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# letter from the publisher

## BEACH BOUNTY



Dining at the beach is an experience for all of your senses. The chefs and restaurateurs of 30-A combine their creativity with the bounty of the Gulf Coast to create flavors that embody sea and earth.

By incorporating local produce and protein into their menus, these talented chefs pay homage to the region in ways that combine innovation in the kitchen, with traditional time tested flavors and recipes.

We invite you to delve into the culinary delights that follow on these pages. While we cannot include everyone who is worthy, consider this an amuse-bouche of sorts. We hope it inspires you today and throughout the year, to support and taste all of the wonderful eating establishments on 30-A and the Emerald Coast.

Until next issue, we wish you delicious dining and happy trails.

Sincerely,

Miles K. Neiman

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### about the cover

**Pictured**

Market 30A is a one-stop destination for high-quality, local, fresh and sustainable foods including the finest seafood, meats, produce, specialty items and a full line of wine and spirits. Located in the heart of Inlet Beach at The Crossings

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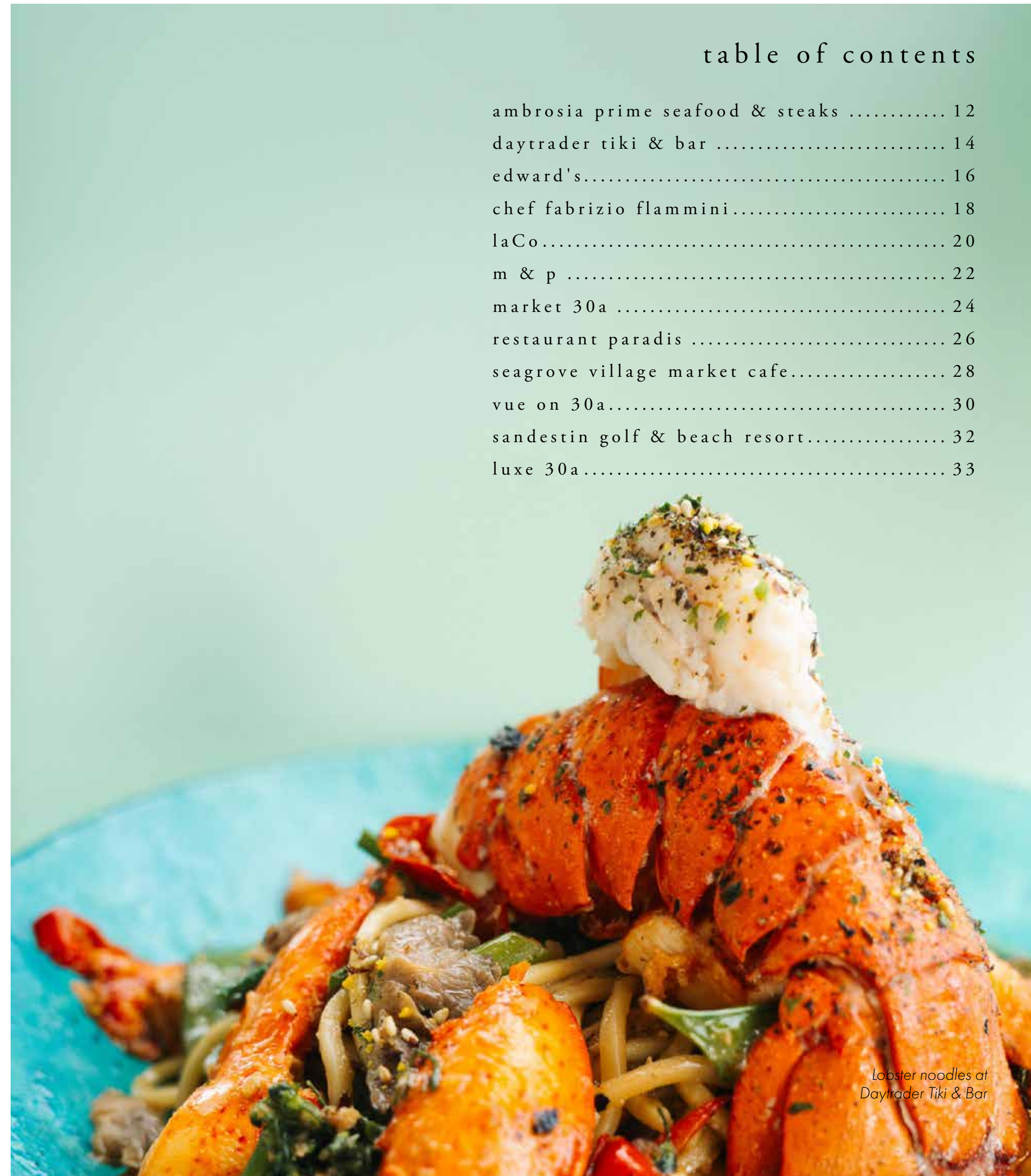
404-907-6427

**Distribution:**

Distro Data

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Lobster noodles at  
Daytrader Tiki & Bar

## Coastal Meets Classic Cuisine

Ambrosia Prime Seafood & Steaks elevates fine dining in South Walton

BY MADRA MEDINA McDONALD

Ambrosia Prime Seafood & Steaks, located within the new Watersound Town Center, has established its place as South Walton's newest culinary gem for prime seafood and steak and impeccable hospitality. After celebrating its one year mark in August 2022, customers are returning for the top-notch guest experience and culinary offerings, which are evident by the hundreds of glowing testimonials posted on online review sites like Google, Yelp and Open Table.

"The guest experience at Ambrosia is our number one priority," said Russ Graham, owner and restaurateur. "When training our service staff, we borrow the philosophy from Ken Blanchard's book 'Raving Fans,' which is celebrated as a revolutionary approach to customer service. We have a 'Charlie Point Award' program with our service staff that is presented to a qualifying employee each month. We believe deeply in the approach and we've been receiving positive reviews from hundreds of our customers. It works and it provides consistency for our guest experience."

Much like their approach to customer service, the menu and interiors at Ambrosia are of equal importance.

Beautifully designed by local interior designer Paige Whitten, the restaurant features a warm and welcoming elegant dining room and private dining room, an energetic coastal meets classic aesthetic with leather booths, smaller tables, beautiful portraits and a large seagrass sculpture that lends to the seafood offerings on the menu.

A complement to the dining room is the dimly-lit New York speakeasy-inspired bar that features mahogany wood, copper ceiling tiles, marble bar top and custom tile floor. Outside, Ambrosia offers a classic patio area for al fresco dining surrounded by beautiful landscaping and large maritime umbrellas, which overlooks The Pavilion at Watersound Town Center.

The bar at Ambrosia features a popular Caymus happy hour that offers an excellent wines by the glass promotion along with a thoughtfully-curated happy hour menu. The Ambrosia happy hour is daily from 3-6 p.m.

Ambrosia's elegant menu is led by Executive Chef Pablo Catalan, a New York native who has Chilean roots and an esteemed culinary career spanning years



An assortment of menu items, from in-house butchered steak to fresh whole crispy snapper. Photos by Michael Booinj, Boo Media

in Chile, New York City and Washington, D.C., before making his way to Ambrosia this year.

"Chef Pablo is the best of the best. Truly a solid chef," said Graham. "From sourcing the freshest seafood

available to having an in-house butcher for our prime steaks offerings, we spare no detail for our customers."

Among the many special dishes on the menu, one that stands apart is the Grouper & Pearls, a crispy

Florida day boat grouper served over a bed of Key Lime 'pearls' – a creamy and slightly tangy pearl couscous. The grouper is seasoned and gently fried to create the perfect mix of textures in the dish. Ambrosia sources their grouper daily to ensure the freshest quality is served to their customers. It's a dish that has been perfected over the years to highlight how fresh and delicious the popular Gulf Coast fish can be.

Additional new menu items introduced in 2024 included the Florida Red Snapper, Wagyu Bread, Royal Reds and the Prime Steak Rolls, to name a few.

Ambrosia's General Manager Kevin Weatherly, a longtime friend and restaurant colleague of the Graham family, relocated his family to the beach last year. "I get to be a part of building

something really special that will be here for years to come and make an impact in developing the team and culture," said Weatherly. "It's a breath of fresh air to work with ownership that is hands-on and willing to give us all the resources we need to be the best. Also, Lauren Graham (Russ' wife) is a saint!"



The New-York inspired speakeasy features mahogany wood and copper ceiling tiles.

