



RAWSEAFOODS™

PRESENTS



CELEBRATING
LOCAL CHEFS
& THE SEAFOOD
THAT INSPIRES THEM



The Chef Spotlight celebrates the vast culinary skillsets of beloved chefs we are proud to call our partners. We understand the unwavering dedication, skill, and focus it takes to develop impactful meals and menus, and this is why we tastefully celebrate the awesomeness of everything culinary that chefs bring to the table.

Interested in being featured in the Chef Spotlight?
If you are a current customer or would like to become a customer, click the link below and let's get you in the spotlight!

CLICK HERE:
[PUT ME IN THE SPOTLIGHT](#)

Let's celebrate all the culinary awesomeness you bring to the table!
When you are featured, you receive your own exclusive web page on RawSeafoods.com, professional video footage of your cooking skills captured in action inside your restaurant, photos of your plated dishes and of you, your published biography on our website, and social media coverage of you as a featured Chef in the spotlight.



CHEF GIULIO

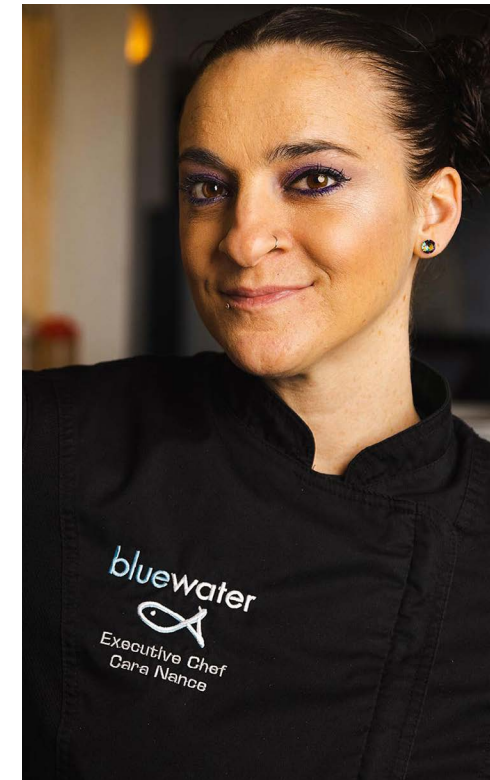
BELLINIS | WWW.BELLINIRESTAURANT.COM/PROVIDENCE

 FACEBOOK.COM/BELLINIRESTAURANTSUSA

 @BELLINIUSA

ABOUT CHEF GIULIO

Chef Giulio was born and raised on the Italian peninsula of Salento, Italy. He trained at the "Center of Culinary Arts" in Casargo, Italy and started his culinary career as an apprentice cook with the Costa Cruise line based out of Venice. Chef Giulio has been a gourmet chef for over 32 years. He later left Italy to venture along the Southern Pacific coast, from the Fiji Islands to the French side of the Caribbean. He opened a small restaurant in the Vava'u Archipelago of the kingdom of Tonga. It was here that he had the honor of cooking for members of the Tongan Royal Family, (including the Crown Prince). When he took his culinary expertise to the United States, landing in Rhode Island in 2000, he was the Executive Chef at Z Bar & grille, and later Mediterraneo in Providence. In 2015 he was the opening Executive Chef at Mare Rooftop restaurant on the East Side of Providence. In October of 2021, he found his home as an Executive Chef at Bellini's Ristorante in Providence, where he leads all creative culinary endeavors across one of the finest menus in Rhode Island.



CHEF CARA

BLUEWATER GRILL | WWW.BLUEWATERGRILLRI.COM

 FACEBOOK.COM/BLUEWATERGRILLRI

 @BLUEWATERGRILLRI / @CHEFDADDYCARA

ABOUT CHEF CARA

Executive Chef Cara Marie Nance has been cooking in professional kitchens for over 20 years, spending her life and culinary career expanding her food knowledge by absorbing as much of the industry as possible. She's a mother, wife, and a self-proclaimed Renaissance man. Chef Cara is an artist of all kinds, a musician, multi-media artist, photographer, and sculptor. She also enjoys keeping her body tuned as a vegan CrossFit athlete (and yes, she loves to talk about it)! With various positions running successful kitchens, Chef Cara focuses on seasonal, inventive, and health-conscious cuisine, appealing to all diets and palettes.

