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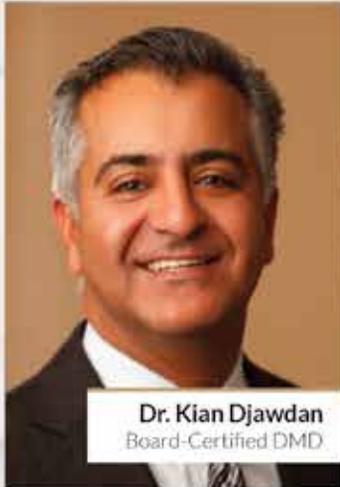
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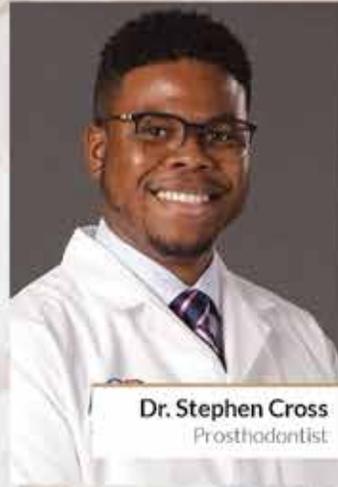
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On the Cover: We celebrate the Best of Central Maryland winners. Congratulations to all! Design by August Schwartz. Contact *What's Up? Central Maryland* online at whatsupmag.com. ♻️ Please recycle this magazine.

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WHAT'S UP? CENTRAL
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Our Crab Issue!

How to Catch, Cook, and Eat Them!
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From the editor

The question is asked everyday, around the clock, and around the world. There are many ways of asking this question. And everyone has an answer. And we absolutely love to debate them as such.

“Who’s got the best
_____ IN TOWN?”
Or...“Can you recommend
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When it comes to making decisions on purchases big and small, we all have experiences, preferences, and recommendations for who’s tops in town. Who has the best crabcake? We all have opinions or want to know about that one. Best residential roofer? That’s a popular topic in the neighborhood app chats and online forums. Is one clothing store better than another? You bet your britches. And for a good workout, there must be a go-to gym with the best equipment and atmosphere.

Comparing, contrasting, and confirming our favorite vendors, services, and places against the preferences of friends, family, neighbors, and, even, complete strangers is nothing new. It’s capitalism playing out at the most basic and fun level. We want to know what others think about where the best scoop of ice cream can be found. And we want to be right about where we’d choose to go (it feels good to spend your money where your mouth is).

What’s Up? Media and you, our readers, have been doing this social experiment long before Facebook, Twitter, Instagram, Yelp, or Nextdoor gave us instant, random, and not-so-trustworthy feedback to the question. For nearly 20 years, we’ve organized the annual Best of Central Maryland voting and awards. And we thank you for participating in one of the largest group-think projects of the Chesapeake Bay region. Collectively, about 25,000 ballots were cast in this year’s campaign, which have been vetted and tabulated to bring you the *most complete* list of Best of Central Maryland winners we’ve ever printed.

In this issue, more than 150 businesses have won Best Of honors, categorized in Food & Dining, Health & Beauty, Home & Design, and Retail & Professional Services—a testament to the quantity and quality of top tier vendors servicing our communities. You’ll find out who has the best ice cream in this month’s feature...and oh-so-much more!

Traditionally, the June issue heralds the summer season, celebrating the Best Of winners, but also showcasing our region’s hallmark events, activities, recreation, excursions, and environment. There are many can’t-miss festivals and performances written into “Out on the Towne,” as well as destination dining options in our annual “Waterfront & Al Fresco Dining Guide.” We let our daydreams run wild in “From Bay to Beach,” our showcase home of the month—a Delaware oceanfront that Jimmy Buffet would be envious of. We also meet with several next-generation leaders that have taken the helm of three renowned environmental organizations—Chesapeake Bay Foundation, ShoreRivers, and Severn River Association—to discuss the most pressing issues affecting our precious watershed.

What’s *best* for the Bay? Well, that’s a bit more difficult to pin down versus who has the best crabcake. But in this issue, we do *our best* to answer both. Enjoy and cheers to the start of summer!

James Houck,
Editorial Director



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Out on the **TownE**

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BowieFest

BowieFest is back to bring together the best of Bowie's civic organizations, entertainers, and businesses in one place. The festival will be at Allen Pond Park on June 4th. Around the pond you will be able to sample food from the area's vendors including pulled pork, pit beef, cotton candy, funnel cakes, frozen drinks, fresh-squeezed lemonade, and more. This is the 45th year that this event has taken place. Find more information at cityofbowie.com.



ANNAPOLIS → GREAT STRIDES

Annapolis Great Strides Walk is on June 4th this year at 10 a.m. at Navy Marine Corps Stadium in Annapolis. This walk is held each year to raise money for the Cystic Fibrosis Foundation. In addition to the walk, there will be a virtual experience to raise money for this important foundation. Find more information and register for the race at fightcf.org.



ANNAPOLIS DECOY SHOW

The Annapolis Elks Lodge hosts the Potomac Decoy Collectors Association for their 2022 Annapolis Decoy Show on June 5th from 9 a.m. to 3 p.m. There will be plenty of antique duck decoys, contemporary carvings, hunting and fishing items, sporting art, oyster cans, books, and plenty of other special exhibits. Find more information at elks622.com.

↑ Bands in the Sand

Each summer, a sell-out crowd gathers on the beach to support Chesapeake Bay Foundation at Bands in the Sand. Enjoy live music, local cuisine, and cold drinks at this fundraiser on June 11th from 5:30 to 10 p.m. at the Philip Merrill Environmental Center in Annapolis. This event has raised more than \$3.54 million towards saving the Bay since 2006. Find more information at cbf.org.

Eastport a Rockin'

Music lives on at Eastport a Rockin.' Celebrate local music with this event on June 25th from 11 a.m. to 8 p.m. on the grounds of the Annapolis Maritime Museum. This is the 25th year of the event so be sure to come out and show your support! Find more information at eastportarockin.com or on their Facebook page.





↑ **Let's Go!** **Music Festival**

Lynyrd Skynyrd, Jimmy Allen, Billy Currington, Goo Goo Dolls, LANCO, Lindsey Ell, and so many more artists and performers are going to be at the Let's Go! Music Festival, June 3rd through 5th at Anne Arundel County Fairgrounds in Crownsville. See the full lineup and buy single day or 3-day passes to the festival on their website, letsstofest.com.

THE BOHEMIAN BLACK FESTIVAL

Join the House of Design & Co. for The Bohemian Black Festival on June 5th at noon at the Earleigh Heights Fire Department in Severna Park. This event will give an exclusive look at the Bohemian Black Spring Summer Collection. This event is family friendly for all ages and will feature local food trucks, cash bar, Bohemian Black Pop-Up Shop, outdoor games, and more. Find more information at purplepass.com/thebohemianblackfestival.

Ignite the Dream Gala

GiGi's Playhouse is having their gala at the Annapolis Waterfront Hotel on June 10th from 7 to 11 p.m. Ignite the Dream with a live and silent auction, wine pull, and live music. GiGi's Playhouse celebrates the dreams and achievements of individuals with Down Syndrome with an evening of dining, dancing, and camaraderie. Find more information at gigisplayhouse.org.



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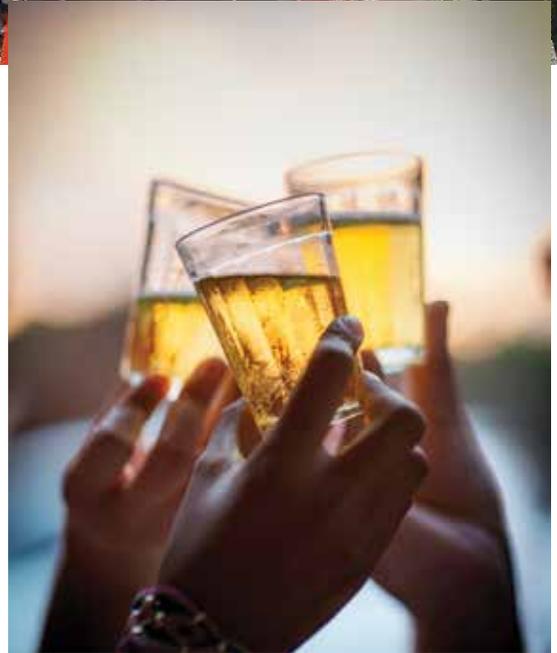
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Across the Bridge



↑ ST. MICHAELS BREW FESTIVAL

Tickets are still on sale for St. Michaels Brew Festival. The festival will start on June 4th at noon and there will be plenty of hand-picked local beers flowing all day. In addition to local craft beer, there will be plenty of entertainment and local cuisine to enjoy as well as hand-made art. Find more information at stmichaelsbrewfest.com.



↑ DRINKMARYLAND: CENTREVILLE

Visit downtown Centreville for the fifth Drink-Maryland: Centreville. Maryland Wineries Association and the Town of Centreville are hosting this event to celebrate all things Maryland-made. This open-air market-style event will be downtown on June 18th from noon to 5 p.m. Let's celebrate all things Maryland together. Find more information on the [DrinkMaryland Facebook page](#).



Drivers & Diamonds

Traditionally each year, Luminis Health brought us the Denim & Diamonds gala event. This year, the format adjusts to Drivers & Diamonds. This two-day celebration bridges together a golf and entertainment experience unlike any other to benefit Luminis' mental health and addiction services in our region. The event will be June 3rd through June 4th at the Queenstown Harbor Golf Course in Queenstown. Find more information at aamcdenimanddiamonds.org/drivers-and-diamonds.



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An Evening Under the Tuscan Sky

After three years of planning, the highly-anticipated Hospice of the Chesapeake gala, An Evening Under the Tuscan Sky, was held April 9th at the Live! Casino & Hotel Maryland in Hanover. The event brought in more than \$550,000 that will support the organization's hospice, supportive, and grief care programs and services provided to patients and families in Anne Arundel, Charles, and Prince George's counties. Nearly 350 people enjoyed an evening that included dinner, dancing, live and silent auctions, and musical entertainment by The Reagan Years.

Photography by Tony Lewis, Jr.



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- Rick Jaklitsch and Bob Farley recognized as "Best Lawyers in America" and Christine Murphy recognized as "Best Lawyers in America - Ones to Watch". And, most recently, Best of Annapolis 2022 Law Firm from What's Up?, our hometown (and favorite) magazine.
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PANELISTS



Rebecca Sheppard, Esq., Director, Frost Law

Rebecca provides tax solutions for individuals and businesses including limited liability companies, partnerships, and corporations. She is well versed in the intricacies of individual and corporate income tax, motor fuel tax, business license revocation, tax relief and collection issues, appeals, and state and local tax matters.



J. Peter Haukebo, Esq., Director, Frost Law

Peter's practice focuses on the areas of tax controversy and planning and business transaction matters. He's been representing individuals and businesses including corporations, partnerships, and limited liability companies since 2012. Peter's background includes licensing, mergers and acquisitions, wills and trusts, estate planning, corporate governance, and settling/resolving tax disputes between clients and collections agencies such as the IRS.

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TOWNE SOCIAL

Spirit of Community Awards

On March 28th, The Central Maryland Chamber of Commerce (CMC) announced their 2022 Spirit of Community Award Winners at a gala event held at Live! Casino and Hotel Maryland. CMC's Spirit of Community Awards celebrates the individuals and businesses who make the region special.

This annual event honors educators, businesses, public safety officers, and military personnel for their community contributions. For the full list of awards winners, visit centralmarylandchamber.org.

Photography courtesy Nina K Photography via Central Maryland Chamber





Photography by Steve Buchanan

TOWNE SALUTE

Ariel Brown

Central Maryland Area Health Education Center

By Lisa A. Lewis

When Ariel Brown saw an Internet posting seeking volunteers for Central Maryland Area Health Education Center (CMAHEC), it immediately sparked her interest. She had begun volunteering when she was a child, and throughout the years, she consistently sought opportunities to lend her support to important causes. As an adult, she made her volunteer work a priority and decided to dedicate even more time to various organizations. Since Brown is interested in nonprofits and has a background in healthcare, human rights, education, and government, CMAHEC was a perfect fit, and she has been a virtual volunteer with the organization since February 2019.



VOLUNTEERING FOR CMAHEC IS SO EMPOWERING, AND I REALLY ENJOY THE WORK THAT I DO TO SUPPORT THE ORGANIZATION AND ITS MISSION.”

“When I reached out to CMAHEC, I immediately felt welcome, and I was inspired by the work that they do,” Brown says. “They play such an important role in advocating equitable access to healthcare, and they make a positive impact in the community. But since much of their work is done behind the scenes, they don’t often get the attention they deserve. I wanted to be a part of this wonderful organization and help spread the word about the great work that they do.”

A 501(c)(3) organization, CMAHEC is one of three community-based Area Health Education Centers (AHECs) in Maryland and one of more than 250 AHECs throughout the United States. CMAHEC has two locations: an administrative office in Baltimore and an annex in Elkridge. The mission of the organization is “to increase health equity by educating and strengthening the healthcare workforce and by providing health education, support, and resources to residents in underserved communities in Central Maryland.”

Brown’s previous volunteer work inspired her to connect with CMAHEC. She served as a volunteer in Brazil, where she worked in education. In addition, she also volunteered with AmeriCorps VISTA (americorps.gov), an organization whose mission is “to improve lives, strengthen communities, and foster civic engagement through service and volunteering.”

As a volunteer for CMAHEC, Brown performs numerous tasks to support the organization. She coordinates marketing and fundraising efforts, including grants research, social media messaging, and community outreach. All of these activities play an integral role in bringing attention to critical issues that need to be addressed and helping provide the necessary support and resources.

“Volunteering for CMAHEC is such a rewarding experience for me,” Brown says. “I enjoy supporting the team and its mission. It’s also gratifying to be a part of something that is bigger than me. The community healthcare workers and first responders are true heroes. I keep that in mind when I am doing my work as a volunteer for CMAHEC, and it is what drives me.”

Although Brown has always been a virtual volunteer for CMAHEC—even before the pandemic began—she feels very connected to the organization and experiences a sense of camaraderie. She was especially inspired by the role that CMAHEC played during the pandemic. Even during a health crisis, there were success stories, and it was rewarding for her to see how much work CMAHEC did to help people and to make a difference in the community.

“Ariel is a valued member of the Central Maryland AHEC team,” says Paula Blackwell, executive director of CMA-

HEC. “She serves in many capacities within the organization, including grants research, project evaluation, marketing, and fundraising. Her expertise and encouragement have been integral to the organization’s successes and the morale of the team, especially through the trials of the past two years.”

Brown, who lives in Baltimore, is also a volunteer board member with an arts nonprofit and a volunteer for an organization that helps military members and their families. Her longtime passion for volunteering also influenced her educational goals and career path—ultimately inspiring her to pursue a Master in Policy, which she earned in 2017. Brown is extremely committed to her volunteer work and plans to continue to support important causes on a regular basis.

“Volunteering for CMAHEC is so empowering, and I really enjoy the work that I do to support the organization and its mission,” Brown says. “I feel like part of the team, and I have developed a close relationship with Paula. She is a phenomenal person and an incredible mentor who truly inspires me. Volunteering has helped me broaden my mind and connect with like-minded people. But most importantly, it has helped me realize how working collectively can bridge gaps and make a difference. I would encourage anyone to become a volunteer with CMAHEC. It’s truly a great organization.”

For more information about Central Maryland Area Health Education Center, visit centralmarylandahec.org.

Do you have a volunteer to nominate? Send What's Up? an email to editor@whatsupmag.com.

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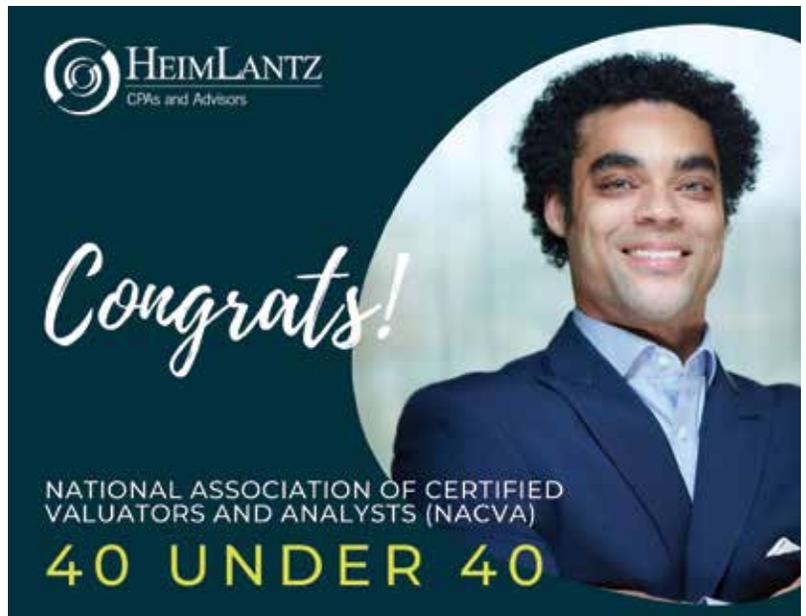


Maryland Legal Aid Names New Executive Director

Maryland Legal Aid's Board of Trustees (MLA) has named Vicki Schultz as the organization's new Executive Director. Schultz comes to MLA from the University of Baltimore School of Law where she has served as the associate dean for administration since 2012. Schultz has been deeply engaged in the work to expand access to justice. Last year, Schultz was tapped by Attorney General Frosh to lead the Access to Counsel in Evictions Task Force. She is currently a commissioner on the Maryland Access to Justice Commission. For the past 26 years, MLA has been led by Executive Director Wilhelm Joseph, who has been instrumental in advancing equal access to justice and protecting the human rights of low-income individuals and communities locally, nationally, and internationally. Under Joseph's leadership, MLA has increased its financial resources more than fourfold from about \$9 million to a current annual revenue in excess of \$33 million. Mr. Joseph shared, "Wishing a most fruitful and rewarding tenure for Ms. Schultz as she embarks on this honorable journey of leading Maryland Legal Aid." Schultz will start at Maryland Legal Aid on May 31, 2022. Learn more about the organization at mdlaborg.org.

HEIMLANTZ PARTNER EARNS NATIONAL HONORS →

HeimLantz proudly announces that firm partner Daniel Russell, CPA.ABV.CFF, CVA, CFE, MSA has been named to the National Association of Certified Valuators and Analysts (NACVA) "40 Under Forty" list for 2021. Russell has been with HeimLantz since 2013 when he joined the firm as a staff accountant. He went on to serve as both the leader of the firm's Consulting Business Unit and the Director of Business Development, roles that he now carries out in conjunction with his responsibilities as a member of the HeimLantz partner group. Russell directs the firm's sales and marketing functions; oversees and performs succession planning, business valuation and litigation work; acts as an outsourced CFO; and provides various other tax and consulting services for businesses and their owners. To learn more about the firm, visit heimlantz.com.



Archbishop Spalding Announces New President

Archbishop Spalding High School has announced John McCaul as its next principal. With a Bachelors from St. Joseph's University, a Masters of Arts in Teaching from Trinity University, and a Masters in Educational Administration from the Catholic University of America, McCaul has dedicated his career to serving as a Catholic educator in both the Archdiocese of Washington and Baltimore. "McCaul embodies the integrity, professionalism and experience in Catholic education that will strengthen the mission of Archbishop Spalding High School," states school leadership. "We are thrilled to have him as a part of the Spalding community and so we ask that you join us in welcoming Mr. McCaul to Spalding." To learn more, visit archbishopspalding.org.



↑ PETITBON ALARM COMPANY CELEBRATES 30 YEARS

An overdue congratulations to Petitbon Alarm Company, which marked its 30th year in business at the end of 2021. Congratulations to Richie and the entire Petitbon team, who since founding the company has grown to over 3,000 clients, including homeowners, corporations, small mom and pop businesses, government agencies, and places of worship. Visit petitbon.com for more information.

Do you have community or business news to publicize? Send What's Up? an email at editor@whatsupmag.com.

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Samuel Greenberg, Psy.D.

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TOWNE ATHLETE

Angel Lockhart

Glen Burnie High School
Lacrosse

By Tom Worgo

Glen Burnie High School senior Angel Lockhart has always been fascinated by the criminal justice system. That’s why she wants to become a forensic psychologist. She’ll be a double major in psychology and biology when she attends Chestnut Hill College in the Philadelphia area next fall. She’ll go to the school on an academic and athletic scholarship while playing lacrosse for the Division II program.



SHE IS A STUDENT-ATHLETE. SHE KNOWS WHAT SHE WANTS AND HAS HER CAREER LAID OUT. SHE IS VERY MOTIVATED, AND WHEN SHE WANTS SOMETHING, SHE GOES AND GETS IT. THAT’S WHAT SEPARATES HER FROM A LOT OF OTHER STUDENTS.”

“I never wanted to be a lawyer,” Lockhart says. “That really wasn’t my thing. But I always wanted to be a psychologist. After taking an advanced placement psychology class, I looked at the different theories that were taught. I am very intrigued by how the mind works.”

In the meantime, Lockhart, a Pasadena resident, kept busy with a rigorous course load, lacrosse year-round, and extracurricular activities inside and outside of school. She carried a weighted 4.11 grade-point average, took six advanced-placement classes, served as class vice president, and was a member of the National Honor Society.

Lockhart also volunteered for the River of Life Church’s backpack giveaway, collected donations of clothes, non-perishable food, and toiletries for the Annapolis Lighthouse homeless shelter, and coached in recreation lacrosse clinics.

“She is committed to the school and lacrosse program,” Glen Burnie Athletic Director Kyle Hines says. “She is a student-athlete. She knows what she wants and has her career laid out. She is very motivated, and when she wants something, she goes and gets it. That’s what separates her from a lot of other students.”

Lockhart has played lacrosse for seven years and suited up for the highly respected Up-roar Lacrosse Club since the summer before her freshman year. She works out as much as she plays in games for the program. Her coach, Mark Mozier, says he hasn’t coached many players who have developed as much as Lockhart.

“She is going to play in college,” Mozier explains. “When she came to us, she was like a raw piece of clay. She wanted so badly to play in college. She got that much better, that fast. She played with very good players—so many are going to play [college].”

The 5-foot-1 Lockhart worked out as much with the other players as she competed in games with them while with Up-roar. She played mostly midfield, but also saw time on defense. “Great players are easy to coach,” Mozier says. “Players like Angel that want it badly are players that I really love coaching.”

Playing for Up-roar helped Lockhart land a scholarship. She chose Chestnut Hill in part because of Women’s Lacrosse Coach Jalen Middlebrooks.

“My coach is black so that is really a big thing for me,” Lockhart says. “She came from Saint Bonaventure and was a walk-on. By the end of

the year, she was captain. It showed she had a great work ethic, which she applies to her team. That was a big highlight for me.”

