SAVOR

SOUTH WALTON

FIND YOUR PERFECT BEACH

MIRAMAR BEACH
SEASCAPE
SANDESTIN
DUNE ALLEN
GULF PLACE
SANTA ROSA BEACH
BLUE MOUNTAIN BEACH
GRAYTON BEACH
WATERCOLOR
SEASIDE
SEAGROVE
WATERSOUND
WATSON 30A
COUNTY
SEACREST
ALYS BEACH
ROSEMARY BEACH
INLET BEACH

VISIT SOUTHWALTON.COM
With more than 250 dining options in South Walton, you’ll find the perfect meal to please your palate no matter which of our 16 unique beach neighborhoods you visit.
South Walton is known for its sugar-white sand, turquoise water and 16 unique beach neighborhoods, each with their own vibe and character. From Miramar Beach to Inlet Beach, each of these neighborhoods showcase an array of dining options and culinary creations perfectly crafted by award-winning chefs.

Whether it’s coastal casual, eclectic Asian cuisine, rustic Italian comfort food or fine dining fare, South Walton’s restaurant scene is bursting with fresh Gulf flavors, remarkable wine lists, and world-class restaurants.

No matter if you’re a seasoned foodie or just looking for an awesome bite to eat, South Walton’s chefs will treat you. Looking for a view to complement your meal? In South Walton, you don’t have to look far for a breathtaking view, so sit back, relax and enjoy a mouthwatering meal.

Learn more about South Walton’s dining scene at VisitSouthWalton.com.
From locally owned boutiques and art galleries to award-winning restaurants, one-of-a-kind events, and talented musicians, South Walton is home to a variety of amazing experiences.

Annually, Visit South Walton showcases the best of the best with the Perfect in South Walton awards, which are voted upon by locals and visitors alike.

For the foodies, winners were voted upon in the following categories: Best Breakfast, Best Lunch, Best Casual Dining, Best Sweet Treats, and Best Fine Dining. Don’t miss out on the Best Craft Beer Selection and Best Wine List categories as well.

From a quick day trip to an extended stay, spend your time in South Walton exploring our 16 unique beach neighborhoods and endless natural beauty, all while indulging in perfection.

View full list of winners at PerfectInSouthWalton.com
With 26 miles of sugar-white sand beach along the Gulf of Mexico, visitors to South Walton have endless opportunities to pair breathtaking views with outstanding dining in any of our 16 unique beach neighborhoods. From casual, coastal fare to upscale fine dining, foodies can treat their taste buds to the culinary creations of South Walton’s award-winning chefs.

BUD & ALLEY’S
2236 East County Hwy 30A - Seaside
(850) 231-5900 • budandalleys.com
You’ll find everything from small plates and salads on the menu to a BBQ braised pork shank and plethora of fresh seafood options. The rooftop bar at Bud & Alley’s is the ideal gathering spot to sip on a cold drink and catch a Florida sunset.

FOOW (FISH OUT OF WATER)
34 Goldenrod Cir. - WaterColor
(850) 534-5050 • watercolorresort.com
FOOW is located in the WaterColor Inn and boasts remarkable views of sand dunes, neighboring Grayton Beach State Park, and of course sweeping views of the Gulf of Mexico. Whether before or after your meal, the chic cocktail lounge is the perfect spot to sip on a cold drink and catch a Florida sunset.

HAYANA BEACH BAR & GRILL
63 Main St. - Rosemary Beach
(850) 588-2882 • thepearl30a.com/dining
The Havana Beach Rooftop Lounge is located atop The Pearl Hotel in Rosemary Beach and offers breathtaking views of the Gulf of Mexico across the parks and elegant architecture of Rosemary Beach. From burgers and a Cuban sandwich to braised beef short ribs and seafood paella, there’s a menu full of delectable eats.

PESCADO
74 Town Hall Rd., Ste. 4B - Rosemary Beach
(850) 215-4600 • rovet30a.com
Located in Rosemary Beach, this rooftop restaurant offers views of the Gulf of Mexico as well as a casual, fine dining atmosphere and plenty of fresh seafood.

POMPANO JOE’S SEAFOOD HOUSE
2237 Scenic Gulf Dr. - Miramar Beach
(850) 837-2224 • pompanojoes.com
The colorful window trim and patio umbrellas give Pompano Joe’s a distinctive flair, and the menu is bursting with fresh seafood, from fried shrimp and crab claws, to Gulf shrimp and grits, peel and eat shrimp, and crab claws.