MEDITERRANEAN BRANZINO

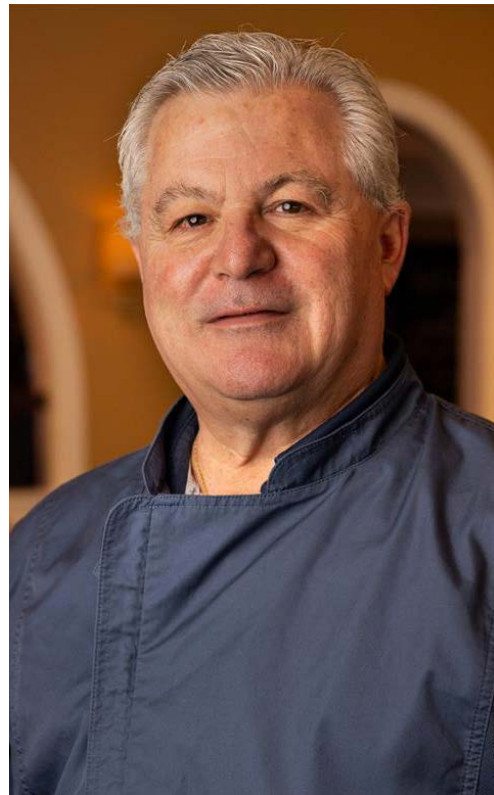
PRESENTED WITH KALAMATA OLIVES, CAPERS, TOMATOES, AND MICROGREENS.



PAN-SEARED NORTH ATLANTIC SEA SCALLOPS

PRESENTED ON A BED OF RISOTTO AND BUTTERNUT SQUASH PURÉE. TOPPED WITH POMEGRANATE SEEDS.





CHEF DAVID

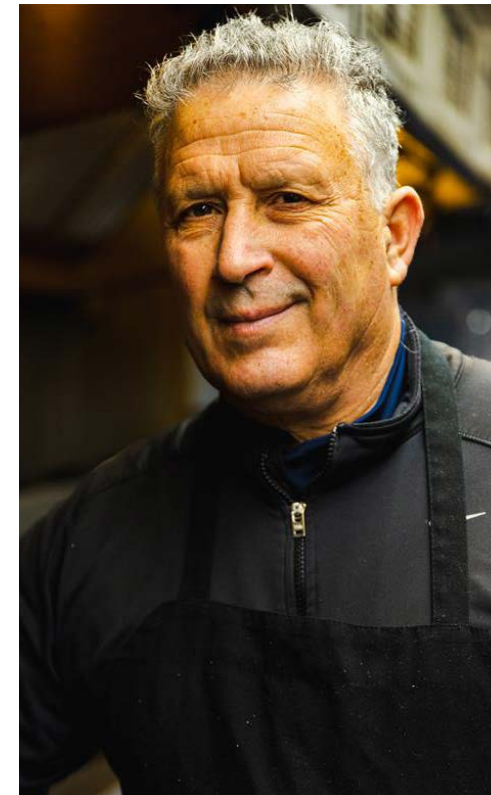
KAY'S | WWW.KAYSRESTAURANT.COM

 FACEBOOK.COM/KAYSSANDWICHES

 [@KAYS_RESTAURANT](https://WWW.INSTAGRAM.COM/@KAYS_RESTAURANT)

ABOUT CHEF DAVID

Chef David Lahousse has worked in the restaurant industry his whole life. He began working at a young age at Vermette's Restaurant. Chef Dave transitioned to working at Kay's Restaurant under different ownership. While he worked at Kay's, he attended Davies Vocational School for Culinary Arts, graduating in 1979. Following graduation, Chef Dave began working at Pub Dennis, leading to his promotion to executive head chef. In this position, he oversaw 18 restaurants. In 1988, he decided to step down as Executive Chef but remained General Manager at Pub Dennis. They changed the name of Pub Dennis to Brass Rail and Laugh Connection which became a comedy club downstairs, and the restaurant remained upstairs. Between the early 1990s to 2000, Chef Dave and his brother took their culinary adventures to newer, greater heights and opened two restaurants called Grumpy's and The Lodge Pub and Eatery. Chef Dave decided it was in his best interest to separate from Grumpy's, leaving it to his brother while he kept The Lodge, leading to his purchase of Kay's and never looking back.



