

CRAB SEASON HAS ARRIVED IN THE HALF MOON BAY COASTSIDE Enjoy Fresh Dungeness Crab Dishes at Local Restaurants, Purchase Crab Right off the Boat, Or Catch Your Own!

HALF MOON BAY, CA - NOVEMBER 20, 2018 – The highly anticipated commercial Dungeness crab season has arrived in the <u>Half Moon Bay Coastside</u>. This beautiful coastal region, located approximately 45 minutes south of San Francisco, has one of the largest concentrations of Dungeness crab with more than 50 commercial boats fishing off Pillar Point Harbor, the last working fishing harbor between San Francisco and Monterey. Purchase fresh crab directly from the fisherman, catch your own, or enjoy some of the delectable dishes at the many local restaurants that are celebrating this seafood delicacy.

Below is a summary of great ways to enjoy the crab season along the Half Moon Bay Coastside.

Special Note: All locations are in Half Moon Bay unless otherwise noted.

- FRESH CRAB RIGHT OFF THE DOCKS -

Just-caught crab can be purchased directly off the fishermen's boats at Pillar Point Harbor. To discover the freshest catch of the day, simply download the <u>FishLine app</u> that lets users know where to buy fresh, locally harvested seafood or call Pillar Point Harbor (650) 726-8724 to find out the freshest catch of the day. Directions and recipes are available on FishLine, but if cooking doesn't sound appealing, leave the work to the fine folks at Princeton Seafood Company who are happy to clean and cook your fresh catch Monday-Friday!

- CATCH YOUR OWN -

Sport Fishing

For those who seek a truly hands-on adventure, check out Half Moon Bay's sport fishing and crabbing excursions companies:

- Huli Cat Sportfishing One Johnson Pier, (650) 726-2926, www.hulicat.com.
- Riptide Charters One Johnson Pier, Pillar Point Harbor, (650) 728-8433, <u>www.riptide.net.</u>

- GET CRACKIN' WITH LOCAL CRAB SPECIALS -

Half Moon Bay Brewing Company

A beloved destination known for its award-winning, handcrafted beer, and sustainable coastal cuisine, Half Moon Bay Brewing Company will feature a butter-poached whole local Dungeness crab served with tarragon oil, roasted potatoes, and corn on the cob. Guests can feast on this freshly caught crab dish, then cozy up to the outdoor firepits overlooking the scenic harbor views. 390 Capistrano Rd., (650) 728-2739, <u>www.hmbbrewingco.com</u>. Media Contact: Mary Oldham, (650) 728-2739, <u>mary@hmbbrewingco.com</u>

It's Italia

Located on Main Street in charming Downtown Half Moon Bay, It's Italia is a Cal-Italian style restaurant specializing in gournet pizzas, house made pastas, and salads along with seafood and meat selections from their rotisserie and mesquite grill. Joining in on the crab festivities this season, some of the special dishes being offered are baked Dungeness crab cakes, crab and shrimp Louisa salad, a grilled cheesy crab and shrimp sandwich, and a Dungeness crab Cioppino. The weekend brunch menu will feature Dungeness crab benedict on polenta cakes, a crab and brussels sprouts omelet with goat cheese, and just for the holidays – a Dungeness crab martini! *401 Main Street, (650) 726-4444, www.itsitaliarestaurant.com.*

La Costanera

Situated on Montara Beach overlooking the Pacific Ocean, La Costanera is a contemporary Peruvian restaurant serving coastal cuisine of Latin America. Starting November 23, Chef Carlos Altamirano will present Peruvian style crab specials, which include: an Aji Amarillo infused whipped & chilled potato with avocado and fresh Dungeness crab; an artisanal cheese blend & Peruvian pepper sauce Mac n' Cheese cooked with Applewood smoked bacon, topped with fresh Dungeness crab & micro greens and a yucca chip crust; and a whole boiled crab tossed in Peruvian chimichurri Andino served with chopped Iceberg salad. All crab specials are available Friday-Sunday. *8150 Cabrillo Hwy*, (650) 728-1600, <u>www.lacostanerarestaurant.com</u>.

