

# *the thirty-a* REVIEW™

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

## INSIDE:

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

annual  
Dining  
issue



# curate

a collaboration with **Vinings Gallery**

**Curate** features artwork that stirs the soul in a stunning array of paintings, glass and sculpture. Stop by and see us soon.



Sublime Prophecy, Simon Kenevan



Letting Go, Josef Kote



Unending Breath and Light, Steven Quartly



Full Bloom, Nicoletta Belletti

rosemary beach, fl • across from the pearl • 850-231-1808 • **Browse at [curate30A.com](http://curate30A.com)**



# SUMMER HOUSE LIFESTYLE

*FURNITURE | APOTHECARY | FASHION | INTERIOR DESIGN | GIFTS*



WWW.SUMMERHOUSELIFESTYLE.COM  
57 UPTOWN GRAYTON CIRCLE  
SANTA ROSA BEACH, FL 32459



# DINE ON THE NORTH BEACH

Experience the Choctawhatchee Bay like never before.  
Three Restaurants. Two Beaches. Beautiful Sunsets Every Night.

THE BAY

24215 Hwy. 331 South  
Santa Rosa Beach, FL

NB  
SOCIAL

Downstairs 24200 US-331 South  
Santa Rosa Beach, FL

FARM & FIRE

Upstairs 24200 US-331 South  
Santa Rosa Beach, FL



Executive Chef, Mark Eichin

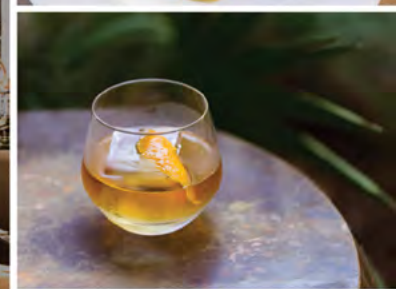


Restaurant  
**PARADIS**

COASTAL FEEL ESTD 2009 LOCAL CHARM

82 SOUTH BARRETT SQUARE

Located in the Rosemary Beach® Community | (850) 534-0400 | [restaurantparadis.com](http://restaurantparadis.com)







HOURS: Off Season: 11 am - 7 pm | March through October 11 am - 10 pm

## Great Food, Drinks and Gulf Views

Shelby's is all about relaxed and casual dining on our covered patio overlooking the Ed Walline Public Beach Access and the captivating Gulf of Mexico. Our fresh seafood, salads, sandwiches and entrees are available for lunch and dinner daily, as are our refreshing frozen cocktails and other wine, beer and liquor offerings.







**ADVERTISE WITH US**

# the thirty-a REVIEW

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

**Call (404) 907-6427**  
for rates and information  
[miles@thirtyareview.com](mailto:miles@thirtyareview.com)  
[www.thirtyareview.com](http://www.thirtyareview.com)  
current and past issues

**ASK ABOUT  
SPECIAL  
RATES**

## CRESCENDO!

An event supporting **Sinfonia Gulf Coast**

**KICK OFF LUNCH**  
Thursday, Jan. 26  
**Bijoux Restaurant + Spirits**  
Seated lunch, exclusive shopping  
showcase and festive raffle.  
\$150/person

**VINTNER DINNERS**  
Friday, Feb. 24  
Celebrity vintners and chefs in  
stunning homes and venues.  
\$500/person

**CRESCENDO!  
MAIN EVENT**  
Sunday, Feb. 26  
**Hilton Sandestin**  
**Beach Golf Resort & Spa**  
World-class vintners, delectable  
bites, a seated lunch, expert spirit  
purveyors, amazing auction items  
and award-winning entertainment.  
\$195/person

**BOX OFFICE:**  
[SinfoniaGulfCoast.org](http://SinfoniaGulfCoast.org) | 850.460.8800



SINFONIA  
GULF COAST



**CRESCENDO! 2023 IS PRESENTED BY:**





37 YEARS OF  
GOOD FOOD. GOOD PEOPLE. GOOD TIMES.



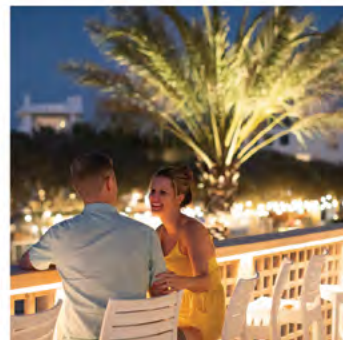
BUDANDALLEYS.COM  
850.231.5900



850.231.3113



850.231.4781



★ Best Waterfront Restaurant  
EMERALD COAST MAGAZINE

★ Best Rooftop Bar  
COASTAL LIVING MAGAZINE

## 30A's CLOSEST *One-Stop Shop* TO THE BEACH

- Gourmet Cheeses
- Prime Meat
- Fresh Gulf Seafood
- Pantry Essentials
- Ready-Made Dips, Sides & Soups
- Desserts
- Wine, Beer & Liquor



LOCATED AT THE CROSSINGS AT INLET BEACH

850.502.4100

13063 HIGHWAY 98 EAST, SUITE  
M, INLET BEACH, FL

Open Daily 9 a.m. - 6 p.m.

DestinIceMarket30A.com



**Zsa Zsa's**  
WINE & SPIRITS  
DESTIN ICE MARKET 30A



# letter from the publisher

## FOOD, GLORIOUS FOOD

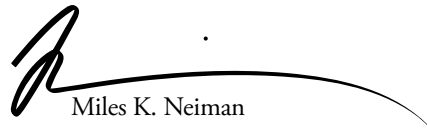


30-A and the surrounding areas are chocked full of top chefs and restaurateurs. As we head through winter, the comforts of food, family, and friends help us pass the time in style and deliciousness.

There is no shortage of deliciousness on 30-A. The attention to detail, freshness of cuisine, and passion from the top chefs in our area ensure that our plates are full and our tastebuds satisfied.

We invite you to peruse the pages that follow to enjoy the visual delights of the people, places, and things that make 30-A and the surrounding areas delicious. While we could not include everyone on the pages that follow, we feel it's a good start to place you on your journey to discover the culinary expansiveness of our quaint region of the emerald coast.

Bon Appetito,

  
Miles K. Neiman

View the entire publication online at [www.ThirtyAReview.com](http://www.ThirtyAReview.com)



**Advertise with  
The Thirty-A Review  
magazine.  
Call (850) 533-4573  
for rates and information.**

*The Thirty-A Review* is published every other month by Thirty-A Review, LLC. Reproductions in whole or in part, without express 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 2006-2023.

