

Dean's Seafood Grill Bar To Host Oystoberfest 2013

Written by Australian Business

RALEIGH, NC, September 22, 2013 **/24-7PressRelease/** -- Dean Ogan, owner of Rocky Top Hospitality, has announced that Dean's Seafood Grill & Bar will host its 2013 Oystoberfest Friday, Sept. 20 through Saturday, Oct. 5. With the opportunity to experience specialty craft beers paired with a selection of unique, hard-to-find oyster varieties, the Oystoberfest will showcase some of the most distinctive oysters from North America. Guests can expect to sample many varieties, including delectable Well Fleet oysters from Cape Cod, Mass., Fanny Bay oysters from British Columbia, and Whale Rock oysters from Connecticut, which are prized for their perfect shells and ample size.

Oysters are a staple of the Dean's Seafood brand, and the restaurant is well known not only for its oyster selection, but its overall fresh and unique seaside dining experience. With a continued commitment to the local food economy whenever possible, the restaurant serves seafood with only the freshest ingredients and highlights each fish in a weekly refreshed menu to reflect the latest local catches. For more information about Dean's Seafood, visit <http://www.deansseafoodgrill.com/>.

Featured beers for the 2013 Oystoberfest will include: - Great Divide Oatmeal Yeti

- Great Divide Wolfgang Doppelbock

- Southern Tier Pumking

- Duck-Rabbit Wee Heavy

- Foothills Sexual Chocolate 2012

- Anderson Valley Wild Turkey Bourbon Barrel Stout

- New Belgium Pumpkick

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- Paulaner Oktoberfest Marzen

- Heavy Seas ARRGHtoberfest

- Blue Point Pumpkin Ale

- Samuel Adams Octoberfest

- Sierra Nevada Tumbler

- Foothills Cottonwood Pumpkin Spice Ale

QUOTES:"Oysters are one of our most popular dishes at Dean's Seafood, and we could not think of a better way to excite our oyster-loving crowd than to offer a one-of-a-kind opportunity to explore the best oysters the world has to offer," said Ogan. "We encourage everyone to come out and try the oyster selections over the next few weeks, paired with specialty beers carefully selected for each dish."

NEW MEDIA CONTENT: Dean Ogan on Twitter:<http://twitter.com/DeanOgan>

Rocky Top Hospitality website:<http://www.rockytophospitality.com/>

ABOUT ROCKY TOP HOSPITALITY Rocky Top Hospitality restaurants have consistently rated among the Triangle's most popular local dining choices since its first restaurant opened in 1998. The Rocky Top Hospitality name includes a variety of unique restaurant concepts under its umbrella, such as Dean's Seafood Grill & Bar, The Daily Planet Cafe, Twisted Fork and Rocky Top Catering, a thriving events facility and catering business. Dedicated to supporting the North Carolina economy, all Rocky Top Hospitality restaurant menu items are made with local beef,

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seafood, poultry, pork, dairy and organic produce, whenever possible. Dishes are made fresh daily, in house by the chefs and never come out of a box, and all beef and pork used are free of growth hormones, additives, antibiotics or chemicals. Named one of the Triangle's Top Corporate Philanthropist by the Triangle Business Journal, Dean Ogan, owner of Rocky Top Hospitality, and his employees are actively involved in giving back to the community and supporting its local efforts. Ogan was named the 2011 Restaurateur of the Year by the North Carolina Restaurant and Lodging Association (NCRLA). For more information on Rocky Top Hospitality, visit <http://www.rockytophospitality.com/>.