Pasta Moon

Serving only the freshest local ingredients, Pasta Moon is celebrating crab season with handmade linguine with Dungeness crab, thin crust pizza with fresh crab, and Red Mountain trout stuffed with local crab. *315 Main Street*, (650) 726-5125, <u>www.pastamoon.com</u>.

The Ritz-Carlton, Half Moon Bay

The Ritz-Carlton, Half Moon Bay will delight guests with a crab-inspired culinary adventure highlighting this exciting season. At Navio, Chef Jason Pringle will cook his special Spaghetti Chitarra, which features Dungeness crab, fennel and saffron. Throughout the day, guests can also enjoy fresh Dungeness crab at The Conservatory which offers a baked Dungeness crab dip with parmesan; a seafood plate with Dungeness crab, Tomales Bay Miyagi oysters and Gulf prawns; and Half Moon Bay Cioppino with Dungeness crab, mussels, clams and fish in a spicy tomato broth. *One Miramontes Point Road, (650) 712-7000, <u>www.ritzcarlton.com/hmb</u>. <i>Media contact: Shelly Auyeung, (650) 712-7007, <u>shelly.auyeung@ritzcarlton.com</u>*

Sam's Chowder House

Known as an authentic New England style seafood restaurant with breathtaking views of the Pacific Ocean, Sam's Chowder House is featuring whole local Dungeness crab (steamed or chiligarlic style), Cioppino with cracked Dungeness crab, Dungeness crab and shrimp Louie salad, and Dungeness crab tagliatelle with Calabrian chili and herbs. *4210 North Cabrillo Highway,* (650) 712-0245, <u>www.samschowderhouse.com</u>. Media Contact: Laurie Glynn, (650) 712-0245, <u>laurie@samschowderhouse.com</u>.

Seville Tapas

Featuring tapas with inspiration from Spain, diners can feast on piquillo peppers filled with crab, and available on the weekends – a whole cracked Dungeness crab. In partnership with Creekside Smokehouse, the restaurant will offer Creekside's famous homemade Dungeness crab dip. Located near Pillar Point Harbor, guests can eat inside, outside on the deck, or take the items to go and enjoy a walk along the waterfront. *450 Capistrano Road, (650) 563-4181, www.sevilletapas.com*.

VIA UNO Cucina Italiana & Bar

Throughout season, guests can indulge in the cuisine of Southern Italy combined with fresh Dungeness crab dishes. Continuing from last year, VIA UNO will serve its delicious Italian mini crab cakes with a wasabi mayonnaise aioli; fresh crab fritters with a spicy gazpacho chutney; tagliolini pasta with fresh crab in a light champagne cream sauce with lemon zest; ravioli filled with fresh crab, potatoes, and parsley in a light champagne cream sauce; and a fresh take on the classic Cioppino - a hearty fish soup with Dungeness crab, tiger prawns, Manila clams, Mediterranean mussels, Monterey calamari, and wild Alaskan salmon in a light spicy tomato sauce. *2810 Cabrillo Highway*, (650) 560-8858, <u>www.viaunorestaurant.com</u>.

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About the Half Moon Bay Coastside

The Half Moon Bay Coastside is a charming seaside respite located 45 minutes south of San Francisco. Nestled between the Santa Cruz Mountains and the Pacific Ocean, this breathtaking region consists of four distinct areas - the North Coast, Half Moon Bay, the South Coast and the Redwood Region. Featuring the best of Northern California all in one place, visitors will enjoy miles of white sandy beaches, redwood forests, a historic downtown filled with local artisan shops, beautiful state parks, fields of wild flowers, and trails along ocean bluffs and mountain ridges as far as the eye can see. A sampling of activities includes horseback riding on the beach, farm fresh dining, shopping, biking, hiking and world-class golfing and surfing.

For more information on visiting Half Moon Bay, visit <u>www.visithalfmoonbay.org</u> or call (650) 726-8380. Like our <u>Facebook</u> page and follow us on <u>Twitter</u> and <u>Instagram</u>.

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