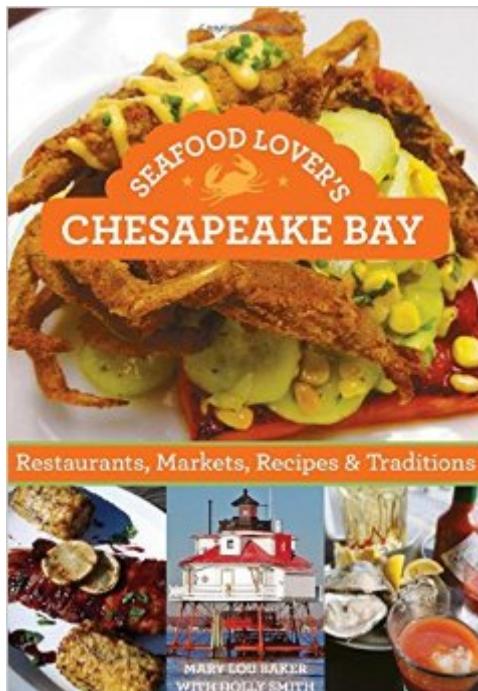


The book was found

Seafood Lover's Chesapeake Bay: Restaurants, Markets, Recipes & Traditions



Synopsis

Seafood Lover's Chesapeake Bay celebrates the best seafood the Maryland region has to offer. Perfect for the local enthusiast and the traveling visitor alike, each bookÂ features the history of the seafood in each region; where to find--and, most importantly, consume--the best of the best local offerings; local fishmongers and markets; regional recipes from local chefs and restaurants; a seafood primer; seafood-related festivals and culinary events; and regional maps.Â

Book Information

Paperback: 288 pages

Publisher: Globe Pequot Press; 1st Edition edition (December 2, 2014)

Language: English

ISBN-10: 1493001531

ISBN-13: 978-1493001538

Product Dimensions: 5.6 x 0.5 x 7.9 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (10 customer reviews)

Best Sellers Rank: #667,554 in Books (See Top 100 in Books) #208 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #282 inÂ Books > Travel > United States > South > General #347 inÂ Books > Travel > Food, Lodging & Transportation > Dining

Customer Reviews

Being from the Eastern Shore, it was great to see that a lot of my favorite restaurants are featured in this book. We have made a number of the recipes and all have turned out great. Most of the crab cake recipes are fairly traditional, which I love. Great book!

Seafood Lover's Chesapeake Bay is an outstanding tome that is a must-read. The authors, Mary Lou Baker & Holly Smith have compiled a terrific assortment of restaurants, featuring seafood from the region in Maryland, county by county, all of which are near or contiguous to the Chesapeake Bay. One iconic restaurant is mentioned in Fenwick Island, Delaware. Unique & delicious reviews of these restaurants are compelling reads as well as tantalizing recipes from many of these same restaurants are included. This book should appeal to all foodies as well as anyone interested in seafood in general. Seafood Lover's Chesapeake Bay should be high on everyone's list of books to purchase.

I purchased a copy of this book and was so impressed with the overall presentation of the restaurants, recipes, photography and general information regarding the culinary aspects of each restaurant involved, that I have ordered several more for our guests who visit our three hotels in Ocean City and Berlin, MD. Two of our restaurants, Fager's Island and Drummers' Cafe were featured so professionally that I can only say kudos to the authors. Angela Reynolds Managing Director Hotels at Fager's Island

I just love this book! In addition to spotlighting the region's top seafood restaurants and kitchen talent (including many lesser-known yet outstanding eateries), it's chockablock with dynamite recipes, surprising insights into Chesapeake Bay history, and provides an authoritative overview of regional seafood purveyors, food fairs and the like. Even if you're just an armchair chef, Baker and Smith's book is a wonderful read. Highly recommended.

Not only great recipes but sweet little stories of each area. Especially love the recipes by Chef Henry of "two if by Sea" on Tilghman Island!

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