ROYAL PALM GRILLE
1096 Scenic Gulf Dr. - Miramar Beach
(850) 424-7300 • royalpalmgrille.com
Whether a fan of surf or turf, your palate will not be disappointed. Offering a beach bar directly on the sand, as well as beach booties, Royal Palm Grille is a popular hangout.

SHUNK GULLEY OYSTER BAR
1875 South County Hwy 393 • Gulf Place
(850) 622-2733 • shunkgulley.com
Named after the legendary fishing reef off our coast, Shunk Gulley offers classic coastal cuisine and genuine southern hospitality. There is live music daily located inside the panoramic bar area, featuring views of the sugar-white sand beach.

SUNSET BAY CAFÉ
158 Sandestin Blvd. North - Sandestin
(850) 267-7108 • sunsetbaycafesandestin.com
Open for breakfast and lunch, the menu is a mosaic of flavors with favorites including the Hillbilly Benedict and signature Sunset Bay Omelet, the Shrimp Grilled Cheese or T-Mac’s Tacos.

THE BEACH HOUSE
4009 Sandestin Blvd. South - Sandestin
(850) 608-6300 • thebeachhouse30a.com
From grouper tacos and charred chicken wings to perfectly grilled burgers and fresh fish tacos, the menu is chock full of delectable eats.

THE BEACH HOUSE
4009 Sandestin Blvd. South - Sandestin
(850) 608-6300 • thebeachhouse30a.com
From grouper tacos and charred chicken wings to perfectly grilled burgers and fresh fish tacos, the menu is chock full of delectable eats.

THE SHRIMP SHACK
2236 East County Hwy 30A - Seaside
(850) 231-3799 • sweetwilliamsld.com
The Shrimp Shack offers diners a waterfront dining experience with a casual menu showcasing fresh seafood. Whether you choose one of the Shrimp Shack’s salads, sandwiches, (like the Florida lobster roll), Apalachicola oysters, or steamed peel and eat Gulf shrimp, you’ll be in heaven.

THE SURF HUT
51 Scenic Gulf Dr. • Miramar Beach
(850) 460-7750 • surfhutdestin.com
The menu offers more than your traditional beach fare, as St. Louis style barbecue ribs are a staple, but other favorites include the shrimp and grits, peel and eat shrimp, and crab claws.

VUE ON 30A
4801 West County Hwy 30A • Santa Rosa Beach
(850) 267-2305 • vue30a.net
Known for framing amazing Gulf views, Vue is certainly an ideal setting for a wedding or special gathering. Offering lunch, dinner and Sunday brunch, Vue’s menu – carefully curated by Chef Giovanni Filippone – will make you want one of everything.

WHALE’S TAIL BEACH BAR & GRILL
137 Scenic Gulf Dr. • Seacape
(850) 650-4377 • seacape-resort.com
Whether you choose to sit in the air conditioning or outside on the deck enjoying the Gulf breezes, Whale’s Tail showcases waterfront dining in the purest form.
If you’re out and about with your dog and hunger hits, don’t worry. South Walton is home to a bevy of pet-friendly dining options. Most restaurants with outdoor dining patios are pet-friendly. (As long as the deck can be accessed without entering the restaurant itself in Florida it’s up to the owners of the establishment.)
The motto at Chanticleer Eatery is “Food Worth Crowing About,” and the voters in South Walton’s annual Perfect in South Walton awards couldn’t agree more, as the Grayton Beach restaurant took home top honors in the “Best Lunch” category.

Tucked away off the beaten path, Chanticleer opened its doors in 2012, carefully crafting a menu that highlights the homemade breads they serve. As the saying goes, “the rest is history.”

With locally made art lining the wall, as well as indoor and outdoor seating, this casual eatery is the perfect place to grab lunch. In fact, their lunch menu is available from 11 a.m. – 3 p.m. Monday through Saturday. Start off with the triple pork nachos, Chanticleer caprese or creole crab claws to warm up your taste buds before diving into any number of fresh salads, jambalaya, shrimp and grits, the “Not Yo’ Mama’s Chicken & Rice” or the roasted veggie pasta.

No matter which meal you choose, you won’t be disappointed. Be sure to check out Chanticleer’s mouthwatering sandwiches built atop homemade bread. And it wouldn’t be a trip to Chanticleer if you didn’t save room for one of their homemade cookies.

For more information visit chanticleereartery.com or call (850) 213-9065. The restaurant is located at 55 Clayton Lane in Grayton Beach.
SEAFOOD MARKETS

Whether you’re buying fish to cook at your beach house or dining in one of South Walton’s restaurants, fresh seafood just tastes better. Thanks to our proximity to the Gulf of Mexico, a constant supply of fresh fish is just a rod and reel, or fishing boat, away. From cobia and grouper to amberjack, red snapper, flounder and mahi mahi, your palate is sure to be pleased as the Gulf of Mexico is home to a variety of fish - often served fried, blackened or grilled - and crustaceans.

