that aside, this endeavor has been a creative lifesaver for me. I am able to connect with other cultures and artisans, and to dip back into the world of creativity that I had gotten away from over the years."

In addition to grab-and-go cold-pressed organic juices from Raw & Juicy, Raw & Juicy Life

be so excited about how busy we were. But I knew that wasn't going to sustain us, and I believed part of the issue was that the community wasn't quite sure what we were doing in that Airstream on the corner."

To draw in more foot traffic and help educate the community about the importance of raw food, Kuntz teamed up with Seaside co-founder Robert Davis. She proposed the idea of a farmer's market, and the Saturday morning venture took off in May 2008.

Raw & Juicy Life was the next logical step for Kuntz, who says that she always knew that once she settled, she would "drop big roots." Officially opened on June 15, smack dab in the middle of tourist season, the boutique

features organic wine and sake; a large variety of raw cakes, chocolates and other desserts; and thoughtfully curated lifestyle products and accessories from brands like Convivial Cloth Co., Nate Cotterman, Fredericks & Mae, S'well Bottles, Kammock, and more.

***Raw & Juicy Life is just south of 30-A on the pathway to Seaside's Obelisk Pavilion beach access, east of Bud and Alley's Taco Bar. For more information, visit [www.rawandjuicylife.com](http://www.rawandjuicylife.com) or call (850) 231-0043. A second location can be found at 2236 #6 E County Hwy 30a on the path to Seaside's Obelisk Pavilion beach access.***



# Put your trust in the Original...

*...the Original 30A Real Estate Company on 30A*

Alice J. Forrester and Mickey Whitaker have been marketing properties on Scenic 30A since 1985. They were the first company of any kind, to start using the 30A highway sign or to advertise for 30A.

They have both worked the South Walton Market, as well as all of Walton County and surrounding counties. They have been involved in the developments of the Cottages of Camp Creek, the Village of South Walton, Seagrove Highlands Condos, Rollin Tide Condos, The Hammocks in Seagrove, The Estuary Subdivision and, of course, worked with Cube McGee, the developer of Seagrove Beach.

So if you are in the market to buy or sell real estate in the 30A area, put your trust in the originals.  
**Alice Forrester & Mickey Whitaker, "Your Real Estate Specialists for 30 years On Scenic 30A"**



45 Sugar Sand Lane, Suite D, Seagrove Beach, FL 32459 | [www.30Arealty.com](http://www.30Arealty.com) | 850-231-5030



## INTRODUCING FRESH-AIR-FITNESS

STANDUP PADDLE BOARD RENTALS & LESSONS  
FITNESS CLASSES / ECO TOURS / KIDS PROGRAMS / RETAIL

250 WATERCOLOR BLVD W

SANTA ROSA BEACH, FL 32459

850.419.6188 BOATHOUSEPADDLECLUB.COM



RUNSUP



TRX

- THE PREMIER PADDLE LOCATION ON 30A -





# The Red Bar: Leave Your Troubles Behind

BY SUSAN BENTON

Dining at the beach can be quite an adventure, and South Walton restaurants each have their own unique character. After living in the area for nearly two decades, one of the eateries that I can always count on for great drinks, good food, and a good time is The Red Bar in Grayton Beach.

With an eclectic mix of locals, tourists, musicians, artists and yuppies, The Red Bar offers something for everyone and all feel welcome. Often called Northwest Florida's own Key West, Grayton Beach and The Red Bar represent the quintessential laid-back lifestyle that many folks are drawn to.

Though the formal name of this funky eatery is Pico's-The Red Bar, Belgian-born and culinary trained Oliver Petit's beloved establishment is well known worldwide as simply, The Red Bar. He says, "I wanted to create a place that felt good, where everyone could leave their troubles as they entered the door."

Situated beside one of the most pristine beaches in the world, this iconic bar and eatery was once Grayton General Store, which supplied the community with groceries, bait, beer, and served as the social hall complete with jukebox for dancing on Saturday night. The décor is wildly charming with Christmas lights strung across the ceiling that also showcases several European antique chandeliers and a disco ball. Album covers and foreign film posters cover every inch of the interior walls and ceiling as well.

With a limited chalkboard menu and the fresh catch changing daily, you can't go wrong choosing any of the dishes highlighted. You also won't leave hungry, as the portions are quite generous. My favorites include the ever-popular pan-seared chicken that is pan-seared and topped with a lemon beurre blanc sauce and capers, then served atop an infamous mound of house-made mashed potatoes; and the legendary crab cakes packed with lump crab and claw meat. The baked eggplant stuffed with shrimp and scallops is another customer favorite, as is the penne pasta with crawfish and shrimp in a tomato-based sauce.

The Red Bar offers a variety of luscious desserts that will satisfy any sweet tooth, like moist bread pudding, gooey chocolate brownie, and Petit's personal favorite, key lime pie. Don't even think about leaving without trying the incredible and soul satisfying Apple Dumpling—a whole apple baked in a dumpling, served piping hot with a caramel glaze,

they will join the musicians onstage, like Sam Bush, Sheryl Crow, and Willie Nelson have done.

Sunday Brunch is the perfect time to sit back and unwind with family and friends while sipping on one of the best Bloody Marys in the Panhandle; spicy and



Pan seared chicken with capers and mashed potatoes.



Penne pasta with crawfish and shrimp.



refreshing, it is almost a meal within itself.

Plan to arrive early for dinner or brunch to get the best seats at this psychedelic beach shack, as crowds can be seen lining up by the magnificent hand-painted front door prior to opening. In spring and summer expect a wait. The off-season is the perfect time to visit The Red Bar as the area is far less crowded, and you can linger on one of the velvet sofas, soaking in the festivities and entertainment.

Plan on bringing cash as credit cards are not accepted, and they do not take reservations, but an onsite ATM is available.

**The Red Bar is located at 70 Hotz Avenue in Santa Rosa Beach, Florida, 32459. They can be reached by phone at (850) 231-1008 or you can view the website: [www.theredbar.com](http://www.theredbar.com). Hours of operation are Wednesday thru Sunday Lunch 11 am-3 pm, Dinner 5 pm-10 pm, Bar 11 am-11 pm (12 pm Saturday and Sunday). They are open Thanksgiving week, but not Thanksgiving Day, and are closed on Christmas Eve and Christmas Day. March through Labor Day, The Red Bar is open seven days a week.**

vanilla ice cream, chocolate drizzle, and whipped cream. It is pure heaven!

Cocktails at The Red Bar flow like water and when the dinner crowd winds down the vibe changes to that of one filled with music and energy. The Red Bar Jazz Band plays each evening, but Sundays are special at this local hot spot. Then popular groups like Dread Clampitt are showcased, and celebrities such as Eli Manning, Jim Carrey, and Sean Payton are often spotted. Many times





ALYS  
SHOPPE

APPAREL. JEWELRY. HOME ACCESSORIES. AND GIFTS  
[ALYSSHOPPE.COM](http://ALYSSHOPPE.COM)



# Seagar's Prime Steaks & Seafood

BY KEMPTEN TAYLOR



Steak Diane



Pork Belly Appetizer



Paul Hawkins,  
General Manager



Chef Vargo

*"A salute to the good life, intimate, indulgent, unhurried - it is an experience unlike any other," says Paul Hawkins, General Manager at Seagar's Prime Steak & Seafood.*

This AAA Four-Diamond restaurant opened in Hilton Sandestin Beach Golf Resort & Spa in 1998 and brought an upscale and unparalleled experience to the Gulf Coast's dining scene. The restaurant's classic New York-style steakhouse ambience pays homage to the intimate supper clubs of the past yet has the dark-paneled sophisticated vibe of a modern urban restaurant. Guests are greeted with stately warm wood furniture, classic brass and marble accents complemented with a rich color palette. The interior of the restaurant's dining room exudes luxury and class. "While dining at Seagar's,

guests will relish in a rich ambience that blends perfectly with their indulgent and unhurried dining adventure," says Hawkins.

At the helm of the culinary experience is Executive Chef Dan Vargo. Chef Vargo's deep passion for locally-sourced and fresh ingredients is evident when reading over Seagar's menu. The menu changes with each season featuring fresh Gulf-to-table catches and purveyors such as Heureux Farms — a farm that locally sources everything within 50 miles. Classic tableside favorites such as Steak Diane — two seared filet medallions with a sherry enriched pan sauce — continue to remain on the menu throughout the year. It is the prime beef that steals the show on Seagar's menu. Chef Vargo personally hand selects each and every steak served in the restaurant to

ensure guests only take pleasure in the finest cuts available. From the Featured Dry-Aged Cut to the custom cuts of filet mignon, Seagar's steaks will tempt taste buds. "The steak selections at Seagar's are a cut above. Partnering with Halpren's, Chef Vargo chooses only steaks and chops rated USDA Prime Black Diamond, the highest designation of the eight grades given to beef by the U.S. government," says Hawkins.

Chef Vargo has been working in the industry for the last 13 years where much of his travels have influenced his taste and style. The Maryland native brings Baltimore's historical and traditional influences, Martha's Vineyard's focus on organic and seasonal produce and seafood, and the Ritz-Carlton's high-end standards for the finest dining experience. With such a passion for fresh and local ingredients and produce, Chef Vargo takes full advantage of Florida's extended growing season. He believes that the most important ingredient in cooking is salt simply because of the necessity of the ingredient in various dishes. "Whether it be an entrée or dessert, salt is necessary for the simplest of reasons, such as preserving food or making ice cream, although too much of the ingredient can ruin any dish," says Vargo.

No fantastic dining experience is complete without an amazing beverage program to pair. Seagar's boasts a 600 Label Wine Cellar and has been awarded the "Best of Award of Excellence" by Wine Spectator magazine for 10 consecutive years. Seagar's has a variety of unique cocktails from the classic Seagartini to the extensive list of after dinner cordials including single malt scotches and single barrel bourbons.

Throughout the year, the restaurant hosts various charitable and celebratory events to show their dedication and appreciation to the community. Guests can experience special chef menus, wine pairings or educational seminars plus other seasonal events like the annual "Salute to New Year's Eve" event. In addition to in-restaurant events, Chef Vargo and team participate in numerous culinary events locally and around the southeast.

Seagar's Prime Steaks & Seafood's seasonally driven menu, extensive wine list and continued tradition of tableside services always provides the possibility of surprise to the newcomer or frequent diner of the restaurant.

**Seagar's Prime Steaks & Seafood is open on Tuesday - Thursday 6:00-9:00 p.m. and Friday - Saturday 6:00-10:00 p.m. The Lounge opens nightly at 5:30 p.m. Seagar's Prime Steaks & Seafood is located in the beachfront Hilton Sandestin Beach Golf Resort & Spa in Miramar Beach, a beachfront address adjacent to Destin, Florida. For reservations, call (850) 622-1500 or visit [seagars.com](http://seagars.com).**



# The Olympia of Destin

Luxurious Residences with Boat Slips  
on Destin's Scenic Harbor

Exclusive Sale Opportunity

Penthouse  
2487 sf | 3 br | 3.5 ba | **\$1,575,000**

MLS #734870

Fourth Level Residence  
2487 sf | 3 br | 3.5 ba | **\$1,495,000**

Third Level Residence  
2487 sf | 3 br | 3.5 ba | **\$1,425,000**

Second Level Residence  
1750 sf | 3 br | 3.5 ba  
**\$1,000,000**

## The Olympia's Extraordinary Features

- ↓ Exclusive and private.
- ↓ Deepwater boat slip assigned to each residence; quick boat access to East Pass, Choctawhatchee Bay and the Gulf of Mexico!
- ↓ Covered and assigned parking; private elevator.
- ↓ Heated pool and hot tub; three private cabanas.
- ↓ Concrete construction, copper exterior elements, Mahogany decking, lush landscaping and lighting.
- ↓ Interior finishes reflecting a luxury yacht; Mahogany millwork, Carrara marble, Grohe fixtures, gas cooking/fireplaces, Vantage lighting system and more.
- ↓ Exquisitely appointed with products from Viking, American Leather, Temper-Pedic and Hunter Douglas.
- ↓ Gorgeous vista across Destin's scenic harbor.
- ↓ Two blocks to beach access.

625 Lagoon Drive  
Destin, Florida

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



**S**  
**SOMERS**  
& company

(850)654-7777 | [www.SomersCompany.com](http://www.SomersCompany.com)



# Squaring Off

BY LIESEL SCHMIDT

While it might seem tiny in size, SK Squared Cafe in Rosemary Beach is hardly tiny on taste, drawing hungry diners to its doors for a sample of what one passionate beach-based food lover can create once he's let loose and given free rein of his very own restaurant.

Not that this is his first time running a kitchen; far from it. But unlike his previous projects, SK Squared (or Summer Kitchen Squared, for those whose local dining knowledge would make them familiar with the original Summer Kitchen) is a bit more casual, a bit more reflective of its chef and owner: a down-to-earth, devoted family man named James Dillon.

Dillon's first taste of the restaurant business came at the age of 13, when he began working at an inn in his native state of Massachusetts. This immersed him in every aspect of the industry and exposed him to a whole new world where food was about more than what was on the plate. It was this expertise that later made him well suited to become a restaurateur, but it was his love of cooking that drove him to become a chef. So he enrolled at The Culinary Institute of America, honing his craft and learning techniques that would one day bring him high accolades.

Not that he does any of it for the notoriety. For Dillon, it's all about his guests. "I never really realized what a personal response people can have to food until a child came back into the kitchen to compliment me on an oyster stew that I had made him," Dillon explains. "It was that sincerity from a child that gave me a glimpse into what food meant to people, and the rest is history."