CHEF AL

QUITO'S | WWW.QUITOSRESTURANT.COM

 FACEBOOK.COM/QUITOSRESTAURANT

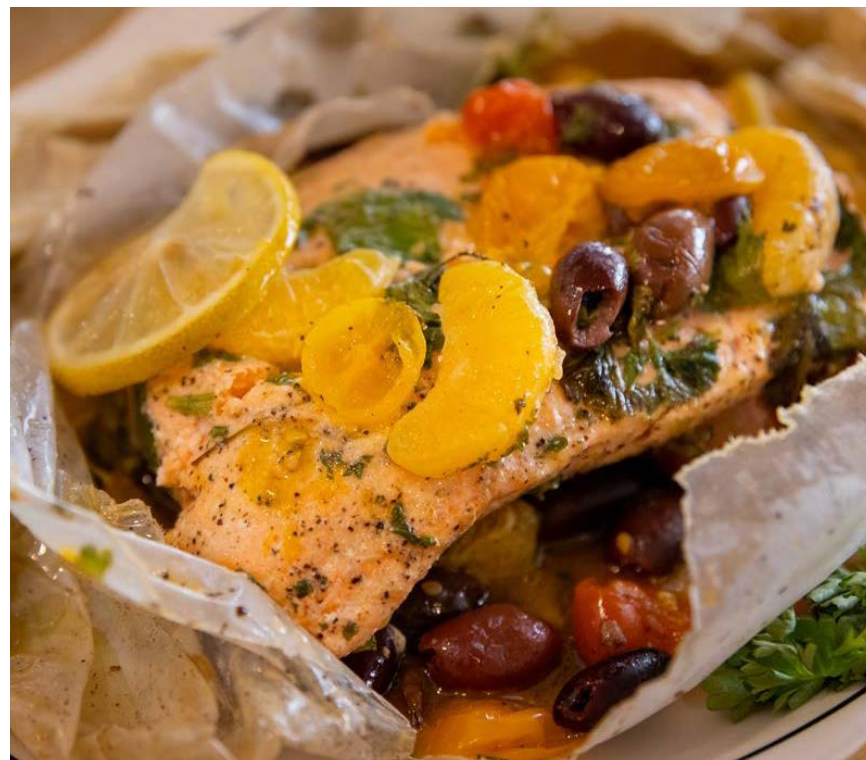
 [@QUITOS_RESTAURANT](https://WWW.INSTAGRAM.COM/@QUITOS_RESTAURANT)

ABOUT CHEF AL

Chef Al's culinary mission began when his parents, Peter and Joanne served the freshest clams, clam cakes, and chowders that Narragansett Bay had to offer. Experiencing their passions accompanied by fresh, delicious seafood only inspired him to chase his dreams of being an exceptional chef. For 20 years, Chef Al was a seafood buyer for a chain of restaurants from New Hampshire to Maine, which structured his knowledge for top-quality seafood. He has built relationships with fishermen all over New England, guiding him in creating some of the most exquisite seafood dishes. Located on the Bristol harbor, is where Chef Albert's family created Quito's. When he took ownership of the restaurant, Chef Al modeled Quito's in resemblance to his parent's traditions, recipes, and pure love for seafood. Five decades later, as the original 1954 Quito's Restaurant menu hangs on the wall, he develops his culinary creations, all growing from his love for quality seafood.

OVEN-ROASTED ATLANTIC SALMON

SERVED MEDITERRANEAN-STYLE WITH KALAMATA OLIVES, TRICOLOR TOMATOES, SELECT CITRUS, AND PARSLEY.



SHELLFISH LINGUINE

WITH FRESH SQUID RINGS, STEAMED SHRIMP, AND SEA SCALLOPS. SERVED WITH TOASTED BAGUETTE AND IMMERSSED IN QUITO'S HOUSE-MADE ZUPPA SAUCE.





CHEF GEO

BLUE ANCHOR | WWW.BLUEANCHORGRILL.COM

 [BLUE ANCHOR GRILL AND BEER GARDEN](https://www.facebook.com/blueanchorgrill)

 [@BLUEANCHORGRILL](https://www.instagram.com/blueanchorgrill)

ABOUT CHEF GEO

Born in Bermuda only ranging 21 miles long, fisherman and boat builders run through his family. He started out as a dishwasher, before switching to front of house. He moved to America in 1991 to marry his lovely wife, Kim! He took his culinary adventures to Johnson and Wales University in the Culinary Program at Johnson and Wales University and since then, has had the pleasure of working in some of the finest Seafood Restaurants in Rhode Island. His technique is inspired by a French Bistro style, with his pantry being global spices that create the magic flavor of fish he grew up knowing, and loving.