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Chef Pablo Catalan

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## Tiki Time

### Polynesia comes to the Gulf of Mexico at Daytrader Tiki Bar

BY TESS FARMER

Daytrader Tiki Bar in Seaside is a delightful fusion of culinary excellence and stylish design, masterminded by Chef Nikhil Abuvala and his wife Hannah Grace. This vibrant Gulf-front oasis offers a unique and immersive experience that combines innovative cuisine with a tropical, island-inspired ambiance.

Daytrader Tiki Bar's atmosphere is a testament to the creative collaboration between Chef Abuvala and Hannah Grace. The couple opened the restaurant in 2023 and has found the perfect home at the entrance of the iconic Coleman Beach Pavilion in Seaside. Chef Abuvala is also head chef and owner of the award-winning Roux 30A and Nanbu Noodle Bar in Grayton Beach.

Growing up with an appreciation for food passed down from generations of cooks and chefs, Abuvala started his culinary career at the early age of 13. With over 20 years of experience now, he's able to dive into a wide spectrum of cuisines and does so flawlessly.

With Abuvala's passion for the coastal cuisine and culture of the more than 1,000 islands that make up Polynesia in the Pacific Ocean, The Daytrader seeks to deliver a Polynesian-Coast-meets-the-Gulf-of-Mexico-experience, rooted in escapism paired with a playful anti-corporate attitude.

The design draws inspiration from classic tiki bars with vintage nods, but adds a modern twist, creating a space that feels both nostalgic and contemporary. The decor features an array of bamboo, thatch and colorful island motifs, all thoughtfully arranged to evoke a sense of tropical escape. The bar area, with its cozy seating and ambient lighting, invites patrons to relax and savor the surroundings.

Hannah Grace's touch is evident in every corner of the bar. The thoughtful layout, use of vibrant colors and incorporation of eclectic decor elements create a visually-engaging environment. The attention to detail is remarkable, from the custom-made furniture to the carefully-selected art pieces that adorn the walls. The overall aesthetic seamlessly blends the charm of a traditional tiki bar with chic, modern



The food is a delightful mix of traditional tiki bar fare and contemporary cuisine, including a Cobia poke bowl, wood-fired shrimp and a variety of tropical-inspired handhelds.

elements, making it a perfect spot for both casual get-togethers and special occasions.

Chef Abuvala's culinary expertise shines through in the menu, which offers an exciting array of dishes that are both inventive and satisfying. The food is a delightful mix of traditional tiki bar fare and contemporary cuisine, featuring the finest ingredients. Standout dishes include the Cobia poke bowl, wood-fired shrimp and a variety of tropical-inspired handhelds and entrees including Mongolian beef and Korean fried chicken to name a few. The burger offerings are not to be missed! Each dish is artfully presented, highlighting the chef's attention to detail and commitment to quality.

The drink menu is equally impressive, offering a wide selection of expertly-crafted cocktails and mocktails incorporating fresh-squeezed juices. Traditional tiki drinks like Mai Tais and Piña Coladas are served alongside innovative concoctions that combine unique flavors and ingredients. Additionally, the bar offers a selection of fine wines and craft beers on the menu and during daily happy hour specials.



The decor features an array of bamboo, thatch, and colorful island motifs, all thoughtfully arranged to evoke a sense of tropical escape.

**Daytrader Tiki Bar**  
2236 East County Highway 30A, Seaside  
850-273-8189  
Open daily 11 a.m. - 10 p.m.  
Saturday & Sunday brunch, 10 a.m. - 3 p.m.  
www.daytradertiki.com

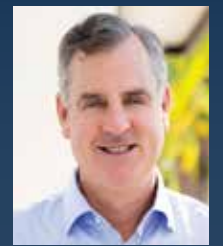
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## Small Size, Big Flavor

The nimble culinary experience at Edward's

BY TESS FARMER

Nestled within the picturesque enclave of Rosemary Beach, Edward's stands as a beacon of culinary excellence amidst the coastal charm of the iconic beach town. This contemporary restaurant exudes warmth and sophistication, offering diners an unforgettable dining experience just steps from the Gulf of Mexico.

Upon entering Edward's, guests are welcomed by an atmosphere that seamlessly combines coastal relaxation with refined elegance. The interior, characterized by soothing hues and rustic accents, invites guests to unwind and savor the moment. Whether seated on the covered patio al fresco, under the canopy of stars, or indoors amid soft candlelight, every corner of Edward's offers a sense of intimacy in a beautiful setting.

Unlike larger establishments, Edward's boasts a modest footprint, which not only fosters an atmosphere of warmth and intimacy, but also empowers its talented chef to embrace creativity and innovation in crafting new menu items with the freshest of ingredients.

Led by Executive Chef Josh Smith, the culinary team at Edward's expertly crafts a menu that celebrates the bounty of the Gulf Coast while infusing innovative flair into traditional Southern classics. Locally-sourced ingredients take center stage in each dish, resulting in a symphony of flavors that pay homage to the Gulf Coast's rich culinary heritage.

From freshly-caught seafood delicacies to exquisitely-grilled meats and vibrant farm-fresh produce, every plate at Edward's is a testament to the restaurant's unwavering commitment to culinary excellence.

"The focus has always been the food and wine," added Smith. "Our seasonal menu, inspired by local seafood, meats and produce is complemented by an extensive wine list featuring bottles from around the globe."

From succulent seafood caught just hours before hitting the plate to vibrant seasonal produce bursting with flavor, every bite tells a story—a story of craftsmanship, passion and a deep-rooted connection to the land and sea.

"We often refer to the menu as 'Southern coastal,' pulling from flavors and traditions of Southern cooking that many of us grew up with, and combine them with the local seafood our region is famous for," said Smith, who's lived along the Gulf Coast since he was a teenager.

The menu is not just a static collection of dishes; it's a living, breathing entity that evolves with the rhythm of the seasons and the whims of inspiration. Freed from the constraints of a massive kitchen operation, Chef Smith can pivot quickly, responding to the ebb and flow of culinary



Edward's celebrates the bounty of the Gulf Coast with its diverse menu.



Executive Chef John Smith

This contemporary restaurant exudes warmth and sophistication, offering diners an unforgettable dining experience just steps from the Gulf of Mexico.

trends and sourcing the freshest produce from local farmers and fishermen alike.

Menu options change with the season to ensure the freshest ingredients possible. Spring featured

items include a grilled double cut heritage pork chop with lima bean succotash and crawfish hollandaise; the yellowfin tuna za'atar with wakame-napa cabbage slaw, red bell pepper, jalapeno spicy mayo and cucumber. Customer favorites include the chef's crab cakes, grilled grouper, seared diver scallops and parmesan grits, and braised pork shank with roasted garlic potato puree.

Edward's atmosphere is upscale, yet inviting. Their goal is to create a fun environment suitable for date nights, family dinners and everything in between. They host special events on the second-floor which features a balcony overlooking Main Street.

"Edward's is beloved because of our ability to provide a consistent dining experience for the entire family using quality ingredients, along with a unique wine list in an idyllic setting," said Smith. "While our service and cuisine exude a fine dining feel, we encourage guests to be comfortable in their attire...flip flops and sandy feet are

welcome!"

The small size of the restaurant fosters an atmosphere of camaraderie and conviviality, where strangers become friends and every meal is a celebration of friendship, laughter and the joy of shared experiences.

In a world dominated by sprawling restaurant chains and mass-produced fare, Edward's is an innovative, small-size restaurant with a big heart and an even bigger appetite for culinary adventure.

Edward's is a local gem whose team effortlessly combines the freshest cuisine, personal service and enchanting ambiance to create an unforgettable dining experience on the shores of the Gulf. Whether you're a seasoned food enthusiast or a casual diner seeking a taste of coastal paradise, this spot promises to delight the senses and leave a lasting impression.

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## From Rome with love

Chef Fabrizio Flammini brings Mediterranean elegance to the Gulf Coast

BY TESS FARMER

Chef Fabrizio Flammini's culinary journey began in the heart of Rome, Italy, where he first learned to cook under the loving guidance of his grandmother.

"Cooking for my family, I dreamed of one day owning a small, intimate restaurant," Fabrizio recalls. Though life initially took him into the fine fur industry, his passion for the kitchen never faded. A chance opportunity in Dubai reignited his love for cooking, leading him to a globetrotting culinary adventure that ultimately brought him to the shores of the Gulf of Mexico.