To stop there would hardly do the story justice. In fact, with only five months under its belt, one might say that the story is just beginning for SK Squared. But despite its newness in the community, the little cafe seems well on its way to becoming a mainstay; and Dillon has high hopes that it will eventually replace Summer Kitchen. "We've been hoping for this opportunity for a few years, and buying the Pensione Inn property not only provided us with the perfect location for a restaurant, but also the opportunity to run the space at an inn!"

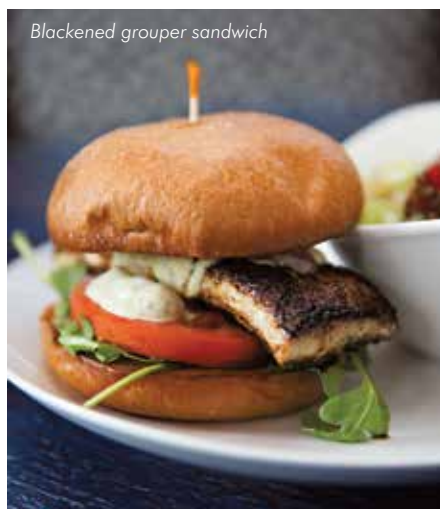
Dividing his attention between the two has done nothing to diminish his personal passion for the project. Since opening in March 2015, SK Squared has more than



Fresh hummus plate



SK2 Patio



Blackened grouper sandwich

claimed its space in his heart. "This is a very personal thing," Dillon says. "Chefs and restaurant owners put their pride into everything they do—it's a reflection of you and what makes you passionate."

Reflective of his own self-described passion for using fresh, locally sourced ingredients, SK Squared has a menu built around that concept, offering diners scratch-made sauces; potato chips made in-house and fried up to crispy, golden perfection; and freshly-caught seafood in salads and sandwiches that speak well to Dillon's appreciation

for spices and his skill in layering flavors. Even the nachos at SK Squared bear little resemblance to standard starter fare: beginning with a tumble of fresh potato chips (rather than their commonly-used corn cousins) and piling them high with creamy queso blanco sauce, crisp bacon, fresh tomatoes, scallions, and tender smoked chicken. "It's a favorite here; and when you eat it with a pint of Idyll Hound's Divide and Conch'r beer, there's nothing more perfect," Dillon says, making reference to a locally-owned brewery whose quirky mixtures have become famous among the craft-beer set.

It's a local plug that reflects his dedication to staying local and to supporting local: to connecting with the community and helping it grow. "I love living here," Dillon says of the area he's called home since 1997, when he traded the bustle of Atlanta for the beach breezes at 30-A. "There's an island atmosphere here, one that reminds me of the Hamptons and the area where I grew up in New England. That charm and funkiness attracted me and made me feel as though I'd found home, that the people here are like family—and we want our customers to feel like they're a part of that."

**SK Squared Cafe is located at 78 Main Street, Rosemary Beach, FL. For hours and more information on the menu, call (850) 213-0521 or visit [www.facebook.com/sk2cafe](http://www.facebook.com/sk2cafe).**



# Bud & Alley's Raises the Bar on Authentic Pizza

BY SUSAN BENTON

Local restaurateur Dave Rauschkolb has a passion for food and life. In 2007, as the owner of the iconic Bud & Alley's restaurant, located in the heart of Seaside, Florida, he decided to mix things up a bit. He took a trip with local architect Leo Casas south of the border and to San Diego, in search of the most authentic Mexican cuisine. Rauschkolb returned home and opened

New to The Pizza Bar is Destin's own Chef Phillip McDonald who recently returned to the Emerald Coast after a year honing his culinary skills with some of the best in the New York culinary scene, including a six-month stint as sous chef at Reynard in the Wythe Hotel.

Rauschkolb says collaborating with McDonald is a natural. "We are both low-key local surfers passionate

cheeses for the most authentic taste. It is hand pressed and baked in a wood-fired brick oven stoked with southern oak. With temperatures nearing 750 degrees, the thin crust-style pizzas are cooked and served in minutes.

The menu features more than a dozen different "red" and "white" pizza pie offerings. There are popular classics such as the Margherita with fresh basil and mozzarella, and the Roasted Fennel Sausage topped with house made sausage and fresh mozzarella; and some new choices such as the White Clam Pie with fresh-shucked clams from Alligator Point and the Farmer's Market pizza, which is a great showcase for fresh, seasonal vegetables sourced from local farms and fields. Artisan cheeses, fresh green salads, antipasto dishes, bruschetta, homemade soups, seasonal vegetables, and hearty pastas round out the menu.

You can enjoy domestic and imported beer and red, white, and sparkling wines by the bottle and by the glass. Here wine is enjoyed the Old Italian way — in a short glass.

The best way to experience the authentic flavors of The Pizza Bar is family-style in the courtyard, but you can also dine fireside at the bar and on the veranda overlooking the Gulf. There is great comfort in knowing that Rauschkolb offers honest food, simply prepared with care, in a beautiful setting served with an abundance of warm Southern hospitality.



The wood-burning oven is the centerpiece of the Pizza Bar's open kitchen. The menu offers hearty pasta dishes, artisan cheeses and sliced meats, seafood, the freshest salads and seasonal vegetables, and a variety of authentic Napoli-style pizzas.

a traditional Mexican taqueria to rave reviews. It was aptly named Bud & Alley's Taco Bar, situated literally next to his primary restaurant.

In 2009 the urge for a different cuisine struck again, but this time Rauschkolb found himself hungry for Italian. Rauschkolb and Casas teamed up and headed to Rome, Italy (where Casas studied architecture), with wives Carol and Tara. It was fortunate that the Casas, fluent in Italian, made the trip as the couples then traveled to Naples and the Isle of Ischia off the coast of Naples, talking with locals and gathering menu ideas along the way. Rauschkolb says, "We discovered a wonderful café overlooking the Mediterranean Sea that inspired the design for what would become Bud & Alley's Pizza Bar."

Nestled in the Gulf dunes on the western edge of Seaside, Bud & Alley's Pizza bar has splendid Gulf breezes from the outdoor shaded terrace with comfortable sofa seating, while the courtyard patio offers large farm tables for traditional Italian family-style dining and is a wonderful spot for people watching. The indoor dining room is warm and cozy, filled with design touches by Rauschkolb's wife Carol (of Carol Murphy Design), such as the antique pizza peels perfectly arranged on the wall.

about serving up fresh food and creating a great dining experience. I'm thrilled that we are able to work together and look forward to all the ways Chef Phil will raise the 'bar' with us."

Before opening a private personal chef and catering service in 2006, McDonald worked in many of the area's finest restaurants including Cuvee Beach, Criolla's, Fish Out of Water and Onano. Beyond New York, he has also worked in the kitchens of the culinary meccas cities of New Orleans, San Francisco, and Portland.

Chef Phil says he draws his menu inspirations from the Gulf of Mexico, local farms, his customers' tastes and the five senses. "The Pizza Bar was inspired by the cucinas of Naples, Italy," McDonald says. "Our menu showcases dishes with a touch of rusticity. We want the food to speak, so we're all about keeping it simple, seasonal, and delicious."

The Pizza Bar is also all about being hands on. Chef Phil and his culinary crew, led by chef de cuisine Derek Langford, make fresh batches of pizza dough, mozzarella cheese and pasta all by hand each day. Each 11-inch Neapolitan-style pizza pie is made to order and topped with fresh local produce, along with imported meats,



***Bud & Alley's Pizza Bar is located on the western edge of Seaside at 2236 East County Hwy 30-A. Hours of operation are 11am to 10pm, seven days a week. Winter months may vary. They can be reached by phone at (850) 231-3113, or you can visit their website at [www.budandalley.com](http://www.budandalley.com).***



# The Terrace Restaurant: Serving Fine Food At Inlet Beach Since 1990

BY SUSAN BENTON



New Zealand Lollipop Lamb chops



Shrimp Appetizer

Nestled between the towns of Carillon and Rosemary Beach, The Terrace Restaurant has been a hidden gem for locals and lucky tourists out to savor Gulf seafood, tender juicy steaks, lobster, lamb, chicken, wine from an award winning list, or a great martini since 1990.

Raised in the culinary industry, New York chefs of Greek descent Thom and Katherine Kindos opened their family business that quickly gained a reputation as one of the top restaurants on the Emerald Coast. Twenty-five years later they continue to receive accolades.

Using only the finest ingredients, they have created a menu that combines their rich Greek heritage with the local flavors of the Gulf Coast for a truly memorable dining experience. All menu items are prepared to order, carefully hand crafted and not rushed, while the atmosphere provided is intimate, cozy, and charming. Chef Thom says, “We offer fantastic food with an elegant touch for every appetite. We provide a wonderful dining experience to all of our guests and loyal patrons.”

The Terrace Restaurant is located in Inlet Beach’s historic setting, which was once known as “soldiers beach” for the World War II veterans who purchased land through a government homestead program and was also named Phillips Inlet, as it separates Walton and Bay Counties. The restaurant sits at the most eastern side of South Walton’s fifteen famed beach communities, located where Scenic Highway 30A intersects with U.S. Highway 98. The Terrace Restaurant is in a space more than five decades in age and here Chef Thom, Katherine, and their children Helena and TJ strive to keep the restaurant to be one that invites a relaxed, friendly and laid-back environment. They have an honest and straightforward reputation, built on hard work and their love for the restaurant business. The seafood is always fresh and



Grouper Gourmet with almonds served over rice



Signature features from the bar

locally sourced. “Our restaurant is like a small European Inn,” says Chef Thom.

Popular appetizers include Spanakopita, which is a Greek spinach pie filled with feta cheese and herbs in filo pastry, and the Terrace Baked Oysters topped with a trio of cheeses before being drizzled with a lemon herb seafood sauce. All entrees at The Terrace Restaurant include a salad, assorted breads, hummus, and a selection of entree accompaniments. Additional fried or grilled gulf shrimp, or fried oysters can be added to any main dish for just six dollars. Locals salivate over Chef Thom’s fresh Chargrilled Inlet Beach Shrimp served with citrus butter in an herb beurre blanc sauce, but his signature dish is the tantalizing Delicious Grouper Gourmet. The grouper is served in a Chardonnay wine sauce with artichokes, wild mushrooms, and basil. My personal favorite is the Chargrilled Certified Angus Beef Tenderloin. It melts like butter when sliced, is served in veal demi-glace with

Terrace butter, and the additional fried oysters send this dish over the top.

Don’t plan to depart The Terrace Restaurant without at least trying one of the made from scratch desserts, like The Terrace Classic Coconut Cake; so moist, yet light and fluffy; or the sinfully delectable Chocolate Bourbon Pecan Pie. All of the desserts pair well with the signature Terrace Coffee, made with French brandy, Kahlua and Cointreau, or the local’s favorite, the Chocolate Martini.

***The Terrace Restaurant is located at 13741 U.S. Highway 98 at Inlet Beach, Florida, 32413. Reservations are recommended, as seating is limited. For more information or reservations, please call (850) 231-5202. To view the full menu offered, visit [www.TerraceR.com](http://www.TerraceR.com). Extra parking is located behind the restaurant.***



WELLS  
FARGO

ADVISORS

Are your financial  
expectations  
being met?

Wealth Management  
Retirement Income Planning  
Estate Investment Planning



**Chris J. Ogle, AAMS®**

Senior Vice President-Investment Officer  
36468 Emerald Coast Pkwy, Ste 5101  
Destin, Florida 32541-0702  
850 837-5366 • 800 456-5365  
chris.ogle@wfadvisors.com  
<http://www.wfadvisors.com/chris.ogle>

Chris Ogle is a local financial advisor with  
over 15 years service, a lifelong Emerald  
Coast resident, and lives on 30A.

Investment and Insurance Products:

▶ NOT FDIC Insured ▶ NO Bank Guarantee ▶ MAY Lose Value

Wells Fargo Advisors, LLC, Member SIPC.  
CAR 1114-03154



bluetitle  
30A's preferred closing experience

phone 850.960.0016 // fax 866.558.1608 // address 10952 E. County Hwy 30A, Suite B, Inlet Beach, Florida 32413  
website blue-title.com // email info@blue-title.com // facebook facebook.com/bluetitle



# Where Flavor and Elegance Come to a V

BY LIESEL SCHMIDT

V Seagrove has a primo spot overlooking the Gulf, offering guests views to match their indulgent dishes. The concept behind the culinary hotspot was simple—comfortable elegance offered in a seasonally charged menu of Southern comfort fare with the unmistakable flair of French Quarter New Orleans. The fine dining atmosphere is artfully offset by the whimsy of dishes like chicken and waffles, shrimp and grits, and crispy fried chicken skin. One finishing flourish of sauce, however, proves that these are far from ordinary. These are reimagined tradition, seasoned and served with attention to detail and a desire to offer a unique dining experience. It takes a unique chef, with unique skills, to deliver that experience.

Born and bred in the marshlands of south Louisiana, Executive Chef David Cunningham has the strapping build of the iconic outdoorsman; wind burned and calloused from his latest expedition. Growing up most of the meat Cunningham ate was freshly caught and cleaned, the prize of a successful hunt. Farm-to-table was part of daily life, rather than a trend. That came into play as he pursued a degree in culinary arts, first graduating from LSU and then attending Johnson and Wales in South Carolina.

His resume is impressively peppered with such legendary restaurants as Commander's Palace in New Orleans and Mary's at Baldwin Creek in Vermont. An opportunity to helm a restaurant in Destin brought him back to the South, and he ultimately took position at V. His accolades attest to his passion and skill, a natural understanding of technique and flavor and an appreciation for the inherent potential of his ingredients. The kitchens here are his studio, the plate is his canvas—and diners at V are witness to a master at work as he and his team create works of art.