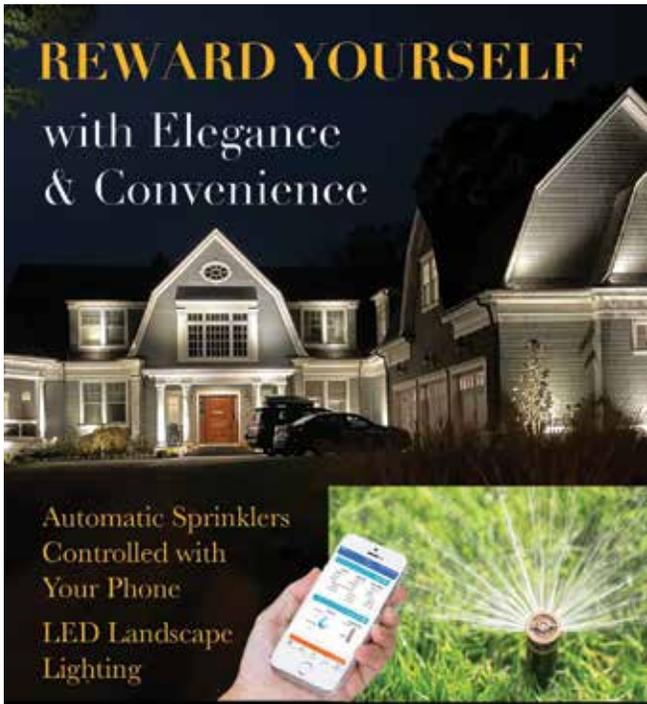
At Glen Burnie, she started for a year on the junior varsity and two on the varsity. She dominated games because of her speed, stick skills, and aggressiveness. Her leadership skills stood out the most to Glen Burnie Girls Lacrosse Coach Sam Null. “I loved having her on the team because she stepped up so well in that leadership spot,” Null says. “She takes the initiative to come over and ask me, ‘What do you need us to do?’”

Lockhart will focus sharply on both lacrosse and forensic psychology in college. She gets excited talking about her career goals.

“They work with a law firm or in correctional facilities or in clinics,” Lockhart says of the occupation. “They talk to inmates and people who are charged with crimes. In some cases, it’s looking at their medical history, and to see if they are able to stand trial because of the illnesses they may or may not have.”

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In year's past, we've spread out the results over the course of the full year. But for 2022 onward, we present the entire class of winners in one special issue!

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Sugar Butter Love

1723 Tarleton Way, Crofton, MD 21114; 410-310-1983; sugar-butter-love.com

Barbeque

The Hideaway

1439 Odenton Road, Odenton, MD 21113; 410-874-7300; hideawayodenton.com

Beer Selection

Frisco Tap House

2406 Brandermill Boulevard, Gambrills, MD 21054; 443-292-4075; friscotap-house.com

Breakfast

Grump's Café

2299 Johns Hopkins Road, Gambrills, MD 21054; 443-292-4397; grumpscafe.com

Brewery

Pherm Brewing Company

1041 Route 3 N., Gambrills, MD 21054; 443-302-2535; phermbrewing.com

Burger

Buck Murphy's Bar & Grill

378 Mt. Vernon Avenue, Odenton, MD 21113; 410-674-7000; buckmurphys.com

Caterer

Crave Catering Company

827 Mayo Road, Sts. 10 & 11, Edgewater, MD 21037; 443-302-9169; cravecateringco.com

Chef

Ashling Kitchen & Bar (Ahmed Koroma)

1286 Route 3 S., Ste. 3, Crofton, MD 21114; 443-332-6100; ashlingco.com

Chinese Restaurant

Hunan L'Rose

1131 Annapolis Road, Odenton, MD 21113; 410-672-2928

Cocktails

Ashling Kitchen & Bar

1286 Route 3 S., Ste. 3, Crofton, MD 21114; 443-332-6100; ashlingco.com

Coffee Shop (Local)

The Big Bean

Locations in Severna Park and Annapolis; 410-384-7744 (Severna Park); thebigbean.com

Crabcake

Hellas Restaurant & Lounge

8498 Veterans Highway, Millersville, MD 21108; 410-987-0948; hellasrestaurantandlounge.com

Cream of Crab Soup

Shoreline Seafood

1034 Route 3 N., Gambrills, MD 21054; 410-721-7767; shorelineseafood-inc.com

Cupcakes

Sugar Butter Love

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Deli

Rieve's Deli

8376 Piney Orchard Parkway, Odenton, MD 21113; 410-674-4292; rievesdeli.com

Dessert

Daily Scoop

3201 Mountain Road, Pasadena, MD 21122; 410-437-2667; dailyscoop-icecream.biz

Family-Friendly Restaurant

Orchard Café
8777 Piney Orchard Parkway, Odenton, MD 21113; 410-695-0666

Farm-to-Table Menu

Harvest Thyme Tavern

1251 W. Central Avenue, Davidsonville, MD 21035; 443-203-6846; harvest-thymetavern.com

German Restaurant

Old Stein Inn

1143 Central Avenue, Edgewater, MD 21037; 410-798-6807; oldstein-inn.com

Greek Restaurant

Hellas Restaurant & Lounge

8498 Veterans Highway, Millersville, MD 21108; 410-987-0948; hellasrestaurantand-lounge.com

Ice Cream

Daily Scoop

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Indian Restaurant

Namaste Fine Indian Cuisine

2510 Conway Road, #109, Gambrills, MD 21054; 410-721-5654; namaste-maryland.com

Irish Restaurant
Molloy's Irish Pub & Grill

1053 Route 3 N., Gambrills, MD 21054; 410-451-4222; molloyirish-pub.com

Italian Restaurant
Momma Roma

8743 Piney Orchard Parkway, #102-103, Odenton, MD 21113; 410-695-0247; mammaromas.com

Japanese Restaurant

Otani Japanese Cuisine

1153 Route 3 N., Ste. K, Gambrills, MD 21054; 410-721-7338; otanijapanesemd.com

Maryland Crab Soup

Fat Boys Crab Shack

1581 Defense Highway, Gambrills, MD 21054; 410-721-5252; fatboyscrabshack.com

Mexican Restaurant

Mi Casita Mexican Restaurant

1334 Defense Highway, Ste. 1, Gambrills, MD 21054; 410-451-0025; micasitainc.com

New Restaurant
Lime & Salt

8395 Piney Orchard Parkway, Odenton, MD 21113; 410-874-6277; facebook.com/limeandsal-trestaurant

Outdoor Dining

Lures Bar & Grille

1397 Generals Highway, Crownsville, MD 21032; 410-923-1606; luresbarand-grille.com

Pizza (Chain)

Ledo Pizza

1286 Route 3 S., Crofton, MD 21114; 410-721-5200; ledopizza.com

Pizza (Local)

Frank & Luke's NY Pizza Kitchen

1153 Route 3 N., #30, Gambrills, MD 21054; 443-292-8510; fandlpizza.com

Romantic Restaurant

Blackwall Barn & Lodge

329 Gambrills Road, Gambrills, MD 21054; 410-317-2276; barnand-lodge.com

Seafood Restaurant

Lures Bar & Grille

1397 Generals Highway, Crownsville, MD 21032; 410-923-1606; luresbarand-grille.com

Smoothies/Juice Shop

Rutabaga

Juicery & Eats
1131A Route 3 N., Gambrills, MD 21054; 410-970-2437; rutabagajuicery.com

Southern Restaurant

Rip's Country Inn

3809 Crain Highway, Bowie, MD 20716; 301-805-5900; ripscountry-inn.com

Sports Bar

Buck Murphy's Bar & Grill

378 Mt. Vernon Avenue, Odenton, MD 21113; 410-674-7000; buckmurphys.com

Steakhouse

Ruth's Chris Steak House

1110 Town Center Boulevard, Odenton, MD 21113; 240-556-0033; ruth-schris.com

Steamed Crabs

Fat Boys Crab Shack

1581 Defense Highway, Gambrills, MD 21054; 410-721-5252; fatboyscrabshack.com

Sunday Brunch

Frisco Tap House

2406 Brandermill Boulevard, Gambrills, MD 21054; 443-292-4075; friscotap-house.com

Sushi

Otani Japanese Cuisine

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Thai Restaurant

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Wait Staff/Service

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Waterfront Restaurant

Mike's

Crabhouse North

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Whiskey Selection

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Wine Selection

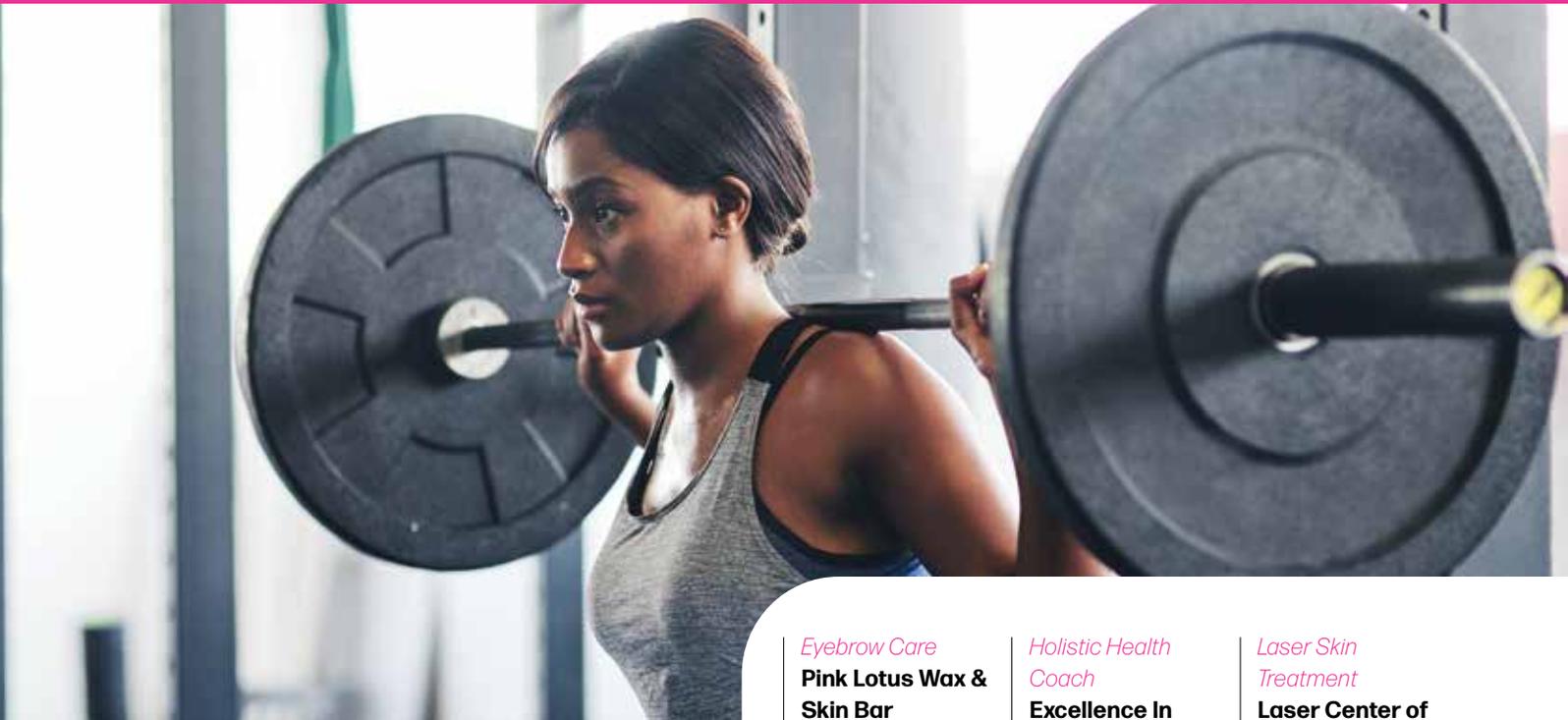
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 2003; hospiceches-
 apeake.org

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**Labbe Family
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 7300; labbefamily-
 ortho.com

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 4600; lasercenter-
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 4400; vuongs.com

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Prenatal Fitness

Crofton Yoga

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Spin Class

Priority Health and Fitness

8251 Telegraph Road, Ste. A, Odenton, MD 21113; 443-788-8588; mooremusclehealthandfitness.com

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Palm Beach Tan

1053 Route 3, Gambrills, MD 21054; 410-721-7334; palmbeachtan.com

Tattoo Parlor

Dragon Moon Tattoo Studio

208 N. Crain Highway, Glen Burnie, MD 21061; 410-768-6471; dragon-moon.com

Urgent Care Facility

MedStar Health Urgent Care (formerly Righttime)

2401 Brandermill Boulevard, Gambrills, MD 21054; 855-910-3278; medstar-health.org/services/urgent-care

Waxing

Pink Lotus Wax & Skin Bar

1153 Route 3 N., Ste. 17, Gambrills, MD 21054; 410-775-8120; pinklotuswaxbar.com

Weight-Loss

Program/Regimen

Future of Fitness

2101 Concord Boulevard, Unit A, Crofton, MD 21114; 410-451-0258; future-of-fitness.com

Women's

Hairstyling

NV Salon & Makeup Studio

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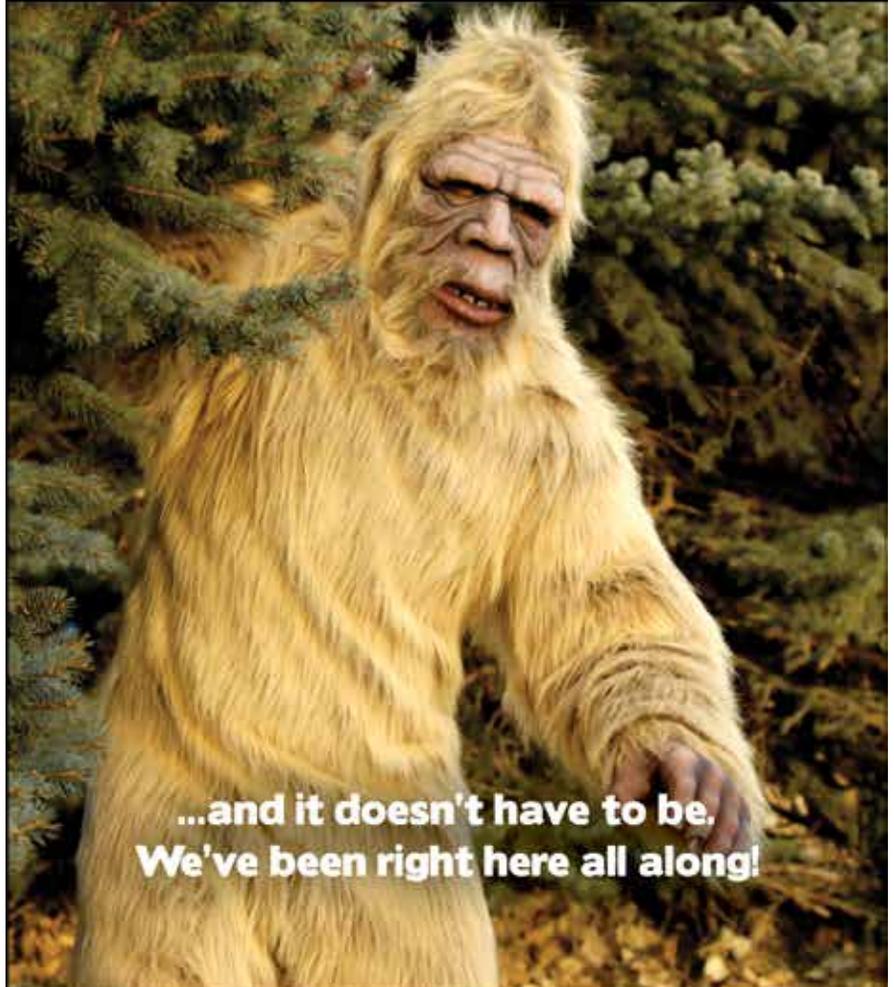
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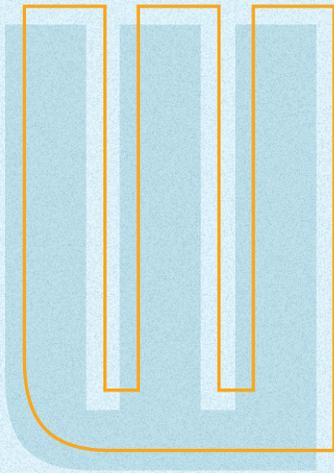
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STORY BY
Lisa J. Gotto

PHOTOGRAPHY BY
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WHEN WE WERE KIDS, we stood by the water's edge clutching small damp pebbles in our tiny hands. With a measure of tenacity and pluck, we lobbed the pebbles one by one into the water. Creating subtle ripple effects was the goal; each enlarging circle on the water fascinating and entertaining us.

Fast forward. We are now, as they say "adulting," on our waterways, and we're doing much more than tossing pebbles and watching the effects they make. Whether you are a bona fide sailor, weekend fisherman, or love a great sunset from the shoreline, you are most likely impacting the waterways of our precious Chesapeake Bay, and it's complex system of rivers and streams on both the Eastern and Western Shores of Maryland.

These impacts—our adult ripples—as it were, are fortunately monitored by a select group of individuals charged with not only evaluating the consequences of our cumulative, collective actions as we interact with our waterways in our daily lives but finding solutions to myriad issues that our "fascination" creates.

This year with the 50th anniversary of the passage of the landmark legislation known as the Clean Water Act, we thought to converse with a few individuals from this select group who advocate for our local waterways every day. Each has the distinction of being relatively new in their current position, creating a next generation of environmental advocacy on the Bay.

Jesse Iliff

SEVERN RIVER ASSOCIATION 3.0

"Severn River Association, 3.0." That's how the new executive director of the Severn River Association, Jesse Iliff, likes to think of the time ahead of him at SRA. We caught up with Iliff, who formerly served as the South, West, and Rhode river's riverkeeper at Arundel Rivers Federation for more than six years, during his first week of his executive directorship last March. Our discussion began with some historical perspective, but then shifted to topics such as the ever-present need to win over the hearts and minds of the citizenry when it comes to environmental responsibility and impact, the role the now 50-year-old Clean Water Act plays in the work they have yet to do, and his thoughts on what's currently working and what he most wants to address.

"The Severn River Association is the oldest watershed organization in the country. It was founded in 1911, and for over a century, it was an all-volunteer organization which had a number of impressive impacts on policy and on the river during that time," Iliff says. "But in the early 20-teens, the Board started to feel it was important to ramp up our impact, and they believed the best way to do that was to become a professional organization with paid staff, so I think of that first century as Severn River Association, 1.0."

To his mind, Severn River 2.0 was ushered in with the hiring of his predecessor, Tom Guay in 2017. (Guay remains very involved with the organization with roles in advocacy, restoration project management, and as a program officer.) This era was marked with the expansion of key programs, and the introduction of contractors who helped push specific projects.

"But fundraising was always a bit of a challenge," Iliff adds. "Thankfully, the Board has been re-energized in the past two years and fundraising has improved a lot."

All of which, leads Iliff to see his tenure as the beginning of "SRA 3.0." In addition to his work with Arundel Rivers, Iliff brings the weight of a law degree with an environmental concentration from University of Maryland's Carey School of Law to his new position. He is a Severn River native son, serves or has served with several vital related organizations, such as The Maryland Oyster Advisory Commission and the Maryland Commission on Climate, and is a self-described "eco-freako."

When it comes to action items in his new position, Iliff has already hit the ground running by providing expert testimony regarding several bills in front of the Maryland Legislature, which is a regular occurrence in his river-keeping roles, as is the always-pressing objective of winning over hearts and minds when it comes to galvanizing the citizenry in relation to issues that threaten our waterways. Regarding that, Iliff says, much of the work that riverkeepers do is helping people connect the dots from individual actions to larger impacts; and addressing complexities on both residential and commercial levels.



“In our environment, it’s complex because of the sheer number of people that you need to try and reach. Here, on the Western Shore, the Anne Arundel County area, it’s all about trying to win over hearts and minds,” Iliff explains. “They need to know that what they do on their property matters, and why it matters, what the impact is...how their own personal practices are cumulative.”

On the other hand, managing impacts from commercial and residential development are always a matter for concern.

“A lot of people might not know that many of the streams in Anne Arundel County are no longer just vectors for upland pollution, they are sources of pollution in and of themselves, because the increase in impervious surfaces from development has led to faster flowing water which erodes the streams within their banks,” Iliff says.

“Many of them have gotten so deeply cut into the flood plain that now every time it rains, like in a big thunderstorm, you’ll see the pulse of water come through, and chunks of the upstream river banks will just break off and fall in,” Iliff adds. “And then it just becomes like creamed coffee everywhere down stream of that break. So, a lot of them need intervention.”



Overall, clean water lawsuits and enforcement actions have dropped precipitously in the past decade and that’s not because the violations have stopped, it’s because the funding has been cut. Yet, Maryland’s general fund revenues have increased.”

—JESSE ILIFF

A DISTRESSING TREND

Along with managing the core issues that regularly affect the water quality of the Severn River, there is one particular matter that is becoming increasingly problematic to Iliff.

“Overall, clean water lawsuits and enforcement actions have dropped precipitously in the past decade and that’s not because the violations have stopped, it’s because the funding has been cut,” he explains. “Yet, Maryland’s general fund revenues have increased.”

Iliff is specifically referring to what he calls a “conscious policy decision to de-emphasize enforcement” among local law enforcement (City of Annapolis and Anne Arundel County) when infractions and violations are taking place on the water.

The buzz phrase in enforcement circles, says Iliff, is “compliance assistance.” This practice, he says, involves offenders caught in the act of an infraction on the water basically receiving a slap-on-the-wrist-type warning or a redirection to immediately correct an issue. The offenders are then given the opportunity to correct the offending action and are re-visited by law enforcement to see that they have done so. The problem is, offenders oftentimes do not correct their behavior or action, and generally they are still not forced to face any consequence as a result.

“I have always viewed ‘compliance assistance’ as a euphemism for free legal advice for polluters.”

Noting that this year marks the 50th anniversary of the Clean Water Act, an adapted piece of Federal legislation which passed in 1972, Iliff explains that there remains much to be done to accomplish the legislation’s primary goal of keeping defined pollutants out of our waterways.

“[The Act] predicted having done the work by 1985,” Iliff says. “The reason that hadn’t happened was probably shortsightedness, and perhaps a little bit of rose-colored glasses on behalf of Congress back in the early ’70s, but also in very large measure because it has been poorly enforced.”

Iliff cites some rather large and highly-publicized non-enforcement snafus concerning the Maryland Department of the Environment and waste water treatment plants in recent years as prime examples of what happens when enforcement officials look the other way.

“...All the best laws in the world are just a big stack of paper if there is no enforcement of those laws,” Iliff says. “That’s my main thing, honestly. That’s where I’ve carved out a reputation in the environmental community as someone who is singularly focused on enforcement.”

ROOM FOR OPTIMISM

At the time of our discussion, Iliff was awaiting word on the progress of a bill in the Maryland Legislature that would address his long-term commitment to oyster restoration on the Bay by providing the funding for a second, large-scale fish hatchery in Maryland.

“Right now, the only hatchery in the State is in the Horn Point Lab. There have been two times in the last four years where outfits like Severn River Association or Arundel Rivers Federation, or other nonprofits, have looked for oysters to plant. We’re ready to go. We’ve got volunteers. We’ve got boats. We got parts of the river where they will survive, but we haven’t been able to get baby oysters because there’s been shortages,” Iliff explains.

This significant piece of legislation is not only optimistic for what it will help provide, oyster habitats, it is noteworthy in the sense that it is a prime opportunity to see our elected officials working together on a bi-partisan basis in a time when it seems rare.

Senate Bill 830, sponsored by Democratic Senator Sarah Elfreth and co-sponsored across the aisle by Republican senators Jack Bailey and Adelaide Eckardt, was one of the recent pieces of legislation that Iliff testified on behalf of.

“If we get a doubling of capacity, then we’re going to have the ammo we need to fight for the oysters,” Iliff says. “The fact that this bill, and this is a big bill, \$30 million, not chump change, has bi-partisan support—that warms my heart.”

