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New Book: *Chesapeake Oyster Lovers' Handbook* Launches during Regional Oyster Boom

Imagine bellying up to a bar where dedicated shuckers pry open shells and gently place a dozen shimmering oysters on a silver tray laden with ice. Tip back your head, take a slurp, and relish the briny taste of the sea. Chesapeake Oyster Lovers' Handbook takes you there.

[Washington, DC] [December 7, 2015] Right when oysters are nice and plump for winter, a new book called *Chesapeake Oyster Lovers' Handbook* is released.

This new travel guide sends oyster enthusiasts on a journey through Maryland, Virginia, and Washington, DC, to sample the subtle flavors of this cherished Chesapeake delicacy. Written by authors of the popular series *Crab Decks & Tiki Bars of the Chesapeake Bay*, their latest book is the indispensable guide to everything oyster on the Bay.

"The Chesapeake Bay is experiencing an oyster boom time," says co-author, Bill Wade. "Thanks to new oyster-growing techniques, the bivalve population is escalating and is available year-round, which debunks the myth that they're only eaten in months with the letter 'R'. As a result, exciting new oyster houses are popping up at an astonishing rate around the region."

Whether you prefer oysters with a cold beer at buck-a-shuck happy hours or fancy them with champagne at white-linen restaurants, this guide presents oyster houses that match every mood and budget. Destinations include 120+ hot spots in Baltimore, Annapolis, Washington, Virginia Beach, Alexandria, Norfolk, Cambridge, Easton, the Eastern Shore and more.

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To help readers customize their oyster crawls, *Chesapeake Oyster Lovers' Handbook* is divided into three regions:

- MARYLAND: Baltimore, Northern Maryland, Annapolis, DC's Maryland Suburbs & Southern Maryland, and The Eastern Shore
- WASHINGTON, DC
- VIRGINIA: Northern Virginia, Virginia Peninsulas, Virginia Beach & Norfolk

Each oyster house profile has essential contact information, a detailed map, photograph, and an Atmosphere Meter (ranging from casual frosty beer mug to formal champagne flute). In-depth descriptions paint a vivid image of each restaurant's décor, atmosphere, cuisine and oyster specialties.

Additional sections make the Bay oyster quest complete.



Chesapeake Aquafarms & Oyster Brands is an extensive list of 70+ Maryland and Virginia oyster growers and the brands they produce. They are categorized by a ground-breaking 13-zone system that helps you order oysters like a pro by describing their unique flavors.



Pearls of Wisdom presents interviews with people who have special expertise in oyster issues. Their insights cover topics ranging from Chesapeake oyster history and music to cocktails and family memories.



The book includes an Index to Oyster Houses & Aquafarms, as well as a Taste Chart with more than 100 Chesapeake oyster brands.

About the Authors

Bill Wade was born in Maryland and raised on Chesapeake oysters, crabs and rockfish. He is beloved by restless shuckers and feared by all-you-can-eat oyster festival hosts because of his voracious appetite for bivalves.

Susan Elnicki Wade has worked at restaurants in Pittsburgh, New York, and Washington, DC. As a water-to-table seafood enthusiast, she scours the Bay in search of new ways to prepare oysters. Her articles have appeared in *MarinaLife Magazine* and *Washingtonian Magazine*. The Wades, who also wrote *Crab Decks & Tiki Bars of the Chesapeake Bay*, each have 20+ years experience in the publishing industry and live in Washington, DC, with their two sons and a rowdy husky.

For more on *Chesapeake Oyster Lovers' Handbook*, visit www.weloveoysters.com, contact Susan Elnicki Wade at (202) 531-7135 or susan@crabdecksandtikiBars.com, and find us on **Facebook** and **Pinterest**

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