BUDDY’S SEAFOOD MARKET 30A: Located in Seagrove, Buddy’s Seafood Market not only serves up fresh catches, it’s also a takeout steam bar. In addition to fresh seafood, Buddy’s serves steamed and seasoned new potatoes and corn, gumbo, cocktail sauce, tuna dip, and key lime pie. They are open seven days a week, year-round.

GOATFEATHERS SEAFOOD MARKET: Goatfeathers Seafood Market is open seven days a week and serves up fresh seafood from its market, which is conveniently in the same building as their restaurant. The market showcases shrimp, scallops, oysters and a variety of fish. Goatfeathers has two locations.

SHRIMPERS SEAFOOD MARKET: Shrimpers Seafood Market offers an array of fresh seafood, seven days a week. From shrimp and red snapper to grouper, Shrimpers also offers a smoked tuna dip, and will steam your seafood for you in house at their Santa Rosa Beach location.

SKIPPER’S SEAFOOD: Located just a stone’s throw from the Gulf of Mexico in Miramar Beach, Skipper’s Seafood Market has everything you need for an excellent seafood dinner, from amberjack to shrimp, as well as dipping sauces and key lime pie.

SEAFOOD CHOWDER

YIELDS: 4 portions

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon (julienned)</td>
<td>1 CUP</td>
<td></td>
</tr>
<tr>
<td>Onion (sm. dice)</td>
<td>½ CUP</td>
<td></td>
</tr>
<tr>
<td>Celery (sm. dice)</td>
<td>2 TSP</td>
<td></td>
</tr>
<tr>
<td>Fennel (sm. dice)</td>
<td>½ CUP</td>
<td></td>
</tr>
<tr>
<td>Leek (sm. dice)</td>
<td>½ BULB</td>
<td></td>
</tr>
<tr>
<td>Garlic (minced)</td>
<td>1 LARGE POTATO (peeled/diced/par boiled)</td>
<td></td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>1 CUP</td>
<td></td>
</tr>
<tr>
<td>Cornstarch Slurry (equal part cornstarch and water)</td>
<td>1 CUP</td>
<td></td>
</tr>
<tr>
<td>Clam Juice</td>
<td>1 CUP</td>
<td></td>
</tr>
<tr>
<td>Smoked Tuna Dip</td>
<td>1 SACHET</td>
<td></td>
</tr>
<tr>
<td>Parsley</td>
<td>12 LEAVES</td>
<td></td>
</tr>
<tr>
<td>Tarragon</td>
<td>12 LEAVES</td>
<td></td>
</tr>
<tr>
<td>Bay Leaf</td>
<td>1 EA.</td>
<td></td>
</tr>
<tr>
<td>Salt and Pepper (to taste)</td>
<td>1 TBSP</td>
<td></td>
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</tbody>
</table>

GARNISH

- Musseels
- Shrimp (large size, peeled, deveined, tails off)
- Butter
- Olive Oil
- Shallot (sm. dice)
- Garlic
- White Wine
- Chopped Parsley
- Chives
- Salt and Pepper (to taste)

GRILLED GULF SHRIMP

YIELDS: 2 portions

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>Cinnamon Sugar</td>
<td>½ TSP</td>
<td></td>
</tr>
<tr>
<td>Paprika</td>
<td>¼ TSP</td>
<td></td>
</tr>
<tr>
<td>Chili Powder</td>
<td>½ TSP</td>
<td></td>
</tr>
<tr>
<td>Cayenne Powder</td>
<td>PINCH</td>
<td></td>
</tr>
<tr>
<td>Shrimp (peeled and deveined)</td>
<td>8 GULF SHRIMP</td>
<td></td>
</tr>
<tr>
<td>Butter (browned)</td>
<td>1 TBSP</td>
<td></td>
</tr>
<tr>
<td>Sherry Vinegar</td>
<td>2 OZ</td>
<td></td>
</tr>
<tr>
<td>Pineapple</td>
<td>1 EA.</td>
<td></td>
</tr>
<tr>
<td>Almond</td>
<td>3 OZ</td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td>1 TBSP</td>
<td></td>
</tr>
<tr>
<td>Parsley</td>
<td>1 TBSP</td>
<td></td>
</tr>
<tr>
<td>Thyme and Rosemary Mixture</td>
<td>4 OZ</td>
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GRILLED GULF SHRIMP ROASTED PEPPER RELISH