Send inquiries to 227 Sandy Springs Place, Suite D-288, Sandy Springs, GA 30328. Send press releases and e-mails to [miles@thirtyareview.com](mailto:miles@thirtyareview.com)

## about the cover

### **Pictured**

Food from Black Bear Bakery Co.

### **Photography**

Alissa Aryn Photography



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

### Publisher/Editor-in-Chief

Miles K. Neiman

### Managing Editor

Jennifer Thompson

### Graphic Design

Brenda J. Oliver -  
Cover Design &  
Magazine Layout

Sharon Jollay - Ads

### Photography

Jacqueline Ward

### Contributing Writers

Jessica Badour

Andy Butcher

Susan Cannizzaro

Julie Herron Carson

Wendy O. Dixon

Tess Farmer

Tom Fitzpatrick

Tracey M. Hawkins

Ellen Howle

Anne Hunter

Denise K. James

Jessa Jansen

Christopher Manson

Autumn Murray

Courtney Murray

Carol Badaracco Padgett

Michael J. Pallerino

Bart Precourt

Liesel Schmidt

Kimberly Watson Sewell

Mary Welch

Mary Kathryn Woods

### Ad Sales:

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

### Distribution:

Distro Data





## table of contents

Café Thirty-A .....	13
Black Bear Bread Co.....	14
The Citizen .....	16
Ambrosia Fine Seafood and Steaks.....	17
Bud & Alley's Pizza Bar + Trattoria.....	18

Down Island Gulf Seafood.....	20
Lola's Coastal Italian .....	21
The Shrimp Shack.....	22
Ovide.....	24



# Happily Ever After Starts Here

Nestled in the Watersound Origins® community, Watersound Fountains™ is a stylish new Independent Living community with thoughtfully designed residences, a wealth of engaging programs, and resort-style amenities – all within walking distance of the best the Emerald Coast has to offer.

Opening in 2023, this enviable, sun-kissed destination near 30A offers a setting where you can truly thrive. Here, you can enjoy gourmet dining, a salon and spa, an on-site putting green, and more, along with the freedom to create your perfect lifestyle in an extraordinary senior living community.



**NOW LEASING!** Call 850-601-3174 today to learn more and schedule a private consultation.

[watersoundfountains.com](http://watersoundfountains.com) | 850-601-3174

**Leasing Gallery:** 331 Watersound Parkway North, Inlet Beach, FL 32413

**Community:** 335 Watersound Parkway North, Inlet Beach, FL 32413



22-WWF-1635G

WATERSOUND is a service mark of The St. Joe Company and is used under license.  
WATERSOUND ORIGINS is a service mark of The St. Joe Company.  
FOUNTAINS is a service mark of Watermark Retirement Communities LLC and is used under license.  
A WATERMARK™ managed independent living community.

 **WATERSOUND  
FOUNTAINS**  
INDEPENDENT LIVING

## Balance Health Studio

### One-Stop Wellness

- **chiropractic** care
- functional **nutrition**
- **virtual** health consultation
- massage, **acupuncture**, and reiki
- full range of whole food **supplements**
- world-class **yoga** and spin

3547 E Co Hwy 30A, Seagrove Beach 32459

(850) 231-9288 [balance30a.com](http://balance30a.com)

[info@balance30a.com](mailto:info@balance30a.com)







## latin-inspired coastal cuisine

open daily for brunch, lunch,  
happy hour and dinner service

for winter operation hours, please visit our website.

[laco30a.com](http://laco30a.com)



SEACREST  
BEACH



Edward's

fine food and wine

**elevated dishes, casual setting**  
enjoy lunch, dinner, cocktails and wine in  
the dining room, courtyard or upstairs bar

lunch served select days. please visit our website for details.

[edwards30a.com](http://edwards30a.com)



ROSEMARY  
BEACH



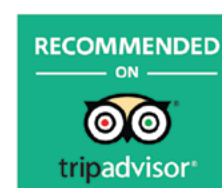
EMERALD COAST MAGAZINE'S  
2022  
**BEST**  
of  
THE EMERALD COAST



# Consistently delicious since 1995!



CAFÉ  
**THIRTY-A**



3899 E. County Highway 30A, Seagrove • 850.231.2166 • Open Daily at 4:30 • [cafethirtya.com](http://cafethirtya.com)





# dining



# Café Thirty-A

## Serving consistently delicious food and memories year after year

BY TESS FARMER

Café Thirty-A, the mainstay in Seagrove Beach, is a coastal casual fine-dining restaurant featuring a contemporary eclectic menu, fine wines, and signature cocktails. It's known for delicious food, great service, and gracious hospitality, and has become a favorite on the Emerald Coast with a large local fanbase and returning visitors each season. Combining fresh local ingredients and seafood right from the Gulf, Café Thirty-A prides itself on a commitment to quality and consistency over the years.

The family atmosphere extends beyond the dining room. All the employees of the restaurant have a close-knit bond and appreciation of the work culture created at Café Thirty-A. Many staff members have stayed for much of their careers and even if they leave, they seem to find their way back.

General Manager Dave Kessler started in 1996 as a server and moved up through the years. Jim Joy has been head bartender at Café Thirty-A for 25 years while Jackie Maliszewski has worn many hats, including office manager for 18 years. Forrest Jamison has recently returned as the front-end house assistant manager after working as sous chef years ago. The staff has a bond that is rarely found in a restaurant setting and it's evident in the service.

Harriet Crommelin continues to be at the helm of the restaurant she established in Seagrove Beach in 1995. A matriarchal figure on Thirty-A, she moved to the beach in '95 to open the restaurant after closing another restaurant in Montgomery, Alabama called Kat and Harri's. She and her family saw a need for more restaurants in this area so she brought her flavor of casual yet sophisticated dining to 30-A.



Lobster in Paradise

The seafood is always fresh, the veggies are in season, and the uniqueness of each dish will make each experience unique and memorable.

the entire team lives by. "The seafood is always fresh, the veggies are in season, and the uniqueness of each dish will make each experience unique and memorable," she adds.

Some of the longtime customer favorites are the jumbo lump crab cakes, Georgia quail and grits with shiitake bacon butter; as well as the beef carpaccio with truffle oil crème, and topped off with their most popular



Tandoori Salmon



Crab Cake Entree

Photos by Colleen Duffley

Consistency is the key to a restaurant's success and Maliszewski shared how that has become the motto that

dessert, rum raisin apple bread pudding. Not to mention all the seasonal fresh fish specials.