Annual Signature Event: **SHORERIVERS**

The banks of the Chester River will once again be the site of ShoreRivers annual Solstice Celebration on Saturday, June 25th, starting at 6 p.m. This premier fundraising event will cap off a week of daily experiential events known as the Solstice Exhibitions that were created to celebrate the rivers and ecosystems that ShoreRivers seeks to protect. The tented, fundraising event, which will be held at Washington College’s Hodson Boathouse in Chestertown, will feature live music, dinner, dancing, cocktails, and an exceptional live auction. For more details visit shorerivers.org/events.

Isabel Hardesty

INSPIRING CLEAN WATER ACCESS FOR ALL

Somewhere in the thick of her robust academic career, Isabel Hardesty, understood more clearly that she wanted to take the endless curiosity she had for animals and her growing acumen in scientific research and method to a place where she felt it would do the most good.

“I just realized that I had a lot of peers in my scientific degree who were going on in academia to get their Ph.D.s, or they were going to be veterinarians, and I just realized I wanted to take the science and use it to make a change,” Hardesty says. “That my skills and my personality would be put to better use in a field where I would be working with other people, and convincing people to make changes in their lives, to preserve these animals, and the environment that I was so interested in.”

Now in her 11th year with ShoreRivers Organization in Easton, Hardesty moved into her most significant role, that of executive director, in 2021. She started out as policy director, spent four years as Chester Riverkeeper, and went on to assume the roles of regional, and then, deputy director.

The concern’s current iteration, she says, began in 2018, with the merger of its three legacy organizations: the Chester and Sassafras River Associations, and the Midshore Riverkeeper Conservancy that was founded by Hardesty’s father, Tim Junkin.

“We’ve been around for 35 years,” Hardesty says. “Our three legacy organizations were all founded at different times. The oldest one was founded in 1986, so we have had a presence on the Eastern Shore and established reputation and connections since ’86.”

Whether it’s policy or education related, and ShoreRivers has a deep foothold in both, behavioral change is at the core of her mission-driven work, a mission based on education, restoration, and advocacy.

“It’s all working with people and convincing people to do things differently in order to better protect and restore our environment. We need all the different components. We need the academic, the scientists, the researchers,” Hardesty explains. “We need to understand why these ecosystems and animals are important. But then, we need the people that can take that scientific knowledge and communicate it in a way that’s understandable, digestible, and inspiring to the non-scientific community.”

WHERE THE GREEN GRASS GROWS

When it comes to convincing residents to do things differently, the organization has put forth what might seem like some counter-intuitive messaging on the subject.

“What we’re trying to do, just as an example, with our River-Friendly Yards Program, which is really trying to reduce turf grass and the amount of fertilizer that we’re patting on our lawns; what we want is someone to look at their beautifully-mowed, mono-culture, bright-green, fertilized lawn—and feel guilty about it,” Hardesty explains.

Guilt in the hopes that residents will realize that chemical fertilizer use is bad for the river, she says, and that some better alternatives might be planting native plants or a garden, or letting growth, where manageable, become a meadow.

While this “If-my-lawn-looks-this-good, it’s-gotta-be-bad-for-the-environment” approach may sound “unnatural,” it may nonetheless be memorable enough to give at least some residents a pause to stop and re-assess what they are actually doing.

“That’s the changing of the minds, and changing people’s ideas of what’s beautiful in a lawn,” Hardesty says. “Because what we currently consider [to be] beautiful in a lawn, is really bad for our rivers and our water quality.”

LAND MEET SEA

Because Maryland’s Eastern Shore is a complex, majestic mix of the bucolic and the aquatic, it naturally presents some pretty distinct challenges for Waterkeepers, whose movement was built on the idea of citizens taking action against polluters.

“Row crop agriculture is the Eastern Shore’s primary land use, and, as such, is the primary source of pollution to our rivers,” Hardesty says. However, agriculturally-based pollutants aren’t something that Waterkeepers can necessarily address by traditional means like employing the citizen suit provision of the Clean Water Act, due to the “non-point” source nature of the pollutant release.

“So while many Waterkeepers around the country primarily fight industrial, point-source types of pollution using the Clean Water Act, many others, including ShoreRivers, take a different approach,” Hardesty says.

Through education in best practices and a series of ongoing agricultural restoration and research projects, ShoreRivers works with farmers to address the problem of nutrient and sediment loss that is an unfortunate and unintended consequence of agriculture.

“The best way to clean up our Eastern Shore rivers is to work collaboratively with our farming community to implement practices that are environmentally-friendly and that help meet a farmer’s bottom line.”

KNOW BETTER, DO BETTER

In the state of Maryland, high schoolers are required to pass a course in environmental study in order to graduate. The robust educational aspect of ShoreRivers mission enables kids from four Eastern Shore counties help meet that requirement.

“We come in with funding to do these programs and then we have the staff expertise to lead the programs,” Hardesty explains. “We provide in-classroom lessons, environmental lessons, and we also take children out on field trips; we get them out in the field doing hands-on things out in the environment that they normally don’t have the opportunity to do.”

“The best way to clean up our Eastern Shore rivers is to work collaboratively with our farming community to implement practices that are environmentally-friendly and that help meet a farmer’s bottom line.” —ISABEL HARDESTY



Getting to that next generation of kids so they can not only learn about the environment as a construct, but see and experience it as part of their daily lives is a crucial part of the ShoreRivers mission. And while more recent generations are better informed on environmental matters on an overall, global scale, Hardesty says, young people still struggle with what’s going on closer to home on the local level.

“We’ve got students who don’t know the name of the river they live on, or who have never been in a canoe, and we live on the Eastern Shore.”

Unfortunately, those problems, she says, are still often attributed to social-economic boundaries. Realistically, she knows there are many children who lack access to the wonderful waterways on the Eastern Shore and are unable to participate in water-related activities due to social-economic factors. They may also lack access to important information regarding their waterways, issues such as water quality, fishing warnings and advisories, and bacteria levels in the water, which is very concerning to Hardesty.

And so, she says, the organization will work for a future along the waterways that is more robust with general community engagement that is diverse.

“So it’s not just the same types of people at the table who are lending their voice in advocacy to these issues,” explains Hardesty, addressing the area’s historic Black and growing Hispanic communities. “And people in communities who have historically used our waterways and have been shut out from them, or communities who continue to use our waterways in the very few public spaces where they are able.”

Hardesty understands the challenges ahead and knows that continuing to ask the right questions is key. Are we communicating with our Black communities, with our Hispanic communities, with different socio-economic communities other than our normal choir? And how can we do that so that everyone can actually access our waterways and take advantage of living on the Eastern Shore with all these beautiful resources?

Hilary Falk

WHERE HUMANS & NATURE FLOURISH TOGETHER

Growing up in Baltimore City, Hilary Falk enjoyed a childhood highlighted by life-enriching and explorative experiences as the daughter of a photojournalist.

“My father worked for *The Baltimore Sun*,” Falk says. “He was the *Sunday Sun Magazine* photographer and at [my] very young age he took me out to see the Chesapeake Bay.”



She recalls fond memories of early morning and early evening excursions when the light on the water was at its best. “I had the pleasure of going on assignment with him and walking through salt marshes and traveling to Smith Island, and I knew then that I wanted to spend my life protecting the Bay.”

And protect the Bay she does, in her position as President and CEO of the Chesapeake Bay Foundation (CBF), one that she recently attained in January of this year.

Protecting the Bay is something she knows she cannot do on her own, as she explains how honored and humbled she is to be working with the team established by her esteemed predecessor. “Will Baker, who led the organization for over 45 years, built a strong and enduring organization, and has really built a team of smart and committed people. I feel privileged to be able to lead the team,” Falk says. “I think I have the best job in the world.”

BLUEPRINT 2025

Falk’s professional arch includes 13 years with the National Wildlife Association (NWA) as Chief Program Officer responsible for leading and integrating programs on both the national and regional level, while also serving as strategic advisor to its CEO. Prior to this role, she also held the positions of Vice President for Regional Conservation and Regional Executive Director for the Mid-Atlantic with NWA, and was Director of the Annapolis-based Choose Clean Water Coalition.

From its inception more than 50 years ago, CBF’s mission has operated with a science-based “blueprint” for the restoration of the Bay. Known as the Clean Water Blueprint, its initiatives to significantly decrease pollutants, shrink underwater dead zones, and return the Bay to the point where its waters are deemed fishable and swimmable are achieved by the year 2025.

Falk says her tenure at CBF begins as the organization enters a critical phase of implementation toward meeting those year 2025 goals.

“Formally, 2025 is the looming deadline to have all the programs and practice in place that will result in a restored Chesapeake Bay,” Falk explains. “For me, it’s also a moment to reflect on the past, celebrate the incredible work that has been accomplished, and recommit to the actions it will take to achieve clean water in local streams, rivers, and ultimately the Chesapeake Bay.”

To this point, Falk says, much has been accomplished. “There’s been an incredible amount of en-

ergy, investment, and world-renowned science that has gotten us nearer to saving the Bay than we have ever been.”

Falk points to a decrease over time in dead zones resulting in the rebound of certain species and a long-term trend in increasing acreage of underwater grasses as markers that restoration efforts are progressing.

“What we’re doing here is extraordinary, but I will say that we still have a long way to go,” Falk says. “While we’ve made all that progress, we still have some big challenges, including a lot of great work in Pennsylvania and with agricultural communities...and climate change is putting stress on an already stressed system.”

Falk does feel a fair amount of encouragement and optimism can be taken from the fact that they know what needs to be done, and with the right investment of State and Federal funds, agricultural practices that cause pollution can be addressed and reduced, and the challenges of climate change can be mitigated.

A political history of bi-partisan support for the restoration of the Bay, is also something she believes we can feel very good about.

“One of the wonderful things about the Bay restoration effort, is that it has a long history of bi-partisan support from the very beginning. In 1973, U.S. Senator Charles “Mac” Mathias, who was a Republican, took a boat trip on the Chesapeake Bay that led to the first study. And I think from that moment, we’ve seen bi-partisan support for the Chesapeake Bay,” Falk says.

She also notes that when President Obama took office, he signed an executive order dedicated to cleaning up the Chesapeake Bay, deeming it a “national treasure.”

“So, we have seen this with different presidents, different changes in leadership, and last year’s Federal infrastructure legislation, which supplies record funding for the Chesapeake Bay program, which is part of what the EPA passed with strong bi-partisan support in Congress. These are all great examples of a continued partnership across the watershed of both parties,” Falk says. “I think the Bay is a big unit. It has been that way and it always will be that way.”

“ Saving what is most important to us isn’t a matter of going back to an idealized time when nature flourished and there was little human interaction because we know that’s not the future. What’s important is creating a future where humans and nature flourish together.”

—HILARY FALK

RESILIENCY & THE NEXT CHAPTER

What some people may underestimate about the Bay is its resiliency, Falk says. That said, however, she reminds residents that each and every person has a role to play when it comes to clean water. And while we have thus far achieved a level of momentum with the clean-up effort that is quantifiable, we must continue to act on that momentum, by continuing to push for the resources necessary to achieve our clean water goals.

Falk strongly believes that the sense of pride that Marylanders feel about the Bay and how it resonates in their own lives via local streams and rivers, can help them connect in a real way to the effort, as well.

“I think that’s where people can do more, too, because cleaning up local streams and rivers will improve the community around those rivers, and I also think that some people see the Bay through that lens, as well.”

When it comes to that “finish line” type of thinking as it relates to successful restoration, Falk errs on the side of caution, and encourages collaboration.

“To really succeed in the next chapter restoring the Chesapeake Bay, we’re going to have to go beyond conservation’s historically narrow lens and the broader conservation community needs to re-center our efforts on the people who live here,” Falk explains.

“There is really an immense strength in the diversity of the communities that make up the almost 19 million residents of the Chesapeake Bay watershed. We really haven’t done enough to listen to those underrepresented and marginalized voices. And we need to ensure that the concerns of those on the front lines of environmental injustices are addressed.”

Continuing to hold governments at all levels accountable, and ourselves, will also be incredibly important to the mission of restoration, she says, because despite the incredible efforts and enormous progress made in different areas, many hard-fought-for-resources, are still at risk.

Most importantly, Falk says, we need to recognize that no matter how much progress is made, the work will not just end in 2025, even though that date is top of mind.

“You know, it doesn’t stop when we reach a computer model or a new number,” Falk says, adding that we can no longer assume that all we need for a healthy Bay is enough oxygen.

“Saving what is most important to us isn’t a matter of going back to an idealized time when nature flourished and there was little human interaction, she says, because we know that’s not the future. What’s important is creating a future where humans and nature flourish together.”



Waterfront Al Fresco

D I N I N G G U I D E 2 0 2 2



What is better than outdoor dining and being right by the water? Outdoor dining and being right by the water in the Chesapeake Bay region! Looking for a new go to place for a great crabcake and cocktail? We have pulled together restaurants from the reaches of Central Maryland, our state capital of Annapolis, and Maryland's Eastern Shore that spoil us with outdoor seating, walking distance from public boat docks, and/or a waterfront view. Let this guide lead you through your summer dining by the Chesapeake.

REQUIREMENTS

To be included, the restaurant must meet at least one of the following: **1.** Outdoor seating for at least 30 people **2.** Within a one-mile walk from public boat docking **3.** Waterfront view

SYMBOLS KEY

▲ Dock & Walk

≡ Water View

★ Outdoor Dining

PRICING KEY //

AVERAGE PRICE

OF ENTREES

\$ 0-15

\$\$ 15-30

\$\$\$ 30 and above

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AND NOW, THE GUIDE →

DOWNTOWN ANNAPOLIS

Acme Bar and Grill

📍 **Where:** 163 Main Street, Annapolis **When:** lunch, dinner, late-night, weekend brunch **Cost:** \$\$ **Call:** 410-280-6486 **Click:** acmegrill.com **Can't Miss Dish:** Wings, Wings, Wings! 19 flavors to choose from; have been voted Best Wings in Annapolis and Best Bartender in recent past! **Happy Hour:** 4 p.m. - 7 p.m. Monday through Friday

Armadillo's Bar & Grill

📍 **Where:** 132 Dock Street, Annapolis **When:** dinner, late-night **Cost:** \$ **Call:** 410-280-0028 **Click:** armadillosbarandgrill.com **Can't Miss Dish:** Fat Boy Fried Chicken

Buddy's Crabs & Ribs

📍 🌊 **Where:** 100 Main Street, Annapolis **When:** lunch, dinner, Sunday brunch, late night **Cost:** \$\$ **Call:** 410-626-1100 **Click:** buddysonline.com **Family Meal Deals:** Enjoy these family meals for two including ribs and crabcakes, snow crab legs and sides, or crabs, shrimp and more!

Sakura Café

📍 🌟 **Where:** 105 Main Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-263-0785 **Click:** annapolisakuracafe.com **The Scoop:** Find sushi in Annapolis at Sakura Café with a modern interpretation of classic Japanese dishes.

Café Normandie

📍 **Where:** 185 Main Street, Annapolis **When:** lunch, dinner, weekend breakfast **Cost:** \$\$ **Call:** 410-263-3382 **Click:** cafenormandie.com **Can't Miss Dish:** Trout Almondine **Go Green:** The Annapolis Leader

in Sustainability and Eco-Friendly, Green Practice's including recycled vegetable oil, composting, and bio-degradable materials.

Castlebay Irish Pub

📍 **Where:** 193A Main Street, Annapolis **When:** lunch, dinner, Sunday brunch, late-night **Cost:** \$\$ **Call:** 410-626-0165 **Click:** castlebayirishpub.com **Extra Excitement:** Check their Facebook page for live music throughout the summer.

Chick & Ruth's Dely

📍 **Where:** 165 Main Street, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$\$ **Call:** 410-269-6737 **Click:** chickandruths.com **The Challenge:** Step up to the plate with these four challenges: Man v. Food Challenge: 6lb Shake and 1.5lb sandwich; 6lb milkshake; 3lb sandwich; 3lb cheeseburger. **Start of your Day:** Every morning, recite the Pledge to the Flag at 8:30 a.m. Monday through Friday and at 9:30 a.m. on Saturday and Sunday.

Dock Street Bar and Grill

📍 **Where:** 136 Dock Street, Annapolis **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-268-7278 **Click:** dockstreetbar.net **Can't Miss Dish:** Crab Cake Dinner

DRY 85

📍 **Where:** 193B Main Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 443-214-5171 **Click:** dry85.com **Weekly Special:** Bacon Brunch - Because everything is better with bacon. Sunday 10 a.m. - 2 p.m. **Happy Hour:** 3 p.m.-6 p.m. Monday through Friday

The Federal House Bar & Grill

📍 🌟 **Where:** 22 Market Space, Annapolis **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-268-2576 **Click:** federalhouserestaurant.com **The Scoop:** Award-winning cream of crab soup and plenty of beer to try! Not only is there a human menu, but there is also a menu for your four-legged friend to get five-star treatment. **Bring a Friend:** The Federal House offers a Doggie Menu for your favorite furry friend.

Galway Bay

📍 **Where:** 63 Maryland Avenue, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-263-8333 **Click:** galwaybaymd.com **The Scoop:** 20+ years of award-winning Irish hospitality, even visited by Food Network's Guy Fieri for an episode of *Diners, Drive-Ins, and Dives*. **What Are We Drinking?:** Besides a full bar, Galway Bay has a large collection of Irish Whiskey with over 80 displayed Irish Whiskeys. This is the largest array in the state. **Happy Hour:** Monday through Friday, 3:30-6:30 p.m.

Harry Browne's

📍 **Where:** 66 State Circle, Annapolis **When:** lunch, dinner, Sunday brunch, late-night lounge **Cost:** \$\$ **Call:** 410-263-4332 **Click:** harrybrownes.com **The Scoop:** Fine dining with a beautiful view of Annapolis and the State Circle landmark. Harry Browne's has a beautiful dining room as well as a laid-back bar lounge. **Can't Miss Dish:** Blue Angel Artisan Pizza

Harvest Wood Grill & Tap

📍 **Where:** 26 Market Space, Annapolis **When:** lunch, dinner, weekend brunch, late-night **Cost:** \$\$ **Call:** 410-280-8686 **Click:** harvestwoodgrill.com **The Scoop:** A Wood-fire grill puts a perfect burgers and sandwiches to pair with classic and specialty cocktails and live music. **Happy Hour:** 4 p.m. - 6 p.m. Wednesday and Thursday, 3 p.m. - 6 p.m. Fridays

Iron Rooster

📍 **Where:** 12 Market Space, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$ **Call:** 410-990-1600 **Click:** ironroosterallday.com **Can't Miss Dessert:** Homemade Pop Tarts **RoosTart Kit:** Buy a kit online for a pack of 4 or 8 pop tarts to make in your own home! Even get them shipped!

Joss Café & Sushi Bar

📍 **Where:** 195 Main Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-263-4688 **Click:** jossushi.com **Can't Miss Dish:** Crunchy Ebi Roll

Latitude 38

📍 🌟 **Where:** 12 Dock Street, Annapolis **When:** Lunch, Dinner **Cost:** \$\$ **Call:** 667-204-2282 **Click:** latitude38waterfront.com **Brunch Bonus:** Latitude 38 hosts a Sunday Brunch on from 10 a.m. - 2 p.m. on Sunday mornings. Be sure not to miss the Macadamia Crusted French Toast or the Crab and Shrimp Omelet! **Happy Hour:** Daily 3-6 p.m.

Mason's Famous Lobster Rolls

📍 **Where:** 188 Main Street, Annapolis **When:** lunch, dinner **Cost:** \$

Call: 410-280-2254

Click: masonslobster.com **The Scoop:** A Maryland twist on a Maine classic, Mason's serves perfectly combined lobster rolls of all kind.

McGarvey's Saloon & Oyster Bar

📍 🌟 **Where:** 8 Market Space, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-263-5700 **Click:** mcgarveysannapolis.com **Can't Miss Dish:** Oysters-check out the Raw Bar

Middleton Tavern

📍 🌟 **Where:** 2 Market Space, Annapolis **When:** lunch, dinner, brunch, late-night **Cost:** \$\$ **Call:** 410-263-3323 **Click:** middletontavern.com **Can't Miss Drink:** Oyster Shooters **Annapolis Unplugged:** Rediscover your roots on Wednesday nights at Middleton Tavern for "Annapolis Unplugged." The home-grown music series features the area's best talent. **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

Nano Asian Dining

📍 **Where:** 189A Main Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-267-6688 **Click:** nanoasian.com **The Scoop:** Visit the longest sushi bar in Annapolis, just two minutes from the Naval Academy to watch your sushi rolled right in front of you.

O'Brien's Oyster Bar & Seafood Tavern

📍 🌟 **Where:** 113 Main Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-268-6288 **Click:** obriensoysterbar.com **Added Bonus:** If O'Brien's oyster bar isn't enough

of a reason to come, visit to say hello to the ghosts who have been lingering in the building since 1774. **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

Osteria 177

📍 🌟 **Where:** 177 Main Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-267-7700 **Click:** osteria177.com **The Scoop:** Italian coastal specialties brought to Annapolis along with a wine list that will leave you craving more. **Now Only!:** Order fresh pasta or jarred sauce from Osteria 177 to go online.

Preserve

📍 **Where:** 164 Main Street, Annapolis **When:** lunch, dinner, weekend brunch **Cost:** \$\$ **Call:** 443-598-6920 **Click:** preserve-eats.com **The Scoop:** Farm-to-table, casual restaurant, Preserve brings American-Euro dishes to Annapolis which they pickle and ferment themselves. Along with their restaurant, Preserve also has a line of ferments available for purchase. **Happy Hour:** 3 p.m.-5 p.m. Daily **Coming Soon:** Preserve is in the process of opening a second restaurant "Garten" in Severna Park.

Pusser's Caribbean Grille

📍 🌊 🌟 **Where:** 80 Compromise Street, Annapolis **When:** breakfast, lunch, dinner, Sunday buffet **Cost:** \$\$ **Call:** 410-626-0004 **Click:** pusser-sannapolis.com **Can't Miss Drink:** Pusser's Painkiller

Red Red Wine Bar

📍 **Where:** 189B Main Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$

Call: 410-990-1144 **Click:** redredwinebar.com **The Scoop:** Wine, cheese, and pizza oh my! Red Red Wine bar has plenty to choose from including preset wine flights in order for guests to find your new favorite wine. **Happy Hour:** 3 p.m.–6 p.m. Monday through Friday

Soft's Crêpes

Where: 1 Craig Street, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$ **Call:** 410-990-0929 **Click:** softscrepes.com **Can't Miss Dish:** The Kevin Bacon Crepe – Turkey, bacon, cheese, and tomatos with thousand island sauce **The More the Merrier:** Can't make it into town for one of Soft's Crepes? There is another location in Severna Park!

Vida Taco Bar

Where: 200 Main Street, Annapolis **When:** weekend lunch, dinner **Cost:** \$ **Call:** 443-837-6521 **Click:** vidatacobar.com **The Scoop:** Plenty of tacos and quesadillas for everyone to enjoy. Pair with an amazing margarita or special Purple Drank which is a 50/50 mix of sangria and margarita.

UPTOWN ANNAPOLIS

49 West Coffeehouse, Winebar & Gallery

Where: 49 West Street, Annapolis **When:** breakfast, lunch, dinner, late-night **Cost:** \$ **Call:** 410-626-9796 **Click:** 49westcoffeehouse.com **The Scoop:** Art, music, coffee, and wine all come together in this coffeehouse on West Street. You cannot skip local, live jazz, folk, or bluegrass in "Annapolis's Living Room" with a Chai Latte or glass of pinot in hand.

