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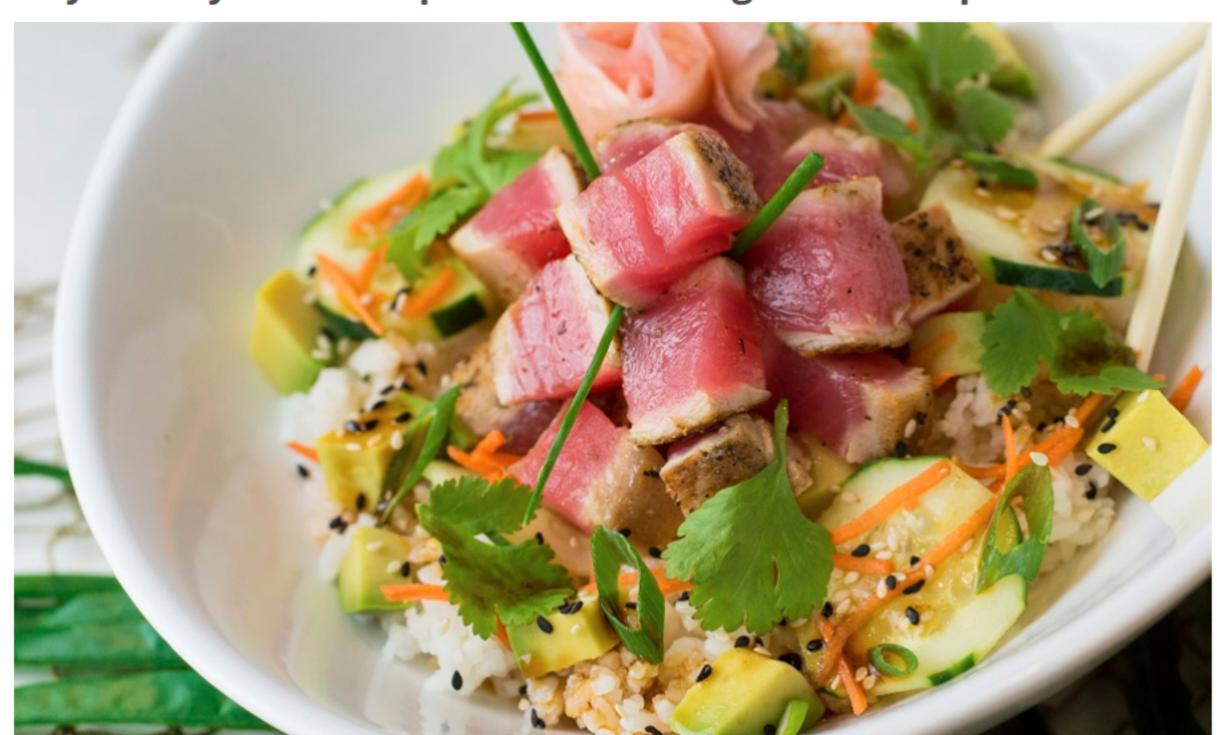
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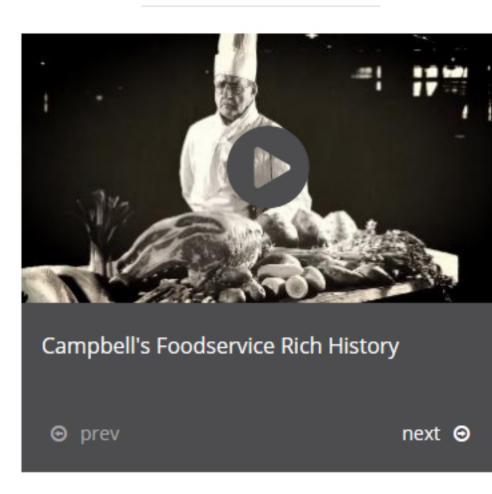
Guy Harvey Resorts has opened Grille & Grog at its new resort in St. Augustine Beach, Florida. Veteran culinarians Joe Ronan and Ken Blydenburgh, responsible for the launch, describe the concept as "surf-casual seafood." "Four hundred fifty years on, St. Augustine beach is now a playground for all ages where

kicking back and chilling out are competitive sports," said Ronan, Grille & Grog executive chef, a graduate of the Culinary Institute of America. "So, we brought our A-game to the beach, with a menu designed for broad appeal yet crafted with flair and an emphasis on healthy freshness. We've married the surf vibe of our laid-back beach community with Guy's scientific insights on seafood sustainability and our passion for southern-style comfort food," he said, elaborating on the menu. Adds Blydenburgh, F&B manager of the resort, "They may be dressed in board shorts or a tux,

but there's nothing casual about the expectation of our customers, especially if they are attending a social event or wedding. We sit on the sand with brand-new facilities. Our culinary and service teams are suited up but be assured, none of us is dressed for a day at the beach." In addition to Grille & Grog, the property's F&B team oversees the resort's 250-seat Nautilus

ballroom complex and the new Guy Harvey Surf Shack located poolside on the beach. Blydenburgh joins the resort with a career in managing live music venues and specialty restaurants, including Lafayette's Music Room, Planet Hollywood in Orlando, and Hard Rock Café in New York City.

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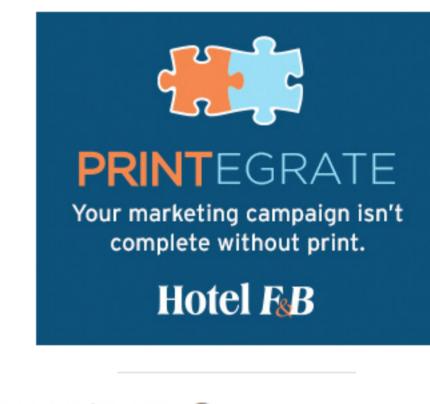
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Tad Wilkes is editor at Hotel F&B.

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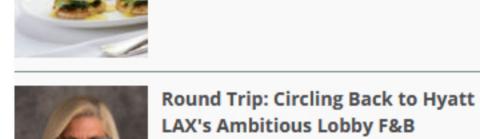


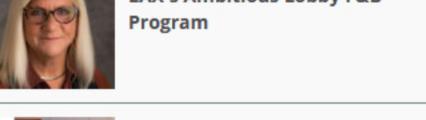
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