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**RUSTIC MEETS REFINED AT SEAWELL FISH N' OYSTER
UNDER THE DIRECTION OF NEW RESTAURANT TEAM**

Re-Imagined Brunch, Bar and Dinner Menus to Focus on Innovative Interpretations of Classic Coastal Fare with Emphasis on Sustainable, Locally Sourced Ingredients and Flavors

MIAMI (September 28, 2021) – [Seawell Fish N' Oyster](#) announces the appointment of a new restaurant and bar team set to elevate the dining experience at this Miami Beach favorite while staying true to its relaxed, neighborhood vibe. [Kimpton Angler's Hotel South Beach](#) welcomes Craig Tooker, Executive Chef, and Amy Upthegrove, General Manager, Restaurants, Bars and Events, to lead the culinary program for Seawell Fish N' Oyster, Minnow Bar and Kimpton Angler's.

Under the direction of the hotel's general manager, Sinem Kaya, Tooker and Upthegrove will drive the property's new dining and cocktail offerings with plans to raise the bar on Seawell's coastal American sea fare concept by bringing thoughtful creativity and extensive restaurant and hospitality experience to the table.

Seawell Fish N' Oyster's newly appointed [executive chef Craig Tooker](#) maintains a singular focus to bring people together to enjoy a meal that celebrates authentically local, seasonal and sustainable ingredients. This vision has been pivotal throughout his entire career, spanning 20 years concepting menus for some of the most iconic hotels and restaurants in New York City and Florida. Together with [Amy Upthegrove, General Manager, Restaurants, Bars and Events](#), the two are elevating the dining experience at this decidedly casual North of Fifth Washington Avenue neighborhood favorite with eye-popping dishes that satisfy even the most discerning palate.

"Seawell Fish N' Oyster will continue to serve coastal food favorites, including fresh fish and shellfish selections," said Tooker. "However, the new vision is to create an unforgettable dining experience that is approachable and based on ever-changing menus that are influenced by local, seasonal Miami flavors where sustainable seafood takes center stage."

Adds Upthegrove, "Seawell Fish N' Oyster is a beautiful and inviting dining space where you don't need a special occasion to visit, where afternoon spritzes, oysters and storytelling are de rigueur, and where guests can expect a thoroughly enjoyable meal and dining experience every time they visit. I look forward to working alongside Chef to showcase local, Miami inspired seafood paired with great wine and crafted cocktails."

Tooker and Upthegrove have wasted no time implementing that vision as they ready for the Fall roll-out of new menus for dinner, poolside service and brunch. To support the new menus planned, Kimpton Angler's Hotel South Beach is also set to launch a new Breezeway Herb Garden that will feature fresh herbs and greens. In the meantime, the team has launched a new pre-dinner Oyster Hour experience Tuesdays through Saturdays, from 6:00-7:00pm featuring half off oysters paired with a \$9 Prosecco and Aperol Spritz (served by the glass) – the essential, bittersweet aperitif.

About Craig Tooker, Executive Chef – Chef Tooker combines a passion for the kitchen with a strong sensibility for the restaurant business. After receiving his Bachelor of Science from Johnson and Wales University in 1995, Tooker began his career at New York City’s Carlyle Hotel as Chef de Saucier, where he was responsible for overseeing the a la carte kitchen. After two and a half years, he joined the culinary staff at The Roosevelt Hotel, New York City, as Sous Chef, before taking on the role of Executive Banquet Chef. After years spent working in the kitchens of some of New York’s finest restaurants, Chef Tooker relocated to Florida, where he became Executive Banquet Chef at another iconic hotel, the Don Cesar Beach Resort and Spa in St. Petersburg Beach.

Throughout each position, Tooker maintained an unshakeable commitment to quality food, guest service, and the implementation of new concepts that incorporate sustainable ingredients sourced from local markets. Before joining Kimpton Angler’s Hotel South Beach, Tooker made a return to The Roosevelt Hotel as Executive Chef and led the culinary teams at the Wyndham Miami Beach Resort, Miami Beach Resort and Spa, and most recently, The Ritz-Carlton Residences, Sunny Isles Beach.

About Amy Upthegrove, General Manager, Restaurants, Bars and Events – A graduate of Florida International University’s Hospitality Management program, Upthegrove knew she was destined for a hospitality career after visiting Atlantis, Bahamas as a 15-year-old. From organizing a variety of events large and small, to working alongside celebrity chefs, Upthegrove continued to grow and expand her hospitality experience and network within the culinary industry. Post-graduation, Upthegrove held managerial positions at luxury hotels in Atlanta, Bluffton, and South Beach. She welcomed the opportunity to return home to Miami and join the Kimpton Angler’s Hotel South Beach team, where she delivers memorable, highly curated experiences in a charmed and modern setting.

With both indoor and outdoor seating available, Seawell Fish N’ Oyster exudes sophistication in a relaxed, nautical-inspired dining room that features organic design elements such as nautical ropes, white linen banquettes, rustic wood dining chairs with maple-top tables, and soft leathers. Meanwhile, chic lighting and two sets of French doors that peer out onto the surrounding garden spaces, set a Tuscan-meets-coastal warm and easy tone.

Upon exiting the dining room, guests are transported to the Mermaid Lounge, an enchanting patio tucked beside the restaurant. Cool and comfortable lounge areas and communal tables with twinkling stringed lights overhead invite guests to lose track of time while dining at Seawell Fish N’ Oyster.

ABOUT SEAWELL FISH N’ OYSTER

Located at 660 Washington Avenue in South Beach’s vibrant North of Fifth neighborhood, Seawell Fish N’ Oyster is an American seafood restaurant offering an approachable menu of coastal sea fare inspired by locally-sourced, seasonal ingredients and flavors. Menu highlights will feature a variety of finfish and shellfish preparations, as well as a concise selection of non-seafood items. Seawell is open for brunch and dinner and features an outdoor dining terrace in addition to its indoor dining room. For reservations, hours of operation and more, visit www.seawellmiami.com or follow on [Instagram](#) @seawellmiamibeach.

ABOUT KIMPTON RESTAURANTS

Kimpton manages over 80 distinctive restaurants, bars and lounges across major metropolitan cities, resort destinations and up-and-coming markets in the United States, Caribbean, and Europe. Helmed by renowned chefs and skilled bartenders, each Kimpton restaurant and bar is an original, from the cuisine to the craft cocktails, to the décor and ambiance -- creating a truly immersive experience for guests. Set in warm and welcoming spaces, Kimpton’s restaurants and bars are a gathering place in the communities and reflect the local flavors of each location. *For more information, visit www.KimptonHotels.com/dine.*

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