

# Doing what comes naturally

ON HILTON HEAD ISLAND



“We are fortunate to live in a beautiful place with abundant resources for the kitchen.”  
Chef Sean Walsh of Red Fish with co-owner and fisherman Robbie Marudas.

When is a red fish green? When it's Red Fish restaurant on Hilton Head Island, where Chef Sean Walsh and his team not only feature, but also protect the Island's bounty. At Red Fish, earth-friendly recycling, harvesting run-off water, using bio-friendly takeout containers and converting used cooking oil into bio-diesel are as natural as featuring locally-caught fish, free range meats and produce from their own Bear Island Farm and other local growers.

Come see all the reasons Hilton Head Island is a natural for lovers of local bounty – and beauty. For information about Red Fish, DeLishee Yo and more Hilton Head Island cuisine, visit [HiltonHeadCulinary.com](http://HiltonHeadCulinary.com). You can browse recipes from our award-winning chefs and subscribe to our Foodie Blog for news on our thriving culinary scene.



“The best food is simple and sincere from start to finish—grown with love, handled with respect and served with joy. That's why we shop locally.”  
Owner Cathryn “Chef C” Matthes serves up Conscious Cups of frozen yogurt, organic juice, salads and Smoothees at DeLishee Yo.



HILTON HEAD ISLAND  
South Carolina