To sustain the standard of quality demanded at V, everything is sourced from local farmers and caught in local waters. "Everything is so fresh, so local," says General Manager Andrew Small. "We literally have



Sautéed Local Black Grouper



Craft Cocktails



Executive Chef David Cunningham.  
Photo courtesy gulfcoastrestaurants.com



General Manager Andrew Small

farmers walking in the back door with stacks of whatever they picked that morning." That degree of freshness plays well to Cunningham's strengths, and Small feels those are attributes that sets V apart. The menu is entirely prepared from scratch, from their extraordinary guava cayenne ketchup to their seasonal house-made desserts. Yet as highbrow as some of his ingredients may seem, Cunningham is determined to keep it accessible to his guests—captivating rather than intimidating.

Local fish is seasoned and fried whole to a crispy golden brown, accompanied by fried red bliss potatoes seasoned with the zesty flavors of Creole spices; sweetly caramelized onions prepared in a sugarcane barbecue

sauce; wilted warm arugula; and a bright, sweet and smoky mango cayenne ketchup. Savory smoked cheddar infuses every nook of cornmeal waffles and happily marries with the crunch of fried chicken, finishing with the counterbalance of sticky sweet balsamic infused sugarcane syrup and rich Mornay sauce. Homemade skillet cornbread and french fries are subsumed by brioche—baked fresh with fragrant rosemary to offset the bread's buttery finish. Liver and onions is reinvented with foie gras and the sweet decadence of onion pie and shallot fondue. Shrimp and grits are transformed by plump jumbo Gulf shrimp, creamy corn grits, charred peppers, and the meaty bite of house-made Andouille sausage. These are traditional flavors of the South, executed with elegance to become a feast for the senses.

"We want the guest to have the best possible experience," Cunningham says. To that end, he has the ideal post as he works in his theater kitchen. From there, he can view each table in the dining room and oversee the entire guest experience, from the time they are greeted at the door to the time they finish their last bite. "I can really get a feel for the flow of things and know what's going on, see reactions, and ensure that guests are enjoying themselves. They'll often come right up to the kitchen and thank my staff, tell them how amazing the food was," Cunningham says. "When the place is really hopping, it has a vibe, a tone. It's almost like a party atmosphere." A vibrant vibe for a vibrant menu, all at a place aptly named V.

**V at Seagrove is located at 2743 East County Highway 30A, Santa Rosa Beach, FL 32459. Call (850) 468-0973 or visit [www.vseagrove.com](http://www.vseagrove.com) for more information. The restaurant opens at 5 pm for dinner service nightly in season and Tues-Sat in the off-season.**



# Only the Best View

BY LIESEL SCHMIDT

If a picture is worth a thousand words, one can only wonder what would be the worth of the scenery claimed by Vue on 30a. It seems only fitting, then, that breathtaking vistas be accompanied by an equally breathtaking menu of dishes inspired by the coastal landscape stretching as far as the eye can see, a slice of heaven on earth that waits to be served to anyone who simply takes the time to sit and savor.

Originally established in 1969 as The Beach Club, the restaurant was redesigned to become Vue on 30a in 2010; and, like an oyster shell opened to reveal a pearl, the full potential of its locale was finally realized.

Long celebrated for its unparalleled view of the Gulf, Vue has further established itself as a local landmark for the beauty and flavor of its cuisine, which celebrates its surroundings in every bite. Each plate is artfully prepared, fusing the influences of Southern Italy with American fare in the Coastal culinary cultures of both North and South. These are dishes redolent of



Executive Chef Giovanni Filippone



West Wing Room

the sea, ambrosial creations that feed the body even as the scenery feeds the soul.

Now under the direction of Italian born Chef Giovanni Filippone, Vue has become even more refined, boasting a menu of such dishes as Fruit de Mer, which translates to “Fruit of the Sea,” in a flavorful combination of succulent divers scallops, plump Gulf shrimp, luscious Maine lobster tail, meaty mussels, and freshly caught fish, served with risotto in a bright tomato-basil broth.

Fresh and locally-sourced ingredients are foundational to Vue’s menu, in everything from house-made batters and sauces to the dressings and drizzles that dance on the plate in perfect time to expertly-prepared

offerings of land and sea. These are qualities for which Vue has become famous, presenting diners with such options as Pistachio Crusted Grouper—moist, tender grouper crusted in a crunchy crush of pistachios and seasonings, served on a bed of risotto with vibrant seasonal vegetables and finished with a sweet pistachio cream sauce. Signature dishes are interwoven with more recently added creations of Chef Giovanni, including an almost whimsical spin on fried oysters called Oysters Gone Bananas. Though fruit and oysters might not seem like natural compliments

to one another, the mild flavor of golden fried



Sunday Brunch Eggs Benedict



Pistachio Crusted Grouper



Summer Sunset

shellfish seems to pop when paired with sliced, tempura battered bananas and a sweet hit of freshly made passion fruit Asian sauce. Grounding such celebrations of the sea are decadent meats—Colorado rack of lamb served with creamy, loaded mashed potatoes and seasonal vegetables in a red wine demi-glaze; juicy pork chops hand breaded and fried to golden perfection, sharpened with bleu

cheese and served with the heady hit of bacon-roasted potatoes and a sautéed seasonal vegetable. Seared steaks and tender game are fair play at Vue, though most of the menu seems to follow the tide rather heeding the call of than the wild. These are an homage to the view, creations inspired by the sea air that salts the plates.

“South Walton is known for its sugar-white, sandy beaches and emerald Gulf waters; and it reminds me a bit of being home in Italy as a young kid, cooking with my family,” says Chef Giovanni, a finalist recipient for the Perfect in South Walton “Best Executive Chef Award.” And while the native Italian may have undergone the pressures of Gordon Ramsey’s “Hell’s Kitchen” in season five of

the wildly popular television series, Chef Giovanni has happily found heaven in his own kitchen at Vue. “The area inspires me, and I’m able to be creative with the fresh ingredients that the region is known for.”

Little wonder, then, that even after nearly fifty years, Vue has maintained its reputation not only for the feast served on

the menu, but also for the feast served table-side by its unadulterated, panoramic views of the Gulf. Award-winning food, proudly paired with the sweetness of an award-winning location. Having been voted a 30A Hotspot and most recently a finalist recipient for the Perfect in South Walton “Best Place to Watch a Sunset Award,” Vue has gained glittering reviews from both local and national celebrities.

It’s a view from the top, well-earned by the view from each and every corner—inside and out—a view your eyes will never forget and your tongue will always remember, long after the last pinks fade from the sky as the sun sets above the water, long after the last sauce is savored. Taste and see the view from Vue.

***Vue on 30A is located at 4801 W County Highway 30A, Santa Rosa Beach. Call (850) 267-2305 for more information or visit [www.vueon30a.com](http://www.vueon30a.com)***

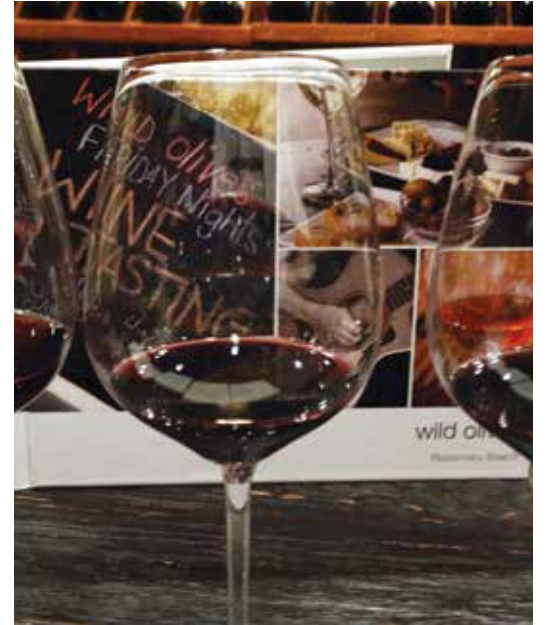


# Wild Olives Serves Fine Wine and Gourmet Cuisine in Rosemary Beach

BY SUSAN BENTON

Located in the heart of the picturesque town of Rosemary Beach, Florida you will find Wild Olives (Wine - Cheese - Bistro), a retail shop with fine wines, gourmet cheeses, Italian meats, bread, local honey, and other specialty foods. Also a full service casual restaurant, Wild Olives offers their clientele a creative menu of small plates, pizzas, burgers, salads and sandwiches for lunch, and spectacular dinner selections to enjoy while seated inside or outdoors on the patio—a great place that provides space for family and friends to gather and share special moments, or for those on the go looking for a delicious bite.

Patron lunch favorites include the Prosciutto, Mushroom and Goat Cheese Pizza served with a parmesan sauce and spring onions; and Chris's Famous Ruben "Dagwood", a triple decker sandwich made with pastrami, corned beef, Swiss cheese, sauerkraut, bread & butter pickles and Russian dressing on toasted Marble Rye. At dinner make sure to try the small plate of Black Pepper Tuna seared rare that is served with wasabi mayo



and sliced ginger in addition to a green and black olive relish, before diving into an entrée of Mediterranean Mahi with Gulf Shrimp that has been grilled to perfection and served with a Greek sauté of fresh tomatoes, artichokes, olives, then topped with feta cheese.

Wild Olives also serves drool-worthy vegetarian selections like Fried Eggplant with Roasted Red Peppers that is lightly breaded, fried and served with marinara sauce, sweet peppers, mushrooms and parmesan. The little ones will be pleased with the kids' menu offering a selection of pasta, chicken tenders, and mini burger sliders. Beyond the food, diners can choose from an amazing selection of bottled wine to savor with their meal

(or to take home) and the best part is there is no corkage fee. Additionally, Wild Olives serves fifty wines by the glass as well as wine flights to experience.

As 30-A has grown and diversified over the years, so too has the direction of Wild Olives. Owned and operated by Chris and Ivy Trovas, Wild Olives will celebrate its ninth anniversary in 2015. Chris and Ivy have been hard at work striving to bring in the best of local and regional products to accompany their wines and gourmet cheeses offered in the store, and they continue to support local vendors like Joyce Farms and Waterstreet Seafood. The couple's vision is to keep their menu fresh by changing it yearly while keeping many of the favorites loyal patrons

have grown to love but incorporating a variety of new and inspired choices.

Chris and Ivy's passion for fine wine is evident. Ivy explains, "Our love of wine is obvious and it is the favorite part of our business. Our clientele know Chris as the wine guru and Wild Olives is known as the best little wine shop on 30-A. We continue to increase selections with even more unique and small production wines. Chris knows how to pair the perfect wine with any meal or gourmet items to go and also goes above and beyond to get to know our customer's preferences."

Wild Olives boasts a popular Friday Wine Tasting event from 5-7 p.m. located on the exterior patio giving customers an opportunity to taste six wines, sample bites from small plates and enjoy live music showcased, adding to the ambiance. Wild Olives is also proud to have promoted local charities throughout the years, participating in Destin Wine Auction Events and Rosemary Beach Uncorked, to name a few.

***Wild Olives is located at 104 Barrett Square in Rosemary Beach, Florida on 30A and is open Tuesday through Sunday, 11 a.m. to 9 p.m. (Closed on Mondays). For more information, please call (850) 231-0065, email: wildolives@mchsi.com or visit their website at wildolivesmarket.info and 30-Awines.com. If you would like to be notified about any of Wild Olives events, please contact them via email or their website's contact page.***





# properties.com

CODE FOR LUXURY



130 SEA GARDEN STREET  
ALYS BEACH  
\$6,799,000 | MLS # 736211



102 BUTTERWOOD ALLEY  
ALYS BEACH  
\$4,750,000 | MLS # TBD



57 PERIWINKLE LANE  
SEAGROVE BEACH  
\$3,999,000 | MLS # 733155



7 SAND HILL CIRCLE  
WATERCOLOR  
\$3,499,000 | MLS # 602614



UNIT 202 THE GEORGETOWN  
ROSEMARY BEACH  
\$1,450,000 | MLS # 742000



3409 WEST CO HWY 30A  
DRAPER LAKE  
\$799,000 | MLS # 740460

ALLEN ADAMS  
BROKER & OWNER

850.855.6140  
aadams@850properties.com



LOT 33 GRACE POINT WAY  
SEACREST  
\$1,999,000 | MLS # 738549



71 TRESKA LAKE  
SANTA ROSA BEACH  
\$824,000 | MLS # 742319



213 E SEACREST BEACH BLVD  
SEACREST BEACH  
\$689,000 | MLS # 740667

DEBBIE JAMES  
BROKER ASSOCIATE

850.450.2000  
debbie@850properties.com

**REDFISH VILLAGE**  
2050 W Co Hwy 30A Suite M1-117  
Santa Rosa Beach, FL 32459

**THE HUB 30A**  
30 Hub Lane  
WaterSound Beach, FL 32413



# A *WARM SOIRÉE* ON A COOL AFTERNOON.

---

Rachel Klaeger and Sarah Levey of The Southern Atelier hosted a holiday dessert soirée featuring the culinary talent of April M. Dixon of Bonne Vie Specialty. The girls were joined by fellow artists and friends such as Amy Giles of Wardrobe Made Simple. The party guests enjoyed Shiraz-poached pears filled w/ vanilla bean mousse dipped in ganache, drizzled with shiraz reduction w/ toasted pecans, espresso mousse, and white chocolate dipped blackberries. Rachel Nelson of Rachel Christine Hair and Makeup styled the ladies hair and enhanced each ladies beauty with her makeup artistry. Rachel Klaeger created the whimsical table display alongside her mother Susan Tatley of The Tatley House. As always, limes graced the centerpiece to continue The Southern Atelier's awareness of Lyme disease.