Carpaccio Tuscan Kitchen

Where: 1 Park Place, Suite 10, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-268-6569 **Click:** carpacci-otuscankitchen.com **Can't Miss Dish:** Vitello Annapolis **The Scoop:** Comfortable, yet sophisticated. Carpaccio Tuscan Kitchen & Wine Bar offers more than just a menu of authentic Italian specialties. Revel in our uptown ambiance indoors or al-fresco while you savor the perfectly portioned and exquisitely flavored pastas, pizzas, meats and seafood dishes.

Lemongrass

Where: 167 West Street, Annapolis **When:** lunch, dinner **Cost:** \$ **Call:** 410-280-0086 **Click:** lemongrassannapolis.com **Can't Miss Dish:** Chesapeake Pad Thai

Level-A Small Plates Lounge

Where: 69 West Street, Annapolis **When:** dinner **Cost:** \$ **Call:** 410-268-0003 **Click:** levelannapolis.com **Can't Miss (Small) Dish:** Tuna Tartare **Sustainability:** Level is the first restaurant in Annapolis to source as many ingredients as possible from a local and regional area farm. Visit their website for a full list of the farms they use on a daily basis.

Light House Bistro

Where: 202 West Street, Annapolis **When:** breakfast, lunch, dinner, weekend brunch **Cost:** \$ **Call:** 410-424-0922; 443-221-6207 **Click:** lighthousebistro.org **Community Contributor:** Light House Bistro is not just running a business, here, giving people new lives. The Bistro gives people

with employment barriers jobs as well as help developing resumes through the Light House Homeless Prevention Support Center's Building Employment Success Training Program.

Luna Blu

Where: 36 West Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-267-9950 **Click:** lunablufannapolis.com **Can't Miss Dish:** Crab Bruschetta **Monthly Dinner:** Each month, Luna Blu is hosting a virtual wine dinner to raise money for a local charity

Metropolitan Kitchen & Lounge

Where: 175 West Street, Annapolis **When:** breakfast, lunch, dinner, late-night **Cost:** \$ **Call:** 410-280-5160 **Click:** metropolitanannapolis.com **The Scoop:** Dine under the stars on the roof-top bar and enjoy a lamb burger or the fig and goat cheese flatbread for a perfect evening.

Miss Shirley's Cafe

Where: 1 Park Place, Annapolis **When:** breakfast, lunch **Cost:** \$\$ **Call:** 410-268-5171 **Click:** missshirleys.com **The Scoop:** Definitely a can't miss since it has been voted best breakfast in Maryland by Food Network Magazine and so many other awards since.

Rams Head Tavern

Where: 33 West Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-268-4545 **Click:** ramsheadtavern.com **The Scoop:** Rams Head has beer, sammies, and lobster rolls to be enjoyed by all.

Reynolds Tavern

Where: 7 Church Circle, Annapolis **When:** lunch, tea, dinner **Cost:** \$\$ **Call:** 410-295-9555 **Click:** reynoldstavern.org **The Scoop:** As one of the oldest taverns in Annapolis, Reynolds Tavern offers the classic tea and finger sandwiches or you can head out to the Beer Garden which features an everchanging draft list. Stay the night in a suite style room and wake up in the heart of Downtown Annapolis.

Sailor Oyster Bar

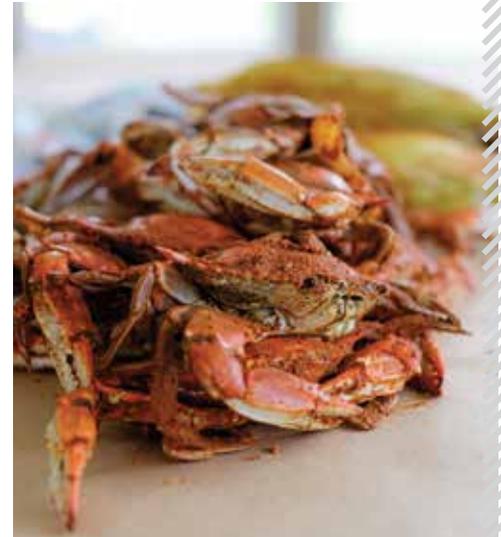
Where: 196 West Street, Annapolis **When:** Dinner **Cost:** \$\$ **Call:** 410-571-5449 **Click:** sailoroysterbar.com **Eat Out and Give Back:** Sailor Oyster Bar gives all oyster shells to the Oyster Recovery Partnership, a non-profit that is working to improve the health of the Chesapeake Bay.

Stan and Joe's Saloon

Where: 37 West Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-263-1993 **Click:** stanandjoessaloon.com **Weekly Specials:** Check out specials every day of the week on their website, including weekly Karaoke on Thursdays **Happy Hour:** 3 p.m.–7 p.m. Monday through Thursday

Trophy Room

Where: 126 West Street, Annapolis **When:** brunch, lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-263-7777 **Click:** graduatehotels.com/annapolis/restaurant/trophy-room **The Scoop:** Located within Graduate Annapolis, Trophy Room offers nostalgia in American dishes with a youthful spin. For example, the Adult Capri Sun cocktail.





Tsunami

▲ **Where:** 51 West Street, Annapolis **When:** dinner, late-night **Cost:** \$\$ **Call:** 410-990-9868 **Click:** tsunamiannapolis.com **The Scoop:** This unique menu has an extravagant sushi menu as well as guilty pleasures like sriracha mac-n-cheese.

GREATER ANNAPOLIS

Cantler's Riverside Inn

▲ ⌊ ⚡ **Where:** 458 Forest Beach Road, Annapolis **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-757-1311 **Click:** cantlers.com **The Scoop:** Crab Cake, cream of crab soup, snow crabs, and soft-shell crab sandwich galore. Cantler's Riverside Inn is not any types of crab, no matter what your favorite way to eat it is.

Cooper's Hawk Winery & Restaurant

⚡ **Where:** 1906 Towne Centre Boulevard, Suite 238, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-837-9989 **Click:** chwinery.com **The Layout:** Delicious restaurant with a selection of signature menu items paired perfectly with their own wine's upstairs. Tasting room including seven to eight different wines with no reservation necessary downstairs. **Happy Hour:** 2 p.m. - 5 p.m. Monday through Friday

Gordon Biersch

⚡ **Where:** 1906 Towne Centre Boulevard, Suite 155, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-266-5965 **Click:** gordonbiersch.com **The Tap:** Gordon Biersch has an extensive beer menu featuring their

own, house brewed beers from German lagers to American craft beers.

Severn Inn

▲ ⌊ ⚡ **Where:** 1993 Baltimore Annapolis Boulevard, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$\$ **Call:** 410-349-4000 **Click:** severninn.com **The View:** Sit on the patio, or inside with floor to ceiling windows with a panoramic view of Annapolis and the Naval Academy at the Severn Inn. **Can't Miss Dish:** Crab Cakes

True Food Kitchen

⚡ **Where:** 1906 Town Centre Blvd, Suite 110 **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-775-5179 **Click:** truefoodkitchen.com **The Scoop:** True Food Kitchen is the only restaurant fundamentally based on science which ensures all of its craveable dishes and drinks work to increase the longevity of our people and planet.

Tuscan Prime

⚡ **Where:** 1905 Town Centre Blvd, Suite 100 **When:** dinner, weekend brunch **Cost:** \$\$ **Call:** 443-572-4677 **Click:** tuscanprime.com **Happy Hour:** Sunday through Thursday, 4-7 p.m.

EASTPORT

Blackwall Hitch

▲ ⚡ **Where:** 400 Sixth Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-263-3454 **Click:** theblackwallhitchannapolis.com **Can't Miss Dish:** Braised Short Ribs **Happy Hour:** Monday through Friday 4-7 p.m.

Boatyard Bar & Grill

▲ ⚡ **Where:** 400 Fourth Street, Annapolis **When:** breakfast, lunch, dinner, late-night, weekend brunch **Cost:** \$\$ **Call:** 410-216-6206 **Click:** boatyardbarandgrill.com **Can't Miss Drink:** Cherry Ginger Cobbler **Near and Far:** Everyone knows how great Boatyard's Crabcakes are so be sure to spread the love. Ship crabcakes to your family all over the country to show off what they do best.

Bread and Butter Kitchen

▲ **Where:** 303 Second Street, Suite A, Annapolis **When:** breakfast, lunch **Cost:** \$ **Call:** 410-202-8680 **Click:** breadandbutterkitchen.com **The Scoop:** Bread and Butter offers a variety of classic breakfast and lunch favorites, from omelets and scones to egg, chicken, or tuna salad sandwiches. The ingredients in the kitchen come from local farmers, giving this eatery the freshest menu.

Carrol's Creek Café

▲ ⌊ ⚡ **Where:** 410 Severn Avenue, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-263-8102 **Click:** carrolscreek.com **Can't Miss Dish:** Sea Scallops **Allergy Friendly:** Carrol's Creek Café is fine dining for everyone, even if you have a nut allergy. Carrol's Creek's kitchen is completely peanut and tree nut free.

Chart House

▲ ⌊ ⚡ **Where:** 300 Second Street, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$\$ **Call:** 410-268-7166 **Click:** chart-house.com

Happy Hour: Sunday through Friday, 4:30 - 7 p.m. **Drink and a Show:** Enjoy a tableside torched Apple Manhattan with Basil Hayden Toast bourbon, Berentzen Apple Liquor, and Carpano Antica Sweet Vermouth infused with applewood smoke.

Davis' Pub

📍 🌟 🍷 **Where:** 400 Chester Avenue, Annapolis **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-268-7432 **Click:** davispub.com **Can't Miss Dish:** Crab Pretzel

Eastport Kitchen

📍 **Where:** 923 Chesapeake Avenue, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$ **Call:** 410-990-0000 **Click:** eastportkitchen.com **The Scoop:** Whether you have a hankering for breakfast, lunch, or dinner, Eastport Kitchen has you covered! Check out their website for monthly dinner specials.

Leeward Market Café & Grocery

📍 **Where:** 601 Second Street, Annapolis **When:** breakfast, lunch **Cost:** \$ **Call:** 443-837-6122 **Click:** leewardmarketcafe.com **The Scoop:** Breakfast is served all day at this little Market with big taste. Relax there in the morning with their freshly brewed City Dock Coffee or join them for lunch and order one of their classic gourmet pizzas.

Lewnes' Steakhouse

📍 **Where:** 401 Fourth Street, Annapolis **When:** dinner **Cost:** \$\$\$ **Call:** 410-263-1617 **Click:** lewnessteakhouse.com **The Vino:** Lewnes' Steakhouse has won 12 years

straight as Best of Award of Excellence for their wine list by the Wine Spectator.

O'Leary's Seafood

📍 **Where:** 310 Third Street, Annapolis **When:** dinner, Sunday brunch **Cost:** \$\$\$ **Call:** 410-263-0884 **Click:** olearysseafood.com **Can't Miss Dish:** Crab Cakes **Can't Miss Drink:** Bicycles and Baskets: Deadwood Rye Whiskey, Pedro Ximenez Sherry, Aperol, lemon Juice, simple syrup. On the rocks

Ruth's Chris Steakhouse

📍 🌟 **Where:** 301 Severn Avenue, Annapolis **When:** dinner **Cost:** \$\$\$ **Call:** 410-990-0033 **Click:** ruthschris-annapolis.com **The Scoop:** This widely-known steakhouse is renowned for its excellent cuts of meat, and also offers poultry and seafood options for those who don't love steak. The side dishes are ordered separately and come in portions large enough to share to be served with beautiful cocktails.

Vin 909 Winecafé

📍 🌟 **Where:** 909 Bay Ridge Avenue, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-990-1846 **Click:** vin909.com **The Scoop:** Vin 909 Wine café is built on family history, and passion for food, wine and beer. The name "Vin" means wine in French and also defines the vintage feel of our inviting setting in the eclectic neighborhood of Eastport. **Can't Miss Dish:** The Rock Star Pizza

ANNE ARUNDEL COUNTY

The Blackwall Barn & Lodge

🌟 **Where:** 329 Gambrills Road, Gambrills **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-317-2276 **Click:** barnandlodge.com **Can't Miss Dish:** Chicken and Waffles **Can't Miss Drink:** Mas-sive Mary

Broken Oar Bar & Grill

📍 🌟 **Where:** 864 Nabbs Creek Road, Glen Burnie **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 443-818-9070 **Click:** brokenoarbarandgrill.com **The Scoop:** An Oaresome place with a view and plenty of deals you can't miss. On top of happy hour, join Taco Tuesday, Wing Wednesday, Sushi Thursday, and Sunday Funday right on the water.

The Crab Shack (Crofton)

🌟 **Where:** 1260 MD-3, Crofton **When:** lunch, dinner **Cost:** \$ **Call:** 443-302-2680 **Click:** thecrabshackmd.com **Happy Hour:** 3-7 p.m. **Daily Southern Spice:** Build your own Cajun Boil for dinner: pick your protein, butter type, spice level, and whatever extras you want for a perfect Cajun dinner.

The Crab Shack (Edgewater)

🌟 **Where:** 3111 Solomons Island Road, Edgewater **When:** lunch, dinner **Cost:** \$ **Call:** 443-837-6279 **Click:** thecrabshackmd.com **Extra, Extra:** Enjoying the soup? Take a quart home. Don't skip out on the fries. The Crab Shack's Boardwalk French Fries are made fresh on site!

Donnelly's Dockside

📍 🌟 **Where:** 1050 Deep Creek Avenue, Arnold **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-757-4045 **Click:** donnellysdockside.com **The Scoop:** Pick your crabs with the views of Deep Creek with a cocktail in hand at Donnelly's Dockside, formally known as Deep Creek Restaurant. This beautiful view and amazing seafood is located just outside Annapolis.

Fat Boys Crab Shack

🌟 **Where:** 1581 Defense Highway, Gambrills **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-721-5252 **Click:** fatboyscrofton.com **Can't Miss App:** Hush Puppies

Founders Tavern & Grille

🌟 **Where:** 8125 Ritchie Highway, Pasadena **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-544-0076 **Click:** founderstavernandgrille.com **Can't Miss Drink:** Whiskey Flights - Founders has a long list of Whiskeys available to make your own personalized flight **Can't Miss Dish:** Bacon & Bleu Burger

Fuji Japanese Steakhouse, Hibachi, Sushi & Lava Bar

🌟 **Where:** 1406 S. Main Chapel Way, Gambrills **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-721-6880 **Click:** jcfuji.com **The Scoop:** This Crofton/Gambrills staple offers fresh sushi and other Japanese favorites. Sit down for an entertaining culinary show at the Hibachi table or dine al fresco with a cold cocktail and some friends.

The Hideaway

🌟 **Where:** 1439 Odenton Road, Odenton **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-874-7300 **Click:** hideawayodenton.com **The Scoop:** If you can find it then you will enjoy it. The Hideaway is a hidden gem now known for reputable barbecue that has sold out during peak times. Try out their award-winning wings, dry-rubbed in their own special signature seasonings. **Can't Miss Dish:** Pulled Pork **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

Killarney House

🌟 **Where:** 584 West Central Avenue, Davidsonville **When:** lunch, dinner, Sunday brunch **Cost:** \$ **Call:** 410-798-8700 **Click:** killarneyhousepub.com **Can't Miss Dish:** Fish and Chips

Langways All American Sports Bar & Grill

🌟 **Where:** 1357 Defense Highway, Gambrills **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-721-4108 **Click:** langwayssportsbar.com **The Atmosphere:** Sit on the relaxed patio any day of the week for an ice-cold beer and sandwich.

Lures Bar & Grille

🌟 **Where:** 1397 Generals Highway, Crownsville **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-923-1606 **Click:** luresbarandgrille.com **The Scoop:** Lures, a casual bar with a nautical feel, specializes in regular customers, offering both a beer and wine club for repeaters. You can also sign up to receive its weekly newsletter with the latest happenings. Their beer list offers endless options.

Mother's Peninsula Grille

🌟 **Where:** 969 Ritchie Highway, Arnold **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-975-5950 **Click:** mothersgrille.com **Can't Miss Dish:** Pat Tillman Powerhouse **Happy Hour:** 3-6:30 p.m. Monday through Friday

Mike's Crab House

📍 🌟 **Where:** 3030 Riva Road, Riva **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-956-2784 **Click:** mikescrabhouse.com **Parking Situation:** No excuse to skip out on Mike's Crab House, if the parking lot is full, boat dockage is free for patrons! **Can't Miss Dish:** Maryland Crab Soup

Newk's Eatery

🌟 **Where:** 1360 Main Chapel Way, Gambrills **When:** lunch, dinner **Cost:** \$ **Call:** 443-302-2734 **Click:** newks.com/location/gambrills-md **The Scoop:** Newk's may be a national chain, but they have soups, salads, and sandwiches that are so fresh and light, they can't be skipped over. Eat in or grab lunch to go at their quick Grab N-Go station.

O'Loughlin's Restaurant & Pub

🌟 **Where:** 1258 Bay Dale Drive, Arnold **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-349-0200 **Click:** ooughlinspub.com **Extra Special:** Monday Night Wing Night, Tuesday Steak and Taco night, Irish Night Wednesdays, #WineWednesday, Steam Platter Thursday, Beer Battered Friday, Prime rib Saturday, Rip off our Ribs Sunday **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

Old Stein Inn

☀️ **Where:** 1143 Central Avenue, Edgewater
When: lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-798-6807 **Click:** oldstein-inn.com **Can't Miss Dish:** Old Stein Short Rib Sauerbraten **Beer Selection:** Not only does Old Stein Inn have an extensive craft beer menu, they also have an extensive German beer list. Visit to make a flight out of the 10 craft German beers they have on draft.

The Pier Oyster Bar & Grill

🌊 🌞 **Where:** 48 South River Road, Edgewater **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 443-837-6057 **Click:** thepier-waterfrontbarandgrill.com **The Scoop:** Find your beach at The Pier, a family-friendly sandy getaway with live music, beach-inspired food, and an upbeat atmosphere. **Music:** Ready for a night out with some live music? Visit their website for who is playing tonight.

The Point Crab House & Grill

🌊 🌞 **Where:** 700 Mill Creek Road, Arnold **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-544-5448 **Click:** thepoint-crabhouse.com **Can't Miss Dessert:** Nutty buddy Slider **Happy Hour:** 3 p.m.-6 p.m. Monday through Friday

Querétaro

☀️ **Where:** 1406 S. Main Chapel Way, Suite 110, Gambrills **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-721-1392 **Click:** queretaroinc.com **The Scoop:** Celebrate taco Tuesday every day at Querétaro in Gambrills with daily taco, fajita, burrito and so many other Mexican specials. Really hungry? Order tacos by the tray!

Rams Head Dockside

🌊 🌞 **Where:** 1702 Furnace Drive, Glen Burnie **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-590-2280 **Click:** ramsheaddockside.com **What's On Tap:** Rams Head Dockside features house drafts from their brewery, Fordham and Dominion Brewing in Dover, DE. They also offer nine rotating taps from over 100 bottles of beer from around the world. **Happy Hour:** 3 p.m.-7 p.m. Monday through Friday

Rams Head Roadhouse

☀️ **Where:** 1773 Generals Highway, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-849-8058 **Click:** ramsheadroadhouse.com **Special Special!** Enjoy \$5 burger night every Sunday. Burger night includes an 8 oz Angus beef patty with lettuce and tomato, chips, and a pickle starting at 5 p.m. **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

Thai at Waugh Chapel

☀️ **Where:** 1406 S. Main Chapel Way, Suite 102, Gambrills **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-415-1004 **Click:** thaiatwaughchapel.com **Can't Miss:** Thai food is comfort food whether it be a cold winter day or a beautiful summer day, but the best time to visit Thai at Waugh Chapel is during the Towne Centre's weekend outdoor concert series. Sit on their outdoor patio during a perfect warm evening, listen to music, and sip on a drink with some drunken noodles!

Yellowfin Steak & Fish House

🌊 🌞 **Where:** 2840 Solomons Island Road,

Edgewater **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-573-1333 **Click:** yellowfinedgewater.com **The Scoop:** An extensive wine list pairs perfectly with seafood, steak, or sushi at Yellowfin Steak & Fish House. Watch the sunset on the South River and boats drive at the beautiful waterfront restaurant.

SOUTHERN ANNE ARUNDEL COUNTY

(Deale, Galesville, Chesapeake Beach, Rose Haven, Tracys Landing)

Abner's Crab House

🌊 🌞 **Where:** 3748 Harbor Road, Chesapeake Beach **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-257-3689 **Click:** abnerscrab-house.net **Bonus:** In addition to the crab centered menu, Abner's Crab House has A & A Gaming, a casino featuring slot machines and endless free-play games.

Dockside Restaurant & Sports Bar

🌊 🌞 **Where:** 421 Deale Road, Tracys Landing **When:** lunch, dinner, Sunday breakfast **Cost:** \$\$ **Call:** 410-867-1138 **Click:** docksiderestaurantmd.com **The Scoop:** True to its name, Dockside Restaurant sits directly on Rockhold Creek, and features a casual yet delectable dining experience, a sports bar area, tiki bar outside, and a wide-ranging menu of seafood classics, pub grub, and American staples. **Weekly Specials:** Mexican Night Monday, Prime Rib Tuesday, Quarter Oysters

Wednesdays, Baby Back Ribs Thursdays and a chef special on the weekends

Happy Harbor Restaurant and Bar

🌊 🌞 **Where:** 533 Deale Road, Deale **When:** lunch, dinner, late-night, weekend breakfast **Cost:** \$ **Call:** 410-867-0949 **Click:** happyharborduale.com **The Scoop:** Come get happy at Happy Harbor with a drink on the Doc Bar. Crab cakes, burgers and beyond are all available for a day on the water in Deale. **Happy Hour:** 3 p.m. - 7 p.m. everyday

Jesse Jay's

☀️ **Where:** 5471 Muddy Creek Road, Churchton **When:** lunch, dinner **Cost:** \$ **Call:** 240-903-8100 **Click:** jessejays.com **Truck:** Go online now to book Jesse Jay's Food Trailer to cater your next event or check their calendar to see when the truck is going to be near you!

Neptune's Seafood Pub

🌊 🌞 **Where:** 8800 Chesapeake Avenue, North Beach **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-257-7899 **Click:** neptunesseafoodpub.com **Can't Miss Dish:** Crab Melt **Happy Hour:** 3 p.m.-7 p.m. Monday through Friday **Try Something New:** Check out Neptune's Drink of the Month! These drinks are seasonal, hand-crafted with the best ingredients

Petie Greens Bar and Grill

🌊 🌞 **Where:** 6103 Drum Point Road, Deale **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-867-1488 **Click:** petiegreens.com **The Scoop:** Enjoy delightful

fare and great drinks in the heart of Deale. With live music and good vibes, Petie Greens is the place to be.

Pirates Cove Restaurant & Dock Bar

🌊 🌞 **Where:** 4817 Riverside Drive, Galesville **When:** lunch, dinner, Sunday brunch **Cost:** \$ **Call:** 410-867-2300 **Click:** piratescovemd.com **Can't Miss Dish:** Crab Imperial **Get Shucked:** Enjoy Oyster Night every Thursday at 6 p.m.

Skipper's Pier Restaurant & Dock Bar

🌊 🌞 **Where:** 6158 Drum Point Road, Deale **When:** dinner, weekend lunch **Cost:** \$\$ **Call:** 410-867-7110 **Click:** skipperspier.com **Can't Miss Dish:** Crab Crusted Oysters

South County Café

🌊 ☀️ **Where:** 5960 Deale Churchton Road, Deale **When:** breakfast, lunch **Cost:** \$ **Call:** 410-867-6450 **Click:** southcountycfe.com **The Scoop:** Build your own sandwich or choose from one of South County Café's many specialty sandwiches for lunch or grab French toast or an omelet for breakfast at this country style café in Deale.

