



## Press Release

For more information:

Margaret Wilcox

228-348-6563/

Margaret@thewilcoxagency.com

## Island View Casino Resort Executive Chef Places Fourth in World Seafood Championship

GULFPORT, Miss. (November 13, 2017) - Island View Casino Resort's Executive Chef, David Crabtree competed November 9-11 in The World Seafood Championship in Orange Beach, Alabama. He, along with sous chef, Jackie Seavey, took home fourth overall. The World Food Championship celebrates the cooks, chefs, and competitive teams that compete throughout the year around the globe in Food Sport.

This competition brings chefs from all over the world to compete for the number one spot in seafood. There were 36 chefs entered on the first round. "One of the hardest decisions for me as a competitor is determining what dish to cook," said Chef Crabtree. "So many choices, the type of competition, the rules, the judges, the region, they all come into play."

Chef Crabtree's structured build was oysters Rockefeller, one of his most successful dishes. A structured build is one dish that all 36 teams must prepare and turn in within the first 45 minutes of the competition. Crabtree and Seavey built a double oysters Rockefeller, placing a fried oyster on top of a smoked oyster with a creamy mornay sauce in between. He then topped with turnip greens, spinach and a basil Rockefeller mix.

The signature dish was the second portion of the competition. Chefs Crabtree and Seavey's signature dish was a citrus crab cake mix he developed for the TV show "Hook It and Cook It." Using fresh flounder, they made a roulade, breading it in Ritz cracker crumbs, then frying it. It was topped with orange chutney, lemon burre blanc and topped with a bacon wrapped shrimp. These combination scores from these two dishes secured their fourth place standing to move on to the Saturday top 10 round. On Saturday, after refining the flounder creation a great deal, they added a lemon parmesan risotto to the base. Crabtree and Seavey turned in their 11 portions with two minutes left on the clock. They placed fourth again in the Seafood Championship finals.

"In 2016, we missed the top 10 by two places, I vowed to get in the top 10 in 2017," said Chef Crabtree. "It was a wild ride from Thursday to Saturday. Seeing the other chefs in the competition fueled my culinary desire to push harder in my own practices and push the chefs that work with me at Island View on a daily basis."

As Executive Chef for Island View Casino Resort in Gulfport, Mississippi, Chef David Crabtree oversees more than 100 back of the house culinary professionals for the property's 14 food service outlets, covering everything from offsite catering to fine dining. Chef Crabtree has over 37 years in the restaurant industry with over 60 awards and medals to his credit. He has also organized and judged culinary competitions throughout the southern United States.

Photos: [Click here](#).

**About Island View Casino Resort:**

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. The land-based casino, located on 40 acres of waterfront property, currently offers an 80,000-plus-square-foot casino with approximately 2,000 slots and 45 table games. The 520,000-square-foot resort also features 970 hotel rooms and suites, with 565 in the casino tower and 405 in the beach tower, which opened on April 29, as part of Island View's \$58 million 2015 expansion. Restaurant and lounge offerings include Carter Green Steakhouse, The Beach Grill, Beach Blvd. Steamer, C&G Grille, The Buffet, The Diner, Fresh, The Coffee Shop, Beignet Café, The Sweet Stop, Coast Candymakers, 24-hour room service, Sunset Bar & Deck, Gulf Breeze Bar, The Pool Bar and casino bars. The resort, which is the only local casino to offer direct beach access, features The Beach Club, with 300 feet of beach and a variety of related services. Other amenities include two tropical-themed pools with cabanas; Blue Shell Spa, a full-service day spa; two retail outlets; the View Showroom, a 600-seat entertainment venue; and Windance Country Club, an award-winning golf course, also located in Gulfport. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast. For more information: 877-774-8439 or [IslandViewCasino.com](http://IslandViewCasino.com).