



## Fact Sheet

<b>Description</b>	<p>Bill's by the Beach's Chef Jon Gibson delivers exceptionally fresh and delicious meals made with 100% Gulf Seafood, daily.</p> <p>Our shrimp dishes incorporate Wild American shrimp, caught fresh from the warm waters of the Gulf of Mexico. As an honored Chef Advocate for the Wild American Shrimp Chef Ambassador Program, Chef Jon relies on the unique qualities of these warm water shrimp for their rich and juicy flavor.</p> <p>Today Chef Jon uses his talents to create fresh and inspired dishes on the Gulf Coast at Bill's by the Beach. Try Chef Jon's creamy crab cheesecake appetizer to start your meal off right, or dive into your dinner with our Southern-inspired shrimp and grits.</p>
<b>Executive Chef</b>	Rudy Rudolph
<b>Hours of Operation</b>	Spring/Summer Hours Monday – Thursday: 11:00am to 10:00pm Friday – Sunday: 9:00am to 10:00pm
<b>Seating Capacity</b>	250
<b>Credit Card</b>	Visa, MasterCard, and American Express.
<b>Private Parties</b>	Two dining rooms, Calloway accommodates 80, Romeo accommodates 50 includes screen and projector for corporate meetings
<b>Location</b>	300 West Beach Blvd., Gulf Shores, Alabama 36542
<b>Website</b>	<a href="http://billsbythebeach.com">billsbythebeach.com</a>
<b>Phone</b>	251-948-5227

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**Rudy Rudolph  
Executive Chef**

Bill's By The Beach is proud to announce the appointment of Chef Rudy Rudolph as Executive Chef. Chef Rudy competed in the Master Guest Chef on Saturday June 2 at the "WILD" Chef Throw down Competition Flora-Bama Yacht Club. Chef Rudy a winner of Master Guest Chef Throw down, is a qualifier for World Food Championships. Chef Rudy will compete at the World Food Championships on November 8th-14th at the Wharf!

Chef Rudy is well known in Baldwin, Mobile and Escambia Counties having served as Executive Chef at Classic City Catering, Pensacola, FL.; Sous Chef at Jackson's Steakhouse, Pensacola, FL. and as Executive Chef, Sunset Cork Room, Gulf Shores, AL. Rudy's credentials include top 10 seafood competitor in the 2016 World Food Championships; runner up Best Chef in Alabama, 2012; Honorary member of the James Beard Foundation, 2011- to present; and Best Chefs of America 2009 – 2015.

Rudy serves on the Board of Directors of Slow Food Gulf Coast and is President of Four Blades of Grass. Slow Foods works to foster greater access to healthy, sustainable and local foods through awareness, education and supporting our local producers by fostering greater access to healthy, sustainable and local foods that are clean, fair and humane; creating greater awareness and education about local food and the ability to grow one's own food; providing support to the local/regional farmers, food artisans and local co-ops, grocers and farmer's markets; and championing local food as a worthy cause – badge of honor, brand and sense of pride. Four Blades of Grass is a 501(c)(3) organization fighting to end hunger in our own communities.