

Only the Best View

BY LIESEL SCHMIDT

If a picture is worth a thousand words, one can only wonder what would be the worth of the scenery claimed by Vue on 30a. It seems only fitting, then, that breathtaking vistas be accompanied by an equally breathtaking menu of dishes inspired by the coastal landscape stretching as far as the eye can see, a slice of heaven on earth that waits to be served to anyone who simply takes the time to sit and savor.

Originally established in 1969 as The Beach Club, the restaurant was redesigned to become Vue on 30a in 2010; and, like an oyster shell opened to reveal a pearl, the full potential of its locale was finally realized.

Long celebrated for its unparalleled view of the Gulf, Vue has further established itself as a local landmark for the beauty and flavor of its cuisine, which celebrates its surroundings in every bite. Each plate is artfully prepared, fusing the influences of Southern Italy with American fare in the Coastal culinary cultures of both North and South. These are dishes redolent of



Executive Chef Giovanni Filippone



West Wing Room

the sea, ambrosial creations that feed the body even as the scenery feeds the soul.

Now under the direction of Italian born Chef Giovanni Filippone, Vue has become even more refined, boasting a menu of such dishes as Fruit de Mer, which translates to “Fruit of the Sea,” in a flavorful combination of succulent divers scallops, plump Gulf shrimp, luscious Maine lobster tail, meaty mussels, and freshly caught fish, served with risotto in a bright tomato-basil broth.

Fresh and locally-sourced ingredients are foundational to Vue’s menu, in everything from house-made batters and sauces to the dressings and drizzles that dance on the plate in perfect time to expertly-prepared

offerings of land and sea. These are qualities for which Vue has become famous, presenting diners with such options as Pistachio Crusted Grouper—moist, tender grouper crusted in a crunchy crush of pistachios and seasonings, served on a bed of risotto with vibrant seasonal vegetables and finished with a sweet pistachio cream sauce. Signature dishes are interwoven with more recently added creations of Chef Giovanni, including an almost whimsical spin on fried oysters called Oysters Gone Bananas. Though fruit and oysters might not seem like natural compliments

to one another, the mild flavor of golden fried



Sunday Brunch Eggs Benedict



Pistachio Crusted Grouper



Dinner Menu Entrees

shellfish seems to pop when paired with sliced, tempura battered bananas and a sweet hit of freshly made passion fruit Asian sauce. Grounding such celebrations of the sea are decadent meats—Colorado rack of lamb served with creamy, loaded mashed potatoes and seasonal vegetables in a red wine demi-glaze; juicy pork chops hand breaded and fried to golden perfection, sharpened with bleu

cheese and served with the heady hit of bacon-roasted potatoes and a sautéed seasonal vegetable. Seared steaks and tender game are fair play at Vue, though most of the menu seems to follow the tide rather heeding the call of than the wild. These are an homage to the view, creations inspired by the sea air that salts the plates.

“South Walton is known for its sugar-white, sandy beaches and emerald Gulf waters; and it reminds me a bit of being home in Italy as a young kid, cooking with my family,” says Chef Giovanni, a finalist recipient for the Perfect in South Walton “Best Executive Chef Award.” And while the native Italian may have undergone the pressures of Gordon Ramsey’s “Hell’s Kitchen” in season five of

the wildly popular television series, Chef Giovanni has happily found heaven in his own kitchen at Vue. “The area inspires me, and I’m able to be creative with the fresh ingredients that the region is known for.”

Little wonder, then, that even after nearly fifty years, Vue has maintained its reputation not only for the feast served on

the menu, but also for the feast served table-side by its unadulterated, panoramic views of the Gulf. Award-winning food, proudly paired with the sweetness of an award-winning location. Having been voted a 30A Hotspot and most recently a finalist recipient for the Perfect in South Walton “Best Place to Watch a Sunset Award,” Vue has gained glittering reviews from both local and national celebrities.

It’s a view from the top, well-earned by the view from each and every corner—inside and out—a view your eyes will never forget and your tongue will always remember, long after the last pinks fade from the sky as the sun sets above the water, long after the last sauce is savored. Taste and see the view from Vue.

Vue on 30A is located at 4801 W County Highway 30A, Santa Rosa Beach. Call (850) 267-2305 for more information or visit www.vueon30a.com