

It's what's brewing on Hilton Head Island in September!



The 3rd annual Seafood Jazz & Brew Festival showcases the premium attributes of beer while at the same time offering every pleasure the island has to offer. Attendees can relax and relish the sounds of jazz, enjoy beer and food pairings, taste some undeniably fabulous brew and indulge in the best seafood the island has to offer.

SCHEDULE OF EVENTS

September 14-19, 2009

Seafood Showcase

Location: Hilton Head Island, South Carolina
Time: varies per venue
Cost to Attend: varies per venue
Reservations: Encouraged and vary per venue
Attire: varies per venue
Admission: Events transpire rain or shine.

Description: Island Restaurants showcase seafood menus and special beer offerings throughout the week!

For example: **HHPrime** will serve a special Sample Sausage Plate & German beer combo for dinner. Served with a 12oz Paulaner Hefe-Weizen beer. This Special will run from Monday through Saturday. Entertainment includes Dean St. Hillarie in hh Prime; Simpson Brothers in XO

Bistro 17 will offer a complimentary Fischer Imported Ale (France) or glass of Bistro wine with the mention of the festival September 14-19, 2009. Open 11-9, serving continuously. Dog-friendly, on the water in the Shelter Cove.

Monday, September 14, 2009

Sam Adams SJB Kick Off Tasting

Location: The Lakehouse, Sea Pines Resort
Time: 6:00-8:30 p.m.
Cost to Attend: \$46 per person plus service charge & tax
Reservations: Required. For reservations please call 843.842.1495
Attire: Casual and appropriate for the weather
Admission: Events transpire rain or shine.

Description: Sea Pines Resort Executive Chef Michael Ramey brings Sam Adams to the table for this signature kick-off event for Seafood Jazz & Brew Festival

Menu: Reception

Chef's Grilled Slider Selections
Sam Adams Original Draft

Dinner

Prosciutto Wrapped, Pan Roasted Scallop
Baby Arugula, Shaved Fennel & Grana. Whole Citrus Vinaigrette
Sam Adams Blackberry Wit

Maple Marinated Grilled Pork Tenderloin on Sweet Potato Pancake
Chipotle-Apple Demi & Roasted Corn & Lobster "Tamale"
Sam Adams Irish Red

Lump Crab Cake
on Grilled Shrimp Remoulade with Tobacco Onions
Sam Adams Oktoberfest Draft

A Study on Blueberries
Blueberry Crème Brulee, Blueberry Cobbler &
Dried Blueberry- English Toffee Cheesecake
Sam Adams Cherry Wheat

Tuesday, September 15, 2009

The Jazz Corner: New Orleans hot jazz featuring Bob Masteller and the Jazz Corner Quartet 8 p.m. \$5 per person
Location: Village of Wexford

Wednesday, September 16, 2009

**Beer and Food Pairing, Aqua Grille & Lounge, 10 North Forest Beach Drive,
Hilton Head, South Carolina**

Location: Aqua Grille & Lounge, 2nd floor
Time: 6:30 p.m.
Cost to Attend: \$35++ per person
Reservations: Required. Call Aqua at 843.341.3331
Attire: Business Casual
Admission: Event transpires Rain or Shine. Requires admission purchase to taste

Description: **Aqua Grille & Lounge hosts a beer and food pairing that not only introduces attendees to the art of matching beer styles with certain dishes, but also celebrates the life of one of the restaurant's founders. *Reference: Jeff Katon Scholarship Foundation: An annual scholarship provided to Hilton Head Island & Bluffton college-bound seniors.***

Beer: New Belgium Brewing: Fat Tire, 1554, Mothership Wit, and one additional TBA

Menu: **First Course,
Cornmeal dusted fried Oysters, served over chive-guyere cream sauce with crispy leaks.**

**Second Course,
Pretzel encrusted Halibut with garlic wilted spinach and white cheddar mashed potatoes.**
**Third Course,
Asian glazed sweet & spicy Baby Back Ribs with over roasted corn salad.**
**Fourth Course,
Chocolate Pudding Cake with raspberries and toasted hazelnuts.**