Another long-standing offer is the cafe's BOHO early bird, where you buy any entrée at the regular price and get a second of equal or lesser value half off. Other special nights are the \$6 martinis every Tuesday and Thursday. The award-winning martinis were selected as best on the Emerald Coast for the last three years. The restaurant has also received Wine Spectator's Award of Excellence over the years, most recently in 2020 and 2021.

During the early months of the pandemic response, the loyal local customer base rallied around the restaurant and its employees. "Customers were wonderful to continue ordering their favorite entrees and picking up through curbside service and supporting our employees through gift card purchases," says Maliszewski. "It was an experience that only made us grow closer."

Crommelin and the Café Thirty-A team continue to give back to the Santa Rosa Beach community by supporting local children's and animal organizations. Soiree on the Bay is an annual spring-time gathering with fine wine, food, and spirits benefiting Children's

Volunteer Health Network. They also host a Christmas charity ball every year benefitting Caring & Sharing, with 2021 being a record year raising over \$35,000 for local families in need.

**Café Thirty-A is open seven days a week starting at 4:30 p.m. Reservations are required. 3899 East Scenic Highway 30A, Seagrove Beach, FL • [cafe30a.com](http://cafe30a.com) (850) 231-2166**



# Better Than the Day Before

*For 30-A locals and visitors, all-day café Black Bear Bread Co. never gets old*

BY CAROL BADARACCO PADGETT

Our approach to foods at Black Bear is pretty simple,” states Executive Chef and Partner Phillip McDonald of Black Bear Bread Co. on 30-A. “Make it for yourself, the cook. When you cook and approach food with pride in your work, the customer benefits greatly. Win-win.”

Black Bear began in 2017 when McDonald and his business partner, restaurateur Dave Rauschkolb, decided to open a restaurant that offered superb food—with equal parts fellowship.

“We wanted a place in our community that focused on the community itself, a place where people could get high quality bread made the classic way. A meeting and gathering place, and a place locals could call their own,” McDonald describes. “Black Bear is more than just a restaurant. It’s a campus full of artisans and enthusiastic staff members and customers.”

The uniquely branded venture is named for the illusive black bears that live in the forests surrounding the restaurant’s home base location in Grayton Beach. “When we were primarily operating out of what was then a catering kitchen, we used to have a family of bears that would raid our dumpster for the extra natural leaven that goes in our sourdough,” McDonald shares. “We would toss the extra leaven out each night and they would get all into it and leave behind yeasted paw prints in the parking lot. So it’s an homage, so to speak.”

With three locations—the aforementioned Grayton Beach, a second at Grand Boulevard, and the Bar Room in Grayton Beach adjacent to Black Bear—there is always something cooking.

“With a fully staffed bakery delivering to our locations daily, we pride ourselves on freshness and quality,” notes McDonald, adding, “From the sumptuous kouign-amann (a sweet Breton cake) to our handmade pop tarts and cinnamon rolls, there is something for even the most discerning palates.” And he says this commitment starts with using the freshest of ingredients. “We prepare dishes that are thoughtful and align with the seasons; we look to our local farmers and seafood purveyors to guide our menus.”

No matter which culinary twists the Executive Chef takes, Black Bear Bread Co.’s menu is devotedly based around the bread program in its name (where one of its bakers was nominated for a coveted James Beard award in 2019). Patrons will find assorted tartines and sandwiches with fresh, seasonal produce, a description to which McDonald adds a tantalizing flourish, “Right now, we are doing a delicious braised field peas dish with



French Toast



Croque Madame

Photos by Alissa Aryn



Banana Tartine



Chocolate Croissants

Photo by Jacqueline Ward

roasted kabocha squash, pickled chilis, charred sourdough croutons, and parmesan.”

The Bar Room, as a venue that stands out a bit from the other two, has a few culinary proclivities. “Our philosophy is to be hyper seasonal with our specials and our nightly menu in the Bar Room,” McDonald confirms. “We like to create dishes that brighten the palate by using a combination of salinity, fat, sweet, sour, fresh, spice, and crunch.”

He continues, sharing his philosophy and approach all across the board with Black Bear’s fare. “So we are definitely technique-driven in the café kitchen. The bakery, however, is more rooted in tradition and recipes, but also a huge emphasis on technique through recipes.”

One wonders where the Executive Chef achieved such obvious culinary sophistication, and McDonald reveals: “From here on 30-A to New York City and San Francisco, I was very fortunate to work under amazing chefs who taught me not only cookery and technique but also discipline and accountability.”

He adds a dash, “I started working on 30-A in 2001 at Criolla’s in Grayton Beach. It was ranked one of the top restaurants in America at the time, and it was an amazing time of discovery and technique for me.”

But it’s not long in the discussion that he circles back passionately to both his restaurants’ cuisine and flair for community, evidenced in a bustling and energetic daily atmosphere. “Our most popular offering on the menu would have to be our house bagel and lox board, avocado toast with pickled cauliflower, and zaatar and the jambon de Paris on baguette... The cowbell item from Black Bear is the country sourdough loaf, which is naturally leavened, tangy, and delicious.” Then he adds, “I would be remiss if I didn’t mention our amazing coffee program from Stumptown Coffee Roasters.”

Clearly, under McDonald’s enthusiastic devotion, every item on Black Bear’s menu is truly made better than it was the day before. So Bon Appetit, 30-A, you’ll need your napkin.

@blackbearbreadco • @barroomgrayton





**F|L**  
FOURNIER LAW, PLLC

**FAMILY LAW • WE WORK FOR YOUR FAMILY AS IF IT WERE OUR OWN.**

(850) 270-1336 • FOURNIERLAWOFFICE.COM



**abode**  
beach

design services

furnishings

lighting

artwork

bedding

accessories

gifts

apparel

4281 E Co Hwy 30A, Seagrove Beach, FL 32459 + 850.231.1783 + shop@abodebeach.com + www.abodebeachinteriors.com



# The Citizen

*The community's new gathering spot continues to flourish in Alys Beach*

BY TESS FARMER

Inspired by coastal cuisine around the world, The Citizen has taken root as a popular seaside tavern nestled within the town center of Alys Beach. Here, local and seasonal ingredients are the inspiration for both the food and beverages offered; and combined with the ambiance and welcoming environment, patrons keep coming back for more.

The Citizen came on the scene two years ago in January 2021, amidst the changing landscape of the pandemic. And despite early challenges, the tavern has witnessed growth and popularity among locals and visitors to Alys Beach and South Walton.