Photography: Piper Arielle Photography.  
Set Design: Rachel Klaeger of the Southern Atelier  
Pastry Chef: Bonne Vie Specialty  
Hair and Makeup: Rachel Christine  
Venue: The Tatley House  
Original art by: Susan Tatley  
At the table:  
Rachel Klaeger  
Sarah Israel  
Rachel Nelson  
Amy Giles  
Susan Tatley  
Kathleen Doyle  
Jeremiah Brewer  
David Buchanan





chef profile



# Tim Creehan of Cuvee 30-A & Cuvee Destin

BY SUSAN BENTON

It has often been spoken, but I'm not sure many folks heed the message: Do what you love and you'll never work a day in your life. However, chef Tim Creehan took this quote to heart, and hasn't worked since he was a teen just starting his career at Steak & Ale in Baton Rouge, Louisiana. He says, "I knew right away I wanted to be in the restaurant business after my first week at work. As long as I could use my hands and be creative I was going to be happy."

Definitely the local celebrity chef in Northwest Florida food circles (having catered and entertained nationally recognized music and movie stars), Creehan's Cuvee Destin has been honored with many awards and accolades. In August Creehan nabbed TripAdvisor's Hall Of Fame and their fifth Wine Spectator Award of Excellence.

Creehan did not officially attend culinary school, and advises those seeking a career in food to work in a good restaurant kitchen for a minimum of three years to gain core knowledge. At sixteen, Creehan trained under the mentorship/tutelage of Chef Philippe Parola at Le Cordon Bleu in Paris. "He took me under his wing when I was a young man, and gave me a one-on-one apprenticeship in classic French cuisine. Today I am fortunate to call him my friend," says Creehan. Even more exciting is that Creehan will be returning the favor to his mentor, as he trains Parola's eighteen year old daughter, whose desire is to become a chef this year. "How wonderful is that!" Creehan exclaims.

Devouring everything he could read from books and magazines (all well before cooking shows, food network fame, and the Internet), are what helped Creehan define the style that led him to become the executive chef at Lafitte's Landing in Donaldsonville, Louisiana, redefining John Folse's original restaurant. But his work as the executive chef at Joey's restaurant in Baton Rouge is what brought him to the Emerald Coast as Joey's owner. Then Creehan relocated to Destin to open Marina Café on the harbor. Creehan says, "This is where things really started to unfold for me as a



Chef Tim Creehan

professional chef. I began incorporating indigenous Gulf seafood into the classic cuisines I had learned: the French from Philippe, the Italian from my own family heritage, and the Cajun and Creole influences from John Folse." For personal reasons, Creehan wanted to add Asian to his repertoire, and had already mastered the art of Chinese

cuisine when fusion became popular in the late 80's -90's.

Creehan is well known as the author of several cookbooks, his acclaimed Chef's Grill Plus brand, being the spokes-chef for DCS appliances by Fisher Paykel, and when he catered the nationally televised Vince Gill and Amy Grant's wedding on Extra. Today, the Grouper Vince; pan roasted with honey Worcestershire sauce and crispy garlic potato cake, which gained popularity thanks to Vince Gill at Creehan's former BeachWalk Café; remains the most coveted dish on the menu at Cuvee Destin, and was one of Creehan's signature dishes before it was ever named.

"After spending over thirty years in the restaurant business, my favorites are still the Grouper Vince; the Fried Green Tomatoes with warm brie, sautéed crawfish tails, and Crystal hot sauce and lemon butter; the New Zealand Venison with mashed sweet potatoes, tomato red wine basil reduction topped with tobacco onions; and of course my Black Pepper Crusted Yellowfin Tuna seared rare over braised spinach with a soy ginger sauce," says Creehan. His inspiration comes from trying to find great ingredients, sometimes from his own garden, preparing then simply, while striving for clean and healthy flavors.

Six years of success later, along with a string of accolades, the opportunity to move to the rapidly growing west end of 30-A at 30Avenue came. Creehan says, "We now have a second Cuvée, a rebrand adjustment, and I'm proud to focus all efforts on Cuvee Destin and Cuvee 30A."

***Cuvee 30A is located at 30Avenue, 12805 U.S. Highway 98 West D101, Inlet Beach, Florida 32413. You can reach the restaurant by phone at (850) 909-0111. Hours of operation are dinner from 5:30 – 9:30 pm, Tuesday through Sunday, and until 10pm Friday and Saturday in season. Happy Hour 5-7:30pm nightly. Cuvee Destin is located at 36120 Emerald Coast Parkway, Destin, Florida, 32541. To find out more about Tim Creehan, visit [www.timcreehan.com](http://www.timcreehan.com).***



# Kevin Korman of Caliza

BY KEMPTEN TAYLOR

**O**n a continued trek to make all components on the plate new and exciting, Chef Kevin Korman showcases his passion for elevating cuisine nightly at Caliza in Alys Beach. Caliza has been staple for fine dining on 30-A since its inception and that has not slowed since Korman took over at the helm in 2011. Korman's playful spin on comfort food and genuine desire for creating a memorable dining experience for patrons lands this culinary star's menu on the "must-try" list when visiting the Emerald Coast.

Hailing from the north, Korman grew up near the farmlands of Maryland in Carroll County, just outside of Baltimore. His passion for farm-to-table food started at a very young age as he watched his mother and grandmother prepare meals for their family. Korman started his culinary career at age 20 when he attended Baltimore International College in Maryland. Over-achieving is not a new thing for this chef, he was one of the top seven students chosen in his graduating class for the school's honors internship program at a hotel in Ireland.

Following his schooling and internship, Korman returned to Maryland and took on what became a four-year tenure as the eager apprentice under the eye of his mention, Certified Master Chef Rudy Speckamp. Korman honed his skills at Speckamp's flagship, Rudy's 2900 Restaurant, where he had the opportunity to work with 12 other certified master chefs during his time there. "Chef Speckamp's cuisine was described as continental, meaning he used flavors from all over the world. He was also passionate about classic French technique. Both these concepts impacted my cooking style tremendously," says Korman.

After his time with Speckamp, Korman gained experience in several areas of the culinary field besides a restaurant. He worked in restaurants, hotels, catering companies, lead culinary instruction and dabbled in retail before he got back where he was meant to be – a fine dining

kitchen. "I believe that if you are going to go out and spend money, you should walk away feeling like it was something you couldn't produce at home and that the money was well spent," says Korman. This belief combined with the hunger to make people amazed by each and every dish shine on the menu at Caliza. Respect for both the food and fans is clearly what make Korman's unique cooking style such a success at the restaurant. "It's the little details that make the biggest impact. I love the idea of exposing guests to new ingredients

or techniques. Ultimately, I want guests to walk away feeling like they've just had the best meal of their life," says Korman.

Caliza's ever-changing menu showcases global flavors as well as reflects the current season and the area's local artisans that produce the ingredients used. Korman's world travels and experience in dining rooms across the country have upped his culinary pedigree. He pays homage to the tried and true flavor of Baltimore, Old Bay Seasoning, by creating an Old Bay puree using roasted tomatoes and old bay spice then serves it as the condiment to the Jumbo Lump Crab Cake on Caliza's menu. The green waters of Gulf are reflected on the menu with much of the seafood coming in fresh daily. "As a chef we have a moral obligation to serve

healthy food that is obtained from ethically responsible sources. That's why I support as many local farmers and fisherman as possible," says Korman.

Korman's menu adds a "wow factor" to traditional items such as the Deviled Twin Oak Farm Egg (*Beef Tartar, Beets, Hazelnuts, Foie Gras "Snow"*). This is not your mama's deviled egg – it is hard boiled, soaked in beet juice to create a marbled effect, served with beef tartar, roasted baby beets and rolled in hazelnuts. As a final touch, frozen Foie Gras Torchon is grated over the dish tableside. "It's a perfect example of taking a familiar dish (a deviled egg) and elevating it to fine dining in a way that the guest wasn't expecting," says Korman. No one can argue, Caliza is a trendsetter on 30A. The well-traveled clientele allow Korman to get away with his avant garde fare, always rotating menu items to keep guests coming



*Duck with Red Cabbage, Baby Turnip, Poached Pear, Cocoa, Foie Gras & Hazelnut Crunch*

back for more.

***Caliza's Chef Korman is a true slave to his craft and has the support of the management team and staff at the restaurant to help him produce carefully thought out, delicious cuisine. Caliza Restaurant is located in Alys Beach, for additional information visit [www.calizarestaurant.com](http://www.calizarestaurant.com) or call (850) 213-5700 to make a reservation.***



# Phillip McDonald of Bud & Alley's Pizza Bar in Seaside

BY SUSAN BENTON



Phillip McDonald,  
the Pizza Bar's Executive Chef

The farm to table movement is nothing new, but when chefs like Phil McDonald get creative, innovative menu items aren't the only things sprouting at the restaurant; ideas and edible gardens are too.

McDonald says, "It's all about keeping it fresh. Our philosophy is not to cook anything too much. We try to incorporate seasonal ingredients into the dishes we prepare, and I like to improvise."

In the summer one of those coveted menu items was the fig toast. Streaming live on Facebook and Instagram by satisfied patrons, I had to stop in for a sample. The figs were grown on property making the toast extra special, however the savory and sweet combination of flavors that came from the whipped goat cheese, garden basil, scallions, sherry shallot vinaigrette, chili and sea salt that topped the house made sourdough bread, is what set the dish apart from other restaurant preparations on 30-A.

Chef McDonald returned to the Emerald Coast in 2015 after spending a year in New York City where he

was honing his culinary skills with some of the country's top chefs and restaurants, including a six-month tenure as sous chef at Reynard in the Wythe Hotel.

Since taking the reins at Pizza Bar, some of the seasonal highlights McDonald has created have been the Pear & Goat Cheese salad, Grilled Eggplant with Seasoned Yogurt & Aleppo, and the Housemade Bucatini with Heritage Pork Guanciale. McDonald has also helped to facilitate a restaurant expansion with the introduction



Pear & Goat Cheese  
by Alissa Aryn Photography



Fig toast  
by Marla & Shane Photography.

of a to-go pizza oven, and added a variety of craft beer and a new carefully curated boutique wine program. "We've received great feedback from the customers," says McDonald.

McDonald is a Florida native who grew up in Destin eating fresh Gulf seafood right off the docks. He draws his inspiration from the Gulf of Mexico, regional farms, his customers' tastes and the five senses, but says, "Pizza is my passion and I am very excited to be part of the Bud & Alley's family. Owner, Dave Rauschkolb, has been a

true pioneer and visionary on the 30A restaurant scene for three decades, and Pizza Bar has been serious about making pizza the right way from day one."

To raise the bar so to speak at Pizza Bar, this past September Roberto Caporuscio, a highly acclaimed pizza chef with the #1 ranked pizza in New York by The New Yorker magazine, visited the staff in Seaside. Caporuscio serves as US President of the Association of Neapolitan Pizzaiuoli (APN - Association of Neapolitan Pizza Makers), the elite Italian governing body that teaches the 300-year-old art of Neapolitan pizza making, and certifies adherence to authentic procedures. "Roberto's visit was amazing. He helped us improve the quality of the pizza through technique. From the mixing of the dough to the shaping of each pie, and to keeping the correct size of the flame in the oven, his knowledge and authority of Pizza Napoletana was a boon for our kitchen. Pizza Bar currently boasts four pizza chefs recognized by APN," says McDonald.

Chef and his team; which includes area native General Manager Jay Etheredge, with 10 years of restaurant management experience with St. Joe Club & Resorts under his belt; make fresh batches of pizza dough, mozzarella cheese and pasta by hand daily. Each 11-inch pie is created to order and topped with regionally sourced or onsite produce, seafood, and imported meats and cheeses for the most authentic experience and taste. The pizza is baked in a wood-fired brick oven stoked with southern oak at temperatures nearing 950 degrees, creating a thin crust that is cooked and served in minutes.

Popular choices include the classic Margherita made with basil and fresh mozzarella, the Roasted Fennel Sausage that is topped with house made sausage and fresh mozzarella, and the famed White Clam Pie topped with fresh-shucked clams from Alligator Point.

**Guests of The Pizza Bar can experience Chef McDonald's menu family-style in the courtyard, in the restaurant, or on the veranda overlooking the Gulf. Pizza Bar is open daily from 11 a.m. For more information call (850) 231-3113 or visit [www.budandalleys.com](http://www.budandalleys.com).**



# Chef Edward Reese

BY SUSAN BENTON

Strolling through the town of Rosemary Beach, Florida, located on the eastern most tip of Hwy 30A, you can't help but be beckoned by the enticing aromas coming from the kitchen at Edward's Fine Food & Wine. Located just behind the gorgeous wrought iron gate at 66 Main Street, the establishment opens each evening to guests at 5pm sharp. Almost in its fourth year, Edwards Fine Food & Wine has been a great success story, with patrons clamoring for simply prepared fresh ingredients that can be savored in the intimate dining room, at street side bistro tables, or in the courtyard patio that showcases an open-air kitchen concept with chefs table. A new awning has recently been added, creating a special ambiance that doubles to protect diners during inclement weather.

Executive Chef and Owner Edward Reese graduated from Ft. Walton Beach High School and from Johnson and Wales Culinary School in Charleston, South Carolina, prior to training under the tutelage of James Beard Award-winning chef and restaurateur, Frank Stitt of Highlands Bar & Grill, and Bottega in Birmingham. In Alabama, Reese polished his cooking chops, but set his sights on returning home to the Gulf Coast, specifically South Walton, Florida. He recounts, "Stitt instilled in my heart how to find flavors and helped define my simple cooking techniques."