The Jazz Corner: Jazz with the Bobby Ryder Quartet playing and singing the sounds of Sinatra and the big bands.
8 p.m. \$5 per person
Location: Village of Wexford

Thursday, September 17, 2009

Beer Tasting, The Westin Hilton Head Island Resort & Spa, Grasslawn Drive, Hilton Head Island, South Carolina

Location: The Westin Hilton Head Island Resort & Spa, Rojo
Time: 5:30- 7:30 p.m.
Cost to Attend: \$25 per person
Reservations: Encouraged and vary per venue
Attire: Casual and appropriate for the weather
Admission: Event transpires Rain or Shine. Requires admission purchase to taste
Description: The Westin Hilton Head Island Resort & Spa hosts a tasting event extraordinaire that showcase superb beer selections while at the same time pairing these beers to perfection with the culinary talent

Menu: **Station One, Cheddar and Ale soup with mini Kobe and Vidalia onion burger.**

Station Two, Braised short ribs with truffled polenta

Station Three, Beer battered shrimp dumplings with ponzu

Station Four, Grilled pineapple shrimp

Featured Beers: Bell's Pale Ale, Kalamazoo – Michigan; Avery Hog Heaven (22oz), Boulder – Colorado; Victory Prima Pils, Downingtown – Pennsylvania; Hennipen Saison, Copperstown – New York

RedFish

Location: Palmetto Bay Road
Time: 5:30- 7:00 p.m.
Attire: Casual and appropriate for the weather
Admission: Event transpires Rain or Shine. Requires admission purchase to taste
Description: Thank Goodness It's Thursday" on our deck at Red Fish with tapas off our grill and a special selection of beers.

The Jazz Corner: Jazz, Broadway, & blues with Lavon & Louise and the quartet. 8 p.m. \$5 per person
Location: Village of Wexford

Friday, September 18, 2009

Taste & Jazz Pick Up, WineX4

Location: Village of Wexford

Time: 5:00 – 7:00 p.m.

Cost to Attend: All craft beers 25% off ; Cheese plates, \$5, \$10, \$20 for artisan specialty imported selection to go.

Attire: Casual & Appropriate for the Weather

Admission: Event Transpires Rain or Shine. Walk Ins Welcome

Description: WineX4 invites you to a pre-event to the Jazz at the Park. Taste a few brews and pick up a “cheese tasting to go” for your dining pleasure at the park, consider it one stop to sip and take out!

Sundown to Twilight Craft Brew Tasting Ocean Grille (also featured Saturday)

Location: Shelter Cove Harbour Marina

Time: 5:30 – 10:00 p.m.

Cost to Attend: varies

Attire: Casual & Appropriate for the Weather

Admission: Event Transpires Rain or Shine. Reservations are suggested Call (843) 785.3030

Description: You don't have to mess with the fuss of a picnic dinner.... Join us before and/or after the concert for a quick tasting menu that will be skillfully paired with a beer flight from our selection of craft brews.

Menu:

Chargrilled Wild Caught South Carolina Shrimp

Blackcat BBQ Sauce, Blue Cheese Coleslaw

Victory Prima Pilsner- Dowington, Pennsylvania

Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor. This refreshing combination of tastes makes Prima a classy quencher in the tradition of the great pilsners of Europe. Dry and delightful, this is an elegant beer.

Ocean Grille Crispy Fried Oysters

Wasabi Mayonnaise

RJ Rockers, "Bellringer"- Spartanburg, SC

This high gravity offering weighs in at 8.5% abv and is delightfully loaded with malt and hops. This is an ale worthy of your sturdiest goblet or most treasured stein.

Atlantic Salmon Skillet Cake

Toasted Fennel Seed & Green Onion Puree, Tomato, Corn and Arugula

Brooklyn Brown Ale-Brooklyn New York

Perfect for those who prefer a little darker, roasted malt flavor, the brew has a deep brown color (shock and awe!) and a slightly hoppier finish than most English browns. Still, it sticks with the traditional caramel-y sweetness and slightly nutty character that makes the brown ale what it is.