"I love it. All of it. When you turn the lights on in the kitchen and it looks exactly how you left it. A fresh start, day in and out. You continue the same routine: order, schedule, prep, and most importantly, cook. The rush comes and goes, you clear the board and every day you get to prove to yourself when you shut the lights off, that you were better than you were yesterday." - Chef Geo

**BERMUDIAN-INSPIRED
NORTH ATLANTIC
SEA SCALLOPS**
SERVED ON A BED
OF FRESH AVOCADO AND
BANANA, TOPPED WITH
A HOUSE-MADE WONTON.



CHEF EVAN

RES AMERICAN BISTRO | WWW.RESPVD.COM

 [FACEBOOK.COM/RESPVD](https://www.facebook.com/respvd)

 [@RESAMERICANBISTRO](https://www.instagram.com/resamericanbistro)

ABOUT CHEF EVAN

Growing up in Erie, Pennsylvania Chef Evan Mathew's eclectic curiosity about food and flavor was highly influenced by his Irish mother and his father, who immigrated from India. The seeds that garnered his love of cooking were planted early in his childhood working alongside his parents and siblings in the kitchen, at the marketplace and especially learning the techniques and importance of planting and maintaining their sustainable garden. He worked his way through the kitchen, beginning at age 15 as a dishwasher at the Aviation Country Club in Erie and went on to find his niche in the exciting and rapidly growing culinary world of Rhode Island cultivating both his cooking and management skills at Atomic Catering in Providence, managing the Meals on Wheels of Rhode Island program, and the Providence and Chestnut Hill Capital Grille where he began as Sous Chef and culminated his career there as Executive Chef Partner and a trainer for other CG restaurants opening up across the United States. Evan's talents were often recognized by the community throughout his career earning him several awards and honors including preparing the menu and organizing the DNC event for the 2006 visit of President Clinton and his wife Hillary, receiving the 2010 Rhode Island Hospitality Association's "Caterer of the Year" award and First Place in Johnson and Wales Culinary Museum's 2013 "Top Dog" Culinary Competition that benefited the Providence Animal Rescue League. Most recently, Options Magazine named Evan "Top Chef" in 2022 alongside "Top Restaurant" for Res American Bistro.

Chef Evan was able to realize his dream of owning his own restaurant when a conversation with good friends and an older vacant restaurant in the perfect location became available. With two partners and a confluence of talent and support, Res American Bistro in Providence, opened their doors in March of 2021. Their vision for this unique restaurant was to create a place to celebrate life's special moments by offering the best food, service, and ambiance in Providence. Their strategy includes using local and seasonal ingredients paired with select wines, and other libations. Res American Bistro's menu is reflective of Chef Evan's cooking experiences, home and abroad, and is representative of his values of serving food with integrity that is locally sourced. Except the bread.. the incredible baguette is shipped directly from Paris.

**SEARED
AHI TUNA BOWL**
PRESENTED ON A BED
OF FRIED RICE, TOPPED
WITH FRESH WATERMELON
RADISH, AVOCADO, KALE,
AND FRIED PLANTAIN STRIPS.





CHEF ROLANDO

PALMER RIVER GRILLE | WWW.PALMERRIVERGRILLE.COM

 FACEBOOK.COM/PALMERRIVERGRILLE

ABOUT CHEF ROLANDO

Chef Rolando Reyes, born and raised in a Quiche, Guatemala residing only 18 million people, is the Head Chef at Palmer River Grille in Warren, Rhode Island. Chef Rolando began his pathways in the kitchen with a sponge and soap in hand as a dishwasher. He then brought his culinary authenticity and passion forward to the forefront of the kitchen as main chef at the Country Inn.

The Gorman's, owners of Palmer River Grille, proudly own and operate two other successful restaurants, Four Corners Grille, and the Sakonnet River Grille (Tiverton, Rhode Island). They purchased what was the Country Inn, reestablishing as Palmer River Grille in July 2020. Palmer River Grille can seat approximately 200 guests, featuring an event space on the second floor holding 50 guests for celebrations ranging from anniversaries, bridal showers, and more. They consider many of their guests as extended family. Having a consistent family of employees is a vital piece to maintaining quality and consistency through all three establishments. It takes hard work, a culture with respect, perseverance, and pure joy to creating the finest memories. All three culinary houses have a foundation that is equitable to excellence in casual dining, while providing exceptional options for a blissful palate.

