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

Pick sweet crabs at the water's edge, sip tropical drinks that make you feel like Polynesian royalty, and relish breath-taking sunsets on endless shores. With this book in hand, you experience Chesapeake destinations where seafood goes from boat to table in the blink of an eye and tiki masks have staring contests with portraits of ship captains.

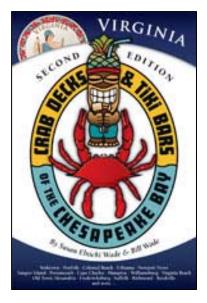
[Washington, DC] [July 10, 2017] We're pleased to announce the release of the second Virginia Edition of *Crab Decks & Tiki Bars of the Chesapeake Bay*. Thousands of people across the mid-Atlantic use this book as their personal GPS to discover hidden gems, authentic seafood houses, and island-inspired tropical lounges.

The book is written by husband and wife team, Bill and Susan Wade, who have spent years exploring remote necks of the Chesapeake. "During the intense six-month research stage, we 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 run," admits Susan Wade. "To update this new edition, we hit the road again and uncovered crab picker paradises in the Bay's southern waters."

The new *Virginia Edition* is the fifth in a series of Chesapeake travel guides. More than half of the nearly 110 crab houses covered are new or changed hands. Getaway destinations include Virginia Beach, Norfolk, Cape Charles, Yorktown, Colonial Beach, Williamsburg, Chincoteague, Alexandria, Colonial Beach and more.

Every restaurant profile has essential contact info, a map, and useful data such as Latitude & Longitude, Body of Water, Dockage, and Driving Distance from major cities. The unique Atmosphere Meter (ranging from a casual frosty beer mug to a crisp martini) and photos taken on-site help readers know what to expect before they arrive.

In-depth descriptions paint a vivid image of each restaurant's décor, atmosphere, cuisine, and specialties. Many profiles include bonus info about local history, folklore, watermen's tales, and traditions unique to each neck of the Bay. Three indexes — Restaurant Name, City, and Body of Water — make navigation easy and help you choose the perfect spot for a memorable Bay experience.



Along with the book, please visit www.crabdecksantikibars.com, the companion website for *Crab Decks & Tiki Bars of the Chesapeake Bay*. It tracks and reports on locations that just opened or blew out their tiki torches. Also on the website are blogs about Chesapeake adventures, a photo gallery, news and events that keep you connected to the regional crabby community.

"It's all about care-free days at authentic waterfront places on the Bay," says Bill Wade. "Everyone who goes there ends up at one of these crab decks anyway. We just made it easier to find the right spot that fits people's mood and budget."

About the Authors

Bill Wade is a Maryland native whose childhood summers were spent on his family's boat exploring remote creeks and inlets of the Bay. He picks 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 makes a decent Smith Island cake. Her freelance work includes articles for *MarinaLife Magazine* and *Washingtonian Magazine*.

The Wades have 20+ years experience in the publishing industry and live in Washington, DC with their two sons and a Siberian husky. They hope to make enough money from the books to buy a boat.

For more on *Crab Decks & Tiki Bars of the Chesapeake Bay*, visit www.crabdecksandtikibars.com, contact Susan Elnicki Wade at (202) 531-7135 or susan@crabdecksandtikibars.com and find us on Facebook and Pinterest

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