YIELDS: 2 portions

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Brown Sugar</td>
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<tr>
<td>Paprika</td>
<td>½ TSP</td>
<td></td>
</tr>
<tr>
<td>Chili Powder</td>
<td>¾ TSP</td>
<td></td>
</tr>
<tr>
<td>Cayenne Powder</td>
<td>PINCH</td>
<td></td>
</tr>
<tr>
<td>Gulf Shrimp (peeled and deveined)</td>
<td>8 GULF SHRIMP</td>
<td></td>
</tr>
<tr>
<td>Butter (browned)</td>
<td>1 TBSP</td>
<td></td>
</tr>
<tr>
<td>Baby Bell Peppers (halved and de-seeded)</td>
<td>2 CLOVES</td>
<td></td>
</tr>
<tr>
<td>Shaved Thyme</td>
<td>PINCH</td>
<td></td>
</tr>
<tr>
<td>Shallot (short Juliana)</td>
<td>1 EA.</td>
<td></td>
</tr>
<tr>
<td>Sherry Vinegar</td>
<td>3 OZ</td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td>1 TBSP</td>
<td></td>
</tr>
<tr>
<td>Almond (sliced and toasted)</td>
<td>4 OZ</td>
<td></td>
</tr>
</tbody>
</table>

PEPPER RELISH

Combine all of the dry ingredients in a bowl and mix thoroughly. Brush the Shrimp with the Butter to glaze once cooked.

Followed by a sample recipe for Fish Out of Water.

Fish Out of Water

RESTAURANT: Todd Rogers
CHEF: Todd Rogers
RESTAURANT: Fish Out of Water

10 portions

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulb Garlic</td>
<td>½</td>
<td></td>
</tr>
<tr>
<td>Large Potato (peeled, diced)</td>
<td>¼ Cup</td>
<td></td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>½ Cup</td>
<td></td>
</tr>
<tr>
<td>Cornstarch Slurry</td>
<td>(equal part cornstarch and water)</td>
<td></td>
</tr>
<tr>
<td>Smoked Tuna Dip</td>
<td>1 Sachet</td>
<td></td>
</tr>
<tr>
<td>Parsley</td>
<td>12 Leaves</td>
<td></td>
</tr>
<tr>
<td>Tarragon</td>
<td>12 Leaves</td>
<td></td>
</tr>
<tr>
<td>Bay Leaf</td>
<td>1 EA.</td>
<td></td>
</tr>
<tr>
<td>Salt and Pepper (to taste)</td>
<td>1 TBSP</td>
<td></td>
</tr>
</tbody>
</table>

GARNISH

- Musseels
- Shrimp (large size, peeled, deveined, tails off)
- Butter
- Olive Oil
- Shallot (sm. dice)
- Garlic
- White Wine
- Chopped Parsley
- Chives
- Salt and Pepper (to taste)

Render the bacon in a medium sized pot or Dutch oven. When the bacon is almost fully cooked add the onion, celery, fennel, leek, garlic. Deglaze with the wine when the vegetables are warmed through. Add the clam juice when the wine is still present. Add the heavy cream, par cooked diced potatoes, sachet (cheese cloth with herbs and bay leaf inside) and simmer. When flavor starts to develop, begin seasoning with salt, pepper and tabasco. Add the clams and when they are cooked add the slurry. Simmer the chowder until thickened and season to taste. In a separate sauté pan on medium high heat, add the butter and olive oil until butter slightly browns. Once pan is hot add the musseels, and sauté for a couple minutes. Then add the shallots and garlic and stir around for an additional minute or until soft and fragrant. Next add the white wine, and cover with a lid until the shells open. Then add the shrimp, season with salt and pepper, and cook until just done, and turn off the heat. Stir in chopped parsley and chives. Serve 3 shrimp and 3 mussels per bowl. Be sure to use some of the pan sauce.
THE RED BAR
A GRAYTON BEACH STAPLE

If you had to pick one word to describe The Red Bar in Grayton Beach, it would be “funky.” This local institution is known for its eclectic interior, cool music scene, laid back vibe and good times.

From lawyers and doctors to local beach bums, surfers and visitors from around the country, The Red Bar is a hangout like no other in South Walton. Whether you’re in the mood for a cold drink, a bite to eat, or live music and dancing, you’ll be in good company at this Grayton Beach institution.

Located at 70 Hotz Avenue, The Red Bar’s building was once a general store and is just a short walk from the sugar-white sand and turquoise water of the Gulf of Mexico. If you’re stopping in for a bite to eat, the menu offers everything from stuffed eggplant and crab cakes to the fresh fish of the day, pastas and panéed chicken.