"I was fortunate to work in various distinguished restaurants from Mauritius to the Cyclades, before returning to Rome," Fabrizio explains. His dedication to mastering the art of Italian cuisine culminated in earning a master's degree in restaurant management and becoming a certified sommelier. Back in Rome, he perfected iconic dishes such as Cacio e Pepe, Carbonara, Gricia, and Amatriciana—recipes that, while

Whether by the sea or in the comfort of your own home, a meal with Chef Fabrizio is not just a dinner—it's an unforgettable culinary journey.

herbs and adjust the salt as needed. "These principles guide me in my craft, ensuring that each dish is rooted in the Italian tradition of excellence," he says.

Seasonal ingredients are at the heart of Fabrizio's cooking and his obsession with using only the freshest, local products is evident in every meal he prepares. He sources fish exclusively from local vendors and vegetables from organic farms like Santa Rosa Beach's Goat Island Farm.

Since moving to the Gulf Coast after visiting his cousin Pino, who runs La Famiglia restaurant in Destin, Fabrizio has made a name for himself as a private chef offering fine dining experiences in breathtaking settings, including on the shores of the Gulf of Mexico. One of his most recent ventures was a collaboration with a local event company to create a special five-course dinner by the sea. "It was the very first time we offered a full fine-dining experience prepared and cooked by the water. It was truly magical."

Fabrizio's menus tell the stories behind each dish, immersing his guests in a rich culinary history. "Every course has a story to tell," he says, citing an example that surprises many of his clients: the origin of beef tartare, often mistakenly thought of as a French dish, but which he explains has deeper roots. In addition to private dinners, Fabrizio offers cooking classes that teach guests the techniques and traditions behind each course, from appetizers to desserts.

Speaking of desserts, Fabrizio's signature dish is a deconstructed Trevisan Tiramisu, built in front of his guests while he shares the history behind Italy's most beloved sweet. His culinary prowess doesn't stop there—Fabrizio's family owns black truffle farms in Italy, and during truffle season, he offers exclusive dinners featuring this prized delicacy.



Chef Fabrizio Flammini sources ingredients exclusively from local vendors, including vegetables from organic farms like Santa Rosa Beach's Goat Island Farm.

"In late October and November, I provide white truffles hunted in Umbria, where my father is from," he adds, offering his clients a true taste of Italy's finest.

With his mastery of Mediterranean cuisine and a passion for sharing the stories behind each dish, Chef Fabrizio brings an unparalleled fine dining experience to the Gulf Coast. Whether by the sea or in the comfort of your own home, a meal with Chef Fabrizio is not just a dinner—it's an unforgettable culinary journey.

**Fabrizio Flammini**  
Private Chef Services  
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[www.fabrizioflammini.com](http://www.fabrizioflammini.com)  
[fabrizioflammini71@gmail.com](mailto:fabrizioflammini71@gmail.com)



Chef Fabrizio has made a name for himself as a private chef offering fine dining experiences in breathtaking settings, including locations on the shores of the Gulf of Mexico.

seemingly simple, are steeped in tradition and technique.

"My approach is to make extraordinary recipes accessible, with an emphasis on preparing meats and fish as though they were jewels," he says, blending traditional Tuscan, French and Mediterranean influences.

In every dish, Fabrizio stays true to his grandmother's timeless advice: respect each ingredient, use only the freshest



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# A World of Latin Flavors

Executive Chef Tim Antignane takes the helm at LaCo, a 30-A mainstay

BY TESS FARMER

LaCo is a Latin-inspired restaurant with a coastal twist, featuring specialty dishes prepared from scratch using the freshest ingredients available. Located in between Rosemary Beach and Alys Beach in Seacrest Beach, the comfortable spot has been a mainstay on 30-A for many years. LaCo offers some of the freshest Latin dishes and drinks, including house-made mojitos, sangria and a selection of fresh-squeezed lime margaritas.

Seasoned culinary industry veteran Tim Antignane joined the team this spring as executive chef. As a chef who appreciates a menu driven by fresh ingredients, Antignane finds himself right at home at LaCo. Born in Atlanta and raised in Memphis, Chef Tim draws inspiration from many places, but nothing compares to the influence of his grandmother. He spent a great deal of time watching her in the kitchen, and from those experiences, found there's nothing that compares to the love a family member can bring to the table.

Latin coastal flavors fused with Gulf inspired



LaCo offers ten different types of tacos as well as quesadillas.



Chef Tim Antignane

BABALU prior to the brand joining the Spell Restaurant Group family. During Chef Tim's time with BABALU, he oversaw culinary operations for locations across the Southeast.

At LaCo, he will continue to keep the focus on fresh, seasonal and as local as possible. As an avid fisherman, he combines his passions here at LaCo and as one of the newest residents of Santa Rosa Beach.

Latin cuisine offers a rich tapestry of flavors, drawing inspiration from diverse regions like Mexico, Central and South America and the Caribbean.

Combined with the fresh seafood and coastal charm of Seacrest Beach and Gulf of Mexico, it's a winning combination.

The team at LaCo knows that while on vacation, every day is the weekend, so they offer special brunch dishes every day from 11 a.m. to 1 p.m. The brunch menu at LaCo offers something to satisfy every craving. Indulge in the tantalizing flavors of the breakfast hash with crispy sweet potatoes, roasted brussels sprouts, whipped avocado, kale, dijon-lime vinaigrette, charred red onion, radish and a sunny-side up egg.

Prior to taking on his new role, Chef Tim served as executive chef for True Food Kitchen in Nashville. He also spent several years with LaCo's now sister restaurant



Brunch dishes are served daily from 11 a.m. to 1 p.m. with something to satisfy every craving

dining can create a truly unique culinary experience. Guests at LaCo will be treated to a delightful fusion of vibrant flavors, fresh seafood and innovative dishes from Chef Tim.

Prior to taking on his new role, Chef Tim served as executive chef for True Food Kitchen in Nashville. He also spent several years with LaCo's now sister restaurant

marshmallows and fresh fruit. There's also the cookie sandwich — whipped espresso cream sandwiched between two warm triple chocolate chip cookies.

Don't miss the Seacrest ceviche made with fresh Gulf shrimp, lime-chili broth, avocado, cucumber, guajillo oil, cilantro and pickled onion. Tacos, ceviche and cold drinks are a perfect match for a sun-filled day on the beach. Happy hour is daily from 3 to 5 p.m.

The dining experience at LaCo is more than just great food; it's about immersing in the laid-back coastal vibes of Seacrest Beach. With its airy, sun-drenched dining space steps away from the Gulf of Mexico, LaCo offers diners the perfect setting to unwind and savor every moment.

Stop by to savor all the flavors, especially Chef Tim's favorite current dishes, the blackened Mahi Mahi and the Ribeye Asado, an eight-ounce barrel-cut ribeye grilled medium rare with red chimichurri and green chili whipped potatoes.

**LaCo**  
Latin Coastal Kitchen  
10343 East County Highway 30-A, Seacrest Beach  
Open daily 11 a.m. to 9 p.m.  
Brunch 11 a.m. - 1 p.m. daily  
850-231-4021  
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# Celebrating America's Culinary Heritage

## M&P is a one-of-a-kind chef's tasting experience on 30-A

BY TESS FARMER

A new immersive restaurant has arrived on 30-A and it's already receiving rave reviews. Chef William Farrington of Farrington Foods has created a one-of-a-kind dining experience with all-American wine pairings with each course of the tasting menu. His goal is to highlight the unique culinary heritage in America with the offerings, both food and wine, changing seasonally.

Farrington is a Culinary Institute of America-trained French chef and has poured his heart and soul into the creation of M&P.

Armed with a solid foundation in classical culinary techniques and a relentless drive for excellence, Chef Farrington embarked on his culinary journey by gaining invaluable experience at renowned restaurants across the country. From bustling metropolitan kitchens to idyllic coastal retreats, Farrington's career took him on a diverse and enriching path, allowing him to refine his craft and expand his culinary repertoire. M&P represents the culmination of that path.

After training and working in Napa Valley and Los Angeles, Farrington found his way to Oak at Fourteenth in Boulder, Colorado. The transitions during the pandemic brought him and his family to Santa Rosa Beach where they fell in love with the area.

"When people ask what kind of restaurant we are, our response is often to tell them the first course is tater tots and caviar," said Farrington. "It's our invitation to come taste and experience for yourself."

Located in Blue Mountain Beach in a quaint space on the south side of 30-A, the dining room design was inspired by a 1920s Pullman train dining car. Farrington's wife Elizabeth carefully selected the design details, creating the experience of traversing the country while savoring cuisine from different regions.