Owner and Managing Partner Jeremy Walton has had a working relationship with the Alys Beach community for several years. So when he and his wife Angela had the opportunity to bring The Citizen to fruition they saw it as a way to continue to contribute to the growth of the community while also giving them a chance to pursue their entrepreneurial vision.

"When we thought about going on this adventure of building a brand and a company, we wanted to think about what it could look like beyond just creating experiences through food, drinks, and service, and play a bigger part in our community," says Walton. "The name itself was meant to speak to the idea of what it means to be a good citizen."

"We want to become a place that is truly welcoming to everyone as a citizen of the world. Outside of the restaurant, we are partnering with local organizations to better serve and give back to our community."

Even the design of the interior and exterior spaces was driven by the love for the community and the desire to create something unique specifically for Alys Beach and South Walton. The Citizen was designed by the local firm Khoury-Vogt Architects. The result of the design team and owners' vision: a seamless customer experience and ideal destination restaurant. A large, well-ventilated retractable screen turns the patio into another dining oasis overlooking Alys Beach amphitheater and Scenic Highway 30-A.

"We wanted to bring a city-like atmosphere to the beach," says Walton. "Somewhere with the sophistication, elegance, and style but that felt more relaxed, comfortable, and fully welcoming."



Photos courtesy of Modus Photography

Guests have a choice between an 18-seat bar, 12-seat raw bar, or the 120-seat dining room in addition to the outdoor patio seating. The aesthetics are alluring but it's the fresh and vibrant flavors showcased in a variety of menu items with a nod to coastal, Southern fare that are the real showstoppers.

The restaurant's cuisine draws inspiration from many coastal cities from all over the world. By working with local and regional purveyors to source high-quality, seasonal ingredients and fresh seafood from the gulf, The Citizen provides a variety of seafood-inspired dishes ranging from comfort to clean, with a mix of familiar and innovative options. There's truly something for all palates.

Signature items include the shareable gulf shrimp with Calabrian chilies, shallots, and fresh herbs served with focaccia; roasted carrot hummus and grilled naan; or Wagyu beef tartare served with a farm egg, pickled

onions, smoked shiitake, and arugula. Also from the sea, The Citizen purveys an impressive selection of oysters and the black grouper entree with red quinoa, green mole, and citrus salad is a fan favorite.

House 'land' specialties include the smoked beef short rib with charred cabbage and the Berkwood Farms pork schnitzel with Yukon gold potatoes. Executive Chef Drew Dzejak, Chef de Cuisine Coleman Jernigan, and team cook over a live fire in a seven-foot wood burning hearth bringing another earth element to the food.

The cocktail menu offers a selection of creative, seasonal libations organized by flavor profile featuring reimagined classics and familiar favorites. A curated wine and beer list is available, featuring a variety of pours, including local craft beers. The beverage program was created in collaboration with Christine Tarpey of Better Together Beverage and continues to evolve.

Standout cocktails from their ever-changing menu include Flower Power made with Hayman's Gin, St. George Spiced Pear, St. Germaine, Tempus Fugit Violette, and lemon; and Old Man and the Sea featuring Earl Grey Infused Panama Pacific Rum, Luxardo Marachino, lavender, lime, and grapefruit. The menu also

includes a zero-proof offering for elevated mocktail creations utilizing distilled, non-alcoholic spirits.

Committed to finding purpose, the ethos fostered at The Citizen aspires to define what it means to be a community citizen. The restaurant team of creative and collaborative associates work hard to enhance experiences and apply those principles to one another and guests just the same. Dedicated to creating a safe and welcoming environment for all, a place where appreciation and respect is paramount, it's not a surprise The Citizen has become the new spot to gather on 30-A.

***The Citizen, 20 Mark Twain Lane, Unit #101, Inlet Beach, [www.citizenalys.com](http://www.citizenalys.com) for hours @thecitizenalys, facebook.com/thecitizenalys. Reservations for large parties accepted through Resy.***



# Ambrosia Offers the Nectar of Fine Wine and Dining

BY TESS FARMER

The main dining room offers a classy, coastal aesthetic boasting ornate kelp sculpture and cozy booths. In the bar, dark wood, mood lighting, and intricate fixtures set the tone for the social atmosphere and satisfying meal to come.

Combining the freshest seafood and steaks and years of fine dining experience, two seasoned restaurant partners, Russ Graham and John Poates, have created a restaurant pleasing to all the senses. Owner Graham and Managing Partner Poates opened Ambrosia Prime Seafood and Steaks in August this year in the new Watersound Town Center. Graham previously owned a group of restaurants in the Memphis area, while Poates joined Ambrosia as managing partner after many

years in management with Morton's Steakhouse. The location offers convenient access for residents and guests of Watersound Origins but has also become a hot spot for those visiting 30-A and beyond.

From sourcing the freshest fish just across the bridge to the attention to design details and acoustics, Ambrosia's team is committed to offering the best fine dining experience in and around 30-A.

"Our commitment is to our guests and ensuring their satisfaction on all levels during their time with us," says Poates. "Fine dining is also about building connections and trust with customers and we're focused on bringing that level of service here in this community."

With more than 12,000 square feet of space, including inside and outside seating, Ambrosia offers thoughtful touches throughout. Designed by Paige Whitten, known for her luxurious coastal design, the interiors are meticulously selected. The main dining room offers a classy, coastal aesthetic boasting ornate kelp sculpture and cozy booths. In the bar, dark wood, mood lighting, and intricate fixtures set the tone for the social atmosphere and satisfying meal to come. The custom bar was designed by Wallace & Hinz Bar Company, a long-standing California-based company, and was fully American made.

The seafood dishes really shine with the focus on fresh fish and shellfish from the Gulf and complementing flavors. The red snapper is served with coconut jasmine

rice, mango salsa, and the Persian lime-infused olive oil from 30A Olive Oil Company.

The raw bar offers fresh oysters, Maine lobster, and ceviche. Prime cuts of meat are also carefully curated with a plethora of sides to accompany all dishes, including the particularly satisfying glazed Brussel sprouts with pork belly, and Southern classic sweet potato casserole.

The most popular appetizer are the crab beignets with blue crab and green tomato marmalade. The kitchen team is peeling blue crab from opening to closing, Poates remarks. The squash blossoms are delicately crisped and full of whipped goat cheese and passion fruit aioli, and are a sure winner in the flavor category. The locally sourced ingredients and seasonal selections make this a spot to return to.

"We're grateful to be a part of this community and offer guests a memorable experience on top of being in this beautiful place along the Emerald Coast," adds Poates. "The support and feedback have been great thus far and we welcome the opportunity to serve more of our locals and visitors."