The Red Bar was founded by chef and co-owner Oliver Petit and his brother Phillippe in 1995 and has been a go-to stop in South Walton since. Forgoing traditional marketing in favor of word-of-mouth advertising, part of this hidden gem’s appeal is the laid back vibe, which resonates with those who come to the beach looking to relax. The funky décor at The Red Bar is a nod to the bar Petit’s father owned in Belgium.

The Red Bar’s Jazz Band is a staple during dinner, and local bands and musicians like Dread Clampitt and DJ Vladi have long been familiar faces at The Red Bar at night or on Sundays. The likes of Duke Bardwell (a local legend whose musical career includes playing bass in Elvis Presley’s band), the Forrest Williams Band, Heritage and Sam Bush have also been known to grace the stage.

For more information visit theredbar.com or call (850) 231-1008. The restaurant is located at 70 Hotz Ave. in Grayton Beach.

The Red Bar is a hangout like no other in South Walton. Whether you’re in the mood for a cold drink, a bite to eat, or live music and dancing, you’ll be in good company at this Grayton Beach institution.
VIETNAM
1350 US Hwy 98, Ste. 1404 • vietnam30a.com
Vie takes diners on a culinary journey through Southeast Asia with fresh, local ingredients. From small plates to entrees, the menu features a mix of Vietnamese, Thai, and Chinese flavors.

BISTRO MARINA
215 Main St. • Rosemary Beach
(850) 267-6160 • bistromarina.com
Bistro Marina offers a casual, fine dining experience with a focus on fresh, local seafood. The menu features dishes like the Grilled Petrale Sole and the Seared Ahi Tuna.

CAFE 30A
30 E County Hwy 30A • Seagrove
(850) 653-1000 • caf30a30a.com
Cafe 30A is a casual, fine dining restaurant offering a menu of fresh seafood, steaks, and creative dishes. The menu features a selection of Gulf seafood and USDA Prime steaks.

THE OCEAN GRILL
63 Main St. • Rosemary Beach
(850) 213-4717 • theoceangrill.com
The Ocean Grill features fresh, local seafood and USDA Prime steaks. The menu includes dishes like the Filet Mignon and the Surf & Turf.

CAFE THIRTY-A
3899 East County Hwy 30A • Seagrove
(850) 231-2166 • cafethirtya.com
Cafe Thirty-A has been a local institution since 1995. From grilled Georgia Quail and Beef Carpaccio to the Oven Roasted Snapper and Pan Seared Flounder, the menu at Cafe Thirty-A offers a taste for every palate.

SURFING DEER
2745 East County Hwy 30A • Seagrove
(850) 213-4200 • surfingdeer.com
Surfing Deer draws its name from longtime South Walton resident Cubie McGee’s pet deer, Bambi. From calamari to Short Rib Bao Buns to Caramelized Sea Scallops and Pepitas Crusted Gulf Red Snapper, the menu at Surfing Deer is wide ranging.

South Walton is home to world-class chefs and award-winning restaurants, so when it comes to indulging in a fine dining affair, look no further than these South Walton favorites.
CAFÉ THIRTY-A
FLAVOR, AMBIANCE AND FUN

South Walton has welcomed many new businesses in recent years, but there are a few things that visitors and locals have come to depend on as integral to the South Walton experience: sugar-white sand, turquoise water, and (since 1995) memorable meals at Café Thirty-A.

The 10,000-plus square foot restaurant in Seagrove is known for its eclectic menu that draws inspiration from a variety of world-spanning cuisines. You’ll find an array of culinary creations, from the Sesame-Crusted Ahi Tuna (a guest favorite) and Maine Lobster in Paradise to the wood fired pizzas and Grilled Filet Mignon that’s served with mashed potatoes, spinach, tomato, braised asparagus, fried shallots and topped with a cabernet demi-glace.

While the menu is chock full of flavors and seasonal variety, the folks at Café Thirty-A will tell you that there are certain menu items that are so incredibly popular they will remain on the menu permanently. “Some things we just can’t change or there would be a riot,” owner Harriet Crommerlin says with a chuckle.

Crommerlin is the restaurant’s matriarch and can be found hard at work on a daily basis. Previously, she operated a restaurant in Birmingham before moving to the beach to open Café Thirty-A. At the time, she recalls, Bud & Alley’s in Seaside and Criolla’s in Grayton Beach were the only other eateries along their stretch of 30A.

Café Thirty-A’s “beach chic” décor offers a welcoming vibe and cozy atmosphere, whether you sit in the bar area, the main dining room or are part of a large party in the restaurant’s upstairs event space.