Jazz at the Park, Hilton Head Symphony Orchestra

Location: Shelter Cove Community Park

Time: 6:00 – 7:00 p.m. Picnic; Concert begins at 7:00 p.m. until 8:00 p.m.

Cost to Attend: \$10 per person; Children Free

Attire: Casual and appropriate for the weather

Admission: Event Transpires Rain or Shine. Requires admission.

Description: The Hilton Head Symphony Orchestra hosts a jazz performance as an extension of their Picnic & Pops Program. Bring a picnic from home, select one of the island's premier catering outlets to pack your basket, or purchase food and drink onsite from Street Meet and the Budweiser wagon. Enjoy a great evening of food and music "under the stars!"

Music: Howard Paul Quintet, Howard Paul - Guitar
Jody Espina – Saxophone
Kirk Lee – Trumpet/Flugel Horn
Peter Berquist – Bass
Steve Primatec - Drums

Menu: Street Meet American Take Out Tavern
Hot Dog- Hofmann's German Frank from Syracuse, NY served since 1883.....\$3.00
Mini Crab Cake.....\$3.00
Grilled Shrimp Skewer.....\$4.00
Thai Chicken Skewer.....\$3.00
Grilled Vegetable Wrap.....\$4.00

Shrimp, Mussels & Brew Wine Times 4

Location: Village of Wexford
Time: 7:00 - 11 p.m.
Cost to Attend: See description
Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.

Description: Shrimp, Mussels, and Brew with Live Music (no cover charge) at Wine Times 4 from 7:00 pm - 11:00 pm Friday and Saturday. 25% off over 18 varieties of craft beers. One dozen peeled and cleaned Jumbo Cooked Shrimp (21-25 count) served with cocktail or other delectable dipping sauce, and french bread \$10. Also a generous portion of Mussels will be available for \$10 along with dipping sauce and french bread. While supplies last.

The Jazz Corner: Classic jazz featuring multi-instrumentalist Bob Masteller and sensational pianist/vocalist Martin Lesch
8 p.m. \$5 per person
Location: Village of Wexford

Saturday, September 19, 2009

1st Annual Men Drinking Beer (MDB) Event on Hilton Head Island!



11:30A-1:30P. Cost is \$30/person.

MDB Admission Package includes:

MDB Only Access Area at Pre-Event Beer and Food Tasting beginning at 11:30a (Brews on the Harbour)

MDB Early and Discounted Admission to Brews on the Harbour at 1:30p; General Admission begins at 2p.

MDB 1st Annual Tasting Glass

MDB Badge to participate in Brews on the Harbour Beer Panel

MDB Special Offers by Local Merchants

Brews on the Harbour

Location: Shelter Cove Harbour

Time: 2:00 – 6:00 p.m. Public Tastings; Musical Entertainment continues to 8:00 p.m.

Cost to Attend: \$20 per person day of event+ 10 tasting tokens

Note: Hilton Head Island residents can purchase advance admission for tasting at \$15 per person through August 30, 2009; Designated Drivers admit for \$3

Attire: Casual and appropriate for the weather

Admission: Event transpires rain or shine. Requires admission purchase to taste.

Description: Tasting attendees will pay a one-time fee which will get them a wrist band (indicating that they are 21 years of age or older and have paid), a tasting glass and 10 tasting tokens. Additional tasting tokens can be purchased day of event @ \$1 per token. There will also be a designated driver program, merchandise, and of course, plenty of food will be available for purchase. The Waddell Mariculture Center will provide attendees with seafood education. As well they and The SandBox will provide a host of unique, fun and engaging activities for the kids.