M&P is inspired by Farrington's passion for Americana. From grass-fed Holstein cows raised on a New Jersey farm, to Mangalitsa pigs raised to forage in grass pastures and mature oak trees in Tennessee, Farrington sources his ingredients from sustainable, small, typically family-run American farms. M&P's caviar is sourced from Marshallberg Farm in North Carolina, which is the only full RAS sturgeon farm in the USA, ranked a "Best Choice" for sustainability



Chef William Farrington sources ingredients from sustainable, small, typically family-run American farms.

by the Monterey Bay Aquarium Seafood Watch.

The name M&P stands for meat and potatoes, which has multiple meanings to what the chef offers his guests. The expression typically refers to something fundamental, basic or essential, and in a culinary context, referring to a traditional, hearty meal consisting of a protein and potatoes as the main components.

The menu changes seasonally and highlights fresh ingredients sourced close to home and surrounding areas as well. Farrington is committed to showcasing the best of what Americans are growing and producing at the local level. William and Elizabeth work together to craft flavors and combinations you won't see anywhere else on 30-A.

They are constantly updating the menu and wine lists to create a memorable experience for diners.

The menu is a chef's tasting dinner created and made by hand by Chef William, all himself. He's a one-man band in the kitchen and comes out to announce each course and share a story describing it.

Every dinner is unique and nothing is announced in advance. The concept is based on omakase, a Japanese dining experience where the chef curates a multi-course meal based on the freshest seasonal ingredients and their culinary expertise. The term "omakase" translates to "I'll leave it up to you," indicating diners entrust the chef to create a

personalized and often inventive culinary journey.

Typically enjoyed at sushi restaurants, omakase allows patrons to savor a variety of dishes, including sushi, sashimi and other delicacies, all expertly prepared and presented with meticulous attention to detail. Chef Farrington brings that idea to a range of delicacies sourced from American farms. The experience emphasizes the culinary heritage of America as well as the chef's creativity, skill and dedication to providing an unforgettable dining experience.

In addition to its regular dinner service, the restaurant offers private event services, including customized menus tailored to a specific occasion, be it a wedding, corporate event or special celebration. Work with Chef William to elevate your gathering with personalized culinary experiences and ensuring a memorable event for all.

Farrington and his wife have two young sons and reside in Seagrove. They are all delighted to be a part of the community and look forward to welcoming guests aboard at M&P.

### M&P

Open Wednesday through Saturday for one seating at 7 p.m.

Reservations required at [resy.com/cities/ecsp/mandp](https://resy.com/cities/ecsp/mandp)  
3375 West County Highway 30-A, Santa Rosa Beach  
850-739-2950  
[farringtonfoods.com/m&p30a](https://farringtonfoods.com/m&p30a)



Chef William Farrington of Farrington Foods.

Chef William is a one-man band in the kitchen and comes out to announce each course and share a story describing it.

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## Gourmet to Go

Market 30A has the finest ingredients for a delicious night in

BY TESS FARMER

Located in the heart of Inlet Beach, Market 30A is a one-stop destination for high-quality, local, fresh and sustainable foods. Catering to both locals and visitors, the market offers a carefully-curated selection of the finest seafood, meats, produce and specialty items. They also have a full line of wine and spirits.

Owned and curated by Pamela Wellborn, the local market offers more than just groceries—it provides a connection to the land, the sea and the rich heritage of Southern cooking. Wellborn is a sommelier and selects the wines for the market.

Wellborn's roots trace back to a small town nestled near the foothills of the Appalachian Mountains in Alabama. It was here, in the warmth of her family's kitchen, that Pamela discovered her love for cooking. Guided by her mother and grandmothers, who were celebrated for their culinary skills, Pamela learned the art of creating "made from scratch" Southern recipes. Her family's approach to food was deeply rooted in their connection to the land—they raised their own beef and pork, harvested fresh vegetables from their gardens, gathered pecans from nearby orchards and fished in local rivers. Even wild game from hunting excursions found its way into their meals, showcasing the importance of fresh, sustainable ingredients in their daily lives.

For Wellborn, cooking and entertaining were more than just chores; they were expressions of love and



Market 30A offers only the best seafood, meats and wines, alongside a carefully-curated selection of ready-to-eat entrées, sides and deli items.

quickly became beloved fixtures in the area, known for their exceptional food and welcoming atmosphere. The success of these ventures anchored the Wellborns to Destin and the surrounding areas, deepening their connection to the local community.

The idea for Market 30A was born out of Pamela and Tim's desire to provide the community with access to the very best ingredients. Encouraged by their long-time friends Jim Bass and Dwane Martin, the owners of Destin Ice, the Wellborns decided to create a market that would offer the same level of quality and freshness that had made their restaurants so popular. Jim and Dwane's decades of experience purchasing for The Destin Fishing Fleet brought invaluable expertise to the market, ensuring that Market 30A would be stocked with only the finest, freshest products.

Although the market's name has been updated to reflect its location on 30-A, the commitment to sourcing the freshest local seafood and produce remains unchanged. Market 30A continues to rely on Destin Ice for much of its seafood, while also working with other local purveyors to ensure a diverse and high-quality selection.

A key figure in the transformation and growth of the market is Chef and Manager Alan Baltazar. With a deep knowledge of food and an unwavering commitment to excellence, Chef Alan has elevated the market to new heights. Under his guidance, Market 30A offers only the

best seafood, meats and wines, alongside a carefully-curated selection of ready-to-eat entrées, sides and deli items. Each dish reflects Chef Alan's expertise and dedication to flavor, making it easy for customers to enjoy gourmet meals at home.

Chef Alan is continually innovating, adding new items to the market's extensive collection of fine foods. Two of his standout creations are his lobster mac and cheese and delectable curry chicken salad—both dishes that have become customer favorites. His ability to maintain and exceed customer expectations is a source of pride for both him and the Wellborns, ensuring that every visit to Market 30A is a culinary adventure with personalized service.

At Market 30A, shopping is not just about filling your pantry—it's about connecting with a rich culinary tradition and experiencing the joy of food at its finest.

**A deep appreciation for quality ingredients and the joy of sharing meals with loved ones became the foundation of Market 30A.**



Pamela Wellborn and Chef and Manager Alan Baltazar

community. This deep appreciation for quality ingredients and the joy of sharing meals with loved ones became the foundation of Market 30A.

Pamela and her husband Tim brought this passion for food and community with them when they moved to the Florida Panhandle. Their journey in the culinary world began with the creation of two successful local restaurants, Cuvee Destin and Cuvee 30A. These establishments

**Market 30A**  
**The Crossings, 13063 Highway 98 East, Inlet Beach**  
**850-502-4100**  
**Open daily 9 a.m. - 6 p.m.**  
**www.market30a.com**



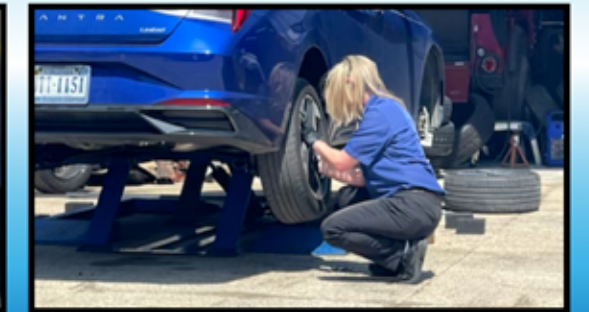
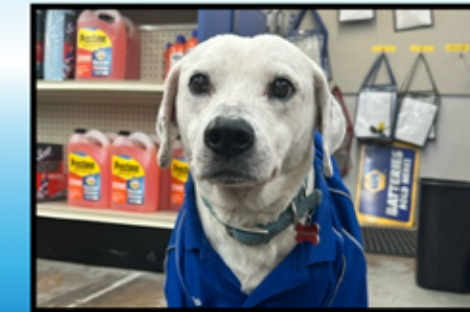
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# Exceptional cuisine meets coastal elegance

## Restaurant Paradis is a culinary oasis in the heart of Rosemary Beach

BY TESS FARMER

Nestled in the picturesque enclave of Rosemary Beach, Restaurant Paradis stands as a culinary gem that seamlessly blends fine dining with coastal charm. This upscale eatery has carved a niche for itself, offering a sophisticated dining experience that captures the essence of both refined cuisine and the laid-back elegance of the Gulf Coast.