In Reese's kitchen that he shares with sous chef Angela Poe, everything is prepared to order. Popular menu standouts are the steamed littleneck clams, baked Apalachicola oysters with bacon, wilted spinach and crispy cornbread, the pan roasted fish of the day served over a succulent succotash or with roasted baby Brussels sprouts, and the longtime favorite of tomato salad with blue crab and chili oil. "Angela knows my food and is doing a great job. She is awesome, and has been with me for close to three years now. Angela came to the restaurant from Nashville, and runs a tight ship," explains Reese.

Every Southerner should know that one of the simplest ways to save money and still eat well is to buy in season, and Reese is a master. With six children of his own and two currently working in the restaurant with him, Reese and his wife Erin are aware of the real-life pressures facing consumers today. "If it is a decision between buying organic at the grocery store or fresh from your local farmers, I always choose local first," says Reese.

Edward's Fine Food & Wine source product from several regional producers, including Mac Farms in Santa Rosa Beach. They supply the restaurant with local



Chef Edward Reese

eggs, arugula, mixed greens, fingerling potatoes, squash blossoms, and eggplant to name a few. Reese says, "Get to know your farmers. You have to build relationships. I discuss my menu with them and many times I am inspired by what seasonal products they bring to me. Often the best is set aside for me as I am a repeat customer."

What butter is to biscuits, sustainable food sources are to Reese, who is sharing his culinary gospel one plate at a time, and it is worth the wait. Though Edward's does not take reservations, plan to dine early or put your name on the list, order a glass of wine from their hand-selected menu, and window shop down the cobblestone street until your table is ready. Reese says, "We are on beach time like everyone else, and consistency is key. I keep things simple, memorable, and don't want to rush diners. I want happy customers."

Edward's Fine Food & Wine is located at 66 Main Street in Rosemary Beach, Florida. They do not take



reservations, and can be reached by phone at (850) 231-0550, or by email at [info@edwards.30a.com](mailto:info@edwards.30a.com). Dinner is served Tuesday through Sunday from 5 pm to 10pm, and seven days a week in the summer. In the fall they are closed on Monday, and in the winter on Monday and Tuesday.

*Edward's Fine Food and Wine is located at 66 Main Street in Rosemary Beach, Florida, and offers cooking classes in the fall and winter. They cater offsite, and offer private chef services and private parties at the restaurant. They do not take reservations, and can be reached by phone at (850) 231-0550, or by email at [info@edwards.30a.com](mailto:info@edwards.30a.com). Dinner is served Tuesday through Sunday from 5 pm to 11pm, and they are closed on Monday. In the summer, Edward's is open seven days a week.*





ADVERTISE WITH US

# the thirty-a REVIEW

a review of 30-A's finest  
people • places • things

Call **404.560.3677** for rates and information  
[www.thirtyareview.com](http://www.thirtyareview.com)  
[miles@thirtyareview.com](mailto:miles@thirtyareview.com)



CELEBRATING FRESH OYSTERS,  
MOONSHINE KISSES,  
SOUTHERN BELLES, BACK  
PORCHES, SUNDAY SUPPER  
AND COLORFUL CHARACTERS  
SINCE 2014.



Southern Fuze™

Join us in the dining room, full bar or outdoor patio.

Dinner daily 5 to 10. Happiest Hours 5 to 7. Open at noon Saturdays & Sundays.  
Closed Tuesdays & Wednesdays November through February, except Holiday weeks.

10343 East County Highway 30A, Seacrest Beach, FL 32413

Reservations 850-502-5669 [acmeicehouse.com](http://acmeicehouse.com)





A photograph of several baskets filled with fresh vegetables. In the foreground, a woven basket with a diamond-patterned lattice is filled with green and red bell peppers and yellow and green chili peppers. Behind it, another basket is overflowing with white onions, a large green cucumber, and yellow squash. The background shows more baskets and cardboard boxes, suggesting a market or farm stand setting. The text "farmer talk" is overlaid in a white, outlined, serif font across the middle of the image.

farmer talk



# Big Creek Farm

BY SUSAN BENTON



Living high on the hog is an understatement for the beasts that roam the over 1200 acres of Mark and Kasia Fortunes' family farm in Laurel Hill, Florida, which dates back to the 1800's. Mark says, "Though the property has been in my family for many generations, Big Creek Farm was just a seed planted fifty years ago when I was given two orphan piglets. They went fishing with me every morning and became my constant companions. Ever since then, I have had a great appreciation for pigs and their inquisitive personalities."

After 19 years of commercial fishing in Alaska, Mark returned home to his farming roots, and now has one of the largest herds of Heritage Tamworth hogs in the United States. He chose to raise this particular breed for its taste, leanness, and exceptional nutritional value. Tamworth hogs can take up to a year to reach maturity. While doing this on the Big Creek Farm, they are free to roam and graze from field to field on the magnificent foliaged lined property that is divided by a flowing stream with a white sandy bottom.

Mark says, "Our farm was named after Big Creek that runs a few miles west of Laurel Hill. It is fed by hundreds of artesian springs and roams through the entire farm. Our hogs drink from the many artesian springs that feed the creek."

Our farm was named after Big Creek that runs a few miles west of Laurel Hill. It is fed by hundreds of artesian springs and roams through the entire farm. Our hogs drink from the many artesian springs that feed the creek.

The Fortunes' Tamworth hogs are purebred, with a confirmed championship bloodline that is registered with the American Tamworth Association. Born in the wild, not in farrowing crates, Tamworths are one of the oldest and most physically active breeds known. They are nicknamed "Irish Grazers", as they are the finest of foragers and digest up to 80 percent of their protein from grass. Throughout their lives, no Fortune hog is given antibiotics.

Due to the Tamworth's ability to achieve high body mass without having much actual fat, the hog is sometimes called "the bacon pig" and is an excellent candidate for cross breeding. "We have Mangalistas, a Hungarian lard hog known as the Kobe beef of pork

that we plan to cross breed later this year," adds Mark. With their strikingly long hair and fatty marbled meat, Mangalistas are becoming favorites of both farmers and eaters alike. While Mark and Kasia also plan to cross breed with Berkshires, they are dedicated to the purity of the Tamworth breed and bringing the finest pork products to their customers.

The Fortunes' unique cinnamon clove bacon also has loyal patrons raving. Mark says, "People just love it! Wrap a piece of bacon around a sea scallop and then sear it. The taste is incredible!" Also quite popular at market and in stores are the Fortunes' delicious breakfast smoked Italian, bratwurst, and Andouille sausages. All sausages and bacon are made with no preservatives, nitrites, fillers, or MSG; in other words, no artificial ingredients. The meat is naturally gluten-free and any natural seasoning is added to lean, free-range pastured pork frozen immediately after vacuum packing. Consequently you end up with a superior product and taste.

Though they already hand craft their own products, the Fortunes are planning to expand their business and will build an onsite USDA approved processing plant later this year. Mark reached out to a retired USDA inspector as a consultant, who then guided the Fortunes through the design of the plant. "We are really looking forward to incorporating more pork and beef into our product line,

and the grass fed beef label has been approved. I'm also working on a secret seasoning now for my low country pork rinds," says Mark.

***Currently you can purchase the Big Creek Farm line of products at the Seaside Farmers Market in Seaside or the Palafox Market in Pensacola on most Saturdays. They are also available at the WaterColor Coastal Farmers Market and the 30-A Farmers Market at Rosemary Beach on most Sundays, as well as at Destin Ice Seafood Market in Destin, Staff Of Life in Niceville, For The Health Of It in Blue Mountain Beach, and Evermans in Pensacola. For more information, call Big Creek Farm directly at (850) 621-3135, or email at bigcreekfarm.florida@gmail.com.***



# Miller Family Aquaponics

BY SUSAN BENTON

What started out as a humble home school aquaponic farming science project for George and Rachel Miller's children; Sarah, Josiah, and Jesse; developed into a nice supplemental income. It unexpectedly became the majority of their income when George lost his construction job in 2010. Right away, farming full time was the way to support the Miller family, with everyone pitching in.

Sunday. They originally started out selling wholesale, but the figures were not what they had hoped for.

With a lot less aggravation, and a way to engage with people while meeting the needs of their family, the farmers markets have paid off, literally. In order to keep their product from wilting, George and his family haul the produce to the markets live with the roots still attached. Customers select which lettuce variety they want and it is

The Millers grow an assortment of vegetables but sell at least five lettuces that rotate, along with herbs like basil, cilantro, parsley, dill, and marjoram. Other offerings include several pepper varieties, cucumbers, zucchini, squash, tomatoes, and beans, depending on the season. George says, "We sell tomatoes too, but they are in pots or they will take over the entire system!"

George is very passionate about educating the public and their consumers about Miller Family Aquaponics. Many first time customers have questions about aquaponics versus hydroponics. Aquaponics does not require the addition of a nutrient solution, while many hydroponic systems rely on simplicity. Hydroponic systems focus on plant growth, while aquaponic systems attempt to achieve a healthy balance between both plants and fish.

In a protected building, the Millers have six large freestanding 1,200-gallon tanks stocked with over 3,000 channel catfish and the fish give all the organic nutrients needed for the plants to grow. One tank is kept with clean water for the catfish the family consumes and on occasion sells at the markets.

"We pump the water from the fish tanks to the plants, the plants then absorb the nutrients, and the water is then pumped back into the fish tanks as clean as if we had put it through a filter. One tank is specifically to degas the water, while another is netted to catch waste from the fish," says George. The beds are protected from the elements by the use of a shade cloth, keeping pests away and allowing for growth further into the seasons.

"We are giving our customers sustainable and as close to certified organic vegetables possible. They were not grown in some other country or state, but right here in Pensacola, Florida, and offered in Walton and Escambia counties," explains George.

With a strong clientele that return each week, Rachel says, "I remember what customers like, and set special items aside for them."

The Millers are a genuine American success story, as Rachel is a first generation United States citizen, a product of Italian immigrants that instilled a love of gardening in her. Rachel says, "You can come to America, live off the land, raise a wholesome family, and encourage others to connect with nature."

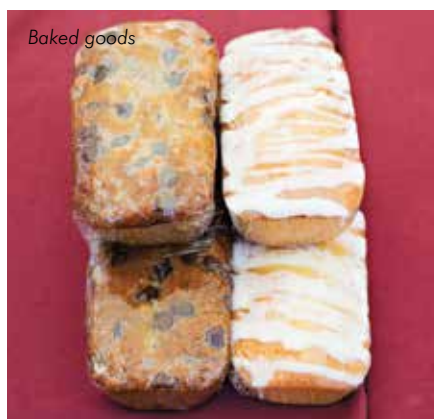
***Miller Family Aquaponics and baked goods can be purchased at the Palafox Farmer's Market in downtown Pensacola on Saturdays from 8:00am to 2:00pm, and at the 30-A Farmers Market in Rosemary Beach on Sundays from 9am to 1pm. Follow the Miller Family Aquaponics Facebook page for more information.***



Hydroponic lettuce



Homemade pesto



Baked goods

By summer 2013, Miller Family Aquaponics was selected as Escambia County's Innovator of the year, and was recognized by University of Florida IFAS Extension and Farm Credit of Northwest Florida at the Jackson County Agricultural Conference Center in Marianna, a big honor and accolade.

The Millers sell the majority of their products at Palafox Market on Saturday in downtown Pensacola and at the 30-A Farmers Market in Rosemary Beach on

cut on site. I recently took home some fresh Bibb lettuce with the help of son Josiah, and the extra perk of baked goods prepared by daughter Sarah and mom Rachel, also sold at the markets. Sarah is a recent Pensacola State College graduate and studied the culinary arts.

The baked goods vary. Some are made with 100% whole wheat, rye, or oats that are ground in the Millers' home. "We use the freshest local ingredients when possible, and hope that even our delicious baked goodies can be healthy for you!" explains Rachel.





Cottage Rental Agency helps more than 100,000 guests each year find the perfect vacation rental in world renowned Seaside, Florida, from families to couples and everyone in between. With 30 years of experience in the idyllic Emerald Coast beach town, we know the importance of providing our guests a lifetime of memories with one simple vacation.



*The Best Memories Stay with CRA*

1-844-561-3892 ■ [CottageRentalAgency.com](http://CottageRentalAgency.com) ■ 2311 East Co Hwy 30A, Seaside, FL



# Nature's Hand Cattle Company

BY SUSAN BENTON



Carolyn of Nature's Hand



Farm fresh eggs



On the farm in Westville

When searching for local sustainable beef in the South Walton area, one does not have to go far. The Nature's Hand Cattle Company brings its perfectly cared for products to the 30-A Farmers Market in Rosemary Beach from 9am to 1pm, and to the WaterColor Coastal Farmers Market from 9am to 2pm, both on Sunday. If the weekend does not suit your shopping needs, their products are also available during the week at For The Health Of It in Blue Mountain Beach. Carolyn Hand says, "Look for the Nature's Hand Cattle Company selections of our popular steaks, roasts, ground beef and other products. The owners also purchase different cuts from us for raw dog food protein and have been so supportive."

Carolyn's father Joe purchased the fifth generation family farm from his father and later more acreage. Her mother Jeanne and father Joe began putting in the

infrastructure and started their pasture with goats when Carolyn was just five. By the time she was ten they added a few cows; a closed herd to limit the risk of illness caused by bringing in new cattle; and currently have about 125 livestock that are grass fed and self-sustaining. "Ten years ago, we introduced a full-blooded Charolais bull, prior to that we had a Beefmaster bull, and you can taste the difference in the quality of the meat. The Charolais is more tender, and the Beefmaster brings a stable birthing cow to us," Carolyn explains.

As most children do, Carolyn and her siblings grew and moved away. Carolyn says, "At one point my mom and dad let us know they were going to sell the cattle and

retire. I knew the quality of their livestock, and was having my own meat professionally ground, buying grass fed without chemicals at the time, and trying to eat organic. I decided to move back home to help with the family business."