Music: Jazz musician, Bobby Ryder

Master of Cermonies: Orchid Paulmeier, Hilton Head Island Aspiring Food Network Contributor

10:00 – 8:00 Shelter Cove Harbour Sidewalk Sale

11:30 – 6:00 Men Drinking Beer, Heavenly ManScape Man Cave

2:00 Tasting session begins

2:00 - 4:00 Fish & Friends (Waddell Mariculture Center, The Sandbox, Yostie)

2:30 Sunset Rotary Oyster Shucking Contest

3:30 Oyster Shucking Contest Winners Announced and Recognized

5:00 Last call to participate in the Public Vote for Best Beer on the Harbour

5:15 Last call to bid in the Bark for your Beer silent auction benefiting the Hilton Head Humane Association

5:30 Beer and Food panels complete the judging process

6:00 Beer and Food Acknowledgements

6:00 – 8:00 Bobby Ryder continues the evening with jazz selections

Brews on the Harbour Food Vendors

		WiseGuys - Mediteranean Tuna Sliders \$3
F2	Alligator Grille	Crab Cake Sliders \$5
F3	Sunset Rotary/Siglers	Seafood Chowder \$3
F4	Palmetto Dunes	Hot Dogs \$3 Bratwurst \$3 Steamed Shrimp \$3 Lowcountry Boil \$3 Pretzels \$2
F5	Alexanders, RedFish, Old Oyster Factory	Red Fish - Shrimp and Lobster Burgers \$5 Alexander's - Bacon wrapped shrimp \$3 Old Oyster Factory - Smoked Salmon \$3 **or one bacon wrapped shrimp and one smoked salmon - \$5 ***one of each \$10
F6	The Jazz Corner	Wagyu Beef Slider \$5 BBQ Spiced Potato Chips \$3 Bread & Butter Pickles \$3
F7	Aqua Grille & Lounge	Oyster Sliders (3) \$5 Seafood Jambalaya \$4
F8	The Black Marlin Bayside Grille	Seared Tuna Tacos \$2 Chargrilled Oyster with /Parmesean Herb Butter \$1 per oyster Oysters on the Half Shell \$1 per oyster Oyster shooters \$2 Grilled Grouper Sandwich \$6
F9	The Westin Hilton Head Island Resort & Spa	Lager steamed clams and choriza sausage \$2 Beer Steamed shrimp \$3
F10	Marley's Island Grille	Conch Fritters \$2 Grilled Fish tacos \$3 Shrimp Sliders \$4

Brews on the Harbour Beer Vendors

B1	Hilton Head Brewing	Brown Ale Raspberry Wheat
B2	Laquintas Brewing Company	IPA Pilsner Lil' Sumpin' Extra (Seasonal)
B3	Thomas Creek Brewery	Appalachian Amber Ale Class Five IPA River Falls Red Ale Stillwater Vanilla Cream Ale Dockside Pilsner

		Deep Water Dopple Bock
B4	RJ Rockers Brewing Company	Patriot Pale Ale Bald Eagle Brown Ale Bell Ringer Ale Son of a Peach Wheat Ale
B5	Abita	Purple Haze Raspberry Wheat Andy Gator Helles Dopplebock 8% abv
B6	SweetWater Brewing Company	420 Extra Pale Ale Blue IPA
B7A (MDB)	Stone Brewery	Stone IPA Arrogant Bastard Ale Stone Smoked Porter 2009 Imperial Russian Stout Stone Levitation Ale
B7B (MDB)	Charleston Brewing Company	(list of beers to come)
B8	Sierra Nevada	Anniversary Ale Kellerweis Pale Ale Porter Stout Torpedo
B9	North American Breweries	Dundee Honey Brown Lager Dundee Oktoberfest – Marzen Style Lager Labatt Blue Light – Canadian Pilsner Steinlager Classic – New Zealand
B10	Brooklyn Brewery	Lager Brown Ale Local 1 Local 2 Post Road Pumpkin Ale
B11	Buffalo Bills Brewery	Orange Blossom Cream Ale Pumpkin Ale
B12	Merchant du Vin	Samuel Smith Oatmeal Stout Samuel Smith Organic Lager Samuel Smith Nut Brown Ale Samuel Smith Organic Cider Lindemans Frambois Lambic

