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Contact: Susan Elnicki Wade, (202) 531-7135

***Crab Decks & Tiki Bars of the Chesapeake Bay* released for summer season**

*A new book has hit our shores, leading the way to summer fun. **Crab Decks & Tiki Bars of the Chesapeake Bay** charts a course for eating hot steamed crabs on waterfront decks under swaying palm trees. It's all about the fusion of traditional maritime Maryland with whimsical modern tiki.*

[Washington, DC] [June 1, 2011] We are pleased to announce the launch of a new destination guide to authentic seafood restaurants, crab houses and tiki bars on the Chesapeake Bay.

Crab Decks & Tiki Bars of the Chesapeake Bay is an ideal resource for planning a day trip or night out along the water. Boaters, bikers, families and people with a thirst for adventure flip through the pages and pick a place that transports them from their daily routine. Families can take a fun jaunt out of the city, couples enjoy a romantic getaway adventure, and houseguests get an outdoor alternative to visiting crowded city sites.

It's written by husband and wife team, Bill and Susan Wade, who have spent more than 20 years exploring remote necks of the Bay. The book is a culmination of their discoveries and an effort to share their love of the Chesapeake with others.

“During the intense seven-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 rum,” admits Susan Wade. “It was a tough job but someone had to do it.”

This unique book is part travel guide and part dining out-guide, with a dash of local history and folklore. It divides the Bay into nine geographic regions and profiles 158 Maryland restaurants/bars by offering:

- **Useful contact information** and navigation tools such as detailed maps, bodies of water, latitude and longitude, and dockage availability

- **An atmosphere meter** to assesses the ambience, ranging from casual to formal on a scale from 1 (frosty beer mugs) to 10 (crisp martinis)
- **In-depth descriptions** paint a vivid picture of each restaurant’s décor, cuisine, surroundings, and specialties to help you know what to expect before you arrive. Many profiles include colorful bonus data on the history and traditions unique to each neck of the Bay
- **Indexes by Restaurant Name, City and Body of Water** to make navigation easy and an appendix of 60+ Virginia listings, and
- **Interactive web site** with photos, useful links, and additional info to help you pick the perfect spot for a Bay adventure.

“This is what the Bay is all about,” comments Bill Wade. “Everyone who goes there ends up at one of these crab decks anyway. We’ve just made it easier to find the right spot that fits people’s moods and budgets.”

About the Authors

Bill Wade is a Maryland native, whose childhood summers were spent on his family’s boat exploring remote creeks of the Bay. He can pick crabs faster than most workers at a Phillips processing plant.

Susan Elnicki Wade grew up in western Pennsylvania and worked at restaurants in Pittsburgh and New York. Picking crabs doesn’t come easy to her, but she can whip up a mean batch of fried oysters and recently made her first Smith Island cake. The Wades have 20+ years experience in the publishing industry.

The Wades hope to make enough money from this book to buy a boat.

Contact: Susan Elnicki Wade at (202) 531-7135 and susan@crabdecksandtikibars.com or Bill Wade at (202) 531-7133 bill@crabdecksandtikibars.com. Their website is www.crabdecksandtikibars.com.

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