



## FOR IMMEDIATE RELEASE

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

*Pick sweet Maryland 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] [May 18, 2015]** We're pleased to announce the release of the new **2015 Maryland 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, Susan and Bill 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 rum," admits Susan Wade. "To expand this new edition, we hit the road again and uncovered crab pickers' paradises in every corner of the Bay."

The new 2015 *Maryland Edition* is the fourth in a series of regional travel guides. It has grown 25% over the last edition to cover 200+ great getaway destinations. The Wades divide the Bay into 13 regions, including the Potomac River, Patuxent River, South River to Chesapeake Beach, Annapolis and Eastport, Baltimore and Fells Point, Headwaters of the Bay, Kent Island, and the Eastern Shore

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.

**-- more --**

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 pick the perfect spot for a memorable Bay experience.

Along with the travel guide, the Wades invite you to visit the *Crab Decks & Tiki Bars of the Chesapeake Bay* companion web site [www.crabdecksantikibars.com](http://www.crabdecksantikibars.com). It reports on locations that just opened or blew out their tiki torches. Also on the web site are regular blogs about Chesapeake adventures, a photo gallery, and links to social media pages that keep you connected to the crabby community.

"It's all about care-free days at authentic destinations on the Bay," comments 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 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* and *Washingtonian Magazine*.

The Wades have 20+ years experience in the publishing industry and live in DC with their two sons. 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.crabdecksantikibars.com](http://www.crabdecksantikibars.com), contact Susan Elnicki Wade at (202) 531-7135 or [susan@crabdecksantikibars.com](mailto:susan@crabdecksantikibars.com) or find us on Facebook and Pinterest