***Ambrosia Prime Seafood and Steaks, Watersound Town Center, 75 Origins Main Street, Watersound, FL, [www.ambrosia30a.com](http://www.ambrosia30a.com)***



Photos courtesy of Ambrosia



# Meet the Pizza Bar

BY TESS FARMER



Local restaurateur and businessman Dave Rauschkolb along with his team have unveiled the new, grand-scale renovation of Bud & Alley's restaurant, which has been a mainstay on the gulf in Seaside for 36 years. The design of the building also allowed for the relocation of Bud & Alley's Pizza Bar + Trattoria.

"Former Seaside town architect and author Dhiru Thadani did a wonderful job marrying the old and the new to carry Bud & Alleys into the next generation," Rauschkolb says. "The new building design allowed for the consolidation of all the restaurants, which also created more space to serve our customers," says Rauschkolb. "The open air seating and location along 30-A has brought even more vibrancy to the bustling setting in the heart of Seaside."

Now located street-side below Bud & Alley's main restaurant, Pizza Bar is serving up the authentic Neapolitan wood-fired pizzas and house made pastas they are known for from their new home. With a passion rooted in traditional cooking technique, from the mixing of dough to the shaping of each pizza to maintaining the proper flame in wood-fired ovens, the menu remains the same but with new additions, including sharing plates, more pastas, and specialty dishes.

Under the creative leadership of Chef Phil McDonald and Chef de cuisine Chris Alhborn, everything at Pizza Bar is made by hand, including the fresh mozzarella and naturally-leavened sourdough baked daily for the seasonal

Our vision for Pizza Bar began with a trip to Italy over 13 years ago and our desire to bring a completely authentic Naples-style pizza to Northwest Florida.

bruschetta sourced from Black Bear Bread Company, McDonald and Rauschkolb's other restaurant venture.

The menu is also complemented by a carefully curated list of handcrafted cocktails, wine, and craft beer.

"We strive daily to create a menu that celebrates where we live, offering the best from both land and sea," says Rauschkolb. The restaurant offers the freshest ingredients sourced as close to home as possible.

"Our vision for Pizza Bar began with a trip to Italy over 13 years ago and our desire to bring a completely authentic Naples-style pizza to Northwest Florida," adds Rauschkolb. Prominent Italian chef and restaurateur, Roberto Caporuscio, one of the world's leading experts and teachers of Neapolitan pizza-making, has twice consulted at Pizza Bar to give his guidance on creating the perfect leopard-spotted Neapolitan pizzas.

"In the beginning I wanted to remain so authentic to the pizzas that we didn't offer pepperoni on our

pizzas," Rauschkolb muses. "Pepperoni, believe it or not, is not traditionally used in Italy as a pizza topping."

"But ultimately we want to keep customers happy and now offer pepperoni in addition to other options like our house-made roasted fennel sausage."

Other notable menu items are the meatballs made with grass-fed beef and Berkshire pork, fried Brussel sprouts, kale Caesar salad and the clam pie made with Cedar Key clams.

The new space has also allowed room for a second wood-stone pizza oven, coming in handy for the summer season when chefs are serving up to 500 pizzas each day.

The new Pizza Bar offers walk-up service in a casual, beachside setting, but will always bring fresh ingredients and the same commitment to quality driven from its inception years ago.

"I am most excited to have this amazing roadside location adjacent to the brand new gorgeous and expansive Krier Plaza," adds Rauschkolb. "Pizza Bar's new home is exceptional and the response from our guests has been incredible."

Delicious authentic Neapolitan pizzas and dishes in the most beautiful beachside setting. What more could you ask for?!

***Bud & Alley's Pizza Bar + Trattoria, 2236 East County Highway 30-A, Seaside. (850) 231-3113, budandalleypizzabar.com***



# curate

a collaboration with Vinings Gallery

## Custom Pet Portraits

by Nicoletta Belletti



Nicoletta Belletti creates amazingly lifelike, one of a kind pet portraits. These original works of art perfectly capture the personality of your favorite pet pal.

Contact Curate for more information.



rosemary beach, fl • across from the pearl • 850-231-1808

Browse at [curate30a.com](http://curate30a.com) or contact [gary@curate30a.com](mailto:gary@curate30a.com)



## MAISON30A

HOME + GARDEN

Open Tuesday - Saturday 10am - 6pm

16810 City Beach Parkway, Panama City Beach FL 32413 | (850) 775-1227  
[maison30a.com](http://maison30a.com) | [@maison30a](https://www.instagram.com/maison30a) | [@industrialchicloft](https://www.instagram.com/industrialchicloft)

Check out our other company specializing  
in industrial design furniture | [industrial-chic.com](http://industrial-chic.com)



# Down Island Gulf Seafood

BY TESS FARMER

The newest restaurant to come to town has been embraced by locals and visitors alike. Down Island Gulf Seafood opened in January 2022 and has already become one of the newest hot spots... just off 30-A on Highway 98 in Santa Rosa Beach.

Chef Brannon Janca, who many know from his years with longtime favorite Stinky's Fish Camp, opened the restaurant along with his wife Stefani. Originally from Pascagoula on the coast of Mississippi, Janca also was part of multiple successful restaurant ventures in New Orleans, attending culinary school there and honing his craft.

"The local support upon our opening earlier this year really astounded us," says Janca. "Opening in the winter season in a tourism market and having the locals show up and support us like they did really helped propel us to where we are now."

Down Island combines Janca's passion for Gulf South cuisine and his southern hospitality roots to create a creative, fun, and inviting atmosphere. He said Down Island is the realization of a vision he had after witnessing a resurrection of locally owned, family-owned, and chef-owned restaurants in the years following Hurricane Katrina in New Orleans.

"It was a tense time in the city, but the vibrancy and sense of renewed community created by these locally owned restaurants serving world-class food using local products and offering great service made the city come alive again," adds Janca. "I held that vision and finally decided it was time to create it here."

From baked oysters, small plates, fresh fish, and Gulf seafood, the artistry and quality of each menu item is impeccably prepared. The menu is small and seasonal and based upon available local and regional products. Chef Janca gets his produce and meats from farms in Alabama, Georgia, and North Carolina and his seafood direct from the Gulf of Mexico from Apalachicola to Louisiana.



Janca takes a classic dish like barbeque shrimp and elevates it... using homemade Worcestershire sauce, smoked butter, and amber ale from Fairhope Brewing Company. The depth of flavor in the wood-fired Gulf seafood prepared in an Italian brick pizza oven is unmatched. The miso, sake, and butter oysters and broiled octopus with smoked paprika and sake braise and celery root puree are not to be missed!