A nuclear medicine technologist, Hand began by selling the beef to her co-workers who loved it. "This experience has taken a great deal of effort, but Dad is just beaming. He is working on breeding better cattle, while Mom and I are selling to the markets on the weekends. You can find me in Rosemary Beach and Mom at WaterColor on Sundays. The business has really brought us all closer together," says Carolyn.

Nature's Hand Cattle Company will not buy more cows to increase production and are opposite of big cattle operators who tend to buy animals on a regular basis, creating a revolving door with possible exposure to disease. The Hands' livestock is antibiotic and hormone free, and the herd enjoys grazing on the lush green GMO free pastures and drinking natural spring water. "We are very lucky to have wells that supply Vortex and Ponce De Leon spring water to our livestock. They drink what we do. We are about a mile from the river. The spring bubbles to the surface in what we call the Mill Spring, just twenty feet from our property. Very few pieces of private property have access to these primitive underground springs," explains Carolyn.

As the cows graze, they keep the wilds of the Northwest Florida river swamp from taking over the farm. The Hands practice natural cattle management, creating a low-stress environment for the animals. The Hands' USDA processor shares the same values, and the beef is carefully packaged using preservative free methods. "We only slaughter 3-4 cows per month and are quality over quantity. It is not a forced production. We have people willing to wait and we do take special orders. Freezing is the only method of preservation used, so once thawed, the beef must be consumed within 24 hours. We have enjoyed meeting the influx of people at the market. Tourists are looking for steaks to enjoy on vacation, and the locals are loyal and love the ground beef," says Carolyn.

As the cows graze, they keep the wilds of the Northwest Florida river swamp from taking over the farm. The Hands practice natural cattle management, creating a low-stress environment for the animals. The Hands' USDA processor shares the same values, and the beef is carefully packaged using preservative free methods. "We only slaughter 3-4 cows per month and are quality over quantity. It is not a forced production. We have people willing to wait and we do take special orders. Freezing is the only method of preservation used, so once thawed, the beef must be consumed within 24 hours. We have enjoyed meeting the influx of people at the market. Tourists are looking for steaks to enjoy on vacation, and the locals are loyal and love the ground beef," says Carolyn.

*For more information call (850) 217-6945, or visit the Nature's Hand Cattle Company website at [www.natureshandcattle.com](http://www.natureshandcattle.com).*





# SEAGAR'S

PRIME STEAKS & SEAFOOD

## SAVOR THE CLASSIC & SOPHISTICATED

Relying on an array of fresh, seasonally inspired ingredients, Executive Chef Dan Vargo creates the most unforgettable meals found on the Emerald Coast. With hand selected prime steaks, Gulf-to-table seafood, craft cocktails and more than 600 wines, Seagar's prides itself in providing the most decadent and indulgent meals.



## RESERVATIONS

850-622-1500



Located at

Hilton Sandestin Beach Golf Resort & Spa  
4000 Sandestin Blvd. South, Miramar Beach, FL 32550  
www.Seagars.com | Contact@Seagars.com



# Serenity by the sea

THE SPA AT THE HILTON SANDESTIN BEACH

## REFRESH. RELAX & REJUVENATE

Experience ultimate luxury at our award-winning Serenity by the sea Spa — a harmonious blend of atmosphere, services and products that leave guests feeling refreshed, relaxed and rejuvenated. Completely transformed for the most lavish experience, our full service spa offers his and her lounges, an expansive fitness center and more for an unmatched retreat.



Located at

Hilton Sandestin Beach Golf Resort & Spa  
4000 Sandestin Blvd. South, Miramar Beach, FL 32550

## APPOINTMENTS

850-622-9595

SerenitybytheseaSpa.com



# PICTURE LIFE HERE

Scenic | Sotheby's  
INTERNATIONAL REALTY

## JUST LISTED

410 Beachfront Trail in Gated Seclusion Dunes, Overlooking Deer Lake State Park  
24-Hour Recorded Details & Pricing 800.359.0527 x 1867

## Innovation. Experience. International Exposure.

Representing extraordinary properties & those who seek them along 30A,  
backed by a global network of sales & marketing professionals.

Each Office is Independently Owned and Operated.

## The Kelly Hill Team

kelly.scenicir.com

850.585.8568



# Saving Our Reefs: SWARA

BY SUSAN BENTON



Andy McAlexander

Walton County's Gulf bed is made up of approximately ninety-five percent barren sand flats. And out of more than thirty-five coastal counties in Florida, Walton is dead last in the state to have an artificial reef program... until now.

Over two years ago Santa Rosa Beach resident, Andy McAlexander, had a vision. A passionate environmentalist, who enjoys spending time fishing with his family as well as ecosploring and diving, founded SWARA (South Walton Artificial Reef Association), a 501(c) 3 not-for-profit organization.

The motto of SWARA is simple; creating living reefs for generations; but making it happen was far from it. McAlexander says, "It is a lengthy and costly process. Permitting must go through numerous agencies, such as U.S. Department of Defense, U.S. Environmental Protection Agency, U.S. Army Corps, Florida Department of Environmental Protection, and the Walton County BCC...a process that can take eighteen months or longer."

McAlexander reached out to what he refers to as "The Founder's Club" for seed money. They funded the initial permitting for four snorkel reefs, nine near shore fish/dive reefs, the C.A.R.P. (County Artificial Reef Plan)

10-year plan, and a L.A.A.R.S. (Large Area Artificial Reef Site). "I'm honored that the Coastal Conservation Association of Florida, Alys Foundation, Howard Group, Stinky's Fish Camp, and the T.D.C (Tourist Development Council) listened to the idea, saw the vision, and gave us the support to get SWARA off the ground."

Recently, in conjunction with SWARA, Walton County was allocated over \$1,500,000 in NRDA funds for deployment. Not wishing to wait till December to see reefs in the water, the St. Joe Foundation and Alys Foundation dug deep, and donated an additional twenty-

five thousand dollars each in order to push forward a July 1, 2015 target date (weather permitting) to deploy the first snorkel reef in Walton County off Grayton Beach State Park.

"Our vision is one of the most ambitious in the state of Florida! We are beyond thrilled. State studies have shown that for every dollar put into artificial reef programs, nineteen dollars are returned annually to the community!" McAlexander explains.

Walton County boasts some of the deepest near-shore water in the Gulf of Mexico, allowing for recreational activities such as kayak/paddleboard fishing, scuba diving, and snorkeling. Artificial reefs are a necessity to populate the Gulf with marine life, coral growth, and instantly replace damaged or dying reefs. Currently, an estimated 3,500 structures are planned for deployment along South Walton's coastline. McAlexander says, "Fishing alone is a five billion dollar industry in Florida, but SWARA impacts tourism in ways that will also effect our economy. The reefs are accessible to all, and everyone attracted to South Walton will benefit. According to University of Florida Sea Grant, artificial reefs create jobs both directly and indirectly related to eco-tourism."

Without a pass into the Gulf of Mexico, much of South Walton's activities are beach-related and most tourists visiting don't bring a boat with them. By building and deploying artificial reef habitats near shore (composed of concrete and limestone) and launching them at public beach accesses, all one needs is a snorkel and mask to enjoy. McAlexander says, "Our goal is to help raise awareness of our marine resources while we learn, observe and protect them. This is truly a game changer for our town, and for those seeking eco-adventures."

A big bonus for SWARA was the addition of Bill Horn to the board of directors. He recently retired from a 30-year career as a fisheries biologist with Florida Fish and Wildlife Conservation Commission's Artificial Reef Program and returned home to Seagrove Beach, his hometown since 1959. "This is kind of like having Joe Montana come out of Notre Dame and want to play for your team," says McAlexander.

"Our community truly believes in this cause, supports the vision and will hopefully reap the benefits of SWARA", he continues. "This projects allows everyone a chance to enhance our community and the environment simultaneously. It is a win for locals, visitors, and the environment! It's a win, win, win!"

**Visit [waltonreefs.org](http://waltonreefs.org) for more information, or visit their Facebook page: South Walton Artificial Reef Association.**



# Twin Oaks FarmStand in the Shops of Grayton

BY SUSAN BENTON



“Broth is the new coffee,” says Renee Savary, owner of Twin Oaks Farm in Bonifay, Florida and the new Twin Oaks FarmStand in the Shops of Grayton Beach.

Though Swiss-born, Savary is a very successful “farmher” with incredible French style, and showcases her handcrafted jams, jellies, fresh organic eggs, chickens, turkeys, brines, vinegars, and more at the Seaside Farmers Market on Saturdays year round. A full array of locally sourced organic and specialty products are now also available at the FarmStand, along with a menu that changes daily.

I enjoyed sitting at a small bistro table by the window with my French press of coffee and an onion with potato daily special frittata; so warm, cozy, and feeling like I was back in Provence. Savary is a powerful, passionate, and talented woman, farmer and cook, as well as a joy to converse with. We discussed her new FarmStand concept. She explains, “The frittata you are eating is of course made with Twin Oaks Farm eggs, the #1 best eggs in the country according to Cornucopia Institute. The potato & onion, as well as the spinach & kale, are in high demand. In the summer frittatas will be filled with zucchini, tomatoes, green beans, and other seasonal ingredients.” Diners are also loving the power packed protein egg sandwich served on Savary’s own daily fresh baked bread, and the French omelet made with seasonal herbs.

Savary brought me a warm cup of turkey broth and we discussed her new line of refrigerated and frozen



Organic eggs straight from the farm

artisan items. She states, “The broths we have are chicken, turkey, and beef. We also have fresh to frozen items, including all kinds of good-for-you things like soup, turkey in red wine, turkey curry, turkey and mushroom sauce, turkey and Mexican Mole made with red chili (not chocolate), whole chickens, and fresh to frozen herbs from my garden in Bonifay, so you can have them at your fingertips anytime!”

More great news is that the FarmStand is collaborating with Working Cows Dairy, serving milk that is certified organic. Savary hand crafts organic plain yogurt with the milk as well as farm cheese, saying, “There is no pectin or junk you find in other yogurt in ours!”

The beautiful white bookcases lining the walls of the Twin Oaks FarmStand are impeccably filled with a bevy of items directly created with Twin Oaks Farm: ingredients such as Swiss Hot Chocolate mix, canned Caramelized Onions, Tomato Basil Sauce, soap, and even Renee’s own honey. Savary says, “The honey sold at the FarmStand is small production. I do not feed my bees at all and only collect honey in the spring, allowing for the bees to



Organic honey



Tomato basil sauce



Renee Savary

survive during the rest of the year. There are no pesticides. All of the money raised from the honey goes to buying more bees and hives. The bees on the farm are for the well being of the farm. It is for the good of the farm, not to make money.”

Seating is available inside and outside on the patio, and Savary has incredible plans for farm to table dinners inspired by her products. She plans to create the menus and cook the cuisine in a family style setting, later incorporating local chefs that also use her products in their restaurants.

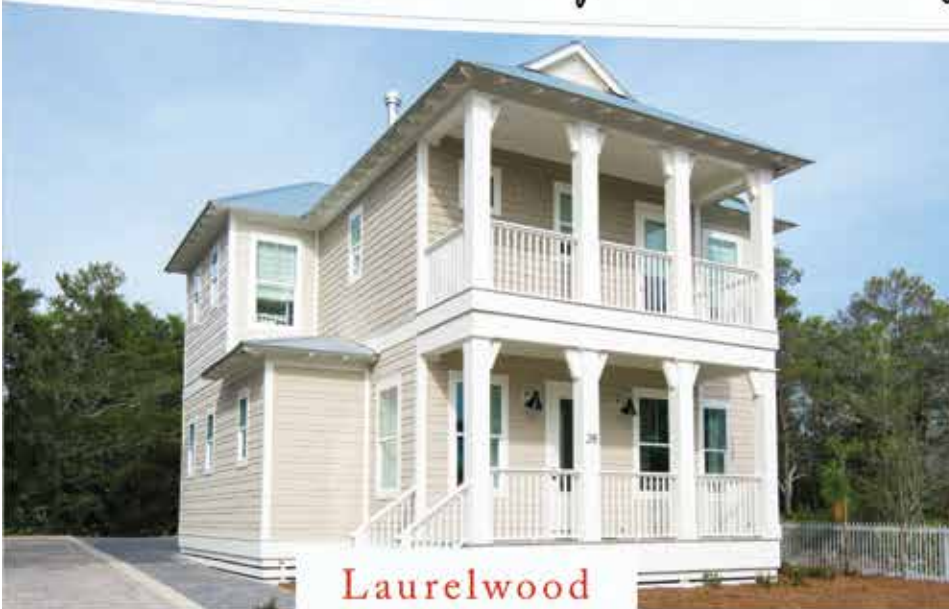
Though not available yet, Savary now has her hands in a new business of hog farming. “They are called ‘Big Black Hogs’ and are a heritage breed that can only be pasture raised. By this summer I will have a constant supply of pork! The flavor is amazing. I was not even raised eating pork, but could tell right away it was good!” she says.

