



Now Open: Angler & Ale at Hawks Cay Resort

Opening of restaurant signals end of multimillion dollar renovation and adds new entertainment destination to iconic Florida Keys resort

Duck Key, FL – May 23, 2016 – Hawks Cay Resort, a destination resort in the middle-Florida Keys, completes its renovation with the highly anticipated opening of [Angler & Ale](#), a classic Florida Keys-inspired restaurant located at Hawks Cay Marina. Creating a new entertainment destination, Angler & Ale is the focal point of the resort's Marina Walk. Guests and locals alike can now stroll down the docks and enjoy local art, weekly 'Rock the Docks' nighttime programming and other entertainment.

"Our 85-slip marina is an incredibly lively place. Guests love sitting down to take in the beautiful views while watching the fishing charters come in," said Sheldon Suga, Hawks Cay's vice president managing director. "Angler & Ale creates the perfect space for guests to really get a sense of the Florida Keys lifestyle and enjoy fresh Keys-inspired dishes without having to leave the resort."

Built-up to provide panoramic views of the waterways, Angler & Ale features 208 indoor and outdoor seats for dining plus lounge areas around two fire pits. The traditional Florida Keys architecture is complemented by a fresh coastal casual design that celebrates the nautical location and inspiration of the restaurant. Maritime touches can be found throughout, from a light fixture made with anchor lines to the "Fresh Catch this way" neon sign by the kitchen. Then at night, the restaurant comes alive with a retro-looking red neon sign, enticing guests driving on the famed Overseas Highway to stop in for a drink or meal.

The new menu concept pays tribute to Angler & Ale's Florida Keys home by focusing on the quality and freshness of its locally sourced ingredients while incorporating New American influences. Classic menu items such as Broiled Florida Lobster and Whole Roasted Snapper are complemented by dishes that have a unique spin like the Lobster Ruben, Crispy Grouper Cheeks and Tuna Nachos. The restaurant also features a 'Hook N Cook' option where guests can bring in their fresh catch and have the chef cook it up. A Florida Keys dining experience is not complete without a drink, and Angler & Ale delivers an impressive craft cocktail menu with an extensive beer selection that includes a signature Angler's Ale brew.

"The cuisine goes beyond what's expected of typical cuisine in the Keys," said Hawks Cay Resort's Executive Chef William Ryan. "The restaurant is a fun place with an inviting ambiance and we wanted the menu to reflect the same light heartedness with some colorful flavors. We have some real cool items that guests are going want to Instagram, both for the look and the taste."

Angler & Ale is open seven days a week for lunch, dinner and drinks. For additional information and reservations visit www.anglerandale.com or call 305-209-9991. Follow Angler & Ale on [Facebook](#) and [Instagram](#).

About Hawks Cay Resort

A recipient of the prestigious AAA Four Diamond Award and a member of the Preferred Hotel Group Lifestyle Collection, Hawks Cay Resort is located on Duck Key in the Middle Florida Keys. Situated roughly halfway between Key Largo and Key West at mile marker 61, this 60-acre, tropical destination is easily accessible by car, boat or plane yet feels worlds away from everyday life.

Alongside the emerald water of the Atlantic Ocean, guests enjoy offshore, flats and backcountry fishing; diving; kayaking; kiteboarding and standup paddleboarding programs; Cliff Drysdale tennis program; Segway tours and the only resort-based Dolphin Connection program with complimentary daily viewings in the continental U.S. The resort boasts 177 guestrooms and 225 two- and three-bedroom villas, a full-service marina, six restaurants, saltwater lagoon, five swimming pools, kid and teen clubs and the award-winning Calm Waters Spa.

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