“IT’S THE EMPLOYEES, HANDS DOWN,” Crommerlin says. Café Thirty-A is known for the long-term employees who locals and visitors alike have come to know and love through the years. She says “consistency, great service, and hospitality” are the pillars that keep her guests coming back year after year.

The restaurant, which opens for dinner daily at 5 p.m., features buy one get one free entrees from 5-6 p.m. and $5 ‘Tini Night specials where guests can indulge in a variety of hand-crafted martinis. Whether you prefer a classic gin martini or something a bit more modern, there’s a cocktail for you.

The wine selection at Café Thirty-A doesn’t disappoint, either. For fresh Gulf seafood or a mouth-watering steak, there’s a bottle or glass that will perfectly complement your meal choice. Café Thirty-A also offers a reserve list of wines, as well as half bottles.

So what makes this Seagrove eatery special? “It’s the employees, hands down,” Crommerlin says. Café Thirty-A is known for the long-term employees who locals and visitors alike have come to know and love through the years. She says “consistency, great service, and hospitality” are the pillars that keep her guests coming back.

For more information visit cafethirtya.com or call (850) 231-2166. The restaurant is located at 3899 East County Hwy 30A in Seagrove.
Fans of sweet or savory can find something on the menu at The Donut Hole to make their taste buds dance.

Open for breakfast, lunch and dinner, The Donut Hole is a South Walton favorite. The eatery is known for scratch-made donuts, pastries and pies, as well as a full menu of savory eats like omelets, pancakes, sandwiches, salads and burgers.

With a name like The Donut Hole, you know the donuts are what bring in the crowds. From traditional glazed or raspberry-filled donuts to the red velvet, chocolate peanut butter and Dutch crumb varieties, there are endless opportunities to find a favorite. The Donut Hole is also known for its key lime pies, which are made fresh daily.

The original Donut Hole restaurant was opened by Bill and Marilyn Chandler in 1978, and that early success led to additional locations – a Santa Rosa Beach shop in 1989 and an Inlet Beach location in 2014, both of which are owned and operated by the Chandler’s son Brent and his wife, Dana.

The vibe at The Donut Hole is comfortable and casual, and you’re just as likely to see diners dressed for the beach as those on their way to church or a business meeting.

The Donut Hole in Santa Rosa Beach is located at 6745 US Hwy 98 West, and can be reached at (850) 267-3239.

The Inlet Beach location is at 12983 US Hwy 98 East, and can be reached at (850) 213-3127.

“Breakfast at Donut Hole is part of our family tradition when we come to South Walton. Their donuts, pastries and pies are out of this world.”
NOVEMBER
SEEING RED WINE FESTIVAL: Held in Seaside, the Seeing Red Wine Festival has been a local tradition for more than 25 years. Guests can enjoy a diverse mix of wines, winemaker dinners and farm-to-fork culinary experiences.
seeingredwinefestival.com

HARVEST FOOD & WINE FESTIVAL: Held in WaterColor, the Harvest Wine & Food Festival benefits the Destin Charity Wine Auction Foundation and features live music, culinary demonstrations, and wine and beer tastings.
dcwaf.org

SPARKLING WINE & HOLIDAY LIGHTS FESTIVAL: Held in The Village of Baytowne Wharf, this event kicks off the holiday season in bubbly fashion. The festival features more than 30 sparkling wines, live music and creative appetizers.
baytownesparklingwinefest.com

Every year, South Walton is home to a growing number of food and wine events, each showcasing the culinary creations of our talented chefs who perfectly complement their meals with an incredible assortment of fine wines from around the world.
Emeril's Coastal Italian

Miramar Beach
Aegean Greek Restaurant
425 Grand Blvd., #100-E
(850) 654-9800
emerilrestaurants.com

Another Broken Egg Café
755 Grand Blvd., Ste. B 107
(850) 654-5649
anotherbrokenegg.com

Buffalo Jack's Legendary Wings & Pizza
11275 US Hwy 98, Ste. 3
(850) 424-6288
buffalojacklegendarywings.com

Cantina Laredo
585 Grand Blvd., Ste. N 106
(850) 654-5649
cantinalaredo.com

Carrabbas' Italian Grill
11394 US Hwy 98
(850) 837-1140
carrabbas.com

Ciao Bella Pizza
585 Grand Blvd., Ste. N 106
(850) 647-0206
cabanaferestaurants.com

Dynasty Destin
11275 US Hwy 98
(850) 837-1696
pedrosrestaurantdestin.com

Fat Clemenza's Brick Oven Pizzeria
11227 US Hwy 98
(850) 650-5980
fatemahercurity.com

Fleming's Prime Steakhouse & Wine Bar
600 Grand Blvd.
(850) 269-1806
flemingssteakhouse.com