Upon entering Restaurant Paradis, patrons are enveloped in an environment that effortlessly combines sophistication with the relaxed atmosphere of Rosemary Beach. The interior is tastefully designed, featuring a blend of dark wood aesthetics and rich textures. The warm lighting and muted color palette creates an inviting atmosphere, setting the stage for a memorable dining experience.

Led by an accomplished culinary team led by Chef Mark Eichin, Restaurant Paradis prides itself on a menu that showcases a fusion of flavors, emphasizing fresh, locally-sourced ingredients. From delectable seafood dishes that celebrate the Gulf's bounty to expertly prepared steaks and innovative appetizers, each plate is a testament to the chef's commitment to culinary excellence.

The menu at Restaurant Paradis is a carefully curated symphony of flavors, with signature dishes that leave a lasting impression. Whether indulging in the perfectly seared Gulf fish, savoring a mouthwatering steak cooked to perfection, or relishing inventive appetizers, diners can expect an array of culinary delights that cater to diverse palates.

Complementing the culinary offerings is an extensive selection of wines and craft cocktails. The curated wine list features both local and international varietals, offering the perfect pairing for every dish. The skilled mixologists at the bar craft cocktails that are both inventive and classic, adding an extra layer of sophistication to the overall dining experience.

Service at Restaurant Paradis is attentive and personalized, adding to the overall appeal of the establishment. The staff is knowledgeable about the menu and wine pairings, ensuring that guests feel well-guided through their culinary journey. The seamless coordination between the kitchen and the front of the house contributes to a dining experience characterized by professionalism and warmth.

This is a testament to its owners Danny and Monica Cosenzi, who are local to the area and intimately involved in the day-to-day operations of the restaurant.

As co-owners and operators of Restaurant Paradis for the last decade, the Cosenzis have been embraced by the community and friendly locals and enthusiastic vacationers. As a well-established restaurateur, Danny has over 40 years of experience in the industry and Monica's 20 years of restaurant experience allows her to keep things running smoothly. They are both supported by a talented management team who ensure guests have the best experience.

For those seeking an al fresco dining experience,



Restaurant Paradis blends fine dining with coastal charm.

Restaurant Paradis offers a charming outdoor seating area in the heart of Barrett Square. Surrounded by the quaint setting of Rosemary Beach, diners can enjoy their meals in a relaxed setting, further enhancing the overall dining experience.

Restaurant Paradis has garnered praise from both locals and visitors, earning accolades for its creative dishes, attentive service and inviting and lively atmosphere. Positive reviews often highlight the restaurant's commitment to quality, making it a sought-after destination for special occasions or simply an evening of refined dining drawing out the locals in the off season.

The restaurant is also a supporter of the local community and hosts a popular fundraiser each year to raise money for Food for Thought Outreach, a local non-profit working to bridge the meal gap in the lives of food insecure children in Walton and Okaloosa counties.

Paradis welcomes wedding receptions, rehearsal dinners and all celebrations, both intimate and large. Throughout the year, Paradis also offers select wine dinners and tastings from some of the country's most exclusive vintners.

In the heart of Rosemary Beach, Restaurant Paradis stands as a culinary oasis where exceptional cuisine meets coastal elegance. With a commitment to excellence evident in every aspect of the dining experience, this establishment continues to be a top spot for those seeking a memorable and sophisticated gastronomic journey along the Gulf Coast.

Led by an accomplished culinary team steered by Chef Mark Eichin, Restaurant Paradis prides itself on a menu that showcases a fusion of flavors, emphasizing fresh, locally-sourced ingredients.

**Restaurant Paradis**  
 82 South Barrett Square, Rosemary Beach  
 850-534-0400  
 Open daily at 5 p.m. for dinner, currently by reservations only.  
 Sunday-Thursday, 5 p.m. - 9 p.m.  
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# From Humble Beginnings To Culinary Acclaim

## Seagrove Village Market Café celebrates 75 years

BY TESS FARMER

Nestled along the shores of the Florida Panhandle, Seagrove Beach is renowned for its pristine sands, azure waters and charming coastal ambiance. But amidst the splendor of the seaside paradise lies a culinary gem that has captured the hearts and palates of locals and visitors alike for decades—the Seagrove Village Market Café.

Seagrove Village Market Café has stood as a beacon in the community for 75 years, a testament to the rich history and vibrant culture of the idyllic coastal community. But the story of Seagrove Market Café is more than just a tale of delectable dishes and mouthwatering flavors—it's a journey through time, tracing the evolution of a beloved eatery from humble beginnings to culinary acclaim.

The menu, rooted in Southern tradition, features signature dishes such as the iconic grouper sandwich, which *Garden & Gun* recognized in 2008 in their "100 Southern Foods You Must Try Before You Die" list.

Alongside classics, guests can savor po'boy sandwiches, fresh salads and fish tacos, each prepared with the same commitment to quality and flavor that has defined Seagrove Village Market Café for 75 years.

The roots of Seagrove Market Café can be traced back to C.H. McGee, known as "Cube," who laid the foundation for what would become a staple in Seagrove Beach. His vision and appreciation for the Gulf-front land inspired the café's inception, which started as a haven for travelers seeking the necessities in a remote, untouched paradise. Throughout the years, Seagrove Village Market Café has evolved into a treasured tradition for generations.

The Hartley family members have been South Walton locals since 1997 back when only twenty full-time elementary school kid families lived on 30-A. One street over from their family home was the Seagrove Village Market Café. While the Hartley home was under construction, George Hartley would walk to the market and order a Coca-Cola. He didn't even realize it had a restaurant in the back for months.

Over time, George became a regular in the market, always ordering his favorite, the shrimp po'boy. One afternoon, he overheard the owner mention they were ready



Ann and George Hartley

Seagrove Village Market Café introduced a limited-edition, outrageously large, specialty sandwich, "The George-normous Po' Boy" as part of its year-long celebration of its 75th anniversary.

to retire. George simply replied, "How much do you want for it?" That one question led to a check and a handshake that would change the course of the Hartley family's future and place them on a culinary journey transpiring into a local legacy.

Ann and George Hartley purchased the restaurant 26 years ago in 1999, and have lovingly preserved its legacy while infusing their passion and dedication into every aspect of its operation to bring fresh, locally-sourced cuisine to Seagrove Beach.

Armed with a passion for food and a commitment to quality, they transformed a quaint market into a culinary haven, where guests could savor the flavors of the Gulf Coast in a warm and inviting atmosphere.

Seagrove Village Market Café set itself apart by prioritizing locally-sourced ingredients and forging relationships with fishermen, farmers and artisans to ensure that every dish reflected the bounty of the region. From Gulf-fresh seafood to seasonal produce, each ingredient was hand-

selected for its freshness and flavor, creating a menu that celebrated the essence of coastal and Southern cuisine.

Over the years, Seagrove Village Market Café became a beloved fixture in the community, not only for its exceptional food but also for its warm hospitality and welcoming

ambiance. Locals and visitors alike flocked to its tables. But perhaps the most remarkable aspect of Seagrove Market Café is its steadfast commitment to preserving the spirit of the community. As Seagrove Beach has evolved over the years from a quiet seaside enclave to a bustling destination, the café has remained true to its roots, serving as a gathering place for friends, families and neighbors to come together and share in the simple pleasures of good food and company.

As Seagrove Market Café celebrates its place in the growing history of 30-A, the Hartleys continue to uphold the legacy of its founders. With a menu that pays homage to the flavors of the Gulf Coast and a commitment to serving fresh food with a smile, the café remains a cherished institution—one of the few original landmarks along scenic Highway 30-A.

As part of its year-long celebration of its 75th anniversary last year, Seagrove Village Market Café introduced a limited-edition, outrageously large specialty sandwich, "The George-normous Po' Boy." Patrons have enjoyed taking down the creation, which features fried shrimp, oysters, grouper, andouille sausage, fried pickles, fried onions, hushpuppies and more, all nestled on a crusty 12-inch French loaf with coleslaw, tartar sauce and spicy remoulade—a true homage to the flavors of the restaurant.

The café was the Hartleys' first venture into the local culinary scene. Today, The Hartley Restaurant Group is known for numerous other award-winning restaurants along 30-A over the years, including George's at Alys Beach, La Cocina, Surfing Deer and most recently, the opening of their newest establishment, Village Market at Watersound Town Center.