***The Twin Oaks FarmStand is open from 7am to 7pm, seven days a week and is located at 26 Logan Lane in the Shops of Grayton, Grayton Beach just north of 30-A. You can reach Twin Oaks Farm by calling (850) 547-5636 or via their website at [www.twinoaksfarm.net](http://www.twinoaksfarm.net)***

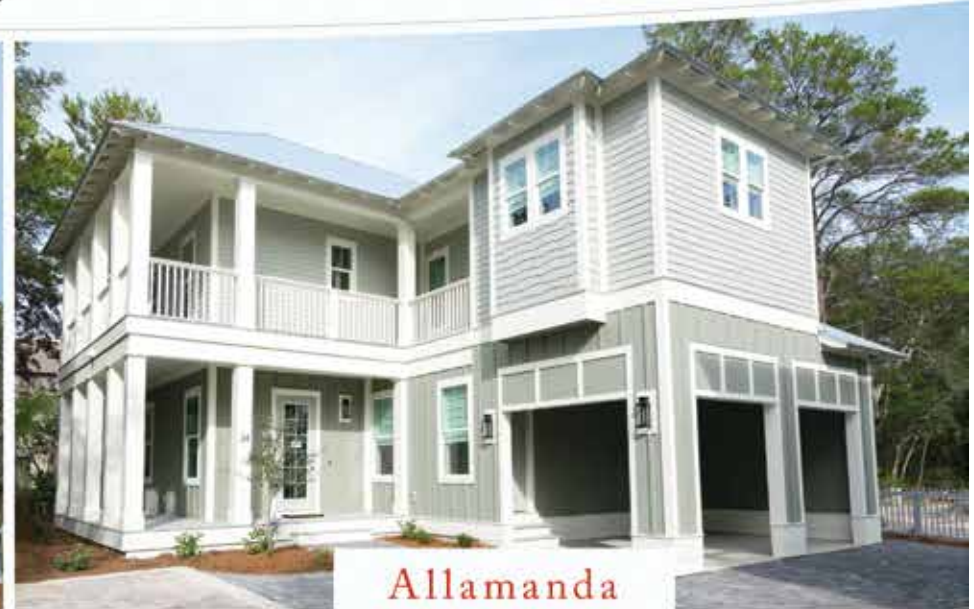




*Unparalleled beauty and coastal charm*



**Laurelwood**



**Allamanda**



*Imagine* living comfortably in Grayton Beach – the perfect beach town community along the heart of 30A. Located less than half a mile off 30A on Hwy 283 and less than one mile from the Grayton Beach access. Take the whole family on a leisurely bike ride to the famous Red Bar, or stroll down to the Shops of Grayton and other locals' favorites. Built by

BetterBuilt Homes of N.W. Florida, your new home comes with a two-year builder warranty and a truly generous amount of standard features. The Village at Grayton Beach includes a private entry and a beautiful pool. These homes will be selling fast, so take this opportunity to claim your place in paradise. *Starting in the \$500's*

ROSEMARY  
BEACH®  
REALTY



Marilyn Carson | Realtor  
Rosemary Beach® Realty  
c 832.274.3800  
mcarson@rosemarybeachrealty.com  
P.O. Box 611070, Rosemary Beach, FL 32461  
rosemarybeachrealty.com



Royce Smith | Broker Associate  
Rosemary Beach® Realty  
c 850.960.8088  
wroycesmith@rosemarybeachrealty.com  
P.O. Box 611070, Rosemary Beach, FL 32461  
rosemarybeachrealty.com

Rosemary Beach® is a registered trademark owned by Rosemary Beach Holdings, LLC and is used with permission pursuant to a license from Rosemary Beach Holdings, LLC.







abode  beach  
interiors

furniture + lighting + accessories

4281 E Co Hwy 30A, Seagrave Beach, FL 32459 + 850.231.1783 + info@abodebeachinteriors.com + www.abodebeachinteriors.com

## LoansOnline@ **FNBT.com**

*Simply email the purpose of your Loan request.*

- ✓ **Vacation Home**
- ✓ **Home Equity**
- ✓ **Home**
- ✓ **Construction**
- ✓ **Development**
- ✓ **Business**

Or call

French 850.598.3020  
#480942

Jason 850.598.3091  
#1047094

Skip 850.598.3023  
#486221 FNBT NMLS #421439

Walton...Okaloosa...Santa Rosa...Bay...Counties







# “Simply Breathtaking”

11 TOWN HALL ROAD, ROSEMARY BEACH

This new 5,000+ sq ft main house and 700+ sq ft carriage house will astound your senses. You may never want to leave, were it not for the beach being a stone’s throw away. The Gulf view is simply astonishing from the spectacular fourth floor open terrace.

Extensive, top-quality features are ingrained in this Rosemary Beach home, and needs to be seen to be appreciated. Offered fully and exquisitely furnished, you will want to make this luxurious home yours—before someone else does!

\$6,495,000  
8 Beds  
Baths: 6 Full, 2 Half  
MLS #733374

ROSEMARY  
BEACH®  
REALTY



Billy Creswell | Realtor | Rosemary Beach® Realty

o 850.278.2000 | c 850.895.5645 | bcreswell@rosemarybeachrealty.com  
P.O. Box 611070, Rosemary Beach, FL 32461 | rosemarybeachrealty.com

Rosemary Beach® is a registered trademark owned by Rosemary Beach Holdings, LLC and is used with permission pursuant to a license from Rosemary Beach Holdings, LLC.





# COUNTS

REAL ESTATE  
PROPERTY MGT  
VACATION RENTALS

30-A | PANAMA CITY BEACH | DESTIN

**850.249.3615**

[countsrealestate.com](http://countsrealestate.com)  
[30-ABeachrentals.com](http://30-ABeachrentals.com)



30-A | PANAMA CITY BEACH | DESTIN



*8 Local Offices in Northwest Florida Serving Your  
Residential & Commercial Real Estate, Property Management and Vacation Rental Needs!*





*Southeastern  
Luxury  
Publications*



Let Us Tell  
**YOUR** Story!

LET US CREATE A PERSONALIZED AND CUSTOMIZED  
MAGAZINE FOR YOUR BUSINESS OR EVENTS.

Great sales tool | Perfect for building company morale  
Illustrates your products and services in a  
concise and creative way.

Call (404) 560-3677 or email  
miles@SoutheasternLuxuryPublications.com

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



# QUEORK

**The Cork Store**

**29 Uptown Grayton Circle  
Santa Rosa Beach, FL 32459  
(Behind Bad Ass Coffee)**

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







LIFE DEFINED



**C6 · 140 NORTH CHARLES STREET**

*Aspri Villa, a most spacious home ideal for family, combines shared living spaces with private suites, surrounding an expansive courtyard with infinity edge pool. The dramatic tower room offers 360-degree views of the town.*



**P13 · 74 NONESUCH WAY**

*This family-friendly beach home has 4 bedrooms, 4.5 baths, bunk room and a two car garage. Beautiful finishes throughout. The well-appointed kitchen has ample cabinets and workspace. The open dining/living room seamlessly transitions to a courtyard with fireplace and fountain.*



**H7 · 223 NORTH SOMERSET STREET**

*This villa offers 3 bedroom, 2.5 baths overlooking Central Park and Caliza Pool and Restaurant. A family centric living area with fireplace, kitchen and dining circulate to a serene private courtyard with pool.*



**A12 · 38 NORTH CHARLES STREET**

*This 4 bedroom, 4.5 bath courtyard home is located across from Fonville Press. A bright kitchen, spacious living and dining room open to a gracious courtyard with pool. The second floor features a roof-top terrace and a detached guest suite overlooking the court below.*



**B8 · 94 NORTH CHARLES STREET**

*This 2,187 square-foot courtyard home has 3 bedrooms, 3.5 baths and is located close to the Caliza Pool, Fitness Center and Fonville Press. The first floor master bedroom opens onto the courtyard and two spacious bedrooms, a children's flex space, and roof top terrace complete the second floor.*



**U23 · SOMERSET HOME**

*Located on the corner of Arboleda Park and Nonesuch Way, this Somerset Home designed by Jason R. Dunbam features 4 bedrooms, 4.5 baths, a spacious living / dining area, expansive courtyard with pool and grill area, and two-car garage. Buyers can make personal interior finish selections for the home.*

**ALYS  
BEACH**

ALYSBEACH.COM  
850.213.5500

Alys Beach Properties, LLC, Licensed Real Estate Broker participation welcome. Equal Housing Opportunity.

This is not an offer or solicitation in CA, NY, NJ or any state where prohibited by law. ALYS BEACH is a trademark of EBSCO Industries, Inc. © 2015





**Shows run twice daily**

**Interactive Programs Daily**  
Dolphins, Sea Lions and Stingrays

**Explore** our indoor and outdoor tropical gardens  
**Meet** other animal friends



Follow Us



15412 Front Beach Road • Panama City Beach, FL 32413  
Book your experience • GulfWorld.net • 850-234-5271

Ask for



Available by reservation



## Build with Your Plan or Ours in Panama City Beach/30A

Whether you're in search of a custom traditional home in an urban community or want to build a beach house on your own waterfront lot, David Weekley Homes has thousands of Custom Choices™ to help you personalize your dream home!

From flooring and faucets to cabinetry and countertops, when you build with David Weekley Homes, the choice is yours!

**Now building in Watercolor, Watersound Beach  
and Watersound West Beach.**

To learn more about our Panama City Beach communities,  
or our Build on Your Lot program, contact us at

**800-378-8006**

**DavidWeekleyHomes.com**





THIRTY-ONE



## Modern Luxury Perfected

Perfectly situated on one of the only remaining undeveloped beachfront properties on 30A



[31on30A.com](http://31on30A.com) | 850.797.8235

This advertisement is not an offer to sell or a solicitation to buy, to residents of any state or province in which registration and other legal requirements have not been fulfilled. This advertisement is not intended to solicit properties currently listed by other real estate brokerages. All advertised square footages should be verified by the buyer. Obtain the Property Report required by Federal law and read it before signing anything. No federal agency has judged the merits of value, if any, of these properties.



# LA COCINA

MEXICAN GRILL AND BAR



*Tex-Mex with a Coastal Twist*

# GEORGE'S

AT Alys Beach



*Where the FOODIES Go*



**ADVERTISE WITH US**

# the thirty-a REVIEW

**Call 404.560.3677  
for rates and information**

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



summer house  
lifestyle

"Summer is a time to reflect upon the simplicity and beauty of life, that is our trademark style - simply beautiful."

- Melissa Skowlund

visit our showroom at  
57 Uptown Grayton  
Grayton Beach, FL 32459

Call 850-231-0133

summerhouselifestyle.com



# COAST

## PROPERTIES

*Will Palmer*

Broker/Owner

850-687-9988 | willonthebeach@hotmail.com

*Lisa LaNeve / Tom Rymer*

850.685.3408

Lisa@primobeachproperties.com

*Dale Witter*

850.543.4122 | daleon30a@gmail.com

*John Ritch*

850.217.4542 | John@johnritch.com

*David Moore*

850.797.3813 | Mooreonthecoast@gmail.com

*Kelli Moore*

850.865.1532 | Kellionthecoast@gmail.com

*Brandon Marquis*

850.428.1133 | brandon@30acottages.com

*Carson Patrick*

706.527.2898 | carson@30acottages.com

Santa Rosa Beach, FL 32459  
850-687-9988 • www.coastfla.com

### Santa Rosa Beach, Florida

**REDUCED!**



\$1,430,000 4BR, 4BA  
604 Western Lake Dr | Watercolor

**REDUCED!**



\$1,175,000 4BR, 4.5BA  
384 E Royal Fern Way | Watercolor



\$7,500,000 6BR, 6.5BA  
365 East Water St | Rosemary Beach



\$1,880,000 4BR, 4BA, Tre Viste  
4220 E Co Hwy 30-A UNIT A



\$1,259,000 4BR, 3BA  
3880 E Co Hwy 30-A UNIT 304



\$795,000 3BR, 3BA Grove by the Sea  
219 N Andalusia Ave



\$519,000 3BR, 3BA  
18 Taylor Ct | Sugarwood Beach



**REDUCED!**

\$499,000 4BR, 2.5BA  
319 Morrison Street



\$449,900 4BR, 2.5BA  
218 Montclair Ave | Audubon







JANUARY 15-17  
★ ★ 2016 ★ ★

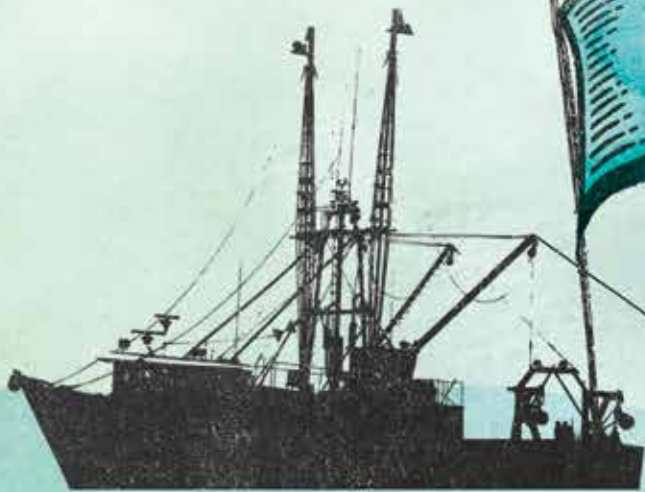
PRESENTED BY



SOUTH WALTON  
FLORIDA

GRAND  
BOULEVARD

— Sandestin —  
TOWN CENTER



**30A SONG  
WRITERS  
FESTIVAL**  
*in South Walton*

HOOKS, LINES & SINGERS

PRODUCED BY



*"The 30A Songwriters Festival  
is the Sundance of songwriter festivals."*

- JOE LEATHERS, SONGWRITER

150 ARTISTS ★ 25 VENUES

*along SCENIC HWY 30A in NORTHWEST FLORIDA*



"THE 30A SONGWRITERS  
FESTIVAL IS THE  
**BIGGEST & BEST**  
EVENT OF THE YEAR."

- Mike Ragsdale, 30a.com



★ FOLLOW US ON





Look 10 Years Younger in a Single Treatment.