Pedro's Cantina
12899 Emerald Coast Pkwy
(850) 837-1696
pedrosrestaurantdestin.com

P.F. Chang's
600 Grand Blvd.
(850) 610-8464
pfchangs.com

Pedro's Cantina
12889 US Hwy 98
(850) 424-7300
pedrosrestaurantdestin.com

Pinot Gelato Café
10562 US Hwy 98
(850) 837-4775
pinotgelato.com

Pompano Joe's Seafood House
2237 Scenic Gulf Dr.
(850) 837-2224
pompanojoes.com

Real Thai Fusion
12899 US Hwy 98
(850) 837-5344
realthafusion.com

Seascape
2 Birds Coffee & Café
800 Scenic Gulf Dr., Ste. 103
(850) 424-7845
seascape-resort.com

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800 Scenic Gulf Dr., Ste. 103
(850) 424-7845
seascape-resort.com

Cabo Caffé
2287 Scenic Gulf Dr.
(850) 269-7777
tommybahama.com

Cabo Caffé
12877 US Hwy 98
(850) 837-1143
tommybahama.com

Caffe Siena
11275 US Hwy 98
(850) 837-1696
tommybahama.com

Ciboule
9375 US Hwy 98
(850) 650-4377
cabanaferestaurants.com

Ciboule
9375 US Hwy 98
(850) 650-4377
cabanaferestaurants.com

Cantina Laredo
585 Grand Blvd., Ste. N 106
(850) 654-5649
cantinalaredo.com

Carrabbas' Italian Grill
10562 US Hwy 98, Ste. 105
(850) 837-1140
carrabbas.com

Ciao Bella Pizza
585 Grand Blvd., Ste. N 106
(850) 654-5649
cantinalaredo.com

Dynasty Chinese Cuisine
11275 US Hwy 98
(850) 837-6675
dynastydestin.com

Emeril's Coastal Italian
435 Grand Blvd.
(850) 650-7040
emerilrestaurants.com

EverKrisp
625 Grand Blvd., Ste. 107-E
(850) 842-4504
everkrisp.com

Ocean Club
8955 US Hwy 98
(850) 267-3666
theoceanclubdestin.com

Panera Bread
10562 US Hwy 98
(850) 654-9800
panerabread.com

Pedro's Cantina
12899 Emerald Coast Pkwy
(850) 837-1696
pedrosrestaurantdestin.com

P.F. Chang's
640 Grand Blvd.
(850) 269-1806
pfchangs.com

Pinot Gelato Café
10562 US Hwy 98
(850) 837-4775
pinotgelato.com

Pompano Joe's Seafood House
2237 Scenic Gulf Dr.
(850) 837-2224
pompanojoes.com

Real Thai Fusion
12899 US Hwy 98
(850) 837-5344
realthafusion.com

Seascape
2287 Scenic Gulf Dr.
(850) 269-7777
tommybahama.com

Seascape
2287 Scenic Gulf Dr.
(850) 269-7777
tommybahama.com

The Craft Bar
655 Grand Blvd., Ste. D 102
(850) 608-6226
thecraftbardestin.com

The Melting Pot
11394 US Hwy 98
(850) 269-2227
meltingpot.com

The Surf Hut
51 Scenic Gulf Dr.
(850) 460-7750
thesurfhutdestin.com

The Village Door
60 Scenic Gulf Dr., Unit 101
(850) 622-0804
seascape-thevillage.com

Whale's Tail Beach Bar & Grill
1373 Scenic Gulf Dr.
(850) 650-4377
seascape-resort.com

Sandestin
Agave Azul Mexican Cuisine
13119 Grand Blvd., Ste. B
(850) 424-5717
agaveazulmexicancafe.com

Amavida Coffee & Tea
9375 Emerald Coast Pkwy
(850) 213-1328
amavida.com

Another Broken Egg Café
11590 Baytowne Wharf Blvd., Ste. A4
(850) 622-2050
anotherbrokenegg.com

Barefoot's Beachside Bar & Grill
4000 South Sandestin Blvd.
(850) 267-9500
barefootbeachsidebarandgrille.com

Baytowne Provisions
109 Canyons Ln.
(850) 460-7866
baytowne-provisions.com

Ben & Jerry's
9379 Emerald Coast Pkwy
(850) 460-8884
benandjerry.com/miramarbeach/cakes

Bijoux
9375 US Hwy 98, Ste. 22
(850) 622-0760
bijoudestin.com

Caffe Siena
9107 Baytowne Wharf Blvd., Ste. B4
(850) 267-4488
seascape-thevillage.com