Stefani Janca is a registered and licensed dietitian, and her influence on the menu is also felt, providing plenty of options for non-seafood lovers and accommodations for those with special diets. The menu features scratch made dishes, so many selections can be modified to fit any dietary needs by simply swapping out or omitting ingredients.

Down Island is located at the former site of Dave's Glas Haus, a long standing building that Dave Hillgenberg originally modeled after a Seaside home he admired when it was built in the early '90s. Janca wanted to preserve as much of the original structure as possible. The former two-car garage became the dining room and he only needed to add on the kitchen and an elevator. The second floor offers additional seating and room for private events.



Down Island Cioppino with grilled Gambino's French bread

After convincing Hillgenberg to sell the building, Janca worked with him for a year learning the art of glass and mirror work. Hillgenberg continues to do glass work in Freeport and helped Janca install glass and mirrors throughout the restaurant. He already has plans to celebrate his 90th birthday at Down Island this summer.

The restaurant is truly a labor of love for Janca. He built the bar, raw bar, and shelving throughout



Peruvian style ceviche with fresh Gulf fish, shrimp, and Florida field peas



Wood fired blueberry pie served a la mode with homemade caramel sauce



Handmade pottery by Chef Janca

and even makes the yunomi pottery cups water is served in. Coming from a family of artists, his creative side shines in every detail throughout the space. He also enlisted the help of family and friends and credits a true team effort for getting the doors open as quickly as possible in an otherwise long process.

Joining the ranks of locally owned restaurants and dive bars along the Highway 98 corridor, Down Island is also family-friendly, offering a kids' menu and soon outdoor games to keep everyone entertained. Plans are also in place for lunch hours and a Sunday brunch.

"I really wanted to bring something to our local community that all people would enjoy, families, single-party diners, and tourists," says Janca. "We are excited to serve the community and be the gathering space we all need right now."

**Down Island Gulf Seafood Restaurant**  
downislandsrb.com • (850) 777-3385  
2780 US-98, Santa Rosa Beach



# Lola's Coastal Italian

## Keeping it Fresh

BY TESS FARMER

Since opening in Seacrest Beach two years ago, Lola's Coastal Italian has become a favorite spot among locals during the off season and a constant crowd pleaser during the high season.

Led by chef Tom Catherall, Lola's Coastal Italian serves fresh, house made Italian fare six days a week. From wood-fired pizzas, homemade pasta dishes combining fresh Gulf seafood, and from-scratch desserts including cannolis, tiramisu, and key lime pie, there's something for all palettes and hungry, post-beach appetites.

"It's been a real pleasure to welcome so many kind people and have them return to the restaurant," says Catherall. "Everyone is happy on vacation, and we like to keep them that way."

Catherall has been one of the defining and influential forces of the Atlanta restaurant scene for over three decades. A certified master chef, Catherall's Here to Serve Restaurants group was the successful hospitality umbrella for 12 unique restaurant concepts, from steak, seafood, and sushi to Spanish tapas, with 15 locations in the Atlanta area, which he operated from 1996 until he sold the group in October 2014.

He retired to WaterColor, Florida in 2019 but soon realized he missed the community the restaurant scene offered and wanted to put his touch on the growing food scene here on 30-A.

In addition to Catherall, Lola's General Manager Ute Albrect has overseen the vision and growth of the restaurant.

"We're getting fresh oysters from the Gulf, to the Northeast, Northwest, Virginia and up," says Catherall. "We're aiming to offer the best quality and something different from what's typically available here." New in 2022 is the addition of the oyster bar and sushi bar, which are expected to be a welcome addition to the offerings on the east end of 30-A.



Oyster Bar

Sourcing from local farms and seafood straight from the Gulf, Lola's offers quality food in a convenient and casual atmosphere.



Expanded Bar



Homemade Cannolis



People visiting from Atlanta will recognize Catherall's name on the door and are eager to experience his take on a coastal cuisine. Some favorites to note are the stuffed shrimp and Chef's famous garlic bread with Pomodoro sauce. Daily specials are offered to highlight seasonal fare and fresh catches.

And the pizza. Two wood-fired ovens churn out 120 pizzas each day in the summer. Chef even adds some surprises to the daily menu like his take on a pot pie, which sold out instantly. The fresh made dough and pasta is a star of the show but be sure there are gluten free options as well.

Catherall continues to add value to the communities he serves by opening restaurants with inspired menus that are both innovative and always fresh, offering some of his best culinary work and passion to serve the residents and guests on 30-A.

Sourcing from local farms and seafood straight from the Gulf, Lola's offers quality food in a convenient and casual atmosphere. Guests walk up to order and then can select a table indoors, at the bar, or outside to take in the scene along 30-A. Bench seating is perfect for families gathering around for pizza and pasta... and the new high-top tables inside offer the perfect spot to meet for happy hour drinks and appetizers.

"Our to-go service options have been very popular, too, making it easy to grab freshly made meals and snacks to take along to the beach or back to the beach house," adds Catherall. "Many people who join us for dinner mention they wish they had discovered Lola's on the first day of their visit. Those are the kind of comments that keep us motivated."

***lolacoastalitalian.com • Open Monday – Saturday  
10343 East County HWY 30-A • (850) 299-4030***



# The Shrimp Shack ... Baby, Shrimp Shack!

## The 30-A hotspot is a smash hit with locals and guests

BY CAROL BADARACCO PADGETT



Photos by Joe Frank Photography

The Shrimp Shack in Seaside, Florida is only steps from the sand. “Not many other restaurants on 30-A can say that,” says Courtney Fields, operating partner of the business alongside Ashley Whitworth Beecher, owner and managing partner.

The Shrimp Shack opened February 2009 as part of the Dawson Group. Then new ownership (Beecher and her husband, Clark), who purchased The Dawson Group of restaurants, which included The Shrimp Shack, took over in December 2020. Since then, the Beecher and Fields duo has added a fresh beat to all things seafood. “We (now) offer a wide variety of Gulf Coast seafood, cold-water lobster, non-seafood sandwiches, fresh salads, homemade Key Lime pie, an extensive wine and beer list, as well as an array of frozen daiquiris,” Fields tantalizes.

But wait, there’s more.

“We believe in elevated menu items, such as our amazing Lobster Roll or Gulf Coast Gumbo, that will blow you away,” Fields riffs. And this great food is paired with a laid back vibe where guests can enjoy a frozen cocktail, a glass of wine, or a bucket of beer to bring to the beach.