B13	Heinkein	Heineken Light Heineken
B14	Boston Beer	Sam Adams Lager Sam Adams October Fest Sam Adams Blackberry Wit
B15	New Belgium Brewing	Fat Tire 1554 Black Ale Mothership Wit
B16	Palmetto Brewery	Palmetto Amber Palmetto Lager
B17	Anheuser-Busch	Bud Light Wheat Budweiser American Ale Bare Knuckle Stout
B18	Craft Brewers Alliance, Inc	Kona Long Board Kona Pipeline Porter Red Hook Late Harvest
B19	Craft Brewers Alliance, Inc	Widmer Widmer Drifter Red Hook ESB
B20	Oliver's Brewery	Blonde Ale Amber Ale
B21	Harpoon	Apple Cider IPA Octoberfest UFO Hefeweizen UFO Raspberry Wheat Belgian White
B22	Woodchuck	Amber Cider Dark & Dry Cider Granny Smith Cider Pear Cider Raspberry Cider
B23	Magic Hat Brewing Company	#9 Roxy Rolles Circus Boy Odd Notion~Belgium Chocolate Stout
B24	Breckenridge Brewery	Avalanche Ale Vanilla Porter 471 Double IPA

Shelter Cove Merchants offering beer/food

Bistro 17 will offer a complimentary bottle of Fischer Amber (French beer) with all lunch entrees. One complimentary bottle of Barton & Guestier Bistro wine with the purchase of 2 dinner entrees.

Hidden Cove Treats & Treasures will sell the perfect chocolate treat to pair with your 1554!

Parrot Cove Grill will be setting up a stand offering Snapper Ceviche, Shrimp Kabobs, She Crab Soup and Gravlox (cured salmon). All items will be priced @ \$3.00 each. All you can eat snow crab legs and steamed oysters served with starch, vegetable salad and bread at the Restaurant from 5:00 – 9:00pm - \$24.99

San Miguels will offer Mexican Beer Buckets: Mix and Match six bottles of Corona, Corona Light, Dos Equis, Tecate, Negra Modelo and Pacifico for \$12.00. Lunch specials will include your choice of Fish Tacos, Shrimp Fajitas, Enchiladas del Mar, and Chimichangas del Mar. \$12 per bucket

Scott's Fish Market Waterfront Restaurant & Bar will feature at 12 noon a seafood waterfront lunch directly marina front. Our Landshark tropical drink bar will be open for our guests overlooking the boats. We will feature special pricing on oysters along with fresh seafood, cold salads, sandwiches, and appetizers. Our beer feature will be SHOCK TOP BELGIAN WHITE, a beer brewed from Anheuser Busch. Live entertainment will begin at 5:00 PM and go until 9:00 PM.

BREWING AFTER 8 on Saturday, September 19, 2009

ON THE HARBOUR

Sundown to Twilight Craft Brew Tasting Ocean Grille

Location: Shelter Cove Harbour Marina

Time: 5:30 - 10:00 p.m.

Cost to Attend: \$19.95 + tax and gratuity

Attire: Casual & Appropriate for the Weather

Admission: Event Transpires Rain or Shine. Reservations are suggested Call (843) 785.3030

Description: **You don't have to mess with the fuss of a picnic dinner.... Join us before and/or after the concert for a quick tasting menu that will be skillfully paired with a beer flight from our selection of craft brews.**

Menu: Chargrilled Wild Caught South Carolina Shrimp, *Blackcat BBQ Sauce, Blue Cheese Coleslaw*

Ocean Grille Crispy Fried Oysters, *Wasabi Mayonnaise*

Atlantic Salmon Skillet Cake, *Toasted Fennel Seed & Green Onion Puree, Tomato, Corn and Arugula*

Mexican Beer Buckets San Miguel's

Location: Shelter Cove Harbour Marina

Time: until 9:30 p.m.

Cost to Attend: \$12 per bucket

Attire: Casual & Appropriate for the Weather

Admission: Event Transpires Rain or Shine.

Description: No need to leave the Harbour after the festival - enjoy Live entertainment outside on the deck with Tommy Sims till 9:30. Mexican Beer Buckets for \$12.00: Your choice of six: Corona, Corona Light, Dos Equis, Tecate, Negra Modelo and Pacifico. Dinner specials will include your choice of Fish Tacos, Shrimp Fajitas, Enchiladas del Mar and Chimichangas del Mar.

MIDISLAND

German Beer Garden XO Lounge

Location: Hilton Oceanfront Resort & Spa, Palmetto Dunes Plantation

Time: 7:00 - 10:00 p.m.

