



**P.O. Box 114  
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[www.GulfSeafoodGala.com](http://www.GulfSeafoodGala.com)**

**For immediate release**

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### **Gulf Seafood Gala Brings Top Chefs to Dauphin Island**

What's cooking on Dauphin Island? Outstanding coastal cuisine by some of the region's most popular chefs is the draw at the Gulf Seafood Gala on Saturday, October 28, from 4:30 - 7:30 at the Dauphin Island Sea Lab Estuarium (a public aquarium). Marion Laney, of the James Beard Foundation National Committee, is acting advisor for this exciting culinary event.

The Gulf Seafood Gala invites the public to come celebrate Alabama Gulf seafood and the rich culture that has developed around it over many generations. Presented by the Dauphin Island Heritage and Arts Council, the event features locally-sourced Gulf seafood and locally-grown oysters prepared on-site and paired with local craft beers and wines, offered for your tasting pleasure among the marine life at the Estuarium and in a unique, walkabout waterfront setting. Live music, original art and demonstrations of traditional crafts and customs will round out a delightful coastal experience.

These days, Dauphin Island is a favorite tourist and recreational destination, but the Island, along with its neighbors across the Mississippi Sound, Coden and Bayou La Batre, has long depended upon the Gulf's resources to sustain its economy and provide a livelihood for its families. Today, members of the original fishing, shrimping and oystering families remain to carry the legacy forward. Local craftsmen will be on hand to demonstrate generations-old techniques of cast net making and throwing, shrimp trawl making, oyster tonging, oyster shucking, gumbo making and other local traditions. An exhibit by the Dauphin Island Sea Lab and local oyster farmers will illustrate the innovative methods currently being used to grow some of the best oysters in the world, right here in our waters.

To date, chefs scheduled to showcase their seafood specialties are:

Chef Bill Briand – Fisher's at Orange Beach Marina, Orange Beach, Alabama  
Chef Darren Harbison – Dauphin Island Sea Lab, Dauphin Island, Alabama  
Chefs Von and Paul Larson – Von's Bistro, Mobile, Alabama  
Chef Jared Little – Chuck's Fish, Mobile, Alabama  
Chef Frankie Little – Rooster's Latin American Food, Mobile, Alabama  
Chefs Joe and Misty Rider – R Bistro and Pastry, Fairhope, Alabama  
Chef Matt Shipp – Shipp's Harbor Grill, Orange Beach, Alabama  
Chefs Adrian and Rachel Yots – Thyme on Section, Fairhope, Alabama

Craft beer fans will enjoy sipping local brews provided by sponsors Fairhope Brewing Company of Fairhope, and Haint Blue Brewing Company of Mobile. Mobile Oyster Company will provide premium locally-grown oysters, shucked on site, and served grilled and on the half-shell.

Admission to the Gulf Seafood Gala is by pre-purchased ticket only and the supply is limited. Tickets are \$65 each and may be purchased online through the Gala website, [www.GulfSeafoodGala.com](http://www.GulfSeafoodGala.com), or at the Dauphin Island Gallery, 918 Bienville Boulevard, Dauphin Island, Alabama. Gallery hours are Thursday through Saturday from 10 a.m. until 4 p.m., and on Sunday from 12:30 until 4:30 p.m.

Proceeds of the event will benefit the Dauphin Island Heritage and Arts Council, a 501(c)3 charitable organization serving Dauphin Island and South Mobile County. Partially funded by grants from the Alabama State Council for the Arts and other sources, the Dauphin Island Heritage and Arts Council relies primarily on fundraisers such as the Gala to fulfill its mission to celebrate, preserve and educate the public about the rich heritage and culture of Dauphin Island and South Mobile County (including Bayou La Batre, the “Seafood Capital of Alabama”) and improve the quality of life in our coastal communities through the arts.

For more information, call (251) 861-3300 or send an email to [DauphinIslandArts@gmail.com](mailto:DauphinIslandArts@gmail.com).