When the restaurant was making their transition, Chef Rolando brought many skilled and dedicated employees from Country Inn with him to kickstart their journey at Palmer River Grille. The unique menu pays tribute to "Inn Favorites" that Reyes carried into the restaurant, creating some of the most enticing, family style seafood dishes the island has to offer. Every two days, their social media is updated with a multitude of dishes designed and photographed by Chef Rolando that can be made in-house. He expresses his sincerest gratitude to the Gorman and Palmer River Grille family. He is extremely proud of this team of professionals to be a part of this journey with him.

**GRILLED
SWORDFISH STEAK**
PRESENTED ON A BED
OF RISOTTO AND
ASPARAGUS, TOPPED WITH
FRESH CHOPPED MANGO,
SELECT FRESH HERBS, AND
A LIGHT BALSAMIC GLAZE.



CHEF ANGEL

COAST GUARD HOUSE | THECOASTGUARDHOUSE.COM

 [COAST GUARD HOUSE](https://COASTGUARDHOUSE)

 @COASTGUARDHOUSERESTAURANT

ABOUT CHEF ANGEL

Chef Angel Cardona was born in Ambato, Ecuador and moved to the United States in 1976. He relocated to New York, beginning his career as a dishwasher to understand the foundation of the kitchen for six months. He not only learned the important role dishwashing plays in the kitchen, but he also discovered his newfound love for cooking. When he moved to Rhode Island in 1995, he was thrown right into the action as a chef, happily so. When he brought his passion and dedication to Narragansett, he never looked back. Chef Angel has been the Executive Chef at The Coast Guard House for 14 years. His time there has been spent preparing, creating, and serving dishes that have one required ingredient: love. "When you put love into your food, that is what makes it beautiful." Chef Angel gives an abundance of gratitude to his wife of 30 years and two sons, supporting his passion. He has thoroughly enjoyed being the executive chef and working with The Coast Guard House family, the owners, team, and all the experiences he has endured as an executive chef.

BLACK SEA BASS
PRESENTED ON A BED OF
SEASONAL VEGETABLES
IN A HOUSE-MADE SEAFOOD
BROTH, TOPPED WITH
FRESH MICROGREENS.





CHEF JOSH & CHEF TONY

LINDY'S TAVERN | WWW.LINDYSRI.COM

 [LINDY'S TAVERN](https://www.facebook.com/LINDYS TAVERN)

 [@LINDYSTAVERN](https://www.instagram.com/LINDYSTAVERN)

ABOUT CHEF JOSH

My name is Chef Josh Ducharme. As young kid, my family was the owners of Ron's Spaghetti House. I grew up in this business. I began my journey as a dishwasher and overtime, worked up to prep cook. I then ventured into a sous chef, eventually becoming a chef running a kitchen at Stateline restaurant and Chester's. These opportunities brought me to my current position as a chef at Lindy's Tavern. This is where I get to do what I love, making great dishes that put smiles on the customers faces.

ABOUT CHEF TONY

I'm Chef Tony Sanchez; I've been in the restaurant industry for over thirty years. The key to being successful is having a passion for what you do. I'm well rounded in the culinary world, with experience of running a Mexican style restaurant for 7 years and several other restaurants in New England. My specialty is Italian food and of course New England homestyle cooking, with a touch of class. Working at Lindy's for Ron Carter has given me the freedom to do many specials and many responsibilities. I consider Lindy's one of the top restaurants in Northern Rhode Island. It's a pleasure working as a chef at Lindy's tavern.

CLASSIC NEW ENGLAND-STYLE LOBSTER ROLL WITH FRIES AND PICKLES.



CHEF CHRIS

NICK'S PLACE | WWW.NICKSPLACEONLINE.COM

 [FACEBOOK.COM/NICKSPLACEHAMPTONFALLS](https://www.facebook.com/NICKSPLACEHAMPTONFALLS)

ABOUT CHEF CHRIS

Welcome to Nick's Place, proud to be family-owned since 1986 in the heart of the North Shore. Our menu is a culinary extravaganza, offering a little 'something for every craving' as we like to say. From colossal lobster rolls overflowing with juicy, buttery lobster meat, to the iconic "Three Way" sandwich, pizza, desserts and a whole slew of appetizers and lunch options. Nonetheless, this kitchen vibe is non-stop high-octane excitement.