**Seagrove Village Market Café**  
2976 S. Highway 395, Seagrove Beach  
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seagrovevillagemarket.com

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# A New Culinary Chapter

## Fresh flavors, local roots and global influences at Vue on 30a

BY TESS FARMER

For more than five decades, the Vue on 30a has been a beloved Gulf-front spot seamlessly blending upscale dining with the laid-back charm of 30-A. With its stunning sunset views of the Gulf of Mexico, a commitment to fresh, locally-sourced ingredients, and a culinary team that merges Southern traditions with global flavors, Vue on 30a offers an unparalleled dining experience that goes far beyond the ordinary.



Executive Chef Christopher Mayhue

Under the visionary leadership of Executive Chef Christopher Mayhue and Sous Chef Dalbert Hughes, the restaurant has embarked on an exciting new chapter. Together, they have revitalized the menu, infusing it with creativity and a passion for farm-to-table cuisine. This dynamic duo brings decades of experience and a shared commitment to honoring the community's Southern heritage while introducing new and exciting international influences to the table.

At the heart of Vue on 30a's dining experience is a commitment to freshness and sustainability. The restaurant prides itself on sourcing ingredients from local farmers, fishermen and purveyors, ensuring that every dish reflects the flavors and character of the surrounding community. This farm-to-table approach not only enhances the taste of every bite, but also supports the region's economy and sustainable agriculture.

By working closely with local suppliers, Chef Mayhue and Chef Hughes can curate a menu that is not only seasonally inspired but also distinctly tied to the Gulf coast's natural bounty. Fresh Gulf seafood, vibrant produce and artisanal goods are at the core of Vue on 30a's culinary philosophy.

The arrival of Chef Mayhue has brought a fresh wave of innovation to Vue's kitchen. Known for his creativity and dedication to excellence, Mayhue has held leadership positions at renowned establishments such as Wilson Hospitality and The Pearl Hotel. His Southern roots, combined with diverse culinary influences from around the world, make him the perfect fit to lead the Vue into its next era of culinary excellence.

"I'm excited to bring my vision to Vue on 30a and continue its legacy here on 30-A," says Chef Mayhue. "The latest menu is a reflection of our passion for food, the vibrant local community and

the beautiful surroundings of our area."

Joining him is Sous Chef Dalbert Hughes, whose distinguished career spans more than 30 years. Chef Hughes has cooked for world leaders and dignitaries at The Broadmoor Hotel in Colorado and has held prominent roles at local favorites such as the WaterColor Resort and The Pearl Hotel. His dedication to his craft and mastery of kitchen operations ensures that every dish at Vue on 30a is meticulously crafted to perfection.

Together, Chef Mayhue and Chef Hughes form a culinary dream team, creating a menu that blends American, French and Italian influences while staying true to the Gulf Coast's Southern roots.

Drawing inspiration from both the local landscape and global cuisine, the restaurant offers a diverse selection of dishes that cater to a wide range of palates. Some of the current highlights include:

**House Smoked Tuna Dip:** A signature lunch appetizer that showcases the rich, smoky flavors of locally-sourced tuna. This dish is a perfect example of Vue on 30a's commitment to fresh, regional ingredients.

**"Niceville Hot" Chicken Sandwich:** A modern twist on a Southern classic, this lunch sandwich features fried chicken coated in buffalo hot honey sticky sauce, offering the perfect balance of heat and sweetness.

**NOLA Style BBQ Shrimp:** Paying homage to New Orleans with a Gulf Coast flair, this Cajun-inspired dish features succulent shrimp in a tangy barbecue sauce, accompanied by garlic cheddar biscuits, perfect for soaking up every flavorful drop.

Since its opening in 1971, the Santa



Vue on 30a prides itself on sourcing ingredients from local farmers, fishermen and purveyors, ensuring that every dish reflects the flavors and character of the surrounding community.

Together, Chef Mayhue and Chef Hughes form a culinary dream team, creating a menu that blends American, French and Italian influences while staying true to the Gulf Coast's Southern roots.

Rosa Beach & Golf Club has been so much more than a restaurant; it has been a part of the fabric of the Santa Rosa Beach community. With its sweeping ocean views and a reputation for delivering exceptional cuisine, the restaurant and club now has become a beloved destination for both locals and visitors.

Whether you're enjoying a casual lunch with friends or celebrating a special occasion at sunset, the Vue on 30a's ambiance enhances the entire dining experience. They also offer event space for weddings and special occasions.

For anyone seeking an unforgettable meal along the Gulf, the Vue on 30a delivers an experience that goes beyond food. It's a place where flavors, scenery and hospitality come together to create something truly extraordinary. As Chef Mayhue sums it up: "At Vue on 30a, we're not just serving food – we're crafting memories."

**Vue on 30a**  
**4801 County Highway 30A West, Santa Rosa Beach**  
**850-267-2305**  
**Lunch: Tuesday – Saturday, 11 a.m. - 2:30 p.m.**  
**Dinner: Tuesday-Saturday 11 a.m. - 9 p.m.**  
**Happy Hour: Tuesday – Saturday, 3 p.m. - 6 p.m.**  
**Closed Sunday & Monday**  
**vueon30a.net**



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With its stunning sunset views of the Gulf of Mexico, Vue on 30a offers an unparalleled dining experience.



# Savor the Flavor Culinary Excellence at Sandestin Golf and Beach Resort

BY APRIL SARVER

DIRECTOR OF MARKETING AND COMMUNICATIONS AT SANDESTIN GOLF AND BEACH RESORT

At Sandestin Golf and Beach Resort, great meetings and events are fueled by more than just inspiration and collaboration—they're elevated by unforgettable culinary experiences. Nestled along the pristine Emerald Coast, Sandestin is not only a destination for business and leisure, but also a premier culinary hub offering diverse flavors, tailored menus and world-class dining venues that cater to every palate.

## Gourmet Banquets: Crafted to Impress

Whether you're hosting a corporate retreat, wedding, or family reunion, Sandestin's banquet offerings provide an unparalleled dining experience. The expert culinary team is dedicated to creating menus that reflect the season's freshest ingredients and the unique preferences of your group. From elegant plated dinners to lavish buffet spreads, chefs work closely with event organizers to ensure every detail is executed to perfection.

Imagine savoring a tender filet mignon paired with a bold cabernet, or a fresh Gulf seafood medley accompanied by seasonal vegetables. Beyond the delectable main courses, banquet menus feature an array of appetizers, salads and desserts that can be tailored to dietary preferences and cultural tastes. For groups seeking a personalized touch, the culinary team offers custom culinary creations that make your event truly unforgettable.

What sets Sandestin apart is the attention to ambiance. Banquet spaces range from luxurious ballrooms to scenic outdoor venues overlooking the Choctawhatchee Bay or Gulf of Mexico, ensuring the dining experience is as memorable as the menu itself.



What sets Sandestin Golf and Beach Resort apart are unique experiences offered to guests. Host a beachfront bonfire complete with s'mores kits and champagne, or plan a private cooking class where your group can learn from talented chefs.

## Ovide: A Culinary Masterpiece

Located within the elegant Hotel Effie Sandestin, Autograph Collection, Ovide redefines the dining experience by blending sophisticated Southern cuisine with international influences. Ovide showcases a menu that celebrates fresh, local ingredients prepared with an innovative twist.

Ovide's ambiance is as striking as its cuisine. The dining room exudes modern elegance, with warm lighting and plush seating creating an inviting atmosphere. Whether you're dining with colleagues after a productive day of meetings or enjoying a romantic dinner for two, Ovide delivers a culinary experience that transcends expectations.

## Marina Bar & Grill: Casual Dining with Stunning Views

For a more laid-back, yet equally delicious dining experience, head to Marina Bar & Grill. Overlooking the Choctawhatchee Bay, this charming spot is the perfect place to unwind with good food, good company and breathtaking waterfront views. Marina Bar & Grill is known for its warm hospitality and diverse menu that caters to both casual diners and culinary enthusiasts.

No visit to Marina Bar & Grill is complete without trying one of their signature cocktails or an ice-cold craft beer, best enjoyed on the outdoor patio as you watch the sunset over the bay. With weekly entertainment and the friendly presence of Maryann the macaw, Marina Bar & Grill offers a dining experience that's as delightful as it is unique.



Ovide's ambiance is as striking as its cuisine. The dining room exudes modern elegance, with warm lighting and plush seating, creating an inviting atmosphere.

The expert culinary team is dedicated to creating menus that reflect the season's freshest ingredients and the unique preferences of your group.