Cost to Attend: \$12 per person with proper ID secures armband for unlimited beer sampling. Food purchased separately

Attire: Casual & Appropriate for the Weather

Admission: Event Transpires Rain or Shine.

Description: Located Outside & Inside XO lounge and includes five European Brews not featured elsewhere on the Island. Bavarian Food. Mingle, network and Sample the best of German & Dutch beers!

Menu: Keg Style Beers: Affligem Blonde – new Dutch Ale; Spaten Franziskaner hefe Weiss beer - German; Spatan Munich Premium Lager – German; Spatan Optimator (dark beer) – German; Spatan Oktoberfest – German
Food from the Grill & Bavarian Buffet: Bockwurst, Wieners; Knack wurst; Bratwurst; Sauerkraut; German Potato salad; German Pretzel breads & German Mustard

Conroy's at the Marriott

Attire: Casual and appropriate for the weather
Admission: Reservations, suggested, 686.8499. Event Transpires Rain or Shine.
Description: Oceanfront in Palmetto Dunes. Conroy's is an Award Winning, Oceanfront Dining experience just steps from the festival in Palmetto Dunes. Enjoy 20% off your dinner when you show your wristband or ticket from the event. \$4 Domestic and \$5 Imports all night.

Santa Fe Café

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Across from Shelter Cove Harbour. Join us outside on the upstairs patio after the festival! Buy two entrees and receive a free appetizer with wristband.

Westin Hilton Head Island Resort & Spa

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: We will be hosting a Beyond the Harbour After Party at Turtles Beach Bar & Grill starting at 5pm. Live entertainment. We are featuring the beers from Thursday night's Beer Tasting event, as they will not be showcased at Brews on the Harbour. The beers featured at Turtles Beach Bar & Grill will be: Bell's Pale Ale, Kalamazoo – Michigan; Avery Hog Heaven (22oz), Boulder – Colorado; Victory Prima Pils, Downingtown – Pennsylvania; Hennipen Saison, Copperstown – New York. There will also be a special small plates menu to go along with the featured beers. Shuttle service available.

SOUTHEND

Classic Jazz **The Jazz Corner**
Location: **Village of Wexford**
Time: **8:00 p.m.**
Cost to Attend: **\$5**
Attire: **Casual & Appropriate for the Weather**
Admission: Event Transpires Rain or Shine.
Description: Multi-instrumentalist Bob Masteller and sensational pianist/vocalist Martin Lesch. Live Music till 11 pm, Free glass of wine with your festival wristband

Shrimp, Mussels & Brew Wine Times 4

Location: Village of Wexford
Time: 7:00 - 11:00 p.m.
Cost to Attend: See description
Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.

Description: Shrimp, Mussels, and Brew with Live Music (no cover charge) at Wine Times 4 from 7:00 pm - 11:00 pm Friday and Saturday. 25% off over 18 varieties of craft beers. One dozen peeled and cleaned Jumbo Cooked Shrimp (21-25 count) served with cocktail or other delectable dipping sauce, and french bread \$10. A generous portion

Robert Irvine's EAT!

Location: Village of Wexford

Time: 8:00 p.m.
Attire: Casual & Appropriate for the Weather
Admission: Event Transpires Rain or Shine.
Description: Chef Robert Irvine, celebrity host of Food Network's popular "Dinner: Impossible," welcomes Seafood Jazz & Brew Festival attendees to "Robert Irvine's eat!" restaurant after the festival for live music, fabulous cocktails and tasty tapas. Festival attendees can obtain a special signed photograph by presenting their festival wristband or ticket. Come meet the star of "Dinner: Impossible" and enjoy a terrific time at "Robert Irvine's eat!"

Casey's Sports Bar

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: New Orleans Road. Come in for all your sports after Brews on the Harbour. Showing all the big NCAA football games – all on big screens. Show your wristband from the festival for your first pint of beer is FREE!

Aunt Chiladas Easy Street Café

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Free Margarita with festival wristband, late night menu served.