Nick's Place owes its origins to the vision and determination of Christopher Alexandrou. Hailing from Greece, Christopher landed his very first pizza job in the United States at the age of 13, igniting a fiery passion within him for the art of pizza making. (Gyros, kabobs, Greek fries, and pizza.... it's starting to make sense now, right?)

It's no surprise that Christopher's genuine passion has influenced his children, who have followed in his footsteps, spawning new Nicks place locations across the North Shore. We're proudly passing down the family legacy through each generation.

We carry on the flavors that got us here, so come on over, bring your appetite, and let's eat!

FRESH, FRIED NEW ENGLAND-STYLE SEAFOOD PLATTER SERVED WITH HOUSE-MADE COLESLAW.





CHEF YERMIN, CHEF NEIFI CHEF ELISEO, CHEF LUIS & DAVE MACERA (OWNER)

MACERA'S RESTAURANT | WWW.MACERASRESTAURANT.COM

 FACEBOOK.COM/MACERASITALIANRESTAURANT

 @MACERASRESTAURANT

ABOUT CHEF YERMIN

My name is Yermin, born and raised in the Dominican Republic. I have been a chef at Macera's for seven years. When I was hired, my brother Neifi was also there which motivated me to come to Macera's. My favorite part of being a chef is to be able to do what I love, cook. I enjoy working with my team here at Macera's and get to challenge myself to become a better chef every day.

ABOUT CHEF NEIFI

My name is Neifi, from the Dominican Republic. I have been working at Macera's for eight years. My father used to work here, it is very nice to work in the kitchen and to follow in my father's footsteps. I grew a relationship with Dave quickly and jumped into the kitchen. It is an awesome place to work, and I enjoy making people happy and creating new culinary adventures, especially with my brother Yermin.

ABOUT CHEF ELISEO

My name is Eliseo, and I was born in Guatemala. I've been working here at Macera's for two years. I started working at another local restaurant prior to Macera's. I got to spend a day working at Macera's when I was looking for a new role in the kitchen and asked for an application. Two years later, I am still here getting to achieve my dreams of becoming a chef.

ABOUT DAVE MACERA

David began his career on Captiva Island, Florida after completing the Culinary Arts program at Rhode Island School of Design. Dave also spent six months at sea as the Officers' Head Chef with the USS Massachusetts Maritime Academy. After taking some time off Dave returned to his craft and became the Head Chef at Café Itri in Cranston, then the Improv in Providence before opening Macera's Italian Family Restaurant in the fall of 1995, to become a better chef every day.

PAN-SEARED ATLANTIC SALMON

SERVED ON A CREAMY
PARMESAN RISOTTO,
TOPPED WITH A GARLIC &
HERB CREAM SAUCE.



SCROD CELIA PRESENTED WITH FRESH HERBS AND CRACKER CRUMBS IN A LEMON BUTTER WINE.





CHEF WILL

THE HELMWAY | WWW.THEHELMWAY.COM

 [@THEHELMWAY](https://www.instagram.com/thehelmway)

ABOUT CHEF WILL

Chef Will Wallbank, a Johnson & Wales University graduate, brings his passion for coastal flavors to The Helmway. With a casual and handmade approach, he crafts breakfast and dinner menus that celebrate classic American fare and vibrant seafood options. Anchored by locally sourced ingredients, Chef Wallbank's culinary artistry shines through in every flavorful dish. Experience the coastal-inspired creations that reflect his dedication to exceptional flavors at The Helmway.



CHEF KELLY

HYATT | REGENCYBOSTON.HYATT.COM

 [FACEBOOK.COM/HYATTREGENCYBOSTON](https://www.facebook.com/hyattregencyboston)

 [@HYATTREGENCYBOSTON](https://www.instagram.com/hyattregencyboston)

ABOUT CHEF KELLY

Executive Chef of Hyatt Regency Boston, Kelly Armetta, boasts an extensive resume within the culinary industry, bringing over 30 years of experience to Avenue One, Hyatt's on-property restaurant. Over the years, Chef Armetta has played a vital role in the emergence of Avenue One into the forefront of leading downtown restaurants.

