

CELEBRATE

# NORTH CAROLINA SEAFOOD MONTH

WITH DINNERS CRAFTED BY  
TOP CHEFS ACROSS THE STATE

All the ingredients you need to  
create a weekly North Carolina  
seafood dish – delivered  
to your home!\*

\*just add fresh North Carolina seafood

Learn It,  
Taste It,  
Love It!

Cooking with the Chefs:  
A NC Seafood Experience

Your Cooking with the Chefs NC Seafood box includes a weekly recipe, fresh North Carolina produce, artisanal Got To Be NC products, and information on where to purchase fresh North Carolina seafood, plus a link to watch a video of the chef prepare their dish.



**KEITH RHODES**  
**CATCH**

WEEK OF OCTOBER 5

Order by September 17  
Carolina Crab Cakes with a  
Tarragon-Pink Peppercorn and  
Texas Pete Aioli



**BOBBY ZIMMERMAN**  
**TRUE BLUE BUTCHER & TABLE**  
WEEK OF OCTOBER 12

Order by September 24  
North Carolina Grouper Escabeche  
with Olives, Baby Potatoes, and  
Cider Vinaigrette. PLUS Crispy  
North Carolina Grouper Skewers



**ZACK GRAGG**  
**LOCALS OYSTER BAR**  
WEEK OF OCTOBER 19

Order by October 1  
Grilled North Carolina Shrimp  
Lettuce Wraps with Ginger  
Sauce, North Carolina Miso, and  
Marinated Local Vegetables



**JEREMIAH TRYON**  
**BLUE OCEAN MARKET**  
WEEK OF OCTOBER 26

Order by October 9  
Bronzed Jamaican Jerk Spiced  
North Carolina Flounder with  
North Carolina Peach Salsa

A donation is made to the education endeavors of North Carolina seafood with the purchase of each box through the North Carolina Seafood Festival.

Order all four boxes or just your favorite ... but act fast!

Place your order today at

**NCSEAFOODFESTIVAL.ORG**

