

the Tides Inn



VIRGINIA'S BELOVED TIDES INN DEBUTS A NEW COASTAL EATERY AND FRESH CULINARY EXPERIENCES

The timeless Irvington resort welcomes Fish Hawk, a waterfront eatery that embraces the region's fresh fare and vibrant epicurean culture, and coastal cuisine offerings onboard the Tides Inn's new Duffy Boats



(Photos L-R: Local oysters at Fish Hawk, View from the Tides Inn, Fish Hawk Indoor Dining Room)

(IRVINGTON, VA; May 28, 2019) – Today the [Tides Inn](#) announces the debut of its newest dining concept, **Fish Hawk**, which opened to the public on Friday, May 24. This waterfront eatery immerses guests in Virginia's rich coastal culinary tradition and showcases the bounty of the surrounding Chesapeake Bay and Rappahannock River. Offering guests an authentic gastronomic experience, the restaurant features an indoor raw bar, seafood classics, live shucking, and a daily Chesapeake Bay Boil. Fish Hawk warmly welcomes locals and visitors to enjoy a taste of the region's finest fare in a casual, lively atmosphere complemented by weekly entertainment and panoramic views of Carter's Creek.

In addition to crab cakes and Old Bay baskets, patrons can enjoy a rotating selection of more than a dozen types of oysters prepared raw, broiled, or cornmeal-crust and fried. These regional delicacies are thoughtfully paired with an array of sauces including a Jalapeño Mignonette, Sweet Soy Vinaigrette, Salsa Verde, Maui Onion Relish, as well as classic cocktail and hot sauces. Each afternoon, as the sun sets over the water, guests are invited to gather together for a Chesapeake Bay Boil, inclusive of Chesapeake Blue Crab, Carolina Shrimp, Northern Neck Littleneck Clams, and festive communal atmosphere. This robust menu is accompanied by Fish Hawk's full bar serving a wide selection of local beer, wine, and spirits.

The Tides Inn has a deep-rooted commitment to provide a genuine taste of the region, sourcing seafood and produce fresh from local purveyors such as Kellum Seafood (providing an assortment of oysters) and Dug In Farms (farming and selling produce, jams, picked vegetables, and much more), all within a few miles of the Tides Inn. The drink menu also features ingredients from the resort's herb garden in signature cocktails such as the Smoky Mint Julep, made with Tides Inn-exclusive John J.

Bowman's bourbon, alongside hand-selected Virginia beers such as Devil's Backbone, New Realm and Center of the Universe.

"Our neighbors, watermen, farmers, and winemakers are the true inspiration for this concept. We wanted to honor Virginia's extraordinary seafood and produce by crafting a menu that showcases their naturally bold flavors blended with our unique culinary culture," says Resort Manager Susan Williamson.

Named for Virginia's treasured Osprey bird ("fish hawk" is a local epithet), the new concept is a complete redesign of its predecessor, Commodore's Restaurant, and sits along a strip of private beach boasting sweeping views across the water. Open for lunch and dinner, Fish Hawk's casual ambiance warmly welcomes guests and fosters a sense of community, while the energy surrounding its raw bar engages diners to partake in the dynamic culinary activity. Restaurant guests are also treated to outdoor live musical performances by some of Irvington's favorite artists on Thursday evenings and Saturday afternoons. Fish Hawk's nautical color scheme, large bay windows, and clean lines are inviting and beautifully complement its waterfront location. Indoor and al fresco seating blend seamlessly to create a contiguous space, inviting guests to mingle with friends new and old.

Resort guests may also take their culinary experience out on the water with the Tides Inn's [new Duffy Boats](#), debuting this summer and offering cruise tours around Carter's Creek paired with seasonal lunch and dinner baskets featuring small bites and a wide selection of beverages.

Further immersing guests in this culinary destination, Tides Inn also offers guests an [Oyster Academy](#) experience located on the Virginia Oyster Trail. The day tour begins with a brief lecture on the history of Virginia's oyster industry, oyster ecology, and tools of the harvest. Guests then accompany a traditional Virginia waterman by boat for a one-hour harvest excursion followed by a lesson from the Inn's culinary team on oyster shucking and expert tips on pairing these local treasures with sauces and wine.

The Tides Inn's Chesapeake Restaurant, a local favorite continues to serve up an elevated take on some of the region's signature fare including rock fish, shrimp and grits, sautéed scallops, chowder, and oysters with coastal Southern flare. On Wednesday, Friday, and Saturday evenings, the terrace at Chesapeake's also comes alive with live music and serves as a gathering place for family and friends.

About the Tides Inn

An intimate resort surrounded by the splendor of the Chesapeake Bay's sparkling channels; the Tides Inn boasts nearly a half mile of waterfront. Distinctively located where the Virginia Wine Trail and the Virginia Oyster Trail meet, the Tides is renowned for its Tides-to-Table cuisine. Families and couples alike can take advantage of endless activities or relax and take in the sunset over the Marina. Amenities include a full-service spa, 18-hole championship Golden Eagle Golf Course, a 60-slip marina, professional sailing school, Crab Net Kids children's program and much more. At the Tides Inn, guests enjoy a gorgeous, carefree setting, perfect for reconnecting and making memories. Located in Irvington, VA, the 106-room Tides Inn is a part of the [Enchantment Group](#) portfolio of award-winning destination resorts.

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