A purveyor of comfort food "all the way," Chef Armetta's focus on customer service and personalization of each dish, lends well to his philosophy of making real food that people can relate to as well as Hyatt's Food. Thoughtfully Sourced. Carefully Served philosophy.

"Food and eating today represent a deeply personal experience that varies from one person to another," said Chef Armetta. "My job is to create a unique and balanced dining experience for people and travelers from around the world. Whether a meal is meant for business, celebration or pure need, I aspire to produce a mix of fresh, expectant and interesting."

Armetta incorporates local and organic ingredients into his unique dishes to support Massachusetts's purveyors, harvesting local and sustainable fresh meat, fish and produce. Armetta also prides himself on regularly revamping his menus to keep options fresh and innovative, regularly repeating the mantra that it's not enough to be a good chef without regard to a product's heritage and its care.

In keeping with Hyatt Regency Boston's "green initiatives," Armetta educates his team on the importance of recycling, composting and working efficiently. The staff is fully involved in the recycling of cardboard, plastic containers and food waste composting. Food scraps are composted into a beneficial soil amendment, thus greatly reducing the amount of material going into landfills. These practices along with many others reaffirm Hyatt Regency Boston's commitment to being a "green" hotel.

Armetta utilizes his vast experience to guide the ambitious Hyatt Regency culinary team and allows each individual the freedom to experiment creatively.

**PAN-SEARED
SEA BASS**
SERVED OVER
ISRAELI COUSCOUS,
TOPPED WITH CILANTRO
MICROGREENS.



**UNCURED
BACON WRAPPED
SEA SCALLOPS**
PRESENTED WITH A CHILLED
ORANGE LIQUOR BUTTER
CREAM FROTH,
MICROGREENS, GRANNY
SMITH APPLE SALAD, AND
FRIED POLENTA CAKE.





CHEF NICCI

THE BELFRY INN | WWW.BELFRYINN.COM

 FACEBOOK.COM/BELFRYINN

 @BELFRYINN

ABOUT CHEF NICCI

Chef Nicci Tripp first developed a passion for food while working in restaurants as a young adult. He has worked in some of the finest restaurants from Cape Cod, Boston, Florida, California, and Hawaii. Having honed his craft at Alice Waters' famed Chez Panise Restaurant in Berkeley California and learned the importance of using the freshest sustainable foods with classic French and European techniques from chef Paul Bertolli. Chef Nicci worked with the renowned chef Jeremiah Tower at his famed restaurant Stars in San Francisco.

From there he worked with Judy Rodgers at the Zuni Cafe, continuing his culinary education working their wood fired oven, which always took center stage at the restaurant. Nicci returned to his Cape Cod roots and worked at the Regatta of Cotuit restaurant and wintered at Pompano Beach at a high-end resort. After several years Nicci moved to Maui to work with chef David Paul Johnson at his famed Lahaina Grill. In 2001 he returned to California and took the helm at Theo's, a fine dining destination, which featured a two-acre organic garden and an award-winning wine list.

Nicci began producing cheese from organic cow and goat's milk, making 20 varieties of raw milk cheese, all featured on the menu. He garnered four-star rave reviews from the media, nicknaming the restaurant "The French Laundry of Santa Cruz County." In 2009 he returned to the east coast and ran successful restaurants in Milford Connecticut (The Beach House), and Cohasset Massachusetts (Atlantica Restaurant at the Cohasset Harbor Resort). He left the resort to take on a new challenge as the culinary director at the Atria Woodbriar Campus in Falmouth, the flagship retirement community which featured two fine dining restaurants, two cafes and a pub.

The chefs Nicci mentored under taught him the importance of using classic, French techniques and how to work with the community, farmers and fishmongers to guarantee the freshest and most beautiful product available. He incorporates the surrounding farms and waters for the medium of his art and the cuisine as his canvas.

**PEPITA CRUSTED
FAROE SALMON**
SERVED WITH ASPARAGUS,
PARSNIP PURÉE,
TOPPED WITH A
FRESH, HOUSE-MADE
CRANBERRY-ORANGE
RELISH, AND WARM CIDER
VINAIGRETTE.



RAWSEAFOODS.COM/CHEF-SPOTLIGHT

WE WANT TO CELEBRATE YOU!

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RAWSEAFOODS.COM/CHEF-SPOTLIGHT

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