## Unique Culinary Experiences for Groups

Sandestin's culinary offerings extend beyond the dining room with a variety of unique group experiences. Host a

beachfront bonfire complete with s'mores kits and champagne or plan a private cooking class where your group can learn from talented chefs. For wine enthusiasts, Sandestin's curated wine dinners are a must—pairing exquisite dishes with carefully selected vintages for an evening of indulgence.

## A Destination for Every Food Lover

Sandestin Golf and Beach Resort offers more than just a meal—it delivers a culinary journey that delights and inspires. Whether you're planning a major event, dining with friends or enjoying a quiet meal overlooking the bay, the diverse offerings ensure there's something for everyone.

Plan your next visit to Sandestin and discover why the culinary experiences are as celebrated as its beaches and golf courses. With an unwavering commitment to excellence—come, savor, and thrive at Sandestin.

Explore our dining options and plan your next culinary adventure by visiting [Visit Sandestin.com](http://VisitSandestin.com)

# Making memories on 30-A LUXE 30A offers exceptional property management services

BY KEITH BATSON

## Streamlined Homeowner Support

For homeowners, peace of mind is priceless. LUXE 30A ensures your property is in the best hands by providing a seamless, comprehensive support system. We handle everything from routine inspections and maintenance to guest communications and turnover services. Our team works tirelessly to maintain your property's pristine condition, leaving you free to enjoy the rewards of your investment without the hassle.

We also understand the importance of transparency. Our homeowners receive regular updates and detailed reports to ensure you're always in the loop. This proactive approach not only protects your property, but also enhances its value over time.

We know every property has its own story, and we ensure it shines. — Keith Batson, owner of LUXE 30A

## Local Expertise, Personalized Service

As locals who live and work in the 30-A area, we bring an insider's perspective to property management. We know the neighborhoods, the culture and the expectations of both homeowners and visitors. This allows us to anticipate needs and deliver personalized service that exceeds expectations.

Our team is passionate about fostering the unique charm that makes 30-A so special. By working closely with homeowners, we ensure that every property reflects the beauty and sophistication of this remarkable destination. Whether you own a quaint beach cottage or a sprawling luxury estate, LUXE 30A's commitment to excellence remains the same.

## A Commitment to Excellence

At LUXE 30A, we are driven by a passion for excellence and a dedication to the 30-A community. Our mission is to provide homeowners with peace of mind while delivering extraordinary experiences to guests. We are proud to contribute to the reputation of 30-A as a premier destination for luxury living and vacationing.

If you're a homeowner seeking a partner who works as hard as you do to protect and enhance your investment, LUXE 30A is ready to exceed your expectations. With our expertise, your property will be more than a home—it will become a coveted destination.

## Discover the LUXE 30A Difference

The 30-A lifestyle is one of luxury, beauty, and community. LUXE 30A is honored to be part of this exceptional area and to offer services that reflect its unique charm. Let us take care of the details so you can focus on what matters most. Contact our team today. Together, we'll make your property the pinnacle of 30-A living.



Perfect coastal properties are available to rent through LUXE 30A property management services.

Nestled along the emerald coastline of Northwest Florida, 30-A represents a lifestyle of effortless elegance and distinction. For homeowners seeking exceptional property management services, LUXE 30A offers a seamless partnership grounded in attention to detail, luxury and dedication to your investment.

## Elevating Property Management

At LUXE 30A, we specialize in taking the stress out of property ownership. We understand that your property is more than just an asset—it's a personal sanctuary. That's why our team is committed to providing a level of care that reflects the pride you take in your home. From comprehensive maintenance and marketing strategies to creating memorable guest experiences, we manage every detail with precision and professionalism.

What sets LUXE 30A apart is our tailored approach. We know every property has its own story, and we ensure it shines. Through strategic branding, professional photography and unparalleled guest services, we elevate your property to its highest potential, offering both protection and profitability.



LUXE 30A manages every detail in property management with precision and professionalism.

LUXE 30A  
property management services  
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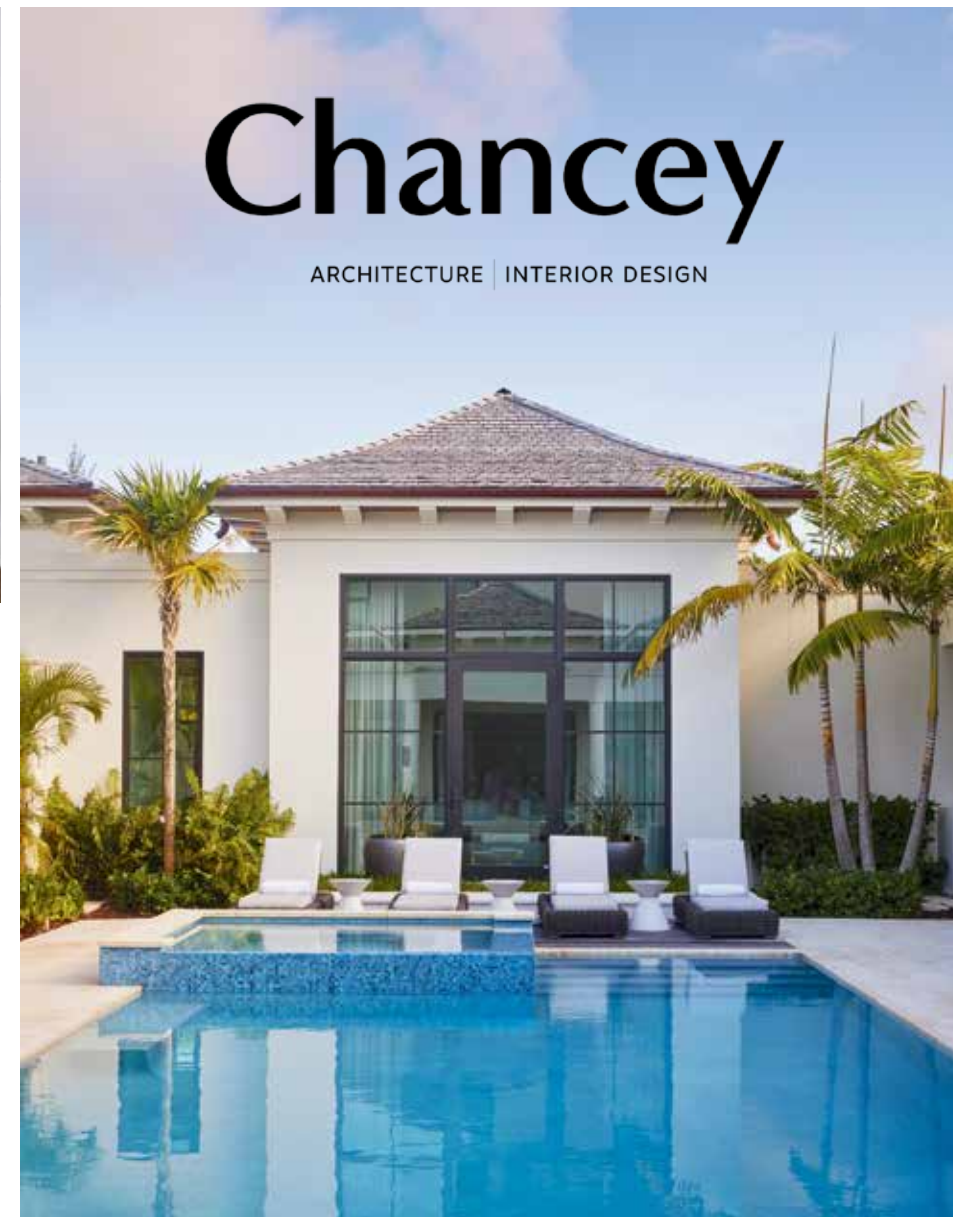
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## SEACREST BEACH, FLORIDA 12 THE GREENWAY LOOP

