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New Maryland Edition of *Crab Decks & Tiki Bars of the Chesapeake Bay* launched in time for summer

Crab Decks & Tiki Bars of the Chesapeake Bay, the must-have travel guide about waterfront restaurants with hot crabs and cool drinks, began in 2011. A Virginia Edition in 2012 covered the Bay's southern shores. Now a new Maryland Edition turns its attention back to the Chesapeake's northern shorelines and steers seafood fans to unique eateries around the Bay – just in time for summer getaways.

[Washington, DC] [June 6, 2013] We're pleased to announce the release of the new *Maryland Edition* of *Crab Decks & Tiki Bars of the Chesapeake Bay.* Thousands of people across the mid-Atlantic are using this book to discover authentic seafood houses, classic crab shacks, and island-inspired tiki lounges.

"We didn't plan to update the Maryland book so soon, but observant crab fans started alerting us to places that closed their doors and blew out their tiki torches. And new ones were popping up on every shore," say authors Susan and Bill Wade, who self-published the guide after spending 20+ years exploring each neck of the Bay. "So we hit the road again and uncovered scores of new places for eating crabs. That ever-changing nature of the Bay makes it a dynamic destination."

With this book in hand, you can pick crabs at a Ravens Nest, sip rum drinks on the deck of a converted oyster-shucking house, or peel shrimp in a town that fooled the British in the War of 1812. It's your personal GPS for sunsets under swaying palm trees and crab shacks where tiki masks have staring contests with portraits of old ship captains.

The *Maryland Edition* has grown 35% to cover more than 200 Bay locations. The book is presented in 12 different regions – such as Baltimore Inner Harbor, Annapolis & Eastport, Headwaters of the Bay, Patuxent River, and the Eastern Shore – and now includes the Potomac River and Washington, DC. Every restaurant profile has basic contact info, as well as useful data such as Latitude & Longitude, Body of Water, Dockage, and Driving Distance from major cities. A unique Atmosphere Meter (ranging from a casual frosty beer mug to a more formal crisp martini) and photos taken on-site help readers know what to expect before they arrive.

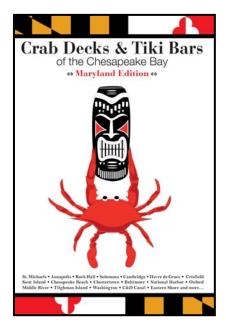
About the Authors

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 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 makes a decent Smith Island cake. Her freelance work includes articles for *MarinaLife Magazine, Washingtonian Magazine*, and *The Baltimore Sun*. The Wades each have 20+ years experience in the DC publishing industry and live in the District with their two sons.

For more on *Crab Decks & Tiki Bars of the Chesapeake Bay*, visit <u>www.crabdecksandtikibars.com</u> or contact Susan Elnicki Wade at (202) 531-7135 or <u>susan@crabdecksandtikibars.com</u>.

Fact Sheet: Crab Decks & Tiki Bars of the Chesapeake Bay, Maryland Edition



Content: Reviews of 200+ authentic waterfront seafood restaurants, crab houses and tiki lounges located on the Chesapeake Bay or its tributary rivers and creeks

Regions: Upper Potomac River, Lower Potomac River Patuxent River, South River to Chesapeake Beach, Annapolis & Eastport, Baltimore Inner Harbor, Baltimore Fells Point & Canton, Baltimore Outskirts, Headwaters of the Bay, Upper Eastern Shore, Middle Eastern Shore, and Lower Eastern Shore

Indexes: Bodies of Water, Cities, and Restaurant Name Format: Paperback Dimensions: 6" X 9" Page Count: 482 Edition: 2013 ISBN: 978-1-4895-5504-5

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