Before



Six weeks, post one treatment

Photos courtesy of Barry D. Barmach, MD

### Pearl Fractional

*Introducing a new laser therapy for dramatic improvement of aging skin.*

**Other Services Include:**

- General Medicine
- Aesthetics
- Weight Loss
- Bio-Identical Hormones



850-534-4170

Destin Seagrave Fort Walton Beach

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



## 30A's Gateway to the Gulf



# Pirates Cove

M A R I N A

Panama City Beach, FL

Experience the Mega Barn,  
Florida's brand new boat storage marina.

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







# LOVELACE

*Interiors*

A LICENSED INTERIOR DESIGN FIRM

REFRESH. RENEW. RESTYLE.

12870 US HIGHWAY 98 WEST | MIRAMAR BEACH, FL | BETWEEN DESTIN AND SANDESTIN  
f FACEBOOK.COM/LOVELACEINTERIORS | Instagram.COM/LOVELACEINTERIORS  
WWW.LOVELACEINTERIORS.COM

850.837.5563





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

888.267.2494



**60 SPICE BERRY ALLEY, ALYS BEACH**  
• A Boheme Design | steps from Caliza pool  
• Lowest price per SF in Alys Beach @ \$665  
• 4 bedrooms / 4.5 bathrooms - 3,300 SF  
• \$ 2,191,111 MLS: 714758  
Rita Montgomery 850.819.5745



**63 N NICKAJACK, FOREST LAKES**  
• Urban flair home on large private Lot  
• Chef's delight kitchen with oversized island  
• 4 bedrooms / 4.5 bathrooms - 3,453 SF  
• \$ 969,000 MLS: 732372  
Melissa Clements 850.699.9628



**203 GULF BRIDGE LANE, WATERSOUND**  
• Stunning waterfront custom beach house  
• Elevator, Pool, 1,020 sf of porches  
• 4 bedrooms / 4.5 bathrooms - 3,392 SF  
• \$ 3,095,000 MLS: 736494 "Smart Home"  
Dana Ford 850.774.3443



**313 AMELIA LANE**  
• Large Waterfront Lot on the bayou and bay  
• Size, Location, Finishes, One of a kind house  
• 4 bedrooms / 3/2 bathrooms - 3,514 SF  
• \$ 969,000 MLS:729272  
Jonathan Roberts 850.699.2846



**350 FOREST STREET, SEAGROVE**  
• Beach house with carriage in old Seagrove  
• Rooftop decks with Gulf Views  
• 5 bedrooms / 6 bathrooms - 3,524 SF  
• \$ 1,950,000 MLS: 731362  
Leslie Ann Brown 850.502.7480



**403 CLAREON DRIVE, SEACREST**  
• Open floor plan perfect for entertaining  
• Deeded beach access with golf cart parking  
• 3 bedrooms / 3 bathrooms - 1,456 SF  
• \$ 434,900 MLS: 735935  
Linda Lee 850.319.8050



**616 BLUE MOUNTAIN RD, BLUE MTN**  
• Mediterranean Gulf Front Villa  
• Open floor plan w/ gulf views throughout  
• 4 bedrooms / 4.5 bathrooms - 4,081 SF  
• \$ 6,800,000 MLS: 732794  
Shelley Smith 850.502.0117

30A, Destin, Panama City Beach, Fort Walton Beach, Crestview, Pensacola

LEADING REAL ESTATE COMPANIES OF THE WORLD

# WATSON



# SEWELL

## ATTORNEYS AT LAW

*Serving the Emerald Coast Since 1997*

- Real Estate Closings
- Integrated Estate Planning
- Business & Corporate Law

- Real Estate Law
- Business Planning
- Asset Protection



Board Certified  
Real Estate Attorney

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

visit our website and sign up for our monthly e-newsletter

**Kimberly Watson Sewell, Esq**  
*Licensed to Practice in Florida & Georgia*

**Franklin H. Watson, Esq**  
*Licensed to Practice in Florida & Alabama*

850-231-3465 office • 850-231-3475 fax  
5410 E. Co., Hwy 30-A, Suite 201 Seagrove Beach, FL 32459

REAL ESTATE

"Board Certification is the highest level of recognition given by The Florida Bar for competency and experience within an area of law and identifies an individual as a lawyer with special knowledge, skills and proficiency, as well as a reputation for professionalism and ethics who is a specialist and expert in their practice area"  
- The Florida Bar





# Thinking about building a home?

## BB&T Home Mortgage

**FROM GROUNDBREAKING TO HOUSEWARMING, YOU'RE COVERED BY ONE LOAN.** With a BB&T Construction-to-Permanent loan — one loan with one set of closing costs — you're one step closer to your dreams. It covers you all the way from the construction phase through modification to a permanent home loan.

As one of the nation's leading construction lenders, BB&T Home Mortgage offers a variety of loan programs, including fixed and adjustable rate home loan options.

To find out how a BB&T Construction-to-Permanent loan can benefit you, call me today.



**Jean Crews, Mortgage Loan Officer**  
850-460-3080  
NMLS# 595305  
jjcrews@bbandt.com  
bbt.com/jjcrews



BB&T, Member FDIC and an Equal Housing Lender. ☞ Loans are subject to credit approval. © 2015, Branch Banking and Trust Company. All rights reserved.



# APOSTLES BY-THE-SEA

WORSHIP GOD + LOVE ONE ANOTHER + UNLEASH HEAVEN

SUNDAYS AT 11:15 A.M.  
IN THE ROSEMARY BEACH TOWN HALL



BEAUTIFUL WORSHIP  
LOVING COMMUNITY  
KIDS CHURCH AND NURSERY  
ALL WELCOME



FR. JOHN G. WALLACE, RECTOR  
WWW.APOSTLESBYTHESEA.COM + 850-588-3080  
A CHAPEL IN THE ANGLICAN & EPISCOPAL TRADITION ON 30A



# 30A's Newest Luxury Development

On the southside of 30A between WaterSound & The Hub

## Homesites Starting at \$425,000

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



\$1,999,000 | MLS: 738549



Grace Point



\$1,299,000 | MLS: 738619

**Debbie James**

850.450.2000

[Debbie@850properties.com](mailto:Debbie@850properties.com)

**850properties**  
CODE FOR LUXURY  
Exclusive Listing Brokerage

**Marie Solomon**

850.502.6021

[Marie@850properties.com](mailto:Marie@850properties.com)





*Commercial and residential lending  
for the South Walton community*



**RESIDENTIAL LENDING:**

- RESIDENTIAL MORTGAGES UP TO \$5,000,000
- ASSET BASED LENDING FOR RETIREES
- 2ND HOME PURCHASE
- INVESTOR REHAB

**COMMERCIAL LENDING:**

- SBA PROGRAMS
- RECOURSE AND NONRECOURSE
- ACCOUNTS RECEIVABLE FINANCING

Contact: J. Kavanaugh Tucker | 850-608-3029 | ktucker@waltonfunding.com | located in 30Avenue | NMLS: 1198715

Walton Funding is a mortgage lender established to meet the needs of borrowers in the South Walton marketplace and surrounding areas.



**CHRISTOPHER  
ARCHITECTURE  
& INTERIORS**

CHRISTOPHERAI.COM



Beach Like A Local



www.SoWal.com

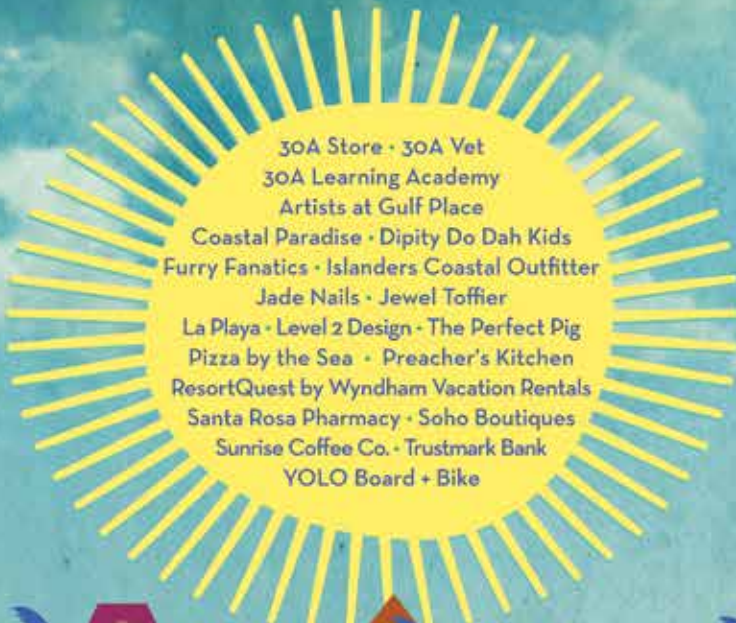
The Insider's Guide to Florida's  
South Walton Beaches & Scene 30A

Contact us for advertising opportunities - info@SoWal.com, 850-231-0102

the  
**30A**  
store



seagrove • gulf place • rosemary beach • pier park • 30Agear.com



30A Store • 30A Vet  
30A Learning Academy  
Artists at Gulf Place  
Coastal Paradise • Dipity Do Dah Kids  
Furry Fanatics • Islanders Coastal Outfitter  
Jade Nails • Jewel Toffier  
La Playa • Level 2 Design • The Perfect Pig  
Pizza by the Sea • Preacher's Kitchen  
ResortQuest by Wyndham Vacation Rentals  
Santa Rosa Pharmacy • Soho Boutiques  
Sunrise Coffee Co. • Trustmark Bank  
YOLO Board + Bike

Join the  
*Merchants of Gulf Place* for  
**LIVE MUSIC**


**THIRD THURSDAY  
WINE WALKABOUT**

*each month from 5-7pm*



**GULFPLACE**

**A Colorful Town Center on 30A**

on the corner of scenic hwy 30A and 393 • [gulfplaceFL.com](http://gulfplaceFL.com)   

ARTISTS • RESTAURANTS • BOUTIQUES • REAL ESTATE • COFFEE • SPA • PETS • SERVICES • EVENTS • MUSIC • RENTALS





# BEAU

INTERIORS

FURNITURE • RUGS • LIGHTING • ART • ACCESSORIES • GIFTS • GARDEN • INTERIOR DESIGN

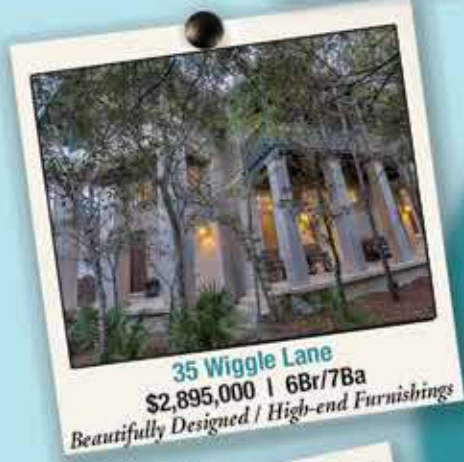
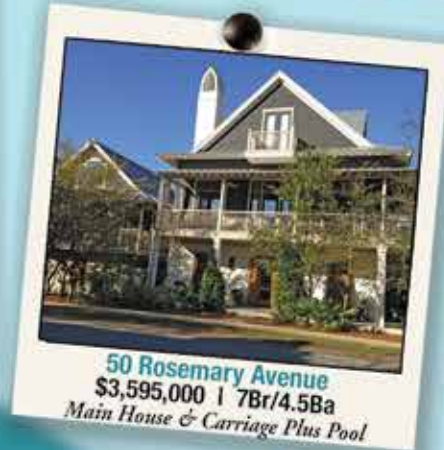
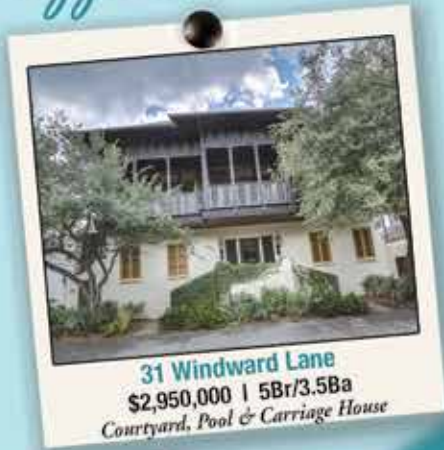


LOCATED AT THE 4-WAY STOP SIGN IN GRAYTON BEACH | 32 E. CO. HWY 30A, SANTA ROSA BEACH, FL 32459  
(850) 534.0700 | [WWW.BEAUHOMEINTERIORS.COM](http://WWW.BEAUHOMEINTERIORS.COM) | DESIGN SERVICES AVAILABLE



*We make it happen!*

*We make it fun!*



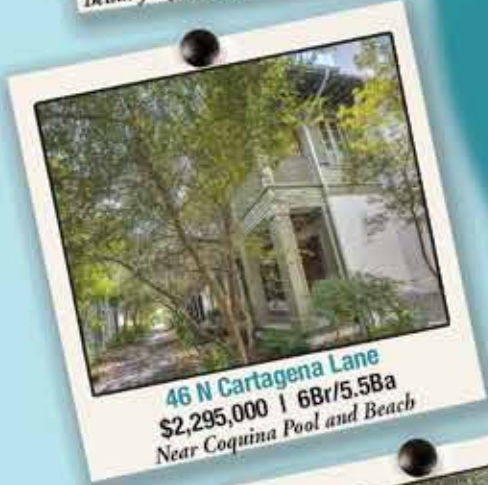
Thanks to all our  
Sellers and Buyers for making  
Team Stevens Top Producers  
in Rosemary Beach® for 2015



*Steve & Jan Stevens*

Steve's Cell: 678.777.8805 Rosemary Beach Realty  
Jan's Cell: 678.777.8806 78C North Barrett Square  
teamstevens@rosemarybeachrealty.com Rosemary Beach, FL 32461

850.278.2000



ROSEMARY  
BEACH®  
REALTY