Stan and Joe's Riverside

🌊 🌞 **Where:** 4851 Riverside Drive, Galesville **When:** lunch, dinner **Cost:** \$ **Call:** 410-867-7200 **Click:** snjriverside.com **Weekly Specials:** buy one pound of steamed shrimp get a half pound free on Mondays, half priced burgers on Tuesdays, buy one get one free steamed mussels on Wednesdays, pound

and a half lobster dinner for \$22.95 on Thursdays, \$21.95 slow cooked prime rib on Fridays, \$0.75 oysters on Saturdays and Sunday brunch for 10 a.m. to 2 p.m. **Happy Hour:** 3 p.m. - 6 p.m. Monday through Friday

Traders Steak, Seafood, and Ale

🌊 🌞 **Where:** 8132 Bayside Road, Chesapeake Beach **When:** breakfast, lunch, dinner, weekend breakfast buffet **Cost:** \$\$ **Call:** 301-855-0766 **Click:** traders-eagle.com **The Scoop:** For more than 50 years, Traders has been known for its steak and seafood entrees, along with a score of comfort food dishes available for dinner. The restaurant also features live entertainment on their outside deck bar Wednesday through Saturday, perfect to gather with a group of friends.

The Westlawn Inn

🌊 **Where:** 9200 Chesapeake Avenue, North Beach **When:** dinner **Cost:** \$\$ **Call:** 410-257-0001 **Click:** westlawninn.com **Can't Miss Dish:** Fried Red Tomato

QUEEN ANNE'S COUNTY

Big Bats Café

☀️ **Where:** 216 Saint Claire Place, Stevensville **When:** breakfast, lunch, dinner, late-night **Cost:** \$ **Call:** 410-604-1120 **Click:** bigbats.com **The Scoop:** Route for any team you want at this baseball-themed bar who doesn't pledge loyalty to any particular team. **Happy Hour:** Wednesday through Friday, 3-6 p.m.

The Big Owl Tiki Bar

🌴 🌊 ☀️ **Where:** 3015 Kent Narrow Way South, Grasonville
When: lunch, dinner, late-night **Cost:** \$ **Call:** 410-827-6523 **Click:** thebigowl.com **Can't Miss Dish:** Rockfish Tenders **Live Music:** Visit the website for a full list of live performers for the summer

Bridges Restaurant

🌴 🌊 ☀️ **Where:** 321 Wells Cove Road, Grasonville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-827-0282 **Click:** bridgesrestaurant.net **Can't Miss Dish:** White Sausage pizza **Parking Situation:** Bridges offers first come first serve complimentary slips for free for boats up to 65' in length, 20' in width, and 6' draft. Overnight slips are available for \$25.

Café Sado

🌴 🌊 ☀️ **Where:** 205 Tackle Circle, Chester **When:** lunch, dinner **Cost:** \$ **Call:** 410-604-1688 **Click:** cafesado.com **Can't Miss Dish:** Butternut Squash Dumpling **Wanting More:** Visit their second location at 870 High Street in Centreville

Doc's Riverside Grille

🌴 ☀️ **Where:** 511 Chesterfield Avenue, Centreville **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-758-1707 **Click:** docsriversidegrille.com **Weekly Specials:** Monday: \$2 domestic drafts, \$6 wings, Tuesday: Taco Tuesday and \$6 Burger Platter, Wednesday: Steak Night and \$15 bottle of wine, Thursday: Raw Oyster bar and Smoked Food Specials. **Happy Hour:** 3:30 p.m. - 6:30 p.m. Monday through Friday

Fisherman's Crab Deck / Fisherman's Inn

🌴 🌊 ☀️ **Where:** 3116 Main Street, Grasonville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-827-6666 (Crab Deck); 410-827-8807 (Inn) **Click:** crabdeck.com; fishermansinn.com **The Scoop:** The Crab Deck is exactly that; an expansive outdoor deck where crab picking is the calling card. Meanwhile the indoor Inn is finer dining in an upscale atmosphere. **Can't Miss Dish:** Crab Pretzel **Can't Miss Drink:** Nauti Mermaid **Seafood Market:** When visiting Fisherman's Crab Deck visit the seafood market open daily from 9 a.m.-6 p.m. and 9 a.m.-5 p.m. on Sundays.

Harris Crab House & Seafood Restaurant

🌴 🌊 ☀️ **Where:** 433 Kent Narrow Way North, Grasonville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-827-9500 **Click:** harriscrabhouse.com **Community Contributor:** Harris Crab House is an admirably eco-friendly restaurant by working with Oyster Recovery Partnership, a nonprofit dedicated to restoring oysters in the Chesapeake Bay.

Libbey's Coastal Kitchen + Cocktails

🌴 🌊 ☀️ **Where:** 357 Pier One Road, Stevensville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-604-0999 **Click:** libbeyscoastalkitchen.com **Can't Miss Dish:** Corn & Crab dip

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The Jetty

☀️ 🌊 🌟 **Where:** 201 Wells Cove Road, Grasonville **When:** breakfast, lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-827-4959 **Click:** jettydockbar.com **The Scoop:** Jump in the Jetty Bus which travels to and from Stevensville, Chester, Grasonville, Romancoke, and parts of Queenstown to join trivia night, karaoke, or any other of The Jetty's events. With a packed calendar, the Jetty is always the place to kick back with your Orange Crush. **Happy Hour:** 3 p.m.-7 p.m. Monday through Fridays

Kent Island Resort + 19TWENTY

☀️ 🌊 🌟 **Where:** 500 Kent Manor Drive, Stevensville **When:** Dinner **Cost:** \$\$ **Call:** 410-643-5757 **Click:** kentislandresort.com **The Scoop:** Whether you're a guest of the Inn or otherwise, enjoy the elegant setting and beautiful view at Kent Island Resort as you indulge in a savory dinner.

Kentmorr Restaurant & Crab House

☀️ 🌊 🌟 **Where:** 910 Kentmorr Road, Stevensville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-643-2263 **Click:** kentmorr.com **The Scoop:** Pick either the elegant dining room or the casual outdoor tiki bar, but either way make sure to order the award-winning crab cakes at Kentmorr Restaurant & Crab House!

Knoxie's Table at The Inn

☀️ **Where:** 180 Pier One Road, Stevensville **When:** dinner, weekend brunch **Cost:** \$\$ **Call:** 443-249-5777 **Click:**

baybeachclub.com **The Scoop:** Located off the lobby of The Inn at Chesapeake Bay Beach Club is the warm, rustic farm to table, Knoxie's Table. The ingredients are from local farmers and watermen to make up classic dishes with a Chesapeake twist.

The Narrows

☀️ 🌊 🌟 **Where:** 3023 Kent Narrow Way South, Grasonville **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-827-8113 **Click:** thenarrows-restaurant.com **The Scoop:** Customers go crazy for The Narrows' award-winning crab cakes and cream of crab soup. If you can't make it to Grasonville, the restaurant will satisfy you craving by shipping both of them, along with their vegetable crab soup, overnight to anywhere in the U.S. **Happy Hour:** Sunday through Thursday, 3-6 p.m.

Red Eye's Dock Bar

☀️ 🌊 🌟 **Where:** 428 Kent Narrow Way North, Grasonville **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-827-3937 **Click:** redevyedockbar.com **The Scoop:** If you're looking for some live music, chill atmosphere, and somewhere to bring your best furry friend, look no further! Red Eye's has all of that, and then some. Choose from their large food and drink menu, sit back, and relax.

KENT COUNTY**98 Cannon Riverfront Grille**

🌊 🌟 **Where:** 98 Cannon Street, Chestertown **When:** Breakfast, lunch, dinner **Cost:** \$\$ **Click:**

98cannon.com **Opening TBD:** On January 16th, 98 Cannon suffered severe damage due to an electrical fire. They are currently rebuilding so keep an eye on their website to see when they will reopen!

Amalfi Coast Italian + Wine Bar

Where: 401 Love Point Road, Stevensville **When:** Brunch, Lunch, dinner **Cost:** \$\$ **Call:** 443-249-3426 **Click:** amalficoastki.com **Happy Hour:** Monday through Friday 3:30 - 6:30 p.m. **Pace Yourself:** Even though it is hard to limit yourself on Amalfi's delicious pasta, do your best to save room for dessert! Amalfi offers many desserts and dessert cocktails that will take your night to the next level.

Bay Wolf Restaurant

☀️ **Where:** 21270 Rock Hall Avenue, Rock Hall **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-639-2000 **Click:** baywolfrestaurant.com **The Scoop:** Austrian food meets the Eastern Shore at Bay Wolf Restaurant in Rock Hall. The restaurant, just a short walk from the local marina, serves Wiener Schnitzel, Chicken Marsala, fried Shrimp Almondine, and crab cakes. Be aware! Make sure to save room for the Austrian Apple Strudel served with vanilla ice cream for dessert.

The Kitchen at The Imperial

☀️ 🌟 **Where:** 208 High Street, Chestertown **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-778-5000 **Click:** imperialchester-town.com **The Scoop:** Casual fine dining with award winning crab cakes, wine tastings,

and a great cocktail menu in Chestertown. On Sundays, join the Bloody Mary Brunch starters and entrees

Harbor Shack

☀️ 🌊 🌟 **Where:** 20895 Bayside Avenue, Rock Hall **When:** lunch, dinner **Cost:** \$ **Call:** 410-639-9996 **Click:** harborshack.net **The Scoop:** Relax this weekend at the waterfront Harbor Shack with live entertainment, food and drink specials, and a fun, casual, atmosphere with a view of Rock Hall Harbor.

Osprey Point Restaurant

☀️ 🌊 🌟 **Where:** 20786 Rock Hall Avenue, Rock Hall **When:** dinner **Cost:** \$\$ **Call:** 410-639-2194 **Click:** ospreypoint.com **The Scoop:** For all occasions, Osprey Point Restaurant can be the elegant waterfront dining you are looking for. Everything you are looking for is in one place, calamari, soups, salads, burger, and classic broiled crab cakes.

The Sandbar at Rolphs Wharf Marina

☀️ 🌊 🌟 **Where:** 1008 Rolphs Wharf Road, Chestertown **When:** lunch, dinner **Cost:** \$ **Call:** 410-778-6347 **Click:** rolphswharfmarina.com/the-sandbar **The Scoop:** The outdoor beach bar at Rolphs offers the opportunity to take your shoes off and feel the sand between your toes while drinking a cold beer or frozen margarita. And that view of the Chester River isn't too shabby either.

The Shanty Beach Bar at Tolchester Marina

☀️ 🌊 🌟 **Where:** 21085 Tolchester Beach Road, Chestertown **When:**

lunch, dinner **Cost:** \$ **Call:** 410-778-1400 **Click:** tolchestermarina.com **The Scoop:** Offering respite from a day on the water, this beachy Bay-front bar has cold drinks, sandy shoreline, and live music throughout the summer season.

Waterman's Crab House Restaurant & Dock Bar

☀️ 🌊 🌟 **Where:** 21055 W. Sharp Street, Rock Hall **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-639-2261 **Click:** waterman-scrabhouse.com **The Scoop:** Waterman's is a seafood market turned restaurant and dock bar serving the freshest blue crabs, rockfish, oysters, and other Chesapeake Bay delicacies in Rock Hall.

TALBOT COUNTY**Ava's Pizzeria & Wine Bar**

☀️ 🌟 **Where:** 409 S. Talbot Street, St. Michaels **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-745-3081 **Click:** avaspizzeria.com **Where to go:** There are three locations. The St. Michaels location is a short walk from the docks, but there is also a location in Cambridge and in Rehoboth Beach, Delaware. **Can't Miss Dish:** Ma's Meatball Sliders

Awful Arthur's Seafood Company

☀️ 🌟 **Where:** 402 S. Talbot Street, St. Michaels **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-745-3474 **Click:** awfularthursusa.com **The Scoop:** Inside of a historic home and just two blocks from the St. Michaels harbor. Awful Arthur's is a perfect spot for lunch or dinner year 'round; sit fireside in the winter and outside on the patio in

the summer. **Can't Miss Dish:** Lobster Roll

Bistro St. Michaels

☀️ 🌟 **Where:** 403 S. Talbot Street, St. Michaels **When:** dinner **Cost:** \$\$ **Call:** 410-745-9111 **Click:** bistrostmichaels.com **The Scoop:** High quality, local ingredients make up traditional and modern culinary masterpieces at Bistro St. Michaels. Local seafood and free-range eggs are just a few of the fresh ingredients they put into their food. **Happy Hour:** 4:30 p.m.-6:30 p.m. Daily

Capsize OXMD

☀️ 🌊 🌟 **Where:** 314 Tilghman Street, Oxford **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-226-5900 **Click:** capsizeroxmd.com **The Scoop:** Take in the Calm Waters of Town Creek at the relaxed and casual Capsize. Dine in the waterside dining room or grab a drink on the deck overlooking the Creek. Bring your dog for the 4-legged sailors' menu.

Carpenter Street Saloon

☀️ **Where:** 113 S. Talbot Street, St. Michaels **When:** breakfast, lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-745-5111 **Click:** carpenterstreet-saloon.com **Night Life:** This casual restaurant offers live music throughout the week, pool tables, and other fun nightlife events throughout the year. Enjoy their diverse menu as you catch up with your buddies at this friendly pub.

Characters Bridge Restaurant

☀️ 🌊 🌟 **Where:** 6136 Tilghman Island Road, Tilghman Island **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-886-1060

Click: characters-bridgerestaurant.com
The Scoop: With Shore classics, seafood, beef, and chicken dishes, Characters offers a robust menu and fine drinks. Guests can relax indoors or on the outside deck, and enjoy views of Knapps Narrows.

The Crab Claw

Where: 304 Burns Street, St. Michaels
When: lunch, dinner
Cost: \$\$ **Call:** 410-745-2900 **Click:** thecrabclaw.com
The Scoop: Once a clam and oyster shucking house for local catches, The Crab Claw is known for having great drinks and even better seafood. And because of its position on the water, you can sometimes catch a glimpse of watermen pulling up with the day's catches. The restaurant is still owned and operated by the original 1965 owners Bill and Sylvia Jones.

Crepes by the Bay

Where: 413 S. Talbot Street, St. Michaels
When: breakfast, lunch
Cost: \$ **Call:** 410-745-8429 **The Scoop:** Sweet or savory, breakfast, lunch or dessert, there is always a great choice at Crepes by the Bay. Don't forget to add some ice cream!

Doc's Sunset Grille

Where: 104 West Pier Street, Oxford
When: lunch, dinner
Cost: \$ **Call:** 410-226-5550 **Click:** docssunsetgrille.com
Can't Miss Dish: Crabby Chicken Sandwich **The Scoop:** Located right on the Tred Avon River and facing West, Doc's Sunset Grille in Oxford, MD, is an amazing place to be for sunset. Being on the water also makes

Doc's a great place to be, every day of the year. The view is always changing with the days and seasons.

Foxy's Harbor Grille

Where: 125 Mulberry Street, St. Michaels
When: lunch, dinner, late-night
Cost: \$\$ **Call:** 410-745-4340 **Click:** foxysharborgrille.com
Can't Miss Dish: Crab Pretzel **Happy Hour:** 4:30 p.m.-6:30 p.m. Monday through Friday

The Galley

Where: 305 S. Talbot Street, St. Michaels
When: breakfast, lunch, Friday dinner
Cost: \$ **Call:** 410-200-8572 **Click:** thegalleyaintmichaels.com
The Scoop: Located in the heart of historic downtown St. Michaels, The Galley is known for the best breakfast in the area made with fresh, delicious and high-quality ingredients. Check them out on Friday evenings, as they offer dinner and live music—a nice way to start your weekend.

Gina's Cafe

Where: 601 S. Talbot Street, St. Michaels
When: lunch, dinner
Cost: \$\$ **Call:** 410-745-6400 **Click:** ginascafemd.com
The Scoop: A southwest restaurant/ bar in the heart of St. Michaels, Gina's is the place to go for Mexican cuisine.

Harrison's Harbour Lights

Where: 101 N. Harbor Road, St. Michaels
When: breakfast, lunch, dinner
Cost: \$\$ **Call:** 410-745-9001 **Click:** harbourinn.com
The Scoop: In season, enjoy the bay breezes on one of our outdoor decks. The Port Deck located

on our ground floor next to our outdoor pool features a full bar, stone fireplace, heat lamps, fans, and a relaxing atmosphere for any occasion. Come upstairs to enjoy the River Deck—a completely open-air sun deck with the best views overlooking the historic harbor.

Latitude 38

Where: 26342 Oxford Road, Oxford
When: lunch, dinner, Sunday brunch
Cost: \$\$ **Call:** 410-226-5303 **Click:** latitude38.biz
The Scoop: Let the fresh bay breeze run through your hair at the deck dining at Latitude 38. Get your upscale fare from steaks, crab cakes, and fresh fish. The restaurant also offers half entrees for light eaters.

Lowes Wharf Bayside Grill & Tiki Bar

Where: 21651 Lowes Wharf Road, Sherwood
When: lunch, dinner
Cost: \$\$ **Call:** 410-745-6684 **Click:** loweswharf.com
The Scoop: The epitome of a hidden gem, Lowes Wharf is one of those places that's off the beaten path, but so worth the drive. Beautiful views, a sandy beach, fun activities, and a full bar and restaurant—you might just want to stay the night in the accompanying inn.

Marker Five

Where: 6178 Tilghman Island Road, Tilghman
When: lunch, dinner
Cost: \$\$ **Call:** 410-886-1122 **Click:** markerfive.com
The Scoop: Local seafood and house smoked meats are on the table at Marker Five in Tilghman/ This casual, waterfront restaurant makes everything from scratch and has over 30 beers on tap.

Pope's Tavern

Where: 504 S. Morris Street, Oxford
When: dinner
Cost: \$\$ **Call:** 410-226-5220 **Click:** oxfordinn.net
The Scoop: At Pope's Tavern, indulge in the American bistro experience with seafood flair. Sit back and relax, and choose from a wide variety of spirits, wine, and beer for the ultimate dining experience. **Can't Miss Dish:** Linguini Carbonara

The Purser's Pub at the Inn at Perry Cabin

Where: 308 Watkins Lane, St. Michaels
When: lunch, dinner, late-night
Cost: \$\$ **Call:** 410-745-2200 **Click:** innatperrycabin.com
The Scoop: Enjoy a warm summer evening in the garden courtyard as you sip on a cocktail and indulge in some tasty Eastern Shore fare.

The Robert Morris Inn

Where: 314 N. Morris Street, Oxford
When: breakfast, lunch, dinner, weekend brunch
Cost: \$\$ **Call:** 410-226-5111 **Click:** robertmorrisinn.com
The Scoop: Located in one of the Eastern Shore's most historic towns, the Inn itself has an impressive history, dating back to 1710. Come visit this storied establishment and choose from fine dining, a casual tavern, lazy weekend brunch, or afternoon tea, all developed by award-winning chef Mark Salter.

St. Michaels Crab & Steak House

Where: 305 Mulberry Street, St. Michaels
When: lunch, dinner
Cost: \$\$ **Call:** 410-745-3737 **Click:** stmichaelscrabhouse.com
The Scoop: Traditionally, St. Michaels Crab & Steak House has been an unloading dock for millions of oysters

and crabs to be distributed from Boston to the Carolinas. Now turned restaurant, St. Michaels Crab & Steak House offers classic cuisine from land and sea with an entertaining view of the boats coming and going from the harbor. **Can't Miss Dish:** Crab Cake Sandwich

Stars at the Inn at Perry Cabin

Where: 308 Watkins Lane, St. Michaels
When: breakfast, lunch, dinner, afternoon tea
Cost: \$\$\$ **Call:** 410-745-2200 **Click:** perrycabin.com
The Scoop: Stars makes their daily specials based off of that morning's catch. All of their dishes are cooked with a light touch that unlocks the food's natural intensity.

DORCHESTER COUNTY

Bistro Poplar

Where: 535 Poplar Street, Cambridge
When: dinner
Cost: \$\$ **Call:** 410-228-4884 **Click:** bistropoplar.com
The Scoop: Join Bistro Poplar for classic French fare in a traditional bistro atmosphere. Bistro Poplar incorporates French cuisine with a Mediterranean and Asian twist for a unique dining experience. Pair a delicious entrée with a hand-picked cocktail for the ultimate meal.

Carmela's Cucina

Where: 400 Academy Street, Cambridge
When: lunch, dinner
Cost: \$\$ **Call:** 410-221-8082
The Scoop: Taste a little bit of Italy in the heart of the Chesapeake Bay. Carmela's offers authentic Italian cuisine, often paired perfectly with a glass of wine or beer. **Don't Miss Out:** Make sure

to keep checking their Facebook page for daily specials. Get there before they sell out!

Palm Beach Willies

Where: 638 Taylors Island Road, Taylors Island
When: lunch, dinner
Cost: \$ **Call:** 410-221-5111 **Click:** pbwti.com
The Scoop: Bring your car or boat to the locally run restaurant, bar and grill in Taylors Island. Look over Slaughter Creek with an ice-cold beer is a perfect way to spend your evening.

Portside Seafood Restaurant

Where: 201 Trenton Street, Cambridge
When: lunch, dinner
Cost: \$\$ **Call:** 410-228-9007 **Click:** portsidemaryland.com
The Scoop: An expansive upper deck overlooks Cambridge Creek, while diners indulge on a seafood-heavy menu. This warm, homey restaurant includes a wait staff that has been with the restaurant since the beginning. **Weekly Specials:** Mexican Mondays, Burger Tuesdays, Shrimp Day Thursdays, Nacho Day Friday

Snappers Waterfront Café

Where: 112 Commerce Street, Cambridge
When: lunch, dinner, Sunday brunch
Cost: \$\$ **Call:** 410-228-0112 **Click:** snapperswaterfront-cafe.com
The Scoop: If you didn't make your Caribbean vacation this year, just visit Snappers. This tiki bar was made to bring together both locals and tourists on the Eastern Shore. **Can't Miss Dish:** Jordan's Crabby Nachos, nachos smothered in crab dip



Suicide Bridge Restaurant

Where: 6304 Suicide Bridge Road, Hurlock **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-943-4689 **Click:** suicide-bridge-restaurant.com **The Scoop:** Look over Cabin Creek while you enjoy crab balls to stuffed flounder or hand cut steaks and Prime Rib. Grab a special drink from their cocktail menu to watch the wildlife of the Creek while you enjoy your meal. **Can't Miss Dish:** The Marylander. Crab imperial, tomato, and ham with imperial sauce on an English Muffin

Visit whatsup-mag.com for the complete Waterfront & Al Fresco Dining Guide, which includes the many destination restaurants on the Eastern Shore of the Chesapeake Bay.

ADDITIONAL DESTINATION RESTAURANTS

The following list of establishments advertise within our publications and offer delectable experiences that differ from the three criteria points of the traditional Waterfront & Al Fresco Guide

Annapolis Ice Cream
Where: Locations in Annapolis and Edgewater
When: Dessert! **Cost:** \$ **Click:** annapolisicecream.com **(Literally)** **The Scoop:** So many homemade ice cream flavors to choose from, including, a What's Up? Media personal favorite, Cookie Monster. Cookie Monster is a

vanilla base with cookie dough, chocolate chip cookies and oreos.

Ashling Kitchen & Bar
Where: 1286 Route 3 South, Suite 3, Crofton
When: lunch, dinner **Cost:** \$\$ **Call:** 443-332-6100 **Click:** ashlingco.com/restaurant **Food Truck:** Ashling Kitchen now has a food truck making its way around the county. Find out where they are today on their website.