Reilley's Grill & Bar

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Two Locations! South End, off the Sea Pines Circle & North End, Port Royal Plaza
Festival attendees are invited to both Reilley's locations for the all night Festival Special! \$10 domestic buckets, \$13 import buckets, \$10 Miller Lite pitchers, \$3 Rums and \$3 Vodka's! Plus, .50 cent wings and buy one appetizer, get one free all night. Just show your festival wristband.

One Hot Mamas

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Located at the Triangle off The Sea Pines Circle. Festival Special! Burger & Beer Special for just \$6 for festival attendees. Show your wristband for special. DJ & Dancing till 2:00 am.

Hilton Head Brew Pub

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Hilton Head's only brewing company, stop by after the festival for live entertainment and dancing till 2:00 am. Free pint of brew and ½ price appetizers with your festival wristband.

The Lodge

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Located at the Triangle off The Sea Pines Circle. The Island's Best Martini & Cigar Bar

Black Marlin

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Palmetto Bay Marina. Black Marlin is offering a complimentary Hurricane at the Hurricane Bar when they present their ticket stub.

Wild Wing Café

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.
Description: Pope Avenue. Join us after the festival for FOOTBALL! 23 oz Wild Wing U Stadium Cups for \$3 and a 10% festival discount by showing your wristband. Featuring 20 beers on tap!

Remy's Bar & Grill

Attire: Casual and appropriate for the weather
Admission: Event Transpires Rain or Shine.

Description: Hilton Head's original Lowcountry bar. Serving Lowcountry Boil for festival attendees, only \$15 for all you can eat, 7-10 pm. Seafood buffet \$19.95 and crab legs \$24.95. Just show your festival wristband. Drink Specials: 4 for \$4 includes Rumpies, Jager, Grandma and Goldschlager. \$1.50 PBR, High Life & Busch Light. \$12 domestic buckets. \$3 Three Olives Vodkas (includes flavors too)! Find us on Facebook!

Aqua Grille & Lounge

Attire: Casual and appropriate for the weather

Admission: Event Transpires Rain or Shine.

Description: North Forest Beach, Oceanfront. Featuring the Island's freshest seafood, Aqua will be serving food & beer pairings all night long. 20% off your entire bill when you show your festival wristband after the event.

NORTHEND

Street Meet - American Take-Out & Tavern

Attire: Casual and appropriate for the weather

Admission: Event Transpires Rain or Shine.

Description: Port Royal Plaza. Happy-hour pricing after 8:00pm following the festival with wristband. Serving a full menu until 1:00 am featuring sidewalk sandwiches from America's Favorite Street Corners.

Wise Guys

Attire: Casual and appropriate for the weather

Admission: Event Transpires Rain or Shine.

Description: WG specials for seafood jazz and brew festival attendees. Free shrimp and calamari with your ticket or wristband from Seafood Jazz and Brew Happy Hour prices on beer all night! Seafood specials paired up with your favorite microbrews all weekend long

2008 Brews on the Harbour Results

Sunset Rotary Club's 2nd Annual Oyster Shucking Contest

1st Place Professional: Derwin Jones, Hudson's Seafood on the Docks

1st Place Amateur: Morgan O'Banion

Best Presentation: Tony Cole

Public Vote Best Beer (Day of Festival)

#1 Charleston Brewing, Loggerhead Logger

#2 Charleston Brewing, East Bay IPA

#3 Charleston Brewing, Half Moon Hefe Weizen

#4 Thomas Creek Brewing Company, River Fall Pale Ale

#5 Spaten Franzil, Hefe Weiss

Lowcountry Beer & Food Panel (Beer)

#1 Sierra Nevada Anniversary Ale

#2 Oskar Blues Dale's Pale Ale

#3 Fullers London Porter

#4 Charleston Brewing Company East Bay IPA

#5 Moon River Brewing Company Swamp Fox IPA

#6 Massachusetts Bay Brewing Company Harpoon UFO Raspberry Hefe Weiss

Lowcountry Beer & Food Panel (Food)

#1 Gazpacho Oyster Shooter (Berkeley Hall)

#2 Blackened Grouper Fingers (Shrimp Michaels)

#3 Grilled Mahi Mahi Sandwich (The Black Marlin Bayside Grill)