Circling back to that Lobster Roll, a customer favorite, Fields and Beecher had the audacity to try and produce an even bigger hit with it; and they succeeded.

“Since January 2022 we have vastly improved the Lobster Roll,” Fields confirms. “It was a Caribbean lobster tail; and now it is a sweet, cold-water lobster made

Clockwise from top: Lobster Mac n’ Cheese, Lobster Salad, Lobster Melt and Shrimp on ice



Photo by Jeremy Harwell



up of knuckle and claw meat. We have never had so many return guests who rave about the upgrade to an already fan-favorite.”

Fields and Beecher know when people at the Shack are truly raving, too, because they’ve devised a clever barometer for their menu’s success. Fields shares, “Clark (Ashley’s husband and fellow owner) and Ashley like to nonchalantly get in line with the customers ... the feedback you overhear from guests while they stand in line is priceless.”

The Shrimp Shack’s appeal is so strong that its business partners spun off a new concept, with Fields describing, “Most recently we opened The Shrimp Shack Bar on the boardwalk. You can now enjoy our delicious food and drinks while enjoying the beautiful nightly sunset.”

Along with the great food and drinks, Beecher and Fields offer another element that’s in perfect harmony with 30-A: the fabulous backup of a talented team. And Fields sings their praises.

“The Shrimp Shack is different from other restaurants on 30-A because of the charming nature of our team—we truly offer something for everyone,” she notes. “From the pickiest eater in your family to the die-hard oyster fan, every member of your crew will find something off our menu to enjoy.

“We have an incredible dynamic amongst our team. This starts with ownership all the way down to our newest team members. Anybody and everybody can contribute thoughts, menu ideas, cooking procedures, and recipe tweaks.”



Even guests can chime in, Fields says. “We love to hear from our guests. Many changes have been made over the last two years based on guests’ feedback.”

Aside from the delicious food and the feel-good rhythm of the restaurants, The Shrimp Shack’s leaders showcase a heart for the local 30-A community by giving back. For example, Beecher is a board member of the Seaside School Foundation, which takes a long-term approach to raising, investing, and spending funds in support of the Seaside Neighborhood School.

And Beecher shares another notable community contribution that the business makes: participation in the annual Tom Glavine’s Field of Dreams Charity Golf Tournament, as well as the local Taste of the Race half marathon.

Beyond the beach, The Shrimp Shack’s owners place an emphasis on online service for its customers as well, allowing ordering through Instagram, Facebook, and the Dawson Group website, [www.dawsongroupseasidefl.com](http://www.dawsongroupseasidefl.com).

Another offering: the new Shrimp Shack Boardwalk Bar on the backside of The Shrimp Shack, “where you can dine with our awesome bartenders or grab a drink to go,” Fields describes.

Next time Seaside locals or guests are hungry or thirsty, The Shrimp Shack crew is ready for them to bang, bang, bang on their doors. There are quite a few Shack establishments to choose from now around 30-A.

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

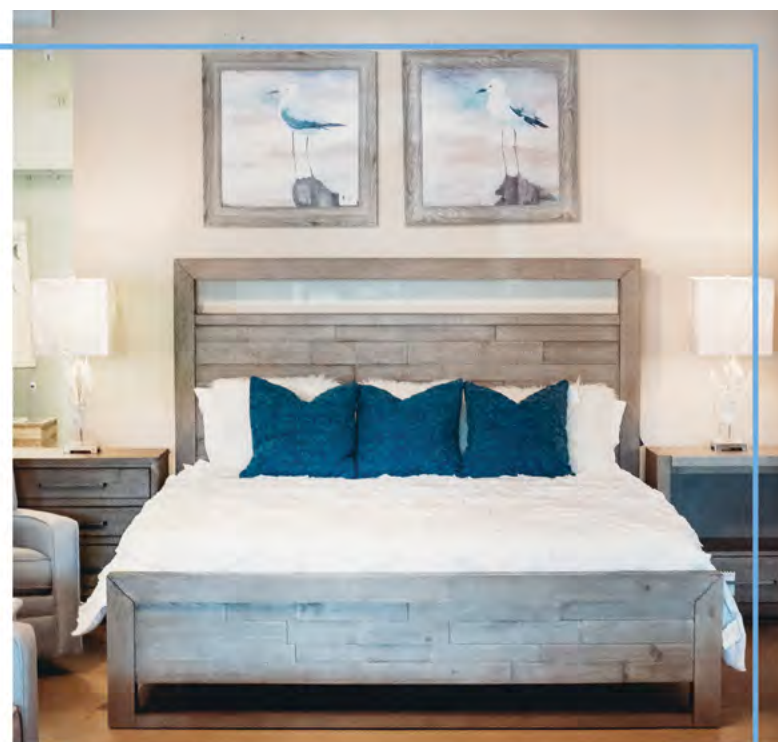




*Hand-spun Waterproof Mermaid Rope*

**Mermaid Rope**

**Lily Chartier Pearls** • The Big Chill 30A (formally the Hub)  
850.502.1810 • Wildaboutpearls.com



**F S FURNITURE SOUTH**  
FURNITURE • INTERIOR DESIGN • ACCESSORIES

4552 US Highway 98 W, Unit 8  
Santa Rosa Beach, FL 32459  
850-267-1411 | [www.furnituresouth.net](http://www.furnituresouth.net)  
"EXPECT SOMETHING DIFFERENT"



# Ovide

BY LIESEL SCHMIDT

I love the smells, sounds, competition of who can do it better, and energy that you feel in a kitchen. There's nothing like that environment and the atmosphere it creates.

Offering classic Gulf Coast flavors and impeccable classic French technique, Ovide is everything one would expect from a restaurant bearing the imprint of James Beard Award winner Chef Hugh Acheson. Since opening in February 2021, Ovide has proven to be the culinary gem in Hotel Effie's crown, showing itself worthy of such a luxurious hotel, and certainly the perfect way to honor its namesake, owner, and developer Tom Becnel's grandfather: Ovide Burns.

As beneficial as the partnership with Chef Acheson has been for Ovide, having an executive chef who shares the same vision is crucial to make that partnership bear fruit. Joining the Ovide team in July 2022, Chef Matthew Krueger embodies everything that Ovide requires in an executive chef, possessing the expertise and talent as well as the passion. "What brought me here, to Ovide, was the South," Krueger says. "I love Southern food and culture, and I believe a major part of American cuisine comes from Southern cooking. There is a lot of passion in Southern food, and it is a very comfortable and relatable cuisine. Hotel Effie allows me to be creative and continue to learn to make great Southern food."