WELCOME TO YOUR DREAM COASTAL RETREAT. NESTLED ON A PRIME CORNER LOT IN THE HIGHLY SOUGHT-AFTER SEACREST BEACH COMMUNITY, THIS STUNNING BEACH HOME, NEVER RENTED AND METICULOUSLY MAINTAINED BY ITS ORIGINAL OWNERS, OFFERS THE PERFECT BLEND OF LUXURY, COMFORT AND CONVENIENCE. WITH FOUR SPACIOUS PORCHES, EACH EQUIPPED WITH PATIOS AND BBQ, THIS HOME IS DESIGNED FOR OUTDOOR LIVING AT ITS FINEST. THIS ELEGANTLY FURNISHED PROPERTY IS IDEAL FOR A PRIMARY RESIDENCE, VACATION HOME OR RENTAL INVESTMENT. INSIDE, YOU'LL FIND EXQUISITE FIXTURES AND FINISHES, INCLUDING POLISHED HARDWOOD FLOORS AND A COQUET KITCHEN WITH QUARTZ COUNTERTOPS AND HIGH-END APPLIANCES. THE OPEN-CONCEPT LIVING AREA IS PERFECT FOR FAMILY GATHERINGS, FEATURING AN INFORMAL DINING ROOM, BREAKFAST SEATING AND ADDITIONAL SEATING AT THE KITCHEN ISLAND. ALL DETAILS, CHARMING PENDANT LIGHTING, THE HOME BOASTS TWO MASTER SUITES—ONE ON EACH FLOOR—ALONG WITH A GUEST SUITE, A BUNK ROOM WITH BUILT-IN BUNKS AND A SECOND BUNK ROOM WITH A TWIN OVER QUEEN. EVERY DETAIL HAS BEEN THOUGHTFULLY CONSIDERED FROM THE GENEROUS LAUNDRY ROOM TO THE AMPLE OUTDOOR STORAGE SPACE. THE OUTDOOR KITCHEN AND ORNATE PORCHES PROVIDE AMPLE SPACE FOR ENTERTAINING AFTER A DAY SPENT AT THE LARGEST COMMUNITY POOL ON 30A OR THE NEARBY DEEDED SEACREST BEACH. WITH THE CONVENIENCE OF TRAM SERVICE TO AND FROM THE BEACH, 24-HOUR SECURITY, AND EASY ACCESS TO SEACREST'S SHOPPING AND DINING, THIS PROPERTY IS TRULY A RARE FIND. ADDITIONALLY, THE HOME'S LANDSCAPING FEATURES SIX FRUIT TREES, ADDING TO THE CHARM AND APPEAL OF THIS EXCEPTIONAL RESIDENCE. THIS IS A UNIQUE OPPORTUNITY TO OWN A PIECE OF PARADISE IN SEACREST BEACH, WHERE YOU CAN ENJOY THE PERFECT BALANCE OF TRANQUILITY, LUXURY, AND PROXIMITY TO ALL THE BEST THAT 30A OFFERS.

## WATERCOLOR, FLORIDA 397 E ROYAL FERN

THIS STYLISH WATERCOLOR HOME WITH PRIVATE POOL AND CARRIAGE HOUSE OCCUPIES ONE OF THE LARGEST LOTS IN THE COMMUNITY. DECORATIVE RAIN-CHAIN DOWNSPOUTS AND FULL-WIDTH PORCHES CREATE INSTANT CURB APPEAL. PROFESSIONALLY DECORATED THROUGHOUT, THE FIRST FLOOR HAS SHEPLAP WALLS, NEUTRAL FURNISHINGS AND MELLOW HARDWOOD FLOORING. THE LIGHT, OPEN FAMILY ROOM IS PERFECT FOR FAMILY GATHERINGS AND ENTERTAINING WITH A WARM, INTIMATE SITTING AREA AROUND THE FEATURE FIREPLACE. KEEN COOKS WILL APPRECIATE THE GOURMET KITCHEN, WHICH IS FULLY EQUIPPED WITH SUB-ZERO AND WOLF APPLIANCES, INCLUDING A DOUBLE OVEN, WHITE CABINETS AND A LARGE PANTRY STOVE EVERYTHING NEATLY OUT OF SIGHT. HONEY-MARBLE COUNTERTOPS ADD A SOPHISTICATED FINISH TO THE LARGE ISLAND WITH ITS HIGH-TOP BAR. IT'S A PLACE TO RELAX OVER COCKTAILS AND SNACKS WHILE CHATTERING WITH THE OVER-A-HAIF BATHROOM, A LARGE LAUNDRY ROOM AND A SEPARATE BUNK ROOM ROUND OFF THE FIRST-FLOOR ACCOMMODATIONS. A SCREENED PORCH WITH A SECOND-BREAKFAST TRANSITIONS BETWEEN INDOOR AND OUTDOOR LIVING. IT HAS TRAVELER'S VIEWS OF THE RAVED TERRACE AND ELEVATED POOL WITH SPA, FULLY FENCED. THE REAR YARD BOASTS AN OUTDOOR FIREPLACE FEATURE, THREE SEPARATE SEATING AREAS AND A GRILLING ZONE. THIS ELEGANT HOME HAS TWO PRIMARY SUITES, ONE ON EACH FLOOR. THE MAIN HOME HAS TWO ADDITIONAL BEDROOMS, A FOUR-BED BUNK ROOM, AND ANOTHER SITTING AREA. STEP OUT ONTO THE UPPER PORCH AND PUT YOUR FEET UP ON ONE OF THE SWING BENCH SEATS. IT'S A WELL-PLANNED SPACE FOR QUIET READING AND ENJOYING THE PEACEFUL ATMOSPHERE. THE SPACIOUS MASTER BEDROOM COVERS WITH ITS OWN PRIVATE BALCONY WITH FRESH VIEWS. THE ADJACENT BATHROOM HAS A MARBLE TWIN VANITY AND A FULLY TILED WALK-IN SHOWER. GUESTS WILL BE IMPRESSED IN THEIR OWN PRIVATE CARRIAGE HOUSE ABOVE THE DETACHED TWO-CAR GARAGE. IT HAS A GENEROUSLY SIZED BEDROOM, BATHROOM, TWO OPEN LIVING AREAS AND A WET BAR WITH HERBETTE. THIS CUSTOM RESIDENCE IS NOT CURRENTLY ON A REALTOR PROGRAM AND HAS BEEN CAREFULLY MAINTAINED. THE REFINED MASTER PLANNED COMMUNITY HAS A SMALL TOWN CENTER WITH LOCALLY OWNED SHOPS AND RESTAURANTS, PROVIDING A SOCIAL HUB. UPGRADE AMENITIES, INCLUDING THE STUNNING WHITE SANDY BEACH, PRIVATE BEACH CLUB, NINE COMMUNITY POOLS, WALKING AND BIKING TRAILS, TENNIS AND PICKLEBALL COURTS, A FULLY STOCKED BOATHOUSE ON WESTERN LAKE INVITES YOU TO KAYAK AND PADDLEBOARD ON THIS PICTURESQUE COASTAL EXCELLENCE.



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# Who We Are:

*WealthTrust Asset Management is proud to be the only institutional investment management firm on the Emerald Coast, dedicated to your financial empowerment and security. Our Strategies are utilized by Clients and Advisors throughout the United States*



## Navigating Wealth Management: A Partnership with WealthTrust Asset Management

### Empowering Your Financial Future

With over 25 years in the financial services industry, WealthTrust Asset Management stands out as a trusted partner in wealth management. Founded by Mr. John McHugh, who holds a business degree from the University of Missouri, the firm leverages extensive experience from prestigious institutions like Merrill Lynch and Wells Fargo. This background enriches our understanding of market dynamics and investment strategies.

### Tailored Financial Solutions

WealthTrust believes in personalized financial strategies tailored to diverse client needs—be it individuals planning for retirement, family offices, institutional investors, or non-profits. The firm is dedicated to providing strategic guidance with a focus on transparency, integrity, and disciplined investment philosophies.

### A Commitment to Excellence

WealthTrust meticulously selects high-quality equities while employing rigorous risk management to ensure wealth preservation and growth. Their CPA-audited performance numbers have earned them 4- and 5-star Morningstar rankings. Notably, their WealthTrust DBS Long Term Growth ETF (WLTG) has gained recognition from the New York Stock Exchange for its innovative use of artificial intelligence.

### Enhancing Financial Literacy

Beyond asset management, WealthTrust is committed to advancing financial literacy, collaborating with other advisors and clients to promote informed decision-making and financial success. They believe that an informed client is a lifelong client, fostering comfort and trust in their investment strategies.

### Harnessing AI for Investment Success

Artificial intelligence plays a crucial role in their investment process by enhancing data analysis, predictive analytics, risk management, and portfolio optimization. AI tools help identify trends, assess risks, automate routine tasks, and even personalize investment strategies to align with client goals.

### Join Us in Your Financial Journey

At WealthTrust Asset Management, we invite you to explore a comprehensive approach to achieving your financial aspirations. Visit [www.wealthtrustam.com](http://www.wealthtrustam.com) for more information or to schedule a consultation, and check out our ETF at [www.wealthtrustetf.com](http://www.wealthtrustetf.com).

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