



FOR IMMEDIATE RELEASE

Contact: Susan Elnicki Wade, (202) 531-7135
Email: susan@crabdecksandtikiBars.com

Virginia Edition of *Crab Decks & Tiki Bars of the Chesapeake Bay* released in time for high summer season

*On the heels of the smash-hit *Crab Decks & Tiki Bars of the Chesapeake Bay*, a new travel guide unveils 100 waterfront restaurants and tiki lounges that serve hot crabs and cool drinks in Virginia. Seafood fans can beat the heat at authentic gems where watermen deliver their daily catch and chefs prepare mouthwatering feasts.*

[Washington, DC] [July 9, 2012] We're please to announce the launch of *Crab Decks & Tiki Bars of the Chesapeake Bay, Virginia Edition*, the new book for seafood lovers across the mid-Atlantic who want to explore the Bay's southern waters.

"With this book in hand, you can bite into crisp soft-shell crabs on a remote island discovered by Captain John Smith, sip rum drinks on beaches where Blackbeard the Pirate used to roam, or peel a mountain of perfectly pink shrimp near Robert E. Lee's birthplace," say authors Susan and Bill Wade, who self-published the guide after spending 20+ years exploring each neck of the Bay.

From Old Town Alexandria to sunny Colonial Beach, Norfolk's bustling harbor and the serene Eastern Shore, the *Virginia Edition* identifies eateries that fit every mood and budget. It's the perfect get-away guide for families, boaters, and people with a thirst for adventure. John Kelly at the *Washington Post* admits, "I've got crabs on my brain after talking to Bill Wade." *Bay Weekly* calls the book "A labor of love."

To make the book more useful, *Crab Decks & Tiki Bars of the Chesapeake Bay's* companion web site (www.crabdecksandtikiBars.com) added new features:

- **Crab Deck Updates** report on Chesapeake seafood houses that just opened or blew out their tiki torches after the book went to press,
- **Captain's Blog** chronicles the Wades' adventures as they cruise the Bay investigating new crab decks and tiki bars, and
- **Photo Gallery** of restaurants featured in the book gives you a clear picture of where you're headed.

About the Authors

During their second whirlwind tour around the Bay, the Wades again consumed about 11 gallons of crab soup, 300 oysters, 85 crab cakes, 40 pounds of mussels, 25 rockfish, 200 steamed shrimp, and an undisclosed amount of beer and rum. “We wanted to conduct thorough research and stay hydrated during the heat wave,” say the Wades.

Bill Wade is a Maryland native, whose childhood summers were spent on his family’s boat exploring remote creeks and coves of the Bay. He can pick crabs faster than a Phillips processing plant worker and would be perfectly content to live on Chesapeake seafood and Miller High Life.

Susan Elnicki Wade grew up in western Pennsylvania and worked at restaurants in Pittsburgh, New York, and DC. Picking crabs doesn’t come easy to her, but she can whip up a mean batch of fried oysters and recently baked her first Smith Island cake.

The Wades each have 20+ years experience in the Washington, DC, publishing industry. They live in the District with their two sons. They released their first travel guide, *Crab Decks & Tiki Bars of the Chesapeake Bay*, in June 2011.

For info on *Crab Decks & Tiki Bars of the Chesapeake Bay*, go to www.crabdecksandtikiBars.com or contact Susan Elnicki Wade by phone at (202) 531-7135 or email at susan@crabdecksandtikiBars.com.

Can’t wait for your copy to arrive by mail? Check the web site for a list of bookstores, marinas, and restaurants that carry the book.

###