While he may be new to Effie and Ovide, Krueger is hardly new to cooking, boasting 19 years in kitchens, with ten of those years spent as a chef—though his beginnings aren't exactly typical. "I started working in my middle school cafeteria and continued working in

kitchens since then," he explains. "The kitchen is all I know. I was interested in the industry because of the high pace and intensity that is expected, plus I loved making food and sharing my food with family members and friends. Becoming a chef was an opportunity to be creative and learn new things."

In working with Chef Acheson, Krueger is still learning new things, and the two enjoy a collaborative dynamic that makes them work well together. "Chef Hugh and I have similar styles of cooking and it has been great to work with him to create a menu that showcases both of our backgrounds," he says.



Chef Matthew Krueger

Over the years, Krueger has worked the kitchens in a number of beautiful hotels, including nine years at the St. Regis, Montage and Promontory Country Club in Park City, Utah, and three years at Sea Island in Southeast Georgia before joining the team at Hotel Effie. In his first year here, his passion for his work has been met with a supportive team that welcomes his expertise. "We have a great culinary team that is eager to learn and that has been a big part of why I love working here," he says.

Learning has been a big part of his career—as has teaching, something that he loves almost as much as the cooking itself. "Being able to mentor the new generation of cooks that are coming up is incredibly rewarding," Krueger says. "It's great to see someone come in with little experience and, after a few months of mentoring them, watching them turn into great cooks. I have great memories of seeing that kind of growth from the people I've worked with."

In nearly two decades, Krueger has seen the best and the worst of the kitchen, the challenges and the accomplishments, the cuts and burns and the long hours...And, of course, the absolute awe of someone experiencing something he created. In all of that, his passion for his work hasn't grown cold or lost its luster. "One of my favorite things about the kitchen is the pace, intensity, passion, and grit it takes to be successful," he says. "I love the smells, sounds, competition of who can do it better, and energy that you feel in a kitchen. There's nothing like that environment and the atmosphere it creates."

Naturally, things are a bit more relaxed in his kitchen at home. In his down time, Krueger's tastes are simple. "I love to make pizza at home," he says. "I really enjoy the simplicity of pizza. It's a great family food that my family and I make on a regular basis. And there are so many different styles of pizza that you can make, so it's fun to explore that."

When he's not in chef mode, Krueger spends his time with his family and enjoys traveling, going to the beach, and golfing. Still, he's happiest in the kitchen—and that can be tasted in every dish that leaves his hands to be placed in front of a waiting guest at Ovide.

**Located at 1 Grand Sandestin Blvd., Miramar Beach, FL, US 32550. Open daily 7:00 a.m.- 2:00 p.m.; 5:00 p.m.- 10:00 p.m. for dinner. For more information, call (850) 351-3030 or visit [hoteleffie.com](http://hoteleffie.com).**





**ADVERTISE WITH US**

# the thirty-a REVIEW

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

**Call (404) 907-6427**

for rates and information  
miles@thirtyareview.com

[www.thirtyareview.com](http://www.thirtyareview.com)  
current and past issues

**ASK ABOUT  
SPECIAL  
RATES**



**BAY BREEZE PATIO**  
CREATING OUTDOOR DREAMS™



Ask about our in-stock  
items available now!



Beach Craft, Berlin Gardens, Brown Jordan,  
Jensen Leisure, Lane Venture, Lloyd Flanders,  
Polywood, Ratana, Seaside Casual, Summer Classics,  
Telescope, Tommy Bahama, Tropitone, and Winston

AOG, Big Green Egg, Broilmaster,  
DCS, Delta Heat, Fire Magic,  
Memphis Grills, MHP Products, Napoleon Grills,  
TEC Grills, Twin Eagles, and Wilmington Grill

**850.269.4666**

VISIT US ONLINE AT [BAYBREEZEPATIO.COM](http://BAYBREEZEPATIO.COM)

**32 FOREST SHORE DRIVE, MIRAMAR BEACH, FL**  
OFF HWY 98, A MILE WEST OF SILVER SANDS PREMIUM OUTLETS





# 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

**[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**



*Board Certified  
Real Estate Attorney*

**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

*Beach Like A Local*



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

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

Contact us for advertising opportunities - [info@SoWal.com](mailto:info@SoWal.com), 850-231-0102

## DR. BART M. PRECOURT D.C.

### HOLISTIC DOCTOR

providing safe & effective methods  
to create better health naturally

nutritional consultations for:

- weight loss
- hormone imbalance
- chronic allergies
- fatigue
- hot flashes
- migraines
- yeast/candida
- arthritis
- digestive issues
- heartburn/g.e.r.d.
- constipation



[balance30a.com](http://balance30a.com) 850.231.9288  
3547 E. County Highway 30-A • Seagrove Beach, FL 32459



**PROUDLY SERVING 30A SINCE 2006**



Tom Fitzpatrick

Featured 30A Local Golf Columnist



Broker Associate  
c 850.225.4674 o 850.633.4876  
tom@scenicsir.com  
tom.scenicsir.com

Scenic | Sotheby's  
INTERNATIONAL REALTY

Each Office is Independently Owned and Operated.



### 278 West Water Street ROSEMARY BEACH

Custom designed by A Boheme Design and built by Galvas Construction, this magnificent luxury private compound is one of the finest builds ever in Rosemary Beach.



### 301 West Water Street ROSEMARY BEACH

Designed by Michael Piazza, this popular Rosemary Beach cottage is located south of 30a, and close to the beach and village shops. Gulf views can be enjoyed from the 2nd and 3rd floor balconies.

THE  
REP

Love  
The REP

THEATRE • MUSIC • FILM

Live Theatre, Concerts and Films at The REP  
Seaside Meeting Hall Theatre • 216 Quincy Circle, Seaside, FL 32459

#LoveTheREP  
LoveTheREP.com • 850.231.0733



Locally-made Art, Jewelry, Gifts & Crystals

5399 E. SCENIC HWY. 30A, SEAGROVE BEACH, FL 32459 | 850.231.3213



# BEAU

INTERIORS

*a unique shopping experience on 30A*



FURNITURE • LIGHTING • RUGS • ART • GIFTS • JEWELRY • ACCESSORIES • OUTDOOR • INTERIOR DESIGN

32 E County Hwy 30A, Grayton Beach, FL 3245 | (850)534.0700

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