Bella Italia
Where: 609 Taylor Avenue, Annapolis
When: lunch, dinner **Cost:** \$ **Click:** bellaitaliamd.com **The Scoop:** Simple Italian food made exactly the right way, using the best and freshest ingredients, served in a space where all are welcome. Come by, pull up a seat and see what happens when good food, good wine, and good people come together.

Harvest Thyme
Where: 1251 West Central Avenue, Davidsonville
When: lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 443-203-6846 **Click:** harvestthymetavern.com **Save Menu For:** Harvest Smash **Can't Miss Cocktail:** Campfire, a Harvest Thyme twist on an Old Fashioned **Happy Hour:** 4 p.m.-7 p.m. Tuesday through Friday, All day Sunday

Hunan L'Rose
Where: 1131 Annapolis Road, Odenton
When: lunch, dinner **Cost:** \$\$ **Call:** 410-672-2928 **The Scoop:** This longtime Odenton establishment has earned its renowned reputation for upscale Chinese cuisine.

Hunter's Tavern at Tidewater Inn
Where: 101 East Dover Street, Easton
When: breakfast, lunch, dinner, weekend brunch **Cost:** \$\$ **Call:** 410-822-4034 **Click:** tidewaterinn.com/hunters-tavern **Decanter Room:** Hunter's Tavern has a beautiful room with a long wooden table that seats up to 26 guests with extensive wine storage, dome ceiling, and an elegant chandelier. Enjoy private dining in the Decanter Room with groups of friends, coworkers, or family.

Main & Market
Where: 914 Bay Ridge Road, Annapolis
When: lunch, dinner **Cost:** \$\$ **Call:** 410-626-0388 **Click:** mainandmarket.com **The Scoop:** Main & Market has carved out its niche in the Annapolis area for more than two decades as a casual-yet-refined restaurant and premier caterer.

Mamma Roma
Where: 8743 Piney Orchard Parkway, Odenton
When: lunch, dinner **Cost:** \$ **Call:** 410-695-0247 **Click:** mammaromas.com **The Scoop:** Classic Italian food is tucked into the corner of the Village Center in Odenton at Mamma Roma. Here, you will find a friendly atmosphere and a zest for Italian fare.

Mi Lindo Cancún Grill
Where: 2134 Forest Drive, Annapolis
When: breakfast, lunch, dinner **Cost:** \$\$ **Call:** 410-571-0500 **Click:** lindocancungrill.com **The Scoop:** This family-owned restaurant offers a large menu of traditional, au-

thentic Mexican dishes inspired by Mayan culture. Top off your dinner with a tasty dessert, like Churros and Ice Cream. **Happy Hour:** 2 p.m.-7 p.m. Monday through Thursday

Nothing Bundt Cakes
Where: 1901 Annapolis Towne Centre Blvd, Annapolis
When: Bakery **Cost:** \$ **Click:** nothingbundtcakes.com **Flavors:** Besides the regular carrot, vanilla and chocolate, you can get awesome new flavors like Pecan Praline, Marble, and lemon.

Pasticcio Fresh Kitchen
Where: 150 Suite F Jennifer Road, Annapolis
When: lunch, dinner **Cost:** \$ **Call:** 443-949-0608 **Click:** pasticcio-annapolis.com **Online Deals:** Check online for coupons like \$3 off a large cheese pizza, \$5 off a purchase of \$50 or more and more coupon options.

Rutabaga Craft Juicery
Where: 4 Ridgely Avenue, Annapolis
When: breakfast, lunch **Cost:** \$ **Call:** 410-267-0261 **Click:** rutabagajuicery.com **The Scoop:** Rutabaga Juicery & Eats was formed out of the notion that whole, minimally processed food doesn't have to be inconvenient or hard to come by.

The Big Bean
Where: Locations in Annapolis and Severna Park
When: Breakfast **Cost:** \$ **Click:** thebigbean.com **The Scoop:** Besides coffee, enjoy some homemade baked goodies breakfast cookies, yogurt muffins, crumb cake, apparel and so much more.



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ULTIMATE TEST OF

METAL & METTLE

BY ELLEN MOYER



RACE ACROSS AMERICA IS THE EPITOME OF TRANSCONTINENTAL CYCLING

It was eight o'clock on April 22, 1884, when Thomas Stevens started off on his "Penny Farthing" bike to travel across America. Along the way, on the old California Trail across the plains and the mountains, his big front-wheeled bicycle would astonish strangers who had never seen such a mechanical contraption. One hundred and three days later, on August 4, 1884, after following wagon trails, railways, canal towpaths, and public roads, Stevens arrived in Boston, Massachusetts. He was the first person to accomplish a transcontinental bike ride. The 3,700-mile trip was, according to *Harper's Magazine*, interrupted by 20 days of stoppage for wet weather.

Stevens would go on to bike around the world on his "Penny Farthing" high-wheeler, another first, ending in Yokohama, Japan, 13,500 miles later on December 17, 1886. He shared his stories of the people he met and the adventures he experienced with local bicycle clubs, and in letters with *Harper's* and in a book *Around the World on Bicycle*. He became known as the "Jules Verne of bicycling" for exploring the marvels of the world.

Since 1817, when Baron Karl von Drais invented the first two-wheeled vehicle, cycling had become a craze among wealthy and competitive-minded men. Englishman James Moore, riding a wooden bicycle with solid rubber tires would win the first bicycle (a term created by the French) race of 1,200 meters in Parc de Saint Cloud, Paris, on May 31, 1868. And from then on, bicycle clubs grew and flourished worldwide, establishing 100-mile century rides in timed trials. In 1890, the safety bicycle—the look we enjoy today—changed the nature of bike racing as well as leisurely fun.

In 1896, bicycling competition became a summer Olympic sport. In America, Marshall "Major" Taylor was setting seven world records in 1898 and 1899. Turning professional at age 18, his mile speed record lasted for 28 years. Nicknamed "the Worcester Whirlwind," Taylor is considered the greatest American sprinter of all time. He won the World Championship in 1899 for America, the second black athlete to win a world championship in any sport. In New York City, Madison Square Garden featured a six-day, nonstop race event on its indoor track. Taylor started, then dropped out after riding 1,732 miles. He would never do long-distance racing again. The winner of that event, Terry Hale, won the \$5,000 prize, going 1,910 miles around and around the track.

The interest in long-distance racing was set. In 1903, France initiated the Tour de France, now a 23-day internationally sanctioned race over hill and dale around France, and one of the most popular annual sporting events. The Tour de France is tame, however, when compared to the 3,000-mile nonstop Race Across America (RAAM).

RAAM is the world's toughest bicycle race. It starts in Oceanside, California, and ends in Annapolis, Maryland, each June. Along the route, it crosses 12 states, covers 170,000 vertical feet of climbs (that's five times the height of Mount Everest), and many weather changes. The route

crosses the Pacific coastal range, follows the deserts of the southwest around the Salton Sea (255 feet below sea level), through the Imperial Valley climbing to Flagstaff and through Monument Valley and the Four Corners, through the Rocky Mountains, and across 700 miles of Great Plains to the Appalachians and the Atlantic Coastal plains. The route between Cumberland and Hancock, Maryland, is described as the most difficult with endless up and down steep climbs and high humidity. Race officials meet the competing cyclists to escort them into Annapolis' City Dock, the finish line. The solo race record for this 3,000-mile journey is seven days, 15 hours, and 56 minutes. Racing teams have completed the journey in as short as five days, three hours, and 43 minutes—a far cry from that first 103-day transcontinental venture across America.

RAAM was founded in 1982 as the Great American Bike Race by John Marino. He was joined by three professional bicycle racers on the inaugural journey: Lon Haldeman, John Howard, and Michael Sherman. They left Santa Monica, California, and finished at the Empire State Building in NYC, with Haldeman the winner. Changing the name to Race Across America, this annual event was established, settling into its permanent route from Oceanside to Annapolis in 2008.

Securing the finish line in Annapolis confirmed in a resolution of the City Council sponsored by Mayor Ellen Moyer was the work of Steve Carr and Parker Jones, then owner of Capital Cycle. Fred Boethling, RAAM owner, was looking for a town with a strong environmental ethic. Annapolis had that reputation. Carr met and sold him on the city and then engaged the merchants around Dock Street, who would be impacted by the race with the loss of parking. By the time the resolution was introduced, it was approved unanimously with not a single public objection. Annapolis receives the racers and awards them at City Dock over five days, when racers arrive bit by bit.

Over the decade, approximately \$1.5M per year has been contributed to charities selected by the teams participating in this grueling event, which tests the endurance of body and soul. Support cars provide food, water, medical, and repair assistance for the 300 cyclists. About 50 percent of the solo racers drop out along the way.

Winners in the early years were Americans, but Europeans have captured the winning spots since becoming an internationally popular event. Participants must qualify with participation in other sanctioned events such as the Race Across Italy (482 miles), Race Around Denmark (994 miles), or the Race Across the West (930 miles). When arriving in Annapolis, participants enjoy the hospitality and restaurants of our colonial city, reminiscent of the European towns they left behind to race this event. This year's RAAM begins June 14 and the first finishers are expected to arrive in City Dock as early as June 18. So, mosey down to City Dock in Annapolis to greet and meet those who Race Across America by the seat of their pants on a bicycle not built for two.



Left: In the late-1800s through early-1900s, Madison Square Garden in New York (pictured here in 1908) was the site of many famed indoor cycling races. Right: Marshall “Major” Taylor (foreground) races Léon Hourlier in a race held at Buffalo, New York, in 1909. Taylor is considered greatest American sprinter of all time



Top: Prior to the start of the solo division of the 2011 Race Across America, the original four competitors from 1982 were recognized and given special awards. From left to right: Lon Haldeman, John Howard, Michael Shermer, and founder John Marino. Photo by Rick Kent. Right: The finish line of Race Across America at Annapolis’ Susan Campbell Park at City Dock. Photo by Don Logan.

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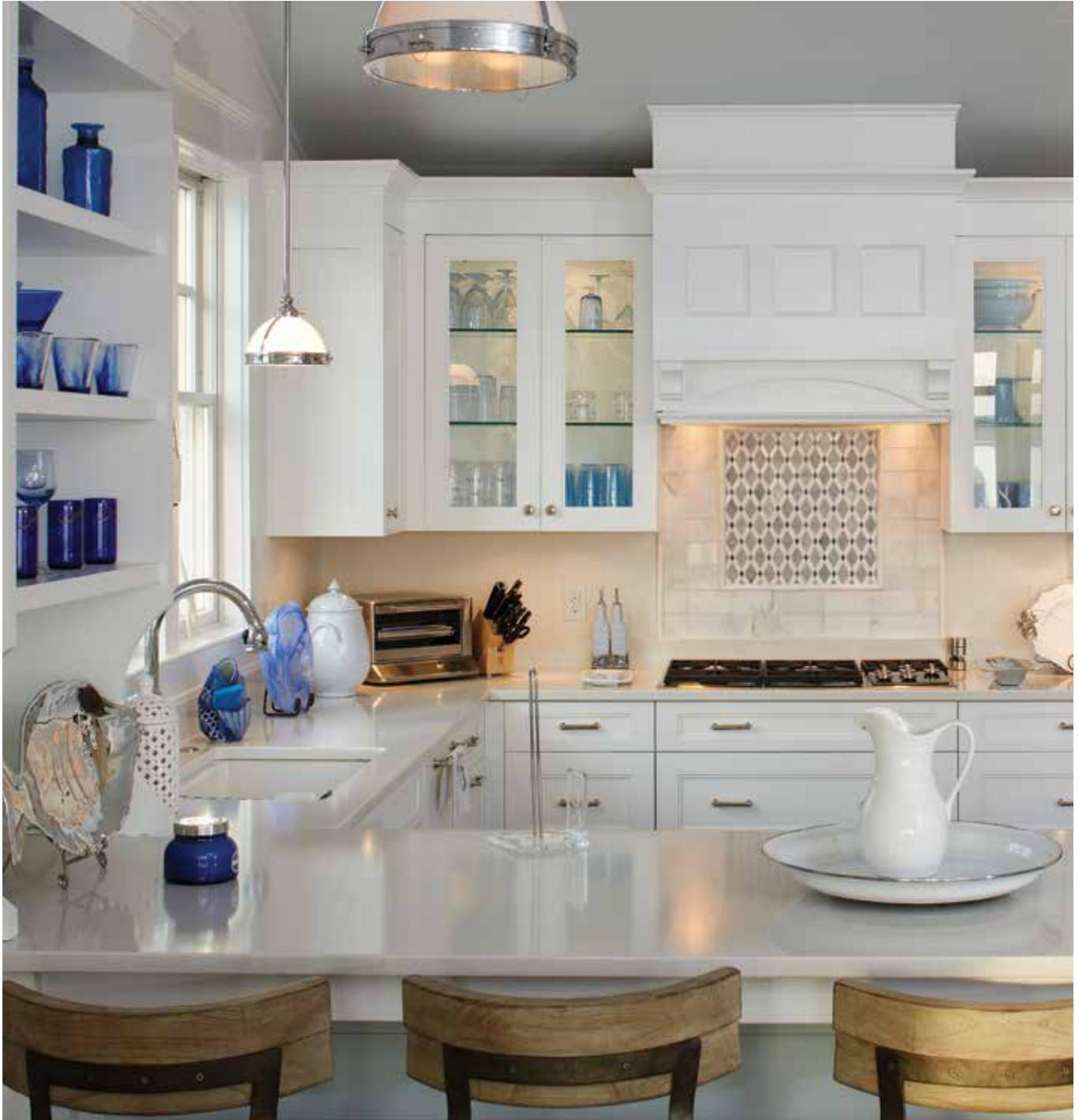
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Home & Design

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From Bay



to Beach

building the better beach dream

Story by **LISA J. GOTTO** Photography by **DANA HOFF**

This month's feature home proves the point that sometimes mid-life has little, if anything, to do with downsizing at all. As popular a trend as it has been for some, for others, like Angie and Frank Ferrogine of Annapolis, life isn't really a beach unless your 10 grandchildren and four grown children have the space to enjoy quality family time while they're at the shore.

(If that last name sounds familiar, it may be because you own a particular type of car. Frank Ferrogine is the President and CEO of Volvo Cars Annapolis and Annapolis Subaru, and he and Angie are long-time Annapolis residents.) As much as they love their Naptown address, like many from our area, they also like to take advantage of the proximity we fortunately have to the Maryland and Delaware beaches.

Exacting Standards

Several years ago, however, they realized the beach home they owned in Maryland just couldn't handle having extended company for 20 people, which is the number their immediate family circle grows to when all the spouses and children are in the house.

"And we just loved that house, too," says Angie of the property they were forced to part with. "We had a home in Ocean City. We had outgrown the house. We have four grown children. They are all married and now we have 10 grandchildren. We needed to increase our space. Plus, we always wanted to live on Fenwick Island."

And so off to Delaware's narrow peninsula they went, with some exacting standards and a goal to create a place they would love as much as the home they were giving up.



To do this, they entrusted their goal to the team at Marnie's Custom Homes of Bethany Beach, Delaware, and its founder, Marnie Oursler. The Ferrogines had known Marnie from her work on a friend's home and liked what they saw. In the business since she was 22, Marnie comes from a long line of builders going back to her great grandfather.

Her custom homes team, now 15 years in the making, would need that creativity and acumen to take a tight parcel of land and build a home that would meet the requirements of a family who needed to forget about the beach home they had before.

For Two or 20

When designing any home, the owners' wish-list will denote the floorplan, explains Oursler. "That's a big conversation that we have to have with our clients initially." Generally, she says, this starts with a question such as, "What are you going to be doing in the house and when?"

The Ferrogines are boating enthusiasts, entertain at home regularly, and would need the home to be keenly functional for just two people sometimes, and then 20 or more, at others. This made the concept of traffic flow via intuitive design, paramount.

A purposeful, open-concept plan with a few tweaks was Job One when it came to the home's interior. In particular, the couple wanted to invert their primary living space so it would be situated on the second level to maximize the views.



“My husband and I wanted one-level living; even though we put it on the second floor.” Angie says. “But we have an elevator. So, basically if it’s just my husband and I, everything is there for us on that one level.”

While open-plan living remains highly popular for new builds and visually has a conceptual simplicity, it is usually anything but that for the conscientious builder.

“This one was difficult. We had [to put] a gigantic ridge beam up in the kitchen (second) level,” explains Oursler.

The ridge beam becomes a subliminal structure running along parallel lines with the kitchen and dining room, and then flows in the main living area on the second floor. The result is an enchanting beach dwelling, which Angie says she put a traditional, Nantucket spin on with the décor.

Creamy white walls meet with rich, dark walnut floors throughout the main living space providing the base for incredibly light, airy, and tranquil bayside living. Textures of basket weave, knotty rope, and ivory damask play with various watery blues throughout the space.

The kitchen is Angie’s personally designed domain suited to her love of cooking and her knowledge of how the room would work best for her. While many families enjoy a huge center island in the kitchen, Angie says that concept was a non-starter for her.

“I entertain a lot and I have a lot of family...and that never works. I cook a lot and I can’t have people standing around an island.” Instead, she chose a peninsula because it acts like a natural barrier, yet the area is still open for casual conversation and is communal. That peninsula and the rest of the counters are topped with luscious lattice Pental quartz paired with a backsplash above the range crafted of Carrera marble subway tiles with pencil molding surround.

For Angie, a kitchen is best stocked with bowls and dishes in large drawers. As a result, there are many layers of drawers in her kitchen and few above-counter cabinets. Like many stylish homeowners these days, the Ferrogines have a kitchen within a kitchen, or a separate workstation equipped with smaller appliances at the ready, keeping the kitchen counters free of clutter.

Along with the formal dining space off the kitchen, the entire floor serves as a grand area for entertaining because a lovely screened-in porch area flows from the living room. The set of doors that then open to the second level deck were designed with clever corner details that provide a sense of nostalgia for a bygone era.

The 4,900-square-foot residence would ultimately provide two-and-a-half levels of living with six bedrooms and five-and-a-half baths. The home’s lower level offers an additional living and recreation area, more bedrooms, and access to their personalized outdoor living area with an above-ground pool.

The Beach-Builder's Challenge

Probably the most concerning aspect of the entire design, was the homeowners desire to have a swimming pool as part of their outdoor living space. Excavating what is normally necessary for an in-ground pool in an area already surrounded by water (the home is situated on Lighthouse Cove in Little Assawoman Bay) is a structural non-starter. The homeowners were not keen on having an above-ground pool, however, and they wanted to make sure that their choice would be as safe as possible for their young grandchildren.

Thus, the pool was elevated above the flood base and a custom-made rectangular pre-form pool was dropped into a raised deck. Angie says it was much harder to come by a pre-form rectangular shape, but that was a must-have so they could have the piece-of-mind and the utility of an automatic pool cover. Mission accomplished. The Ferrogines now enjoy a spacious outdoor living area with their desired pool, an outdoor kitchen and bar, plenty of room for dining and entertaining, and outdoor showers, which were an integral part of the home's overall intuitive design. For utility, a mud room with cubbies just off the showers was added, keeping the guests from guessing where to go with wet clothes and keeping clutter to a minimum.

The patio and pool area opens into the family's recreation and additional living space, along with four guest bed-

rooms, so every one of their grown children has a place to stay with their spouse for extended family gatherings. A super special bunk room and a playroom for the children is creatively located behind a hidden bookcase wall on the primary level, along with tranquil, bayside owners' suite. Like the main living area, these second level rooms were designed with complementary details such as beamed ceilings. For extra texture, high-cathedral ceilings received a character-enhancing shiplap treatment.

The overall impression of the home is crisp, bright, and comforting, leaving the homeowners with a prevailing sense of ease and effortlessness.

The special considerations that provide that sense of ease and effortlessness on a year-round basis with a waterside vacation property, however, are anything but easy on the builder's side of the equation. Inside and out, the home would require an extra level of protection from the elements and a well-thought-out plan to maintain the home at peak efficiency no matter the weather.

One of the most challenging elements of a beach house is the HVAC—heating and cooling for big open floor plans on the water with a lot of solar gain. “We have very hot summers and very cold winters,” Oursler explains. “So how do you build a house with a lot of glass and a lot of steel that will heat and cool efficiently and that won't have a lot of air loss when the house is sealed up?”





Additionally, the weather must be accounted for, and everyone on this project got a dose of reality during the build, explains Angie. “A week before we settled on the property, we had Super Storm Sandy.” And while the homeowners were concerned about the impact, Angie says she felt better when Oursler appeared on-site in her waders ready to assess how their build withstood the storm. “We build to Hurricane 3 Level, with 110-mile-an-hour winds. So structurally we build, to that code and that wind rating,” Oursler says.

By the time Sandy hit the Delaware and Maryland beaches, it was recorded as Category 1 and 2 level, respectively, so while the home had some minor flooding issues, it withstood the worst of Sandy.

Creativity and modern engineering were key when it comes to keeping the home’s ceiling heights high, the views maximized, and the bulkheads minimized, all while constructing for HVAC efficiency and building strength.

The solutions involved very durable materials that can withstand the weather at the beach, which is much harsher, and insulate the home efficiently. Anti-corrosion hardware on anything on the exterior, high-density steel, cellular-based PVC, and composite materials that don’t expand or contract were key materials for this beach project.

Sunny Smiles Ahead

With all the elements accounted for, all the necessary safety features in place, and enough space to accommodate three generations, the Ferrogines are looking forward to many summers with their growing family in their Fenwick Island home, a place that Angie describes as livable and fun.

“ ”
 BECAUSE WHEN
 YOU'RE AT THE
beach
 THAT'S WHAT IT'S ALL ABOUT.

Just Stop

SAY GOODBYE TO THESE OUTDATED HOME INTERIOR TRENDS

By Lisa J. Gotto

Dated, drab, done. Nothing good lasts forever, they say, and that goes for stale and uninspiring tenets and elements of interior design. While it is economically and sustainably prudent not to do a complete interior makeover every year, some design trends and décor items could be weighing down your home's style profile.



Photo by mysandranhome.com

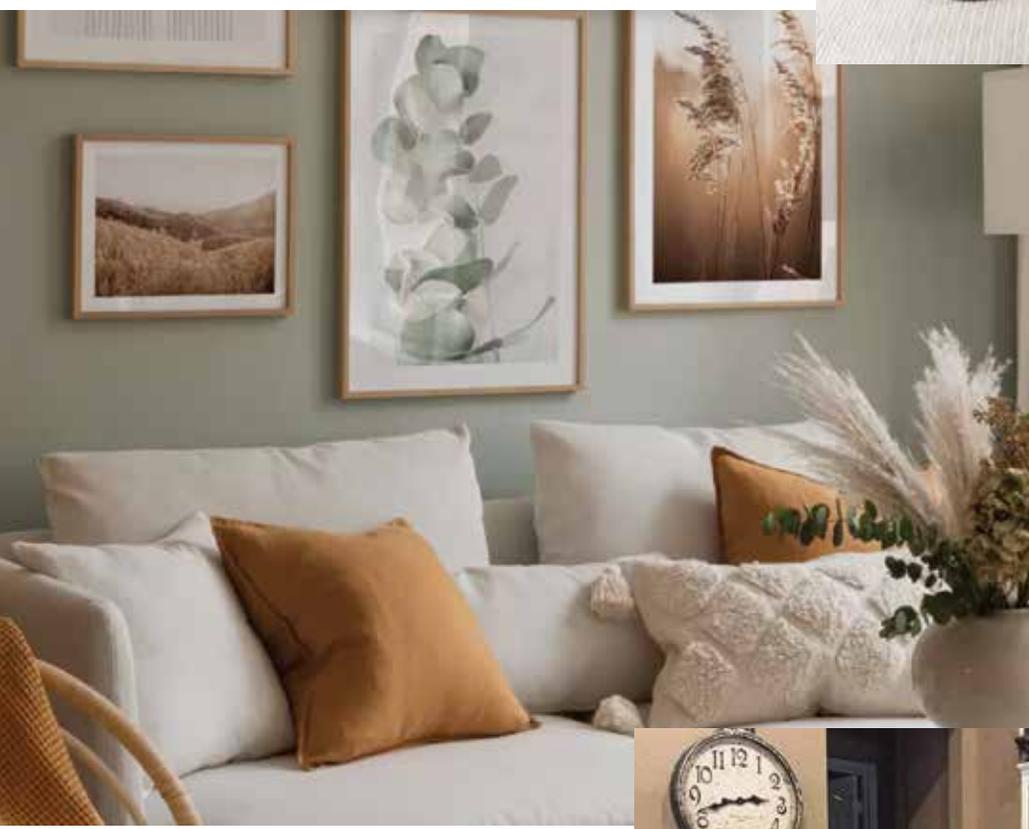


Photo by posterstore.com

Go-Away "Griege"

Too much of a monochromic or play-it-safe neutral scheme can come off as cold and lifeless. While the "griege" (gray plus beige) hue remains highly popular as a foundation to build on, the concept of layering on the grays is so over. The most popular choice overall for hues in homes right now is a mossy green. Try layering in some accent pieces, such as eucalyptus, artwork, or pillows with this color before going all-out on this trend and see if you can be swayed from the "griege."