Candy Maker Candy Store
133 Fisherman's Ct.
(850) 351-1986
candymaker.com

Clean Juice
9375 Emerald Coast Pkwy
(850) 650-2394
cleanjuice.com

Hammerheads Bar & Grille
137 Fisherman's Ct.
(850) 351-1987
hammerheadsbarandgrille.com

Harrell's Village Diner
142 Fisherman's Ct.
(850) 654-9453
facebook.com/harrells

Jon Smith Subs
9375 Emerald Coast Pkwy
(850) 389-8988
jonsmithsubs.com

Lazy Gecko
110 Canyons Ln.
(850) 496-2747

**ALYS BEACH**

**CALIZA**
23 Nonesuch Way  
(850) 213-5700  
calizarestaurant.com

**CHARLIE’S DONUT TRUCK**
63 Somerset St.  
(850) 547-2960  
alyssbeach.com/dining/charlies-donuts

**FONVILLE PRESS**
147 West La Garza Ln.  
(850) 213-5564  
alyssbeach.com/dining/fonville

**GEORGE’S AT ALYS BEACH**
30 Castle Harbour Dr.  
(850) 641-0017  
georgesatalysbeach.com

**NEAT BOTTLE SHOP**
11 North Castle Harbour Dr.  
(850) 213-5711  
alyssbeach.com/dining/neat

**PIPER’S KITCHEN**
58 South Castle Harbour Dr.  
(850) 213-5595  
alyssbeach.com/dining/pipers-kitchen

**ROSEMARY BEACH**

**AMAVIDA COFFEE & TEA**
104 North Barrett Sq., Unit 1A  
(850) 213-1965  
amavida.com

**COWGIRL KITCHEN**
RESTAURANT & BAR  
54 Main St.  
(850) 213-0058  
cowgirlkitchen.com

**EDWARD’S FINE FOOD & WINE**
66 Main St.  
(850) 231-0550  
edwards30a.com

**HAYANA BAR & GRILL**
63 Main St.  
(850) 588-2882  
thepearlrb.com/dining

**LA CREMA TAPAS & CHOCOLATE**
38 Main St.  
(850) 534-3004  
lacrematapas.com

**PESCADO SEAFOOD GRILL & ROOFTOP BAR**
74 Town Hall Rd., Ste. 4B  
(850) 213-4600  
rooftop30a.com

**RESTAURANT PARADIS**
82 South Barrett Sq.  
(850) 534-0400  
restaurantparadis.com

**SOUTHSIDE SLICE**
74 Town Hall Rd., Ste. 1B  
(850) 213-4611  
slice30a.com

**SUMMER KITCHEN CAFÉ**
78 Main St.  
(850) 213-0521  
theskcafe.com

**THE SUGAR SHAK**
5 Main St., Ste. 2A  
(850) 231-3655  
facebook.com/thesugarshak

**WILD OLIVES**
104 North Barrett Sq.  
(850) 231-0065  
wildolivesmarket.info

**INLET BEACH**

**30A BURGER**
12805 US Hwy 98 East, Ste. E101  
(850) 909-0600  
30aburger.com

**AMICI 30A**
12805 US Hwy 98 East, Ste. R101  
(850) 909-0555  
amici30a.com

**BARBACOA MEXICAN GRILL**
12805 US Hwy 98 East, Ste. T101  
(850) 909-0123  
thirtyavenue.com/dining/barbacoa

**BIG BAD BREAKFAST**
10711 East County Hwy 30A  
(850) 532-6952  
bigbadbreakfasttheptite.com

**CUVEE 30A**
12805 US Hwy 98 East, Ste. D101  
(850) 909-0111  
cuvee30a.com

**FRESHII**
12805 US Hwy 98 East, Ste. H101  
(850) 249-0205  
freshii.com

**GREAT AMERICAN COOKIE COMPANY**
12805 US Hwy 98 East, Ste. R102  
(850) 909-0405  
greatamericancookies.com

**MARBLE SLAB CREAMERY**
12805 US Hwy 98 East, Ste. R102  
(850) 249-0205  
marbleslab.com

**SHADES BAR & GRILL**
10952 East County Hwy 30A  
(850) 231-9410  
shades30a.com

**THE DONUT HOLE**
12983 US Hwy 98 East  
(850) 231-3127

**THE TERRACE RESTAURANT**
137 41 US Hwy 98 East  
(850) 231-5202  
terracer.com

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**SOCIAL BITES**

Fresh Gulf seafood complemented by seasonal produce has a way of popping on camera, so don’t hesitate to pull out your phone and stage your plate for a social media showcase.

Tag South Walton in your photos by using #SouthWalton