

Going Coastal

History meets cuisine in Hampton Roads. (Seafood tower, anyone?)

Todd Jurich's Bistro

Norfolk's only AAA Four Diamond restaurant serves up elegant yet simple seasonal dishes. Start with pumpkin and crab soup, then go for the grilled rib-eye paired with a bottle of Prince Michel merlot from the fully stocked wine cellar. toddjurichsbistro.com

Catch 31

A *Wine Spectator* award recipient for excellence, Catch 31 in Virginia Beach features the area's largest raw bar. Dig your way through a Chesapeake seafood tower of lobster, oysters, crab, shrimp, and mussels—complete with an ocean view. 31ocean.com

Luna Maya

Luna Maya in Norfolk serves up traditional South American dishes like enchiladas verdes and pork burritos using family recipes. The *pique a lo macho* (Bolivian specialty beef filet topped with onions and habañero peppers) spices things up a bit. lunamayarestaurant.com

Doc Taylor's

A onetime little pink motel in Virginia Beach is now Doc Taylor's, serving breakfast, lunch, and world-famous Bloody Marys. Classic clubs and wraps appear with catfish po-boys and crab cakes on the menu. doctaylor.com

King's Arms Tavern

Opened in 1772, this Williamsburg icon serves dinner with 18th-century flair—dining by candlelight and a menu written in Colonial English, including "Colonial Game Pye" (venison, rabbit, and duck braised in a port wine sauce, covered with a pastry crust). Reservations required. history.org/visit/diningexperience/kingsarms



Choice Crustacean
Soft-shell crab sandwich from Yorktown's Riverwalk Restaurant

Eat **Seafood, naturally, but so much more**

FRESH FRIED OYSTERS, country ham, peanut-raisin pie. Hungry? We'll take care of that on our tasting tour of Hampton Roads.

Start at Virginia Beach's Lynnhaven Fish House Restaurant (lynnhavenfishhouse.net), a haven for locals who love fried oyster sandwiches, especially at a table overlooking Chesapeake Bay. Another beach favorite, Rudee's on the Inlet (rudees.com), serves its fish "Chesapeake Style" (the daily catch topped with crabmeat, Smithfield ham, and béarnaise sauce), alongside the sounds and sights of boats rolling into the inlet. ("Smithfield ham," by the way, always refers to local-made, salty, dry-cured country ham.)

At the casual Rivah Café and the Riverwalk Restaurant (riverwalkrestaurant.net), sibling eateries in Yorktown, enjoy a soft-shell crab sandwich and views of the York River.

In Norfolk, Vintage Kitchen chef Phillip Craig Thomason (vintage-kitchen.com) emphasizes the freshest regional produce, meat, cheese, and wine. Start with a small

plate of shaved Smithfield ham with pimento cheese, then go for the tender five-spice duck breast with orange sauce, paired with a local wine like Orange County's Horton Norton.

In Smithfield, The Restaurant at Smithfield Station (smithfieldstation.com) is best known for sweet potato-encrusted rockfish, stuffed with Smithfield ham and fresh crabmeat, rolled in sweet potato, and pan-seared.

Distinguished by their crunchy, large kernels, Virginia peanuts are still farmed in rural parts of the region, and Suffolk has long been a major peanut-processing center. Plan to eat in tiny Surry, about an hour away. The Surrey House Restaurant and Country Inn (surreyhouserestaurant.com) has been celebrating the peanut for more than 55 years, while serving plates piled high with country ham on yeast rolls, cups of creamy peanut soup, apple fritters, and peanut-raisin pie.

Your tour doesn't have to end here. Go to visithamptonroads.com to plan your next Hampton Roads culinary adventure.

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