Scripted Goods

Make a statement without saying a word, literally. Kitschy décor items embellished with one-word zingers or short phrases stating the obvious has reached its market saturation point. Instead of pillows that read "cozy home living," bring the cozy to the pillow itself with supple textures or subtle patterns. And if you really want something to read, try accessorizing with some vintage books. Fine literature never goes out of style and will always be a shelf staple.



Photo by homeedit.com



Photo by countrydoor.com

Subway Tiles ↴

Say it ain't so! Okay, so subway tiles are a classic and not so totally over, yet some experts convey their predictability (all white tiles stacked horizontally) will be their undoing. To keep it fresh and fun, these classic tiles are going vertical, glossy, getting new grout treatments, and taking on some pretty intense hues. And combining two or more of these elements is a sure-fire way to prevent predictability.



Photo by mercuryimages

↑ We're Down on the Farm

So, design experts are saying that the all-encompassing trend of modern farmhouse with its repurposed barn doors and updated Edison bulbs is on the backside of the curve when it comes to design vibes. While it may be starting to trend down, we can expect to see iterations of this look in homes for some time to come. In fact, the Country Chic aesthetic is said to be the close cousin of modern farmhouse, and is marked by the use of furnishings that stand out for their intense color.



↵ Faux Ferns

While there are some really great fakes out there when it comes to indoor greenery, some experts say for authenticity, only living, breathing plants should be infused into your interior environments. This is especially true if you are not a fastidious housekeeper with the Swifter, as these flourishes look flat not fab when they have a modicum of dust on their fronds. Don't have a green thumb, you say? Try artwork with a natural theme instead.



Living Outdoors

10 TIPS FOR ENTERTAINING IN THE GARDEN

By Janice F. Booth

Perhaps a silver lining to these endless months of the pandemic has been rediscovering the pleasures of spending more time living outdoors. No matter what season or what the weather conditions, we've all learned to adapt and prepare for time spent with family and friends on decks and porches. With that in mind, let me offer a few tips that might enhance your outdoor entertaining.

First a few suggestions to enhance your guests' comfort:

This might be the year to invest in something more than a new sun umbrella for your table—though a fresh umbrella is always a simple and useful improvement. How about a **Patio Awning** or a **Gazebo**? The awning may be a better option if your garden space is limited. It could be attached to the house or free-standing. The gazebo will probably require a contractor and permit, but once completed you have a perfect space for entertaining and a lovely feature to enhance your garden.

Review your **Lighting** outdoors. Your guests may not be familiar with your deck, patio, or garden walks; installing subtle lighting at steps and along paths may save someone from spilling their drink or twisting an ankle. Additionally, you may want to add some soft lighting near seating areas. Keep in mind that your neighbors may not wish to have their driveway or garbage cans lit too. So, plan your lighting with consideration for the homes nearby.

Re-exam your **Food Preparation and Serving Areas**. If you enjoy cooking on the patio or deck, it may be time to consider upgrading that barbecue grill or even installing a wet bar or simple sink and mini-frig. Those changes, too, will require permits, plumbers, and electricians, but think about the time you spend cooking outdoors and the fun it is to share that time with your family and guests. How about end tables or a more versatile dining table? Is it easy for your guests to comfortably sit down with food and drinks? It's a relatively minor pet peeve of mine, but it's embarrassing to be a guest at a picnic or barbecue and not know where to put my plate, flatware, and glass after I'm done eating. A small cabinet with plastic tubs can be labeled so guests can rid themselves of dirty dishes. You may want to consider relocating or adding convenient recycle bins and waste containers nearby, but not too close on those warm summer nights when the bins are a bit too fragrant.

For some of us, **Speakers for Outdoor Music** are an important part of entertaining. Fortunately, today's Bluetooth speaker options have cut the cord, so to speak, from haphazard extensions and additional equipment. Or consider installing weather-proof speakers in your outdoor entertainment area. Be careful, though, that you come up with a way to control which speakers are on and the volume, individually. You may not want all the speakers going all the time. Soft, background music while friends sit talking is lovely, but loud dance music may take the edge off the atmosphere in the conversation area. This is another time when you may want to think about the neighbors; your music may not be to their taste; and you don't want to keep your neighbors awake at night, particularly if they weren't invited to the party.

Deal with those pesky **Insects**. We're all familiar with citronella candles and torches, but they can be unpleasant additions to the aromas of burgers and ribs on the grill. Consider buying a few pedestal fans; the oscillating type work best. Place them adjacent to the conversation and eating areas; set them to oscillate, and let them do their thing. The moving air discourages insects from drawing near (and other pesky critters too). Additionally, be sure that the dirty-dishes tub and waste containers are away from the fans and main areas where your guests gather; you want to avoid drawing the bugs and odors to near your guests.



Consider, too, your family and guests' safety when entertaining outdoors:

Before we invite guests to our homes we've all learned to think about their health and safety. We may want **Invitations** to include guidance on health protocols since COVID is still an all-too-prominent part of daily life.

Masks: Do you want guests to wear masks, bring masks if they wish? Will you have masks available? Be sure your guests know what to expect.

Vaccinations: Clarify your expectations. If you do not know the status of your friends, you may want to state whether you want guests to come only if they've had all their vaccinations and a booster. Your guests will appreciate knowing the status of the folks they will be meeting.

Seating: Because you'll want to avoid any embarrassment for your guests who may-or-may-not think about social distancing, you can do that for them. Arrange socially distanced seating: chairs, couches, ottomans, and floor pillows so they are reasonably spaced. You're outdoors, but a cough, sneeze, or guffaw can still spread COVID bacteria. If you have fans, be sure they're set to provide air flow that doesn't send air into the faces of your guests.

Individual Service & Servers: Rather than buffet food and bowls of snacks set out for sharing, prepare individual trays or dishes "pre-loaded" with snacks, utensils, and any other serving pieces. It might be fun to decorate each guest's tray. Avoid group-cooking around the grill. Encourage family and friends to find comfy, safely-distanced seats and bring the food to them.



Powder Room Planning: Face it, there's always a bit of awkwardness around using the guest bathroom during a gathering. Be sure it will be obvious where the guest bathroom is located. Plan ahead to avoid a little line-up of guests waiting. Perhaps a flip-sign "Vacant/Occupied." In the bathroom, be sure to provide lots of hand-sanitizer, disposable guest towels (they could be terry towels with a clearly-marked laundry basket), and extra masks. You may want to occasionally wipe down door handles and sink faucets with wipes.

Your extra effort will be obvious to your guests. They will appreciate your consideration of their health and enjoyment. And, they'll happily accept your future invitations knowing you'll keep their comfort and safety uppermost in your planning.

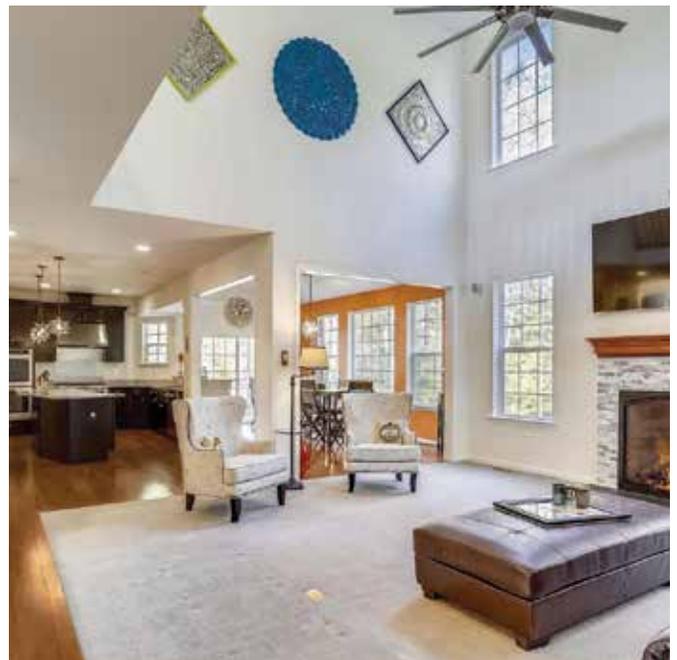


Entertaining in Asher's Farm

By Lisa J. Gotto

Located in the highly-desirable Asher's Farm development in Anne Arundel County, this 4,100 square-foot residence is a spacious, entertainer's dream home. Walking into the entry of this center hall colonial-style home, guests will immediately know they are somewhere special, as the foyer is highlighted by a gracious, well-crafted staircase that appears to just spill into the space.

Luscious honey-colored floors flow throughout the entry and into the home's formal dining room on the left and then forward into the great room. To the immediate right of the entry is the home's sunny, dedicated home office. The great room is highlighted by soaring 19-foot ceilings and features a gas fireplace with a light, stacked stone façade and cherry wood mantel. Large windows, white walls on all sides, and high ceilings make this room a prime gathering space.



The modern, open-concept kitchen is a chef's dream with its large, center island, rich, dark cabinetry with complementary wood molding, a professional-grade, six-burner gas range, and all stainless-steel appliances, including dual wall ovens and a wine chiller. Gleaming white and gray granite countertops pop as an accent against the dark wood.

A spacious informal dining space is located adjacent to the kitchen and benefits from the natural light flowing in from a huge wall of windows and glass sliding doors that lead to a large deck. The home is situated in front of wooded lot that provides shade and sanctuary while enjoying the outdoors.

The large owner's suite, located on the upper level is bright and sunny, and offers room for a separate seating area. In addition to its custom walk-in closets, the room has an exquisite *en-suite* bath with soaking tub, dual vanities, and a huge walk-in shower. There are four additional bedrooms on this floor, each with its own bath

In addition to its exceptional location and its fine design for entertaining, this home is smart-enabled, offers a dual-zone HVAC system, a WIFI-enabled, two-car garage, custom fencing, and numerous upgrades.

"My clients are very excited to start a new chapter in their first home together," says Buyer's Agent, Lori Hill. "They love that it gives them plenty of space to entertain and plenty of space to grow and raise a family."



Primary Structure Built: 2018
Sold For: \$889,000
Original List Price: \$899,000
Bedrooms: 5
Baths: 5 Full, 1 Half
Living Space: 4,100 Sq. Ft.
Lot Size: .32 acres

Listing Agent: Kelly Parks; Coldwell Banker Realty; 3 Church Circle, Annapolis; m. 410-703-8505; o. 410-263-8686; kelly.parks@cbmove.com; coldwellbanker.com
Buyer's Agent: Lori Hill; Liz Montaner & Crew of Coldwell Banker Realty; 3 Church Circle, Annapolis; m. 410-218-0048; o. 410-263-8686; lori@lorihillrealty.com; lorihillrealty.com

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A Chesapeake Colonial Craftsman

By Lisa J. Gotto | Photography by Michele Sheiko

An abundance of charm greets the visitor to this 2,700-square-foot Colonial Craftsman home in Eastport. With its rich, blue shingle shake, red roof, and white window trim, this residence has an historic and patriotic presence.

“There’s something magical about the charm this 1901 built home conveyed,” says Listing Agent Wendy Oliver. “Walls of memories, beautiful original features, and walls of light-filled windows. This truly was one of my favorites.”

A nostalgic, double screen door opens onto a gracious front porch, perfect for a late-day summer cocktail and people-watching.

Inside, the home is steeped in pre-war features, like its original hardwood floors, large archways, and lovely period woodwork. Straight- away down a short hall is the home’s gorgeous, architectural staircase. To the left there’s a light, bright, and airy living room, which flows into an equally bright dining room through a large arch, giving the space the feel of an open-plan concept.

The dining room proceeds past an attractive and convenient wet bar area, and then into the kitchen, with its elements of exposed, white-washed brick. The kitchen boasts attractive caramel-colored ceramic tiled floors, crown molding, a tray ceiling, a peninsula with breakfast bar seating, and all stainless-steel appliances, including a gas range.



Primary Structure Built: 1901
Sold For: \$1,300,000
Original List Price: \$1,350,000
Bedrooms: 4
Baths: 3 Full
Living Space: 2,700 Sq. Ft.
Lot Size: .13 acres

Listing Agent: Wendy T. Oliver;
 Coldwell Banker Realty; 3 Church
 Circle, Annapolis; m. 443-336-5091;
 o. 410-263-8686; wendy.oliver@cb-
 move; wendyoliverrealestate.com

Buyer's Agent: Stacia Bontempo;
 Compass Real Estate; m. 443-336-
 8727; stacia.bontempo@compass.
 com; compass.com



An open-plan family room with a gorgeous, stacked stone gas fireplace also offers an abundance of natural light from three sets of French doors that open onto a spacious deck, that steps down into a tranquil backyard. This level also offers the convenience of a full bath.

All of the bedrooms are located on the upper level. The owner's suite is spacious and designed with an attractive chair rail and wainscoting treatment. The *en suite* bath is big and bright with white subway tiles, a double, white vanity with gleaming white countertops and an open, step-up shower. A garden tub framed with white and aqua-colored subway tiles gives this room the feel and look of a spa. There are two additional bedrooms on this level, with a shared bath.

This home has been meticulously and maintained and optimally updated over the years to provide the new owners with everything they could want in a home, including the proximity to all the fun and flavor that living in Eastport offers.

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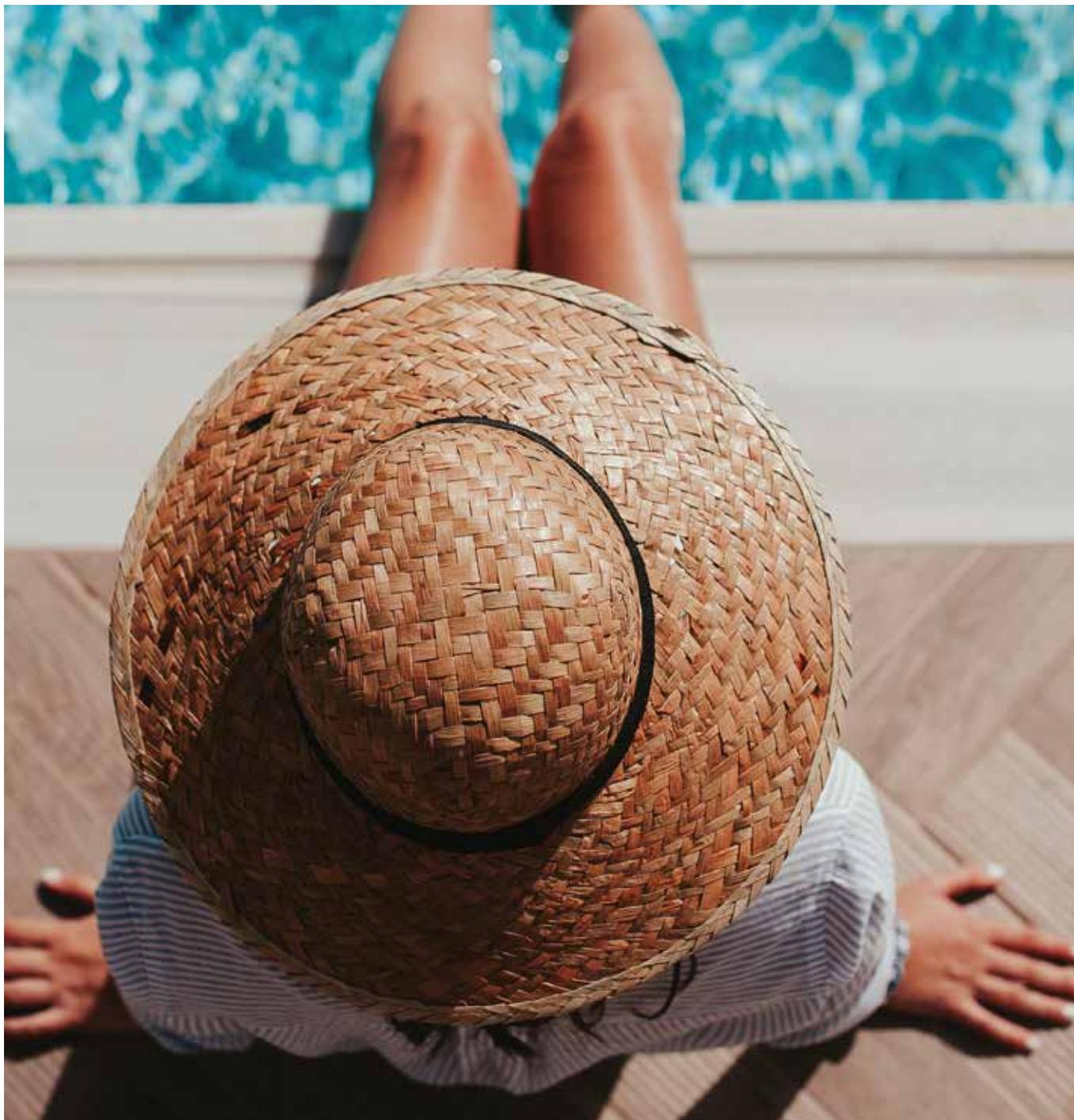
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Fresh Take

RHUBARB

By Dylan Roche

If spring has you craving something sweet and refreshing while still staying nutritionally sound, then consider adding rhubarb to your rotation of produce. This vegetable has a short season, usually peaking in April and lasting through June, but its fresh flavor is strong enough to leave a culinary impression you'll probably be thinking about all year long. Plus it's packed full of nutrients.

Native to China, rhubarb is a food you might think of as a fruit, even though it's, strictly speaking, a vegetable. While this might be partly because of its sweet taste, this misconception likely started in the 1940s when the U.S. Department of Agriculture classified it as fruit to avoid high tariffs set on vegetable imports (fruit was much more lightly tariffed).

You also might be surprised to know that rhubarb naturally has a sour taste when it's raw and unsweetened—think mouth-puckering levels of sourness you would experience if you bit into a lemon or lime! But when prepared, rhubarb takes on the balance of sweet and tart you'd get with a green apple. It's usually paired with strawberries, not only because they are in season around the same time but also because their flavors balance each other out, offering sweet-and-sour perfection.



Rhubarb gets its bright red color from flavonoids known as anthocyanins, the same found in other bold-colored foods like red onions, red grapes, plums, and black beans. These anthocyanins offer greater cancer-fighting antioxidant benefit than kale, and they can help reduce inflammation and even lower blood pressure.

Additionally, rhubarb is a great source of vitamin K, which strengthens your bones and improves blood clotting. Its high quantity of fiber is good for healthy digestion and lowering cholesterol, and it's a great source of plant-based calcium, which, like vitamin K, is important for strong bones. You'll also get healthy doses of vitamin C for immunity and vitamin A for healthy skin and eyes.

When you're incorporating rhubarb into your culinary repertoire, start by mastering a great strawberry rhubarb pie. But don't limit yourself—rhubarb is also great in savory recipes too. Here are some amazing ways to use rhubarb in the kitchen:

Rhubarb Pilaf

INGREDIENTS:

2 cups fresh rhubarb, chopped
1/4 cup almonds, toasted
1/4 cup sunflower seed kernels, toasted
2 tablespoons olive oil
1 cup red onion, chopped
2 cloves garlic, minced
1/2 cup red wine vinegar
1/2 cup raisins
1 teaspoon ground cinnamon
1 teaspoon salt
2 tablespoons honey or maple syrup
2 cups cooked wild rice

In a large skillet over medium heat, warm the oil and add onions and garlic. Allow to simmer until soft and fragrant. Add rhubarb and sauté for about 2-5 minutes until soft. Stir in red wine vinegar, raisins, cinnamon, salt, and honey or maple syrup. Allow to simmer for about 10 minutes until the mixture thickens. Stir in rice and top with toasted almonds and sunflower seeds. Serve warm.



Rhubarb Relish

INGREDIENTS:

12 cups fresh rhubarb, chopped
1 medium onion, chopped
2 cups sugar
1 cup balsamic vinegar
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice
1/8 teaspoon paprika
1/8 teaspoon nutmeg

Combine all the ingredients in a large saucepan on the stovetop over high heat and stir until the vinegar starts to boil. Reduce the heat to low and allow the mixture to simmer for approximately 2 hours. Stir occasionally. Once the mixture starts to thicken, remove from the heat and allow to cool. Serve as a spread with fresh bread or as a garnish for grilled chicken. Relish can be refrigerated for about 3 weeks.

Strawberry Rhubarb Pie

INGREDIENTS:

1 cup white sugar
1/4 cup honey
1/4 teaspoon lemon
1/8 teaspoon salt
1/2 cup flour
4 cups fresh rhubarb, chopped
4 cups fresh strawberries, chopped
2 tablespoons butter, melted
1 large egg yolk
8 sheets phyllo dough (9x14 inches)

Preheat oven to 400 degrees F. In a large mixing bowl, combine the sugar and flour, then stir in strawberries and rhubarb. Add lemon juice and

salt. Allow to sit for approximately 30 minutes. In a small bowl, combine melted butter and honey. In a 9-inch pie dish, lay out your first sheet of phyllo dough, allowing the edges to hang over the sides of the dish. Press the dough to the shape of the dish. Brush with the honey-butter mixture and layer a second sheet of dough. Repeat until you have 5 sheets. Add the strawberry-rhubarb filling into the pie dish. Cover with remaining three layers of phyllo dough and seal the edges with water. Brush the top of the pie with the egg yolk. Cut 2 small holes in the top to allow steam to vent. Bake for approximately 40 to 45 minutes. The pie's crust should be golden-brown. Allow to cool completely before serving.



Expiration Dates

WHAT DO THEY REALLY MEAN?

By Dylan Roche

We've all been there—you pull something out of the fridge or pantry that you don't remember buying too long ago. But before you take the first sip or bite, your eye happens to fall on a little date stamped on the package. According to this, the food you're about to eat expired three days ago.

Or did it?

Spoiler alert (no pun intended): The date printed on a food's package doesn't necessarily indicate spoilage. Instead, you might have another few days, weeks, or even months to continue enjoying those foods without any health risks.

What Do These Dates Mean?

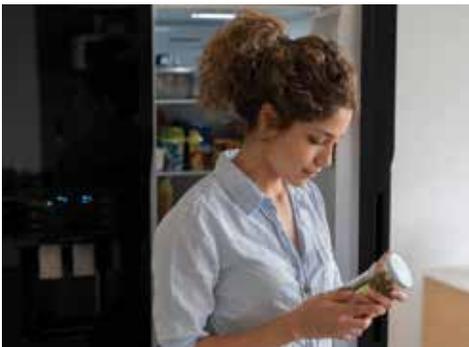
If you're like most people, you might assume that putting what are often referred to as "expiration dates" on food packaging is required by law. But dating is completely voluntary according to the U.S. Department of Agriculture. Although some states have regulations about what dates are required, there are no federal laws regulating this.

These dates are less about health and safety and more about quality control—hence why many manufacturers use them despite the fact that they don't have to.

Need a quick explanation on what these dates typically mean. Consider this:

SELL BY: This is the date the store will display the product for sale at full price.

BEST BEFORE OR USE BY: This is the date when the food product is at its peak quality and will have the best taste and most nutritive value.



Neither of these indicates safety. The big exception to this rule is infant formula. Because formula contains nutrients that are vital to an infant's health and development, and nutritive quality starts to diminish over time, expired infant formula could result in malnourishment that poses a serious risk.

What To Look for Instead

Instead of looking at the date on the package, use your senses to determine whether the food is still good. Spoilage can be perceived by things like odor, flavor, color, and texture. And sometimes you can see signs of spoilage even before the expiration dates passes, particularly if a food was improperly stored (such a refrigerated food that's kept out on the kitchen counter for too long).

Watch out for:

- Mold—this is always a surefire sign that food has gone bad.
- Significant color changes. Slight browning is normal on some fruits and vegetables that have been cut up before storage, but if a food has turned a completely different color, it has likely spoiled.
- Change in texture, such as softness or wrinkles.
- An unpleasant odor or taste.

Say No to (Expired) Drugs

While expiration dates on food is voluntary and often serves as only a guideline, the expiration dates on medicine should be heeded, as these dates are required by the Food & Drug Administration. When it comes to drugs, these are true expiration dates—they reflect how long a medicinal product remains strong, effective, and pure as long as it is stored properly. Medicine that is past its expiration date may be ineffective or not as strong, and in worst-case situations, it might result in unintended side effects.

The Bottom Line: The sniff test works when it comes to food—and relying strictly on the "sell by" or "best by" dates you see on packages could result in unnecessary food waste, which is bad for the environment and your wallet. Make decisions based on how the food looks, smells, feels, and tastes. But when it comes to medicine, avoid the expired stuff.

GENERAL SHELF LIFE

Need an idea on how good that kitchen staple is likely to last? Here's what the Cleveland Clinic advises when it comes to common foods you're putting away in your fridge or pantry.



Dried grain products (rice, pasta): 2 years



Milk: 7 days



Eggs: 3-5 weeks



Raw ground meat/poultry: 1-2 days



Lunch meat: 2 weeks (if unopened)

Tip: Store milk and eggs in the far back of your refrigerator where the temperature is the coldest.



**WHEN YOUR BODY IS
DEHYDRATED,
YOU'LL START TO SEE
SUCH SYMPTOMS AS:**

Fatigue

Impaired motor control
and concentration

Muscle cramps

Dizziness

Upset stomach

HEALTH & BEAUTY FITNESS

Fitness Tips

HOW HYDRATION AFFECTS YOUR EXERCISE PERFORMANCE

By Dylan Roche

The season of sweat is here—or at least, it will be soon. And if you're somebody who likes to exercise outside in the heat, it's important to remember that sweating equates to loss of fluid, and loss of fluid can mean decreased performance. If you want to get the most out of your workout, you need to stay hydrated.

Fluid plays many important roles in your body's processes. It's what allows your body to regulate its temperature and blood pressure. When your body has trouble with these regulations, it creates physical stress. And when your body is physically stressed, any kind of physical or mental activity becomes harder.

Although water is the best thing to drink to stay hydrated, some exercisers might be inclined to reach for a sports drink like Gatorade. These sports drinks are hydrating, but they might have a lot of stuff you don't necessarily need—namely, sugar. Additionally, their electrolyte content, which helps your body maintain fluid balance, is likely much greater than you need. If you're exercising intensely for more than 60 minutes, then replenishing these calories and electrolytes is beneficial; but if you're doing a short, easy workout, water will satisfy you just fine.

One way to measure your hydration levels is to check the color of your urine. If your urine is clear or light yellow, you're properly hydrated; on the other hand, if your urine is dark yellow or amber, this is a sign you're dehydrated.

You can also figure out how much water you've lost by weighing yourself before and after exercise. Every pound you've lost reflects about 16–24 ounces of water you need to replenish.

Want to stay hydrated for your workout? Here's what the American Council on Exercise recommends:

- Have 17-20 ounces of water about three hours beforehand
- Within a half-hour of your workout, have 8 ounces of water
- Every 10-20 minutes during your workout, have about 7-10 ounces of water
- After finishing your workout, have 8 ounces of water within 30 minutes

Making the Most of a Capsule Wardrobe

By Dylan Roche

Ever feel as if you have so many clothes and yet nothing to wear? Looking your best for any occasion suddenly becomes stressful, overwhelming, and sometimes even a little disappointing. The average American—whether man or woman—often has more clothing than they need, sometimes even hundreds of pieces.

But there's a fashion trend that's gaining more traction, especially as consumers put more of an emphasis on mental well-being and sustainability. That trend is the **capsule wardrobe**.

There are no hard-set rules about a capsule wardrobe, but the general idea is about paring your clothing collection down to just the essentials—and yes, essentials means *essential*. You keep a minimum number of pieces that you can easily mix and match for any occasion.

If you're a fashion-minded person, this might sound like a terrible idea. "Why would a person want to own as few clothes as possible?" you're wondering.



A capsule wardrobe actually offers a few mental health benefits. First of all, it makes getting dressed in the morning a lot easier: You have fewer choices you have to make when it comes to what you're wearing, so you're able to focus your mental energy on what matters. Secondly, a pared-down wardrobe means much less clutter in your closet and around your bedroom, and clutter is a well-known contributor to stress levels.

Plus, you're more likely to look your best. There's no holding onto clothes that only look kind of good on you on your best days. When you're investing in only a few pieces, you're able to focus on flattering favorites.

WHAT TO INCLUDE

If the idea of a capsule wardrobe sounds appealing but you don't even know what to include (or more importantly, what not to include), let this be a good starting point. Remember that there are no hard-and-fast rules:

Consider your lifestyle and what sort of dress codes you're frequently up against. If you work in a casual office, there's no sense in owning too much business attire. On the flip side, if you're always working and tend to change straight into loungewear as soon as you come home, you probably don't need as many casual outfits.

Try to limit yourself to 50 items maximum—this includes your shoes, formalwear, and accessories. Focus on items that are versatile and are easy to mix and match. The right pair of jeans could be dressed up for a casual day at the office, for a Saturday afternoon of running errands, or for a night out on the town.

Stick with colors and textures that are neutral. Black, gray, brown, tan, and blue usually pair well with just about anything. If there are specific colors you really like (maybe you love the color red), choose pieces that you know will be easy to mix and match.

Most people need about five outfits they can wear to work, two or three casual outfits, and one dressed-up outfit for a special occasion. You can easily achieve this with:

- 2-3 business slacks
- 1-2 pairs of jeans
- 2 button-down shirts or blouses
- 2-3 T-shirts
- 1 sweater
- Women could consider 2-3 dress or skirt options
- Men could consider 1-2 tie and/or blazer options

Remember to take good care of your clothes. Because you have fewer of them, you want to get the most life out of them that you can. Follow all laundering directions printed on the tag, and try to get as many wears out of something as possible between washes.



Microdermabrasion At Home

SHOULD YOU DO IT? (AND IF SO, HOW?)

By Dylan Roche

A healthy complexion isn't something that requires lots of invasive work—there are plenty of procedures and routines that can leave your skin refreshed and glowing without going beyond the surface. One such example is microdermabrasion, and while this minimally invasive procedure is something you should usually trust to the professionals, recent developments in market products provide new opportunities for you to do some level of microdermabrasion at home.

How exactly does microdermabrasion work? There are no peels, chemicals, or lasers involved, but it does require use of a special tool best handled by a board-certified expert. The tool plays a double role: It applies fine particles that are mildly abrasive enough to exfoliate your skin, then uses suction to remove these exfoliating particles along with any debris, such as dead skin cells.

This procedure increases the turnover of your skin cells and leaves you with a smoother, healthier complexion, one with reduced appearance of wrinkles, smaller pores, and better coloring.

The reason this kind of procedure is best left to professionals is twofold: For one thing, a dermatology office has access to the best resources, including microdermabrasion machines that are stronger and more effective than the kind you can buy for at-home use. For another thing, dermatologists can advise as to whether you're the right candidate for microdermabrasion or whether your skin is too sensitive for something of this level.

If you do opt to try microdermabrasion at home, there are several machines you could try, including the **Trophy Skin Microderm-MD** or the **Microderm GLO**. If you're not ready to make the investment in a machine, you can try applications like **Microderm-abrasion Age Defying Exfoliator by Dr. Brandt Skincare**, **MicroDermaabrasion Facial by Mad Hippie**, or **Micro Magic Microdermabrasion Scrub by Bliss**.

Whether you're using a machine or an application, start by giving your skin a good cleaning with warm water and facewash to remove any dirt, oil, and makeup. Dry your skin completely before undertaking the microdermabrasion. If you're using a tool, start at the lowest setting to see how your skin reacts. You don't want to go in too aggressively and irritate the skin, which can lead to worse complexion problems. Avoid moving the tool over any area of the skin multiple times. Once is sufficient, and a second time is the maximum you should do it.

After you've finished exfoliating, use a gentle toner to soothe your skin, followed by a facial cream to moisturize. Your skin might feel tight or dry for a few hours, and you may notice some redness. This is normal and will usually dissipate within 24 hours. Remember that even though microdermabrasion isn't as invasive as procedures using chemicals and lasers, it can be harsh on the skin if done improperly or when unnecessary. Consult with your dermatologist before you do any procedure by yourself at home.

Dining

90 DINING REVIEW | 92 SAVOR THE CHESAPEAKEE

Pork Osso Bucco
at Blackwall
Barn & Lodge



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Rustic & Richly Fulfilling

By Rita Calvert | Photography by Stephen Buchanan

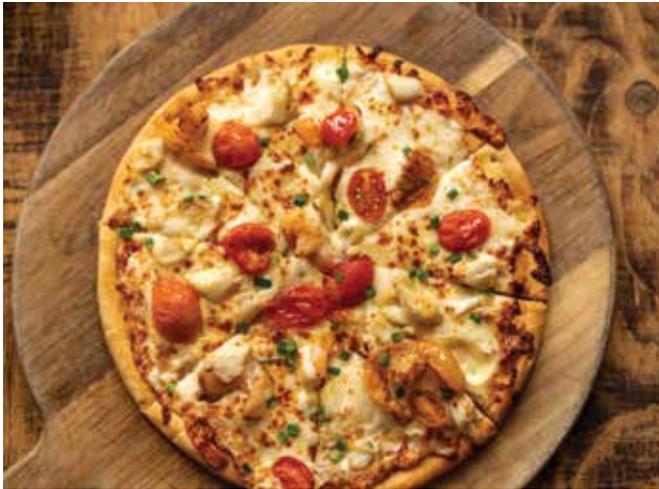
As you travel to untamed surroundings, the bright white of the Blackwall Barn & Lodge building stands out from the nearby woods. The Lodge dining room quietly greets as you enter the front door. Soaring ceilings and a dark, muted color scheme with pops of bright, natural wood tabletops with white chairs land a clean, crisp ambience. The space has the enticing atmosphere of a country pub. An inviting bar edges along one wall as well as high-top pub-style tables and chairs. The main focal point of the large room is a fireplace and the prized table with four upholstered chairs in front of it. Take a tour and next you'll find the porch, a bright and airy dining space highlighted by a few special round tables with cowhide upholstered swivel chairs. Explore further and enter the expansive barn function room, which true to its name, sports large chandeliers hanging from the 20-foot ceiling and lines of rustic farm-style, reclaimed wood tables for grand events.

Contrary to sister-restaurant Blackwall Hitch's coastal vibe (located in Annapolis' Eastport community), Blackwall Barn & Lodge sports a more countrified, rustic ambience and menu. The two restaurants do have the same proprietor—James King, CEO of Titan Hospitality Group, which also operates the two Smashing Grapes restaurants in the county.

As we were seated in the lodge area, our server AJ promptly poured water into mason glasses, set warm herb biscuits with butter on the table, and handed us an iPad for browsing the menu, drinks, and events digitally. Hard copy menus are also delivered and with them you can take time to read the creative descriptions of drinks and dishes. The moonshine menu and creative cocktails caught our eye. The restaurant's Ole Smoky Moonshine is a new favorite and a unique libation made from corn grown close to the Tennessee distillery. Ole Smoky is the first federally licensed distillery in East Tennessee. Interesting moonshine options spin out from there such as Blackberry, Apple Pie, or Ole Smoky Moonshine flights. And creative drinks also command attention. There's the Dead Frenchman, Man O' War, Empress Greyhound, Raspberry Meringue, Smoked Maple Manhattan, and a Pear Elderflower Absolute Vodka cocktail with pear puree, elderberry liqueur, lemon juice, and honey syrup.

Actually, the entire menu is written with mouth-watering descriptions. Consider butter-whipped potatoes over plain, old, mashed potatoes or the descriptive Lodge Burger featuring Hooks' three-year yellow cheddar, Million Dollar bacon, Come-back sauce, brioche bun, and Barn fries. No wonder the restaurant was mobbed for that Monday evening half-price special.

BLACKWALL BARN & LODGE 329 GAMBRILLS ROAD, GAMBRILLS | 410-317-2276 | BARNANDLODGE.COM



While the food menu is huge, wine by the glass is succinct: a single choice for each varietal—white and red with detailed descriptions. Full bottles take a much larger portion of the menu, including bottles over \$100. This is even a Reserve List. My friend chose a glass of chardonnay from Rutherford, California, called “Rustic Reserve.” The wine was light with hints of apple and vanilla, which paired nicely to the seafood entree she planned on ordering.

Forgoing the immensely popular Crab Dip Chesapeake flamed with cognac as a starter, we decided to have some seafood by way of the Chesapeake Flatbread, which turned out to be round not oblong, as is often the case with flatbread. The heavy cheese layer qualified it as a white pizza with a few pops of red cherry tomato halves. Lumps of crab and Old Bay-spiced shrimp were strewn about the top. Basil oil was the flavorful base on the crust.

Pork Osso Bucco, an all-time favorite, is beautifully photographed as a tease to lure you in on the Barn & Lodge website. Who could resist, as it’s not a dish you are prone to make at home with an extremely long, slow-cooking time and many steps to make it just right. And when it’s right, it’s falling off the bone. This was my choice and arrived as a grand masterpiece on a large ceramic, black, flat bowl. The shank sat upright on an immense bed of golden polenta surrounded by lightly-sauteed fresh spinach and onion slivers. The excellent dish was finished with citrus pork jus.

Scallops and Shrimp Risotto, one of the restaurant’s top selling entrees, was the choice of my friend and dramatically presented on a long, narrow, white platter. Three jumbo sea scallops were cooked perfectly tender and moist. The jumbo shrimp were also cooked well with the tasty dusting of Old Bay seasoning. Lemon butter sauce on the seasonal risotto—light, fluffy, and mildly seasoned—was a perfect accompaniment for the seafood.

Brussel sprouts remain a hit on many restaurant menus and the Barn & Lodge offers a special version as an appetizer, which we decided to share as an additional vegetable with our entrees. Halves of Brussel sprouts were blended with loads of bacon chunks and onion. We learned that the crispy outer leaves are the result of the frying process in the final cooking stage.

A sweet finish, being dessert, is always something that completes the meal along with a cup of rich coffee. Seven desserts are offered along with two after-dinner libations. Smith Island Cake tops the list and Berry Cobbler was a temptation in step with the country theme. But we were in a chocolate mood and Decadent Chocolate Cake fit the bill. One slice was certainly enough to share. Rich and dense, these dark cake layers wrapped themselves around a fluffy chocolate mousse. Fudge ganache coated the outside of the cake, while a dollop of whip cream garnished the side. Just as we had imagined...richly fulfilling with just a few forkfuls!



Rita Calvert has close to three decades in the food, media production, marketing, and public relations fields. She has created myriad programs, events, cooking sessions on national television for corporations, the stage for cookbooks, and founded the original Annapolis School of Cooking.



Newly-opened Libbey's Coastal Kitchen + Cocktails boasts some of the best outdoor dining views of the Chesapeake Bay in the region.

Savor the Chesapeake

Restaurant news and culinary trends throughout the Chesapeake Bay region

By Megan Kotelchuck

It is finally summer and if the beautiful weather and the kids being home doesn't make you a believer, then having the June issue of *What's Up?* magazine in your hands certainly should! The June issue is for dining, dining, dining! In addition to our Savor the Chesapeake column, the Summer Dining Guide 2022 is a can't miss feature.

On the Restaurant Scene...

After nearly two years of being closed, **Mangia Italian Grill & Sports Bar** has reopened its doors. Mangia originally closed in March of 2020 to help combat the spread of COVID-19 and undergo renovations. The Downtown Annapolis restaurant reopened at the end of February with a limited menu and new look. Because it was closed for so long, the owners must reacquire a liquor license, but that isn't stopping them from putting delicious food on the table. Mangia did their part to slow the spread, now it is time for you to do your part to support the restaurant and their staff.

Hemmingway's Restaurant in Stevensville was a landmark at the Bay Bridge Marina until they closed their doors at the end of October. The restaurant recently reopened and was rebranded as **Libbey's Coastal Kitchen + Cocktails**. Not only does Libbey's have some of the best views of the bay, it also focuses on high-quality service, food, and beverages. Libbey's uses fresh and local ingredients to continue the Eastern Shore tradition. Find more information and book your table today at libbeyscoastalkitchen.com.

How many whiskeys are enough whiskeys? Well, according to Chicken + Whiskey, the limit does not exist. **Chicken + Whiskey** opened its second location in the Columbia Mall and have even more in the works. The original location in Washington, D.C., and the Columbia location offer 99 whiskeys and South American rotisserie chicken, which has been brined for 12 hours and slow cooked over wood charcoal to 185 degrees. Find more information, a full menu, and complete list of the whiskeys carried at chickenandwhiskey.com.

Did you hear the rumor that had the whole town talking? On April Fools, **Chick & Ruth's Delly** posted a note to their followers on Facebook saying, "To our Annapolis family, these last 50+ years have been a delight, and it's sad to see our time go." They continued, saying "As per today, Chick & Ruth's will be moving from Annapolis, MD to Ocean City, MD. We loved every minute of our time in Annapolis, and we have so many cherished, beautiful memories at this little shop. Just know that you all will forever be in our hearts as we continue our journey into the future of Chick & Ruth's." Did you fall for the prank? Spoiler Alert: Chick & Ruth's continues to reside in Annapolis and keep its breakfast traditions alive.

St. Michaels Community Center has a new addition: Chef Sean Raspberry. Chef Raspberry's name may sound familiar because he has also worked at the Inn at Perry Cabin, Harrison's Harbour Lights, Bistro St. Michaels, and Out of the Fire. With his new role at SMCC, he will be expanding the culinary programs and create healthy, nutritious menus for SMCC's Community Café. At the same

time, Chef Raspberry will work with local chefs and food distribution programs to coordinate food donations, including fresh produce and cooked dishes. The Community Café has recently gone through rebranding and feature a new menu.

To help the restaurant industry in Annapolis, the City Council approved the continuation of **outdoor dining** through the middle of June. Originally, outdoor dining was a special exception permitted by the city to help businesses during the height of COVID-19, a state of emergency. The emergency expired on April 11th but was extended for another 60 days. The City Council has yet to come to a long-term answer for outdoor dining; some of the aldermen propose that business owners should pay a fee to convert their private parking into outdoor dining, while other aldermen believe the parking spaces are owned by the businesses and that they are free to do what they want with them. The proposed fee for business owners would go into the city's transportation fund. Stay tuned...

Baltimore's Minor League baseball team, the Aberdeen Ironbirds, have recently named **Ledo Pizza** the official pizza of the Ironbirds. Now through September 4th, the Maryland-based brand is offering fresh pizza at all home games for the Ironbirds. Ledo Pizza has already worked with the Baltimore Ravens and Maryland Terrapins. Ledo Pizza was founded in 1955 and opened their first restaurant in Adelphi and hasn't cut corners since. They now hold their headquarters in Annapolis.



Drink Up...

Looking for something to do this June? There are a couple events going on this month that you can't miss:

Kick off June with the **St. Michaels Brew Festival**. This festival will feature hand-picked craft beers on June 4th at locations throughout town, including Eastern Shore Brewing. This event will also have hand-made art, local cuisine, and plenty of local bands for you to dance the night away with. Find more information and get tickets at stmichaelsbrewfest.com.

DrinkMaryland: Centreville is back for the fifth year on June 18th in historic downtown Centreville. Maryland Wineries Association and the Town of Centreville is hosting the event to celebrate all things Maryland-made. There will be an afternoon of food, artisans, live music, friends, and Maryland crafted beverages on Lawyers Row & Broadway. Find more information and get tickets on the Eventbrite or Facebook page.

Hometown Hero...

When we think Maryland, one of the first things we think of is crabcakes, and there's an ingredient that goes hand in hand with that: Old Bay. Recently, McClintock Distilling in Frederick, Maryland, released the one and only, Old Bay Vodka. This vodka is made from corn and is distilled six times before it is flavored with McCormick + Company's Old Bay for the perfect balance of flavor and smoothness. The vodka has fresh celery and herbal notes followed by sweet, spice, and mild red pepper heat making it great for oyster shooters, bloody Mary's, and even pasta vodka sauce. Here are a few more drink recipes for Old Bay Vodka.



← The Bay Cucumber-Mint Smash

- Fresh Mint Leaves
- Sliced Cucumber
- 1.5 ounces Old Bay Vodka
- Juice of 1 Lime
- Club Soda
- Cucumber Spear for garnish

Muddle mint and sliced cucumber in small beverage glass. Fill glass with ice. Add Vodka, lime juice, and a splash of club soda. Garnish with cucumber spear. Optional: Rime glass with Old Bay Seasoning

Photo and recipe courtesy of Old Bay Vodka

The Bay Fizz →

- 1.5 ounces Old Bay Vodka
- 2 ounces pineapple Juice
- 1 ounce Sour Mix
- Soda water

Fill cocktail shaker with ice. All vodka, pineapple juice, and sour mix. Shake well. Strain into ice-filled rocks glass. Add soda water to fill. Garnish with fresh pineapple wedge.

Photo and recipe courtesy of Old Bay Vodka



Have culinary news to share? Send an email to the editor at editor@whatsupmag.com.



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Where's Wilma?

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Wilma is pretty, pretty excited. When her June issue of What's Up? arrives, she gets to see who won the annual Best Of contest, in which readers have selected the best in town for everything from dining to shopping to beauty services and much, much more! Wilma is a busy bee this month, flying to and from towns across the region to drop in on the winners and experience them for herself. Where will she land next?

Here's how the contest works: Wilma appears next to three different ads in this magazine. When you spot her, write the names of the ads and their page numbers on the entry form online or mail in the form below and you'll be eligible to win. Only one entry per family. Good luck and don't forget to submit your restaurant review online at whatsupmag.com/promotions for another opportunity to win a prize.

Congratulations to Michelle Barrett of Millersville, who won a \$50 gift certificate to a local business.

Mail entries to: Where's Wilma? Central Maryland, 201 Defense Hwy., Ste. 203, Annapolis, MD 21401 or fill out the form at whatsupmag.com/promotions



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