

## Expansive seafood and oyster spot with patio and Chesapeake Bay views coming to Virginia Beach

By MATTHEW KORFHAGE  
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Soon on Shore Drive in Virginia Beach, you'll be able to lounge on a poolside patio while downing a tray of oysters from all eight regions of Virginia.

The Tin Cup Kitchen and Oyster Bar, planned for December, will be an upscale, 88-seat seafood spot with Bay views, seafood from local fishermen, produce from farms in Virginia Beach and Cape Charles, and an extensive selection of seafood and oysters, according to advance materials provided by the restaurant.

The Tin Cup will be located in the only hotel in Virginia Beach that faces the Bay, soon to reopen after [a two-year, \\$27 million renovation](#): the imposingly named Delta Hotels by Marriott Virginia Beach Bayfront Suites. Both the hotel and restaurant are operated by Norfolk-based Commonwealth Lodging.

The hotel will also be home to Cafe 2800, serving Starbucks coffee and house-made doughnuts and sandwiches with a side entrance easily accessible to the neighborhood — a replacement, perhaps, for the nearby [Sugar Shack doughnut shop that departed last year](#).

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But Tin Cup is the centerpiece, a wood-grained, water-facing, upscale spot devoted to Southern coastal flavors, with a Virginia Oyster Trail Tower featuring oysters from every growing region in Virginia, from the sweet oysters of the Upper Bay to balanced Tangiers and the smack-you-in-the-face brininess of Seasides.

The restaurant will also offer a 36-seat deck facing the Bay, as well as a separate 56-seat patio called the Tin Cup “Conservatory,” rentable for private events.

The executive chef and chef de cuisine, respectively, will be Kevin Dubel and Doug Isleib, both veterans of previous hotel restaurants — Dubel most recently at Becca at the Cavalier in Virginia Beach, and Isleib at Opaline in Washington.

The advance menu shows a mix of more traditional Mid-Atlantic entrees — seared scallops with butter beans, or Chesapeake Bay crab cakes served with North Carolina heirloom rice — and more adventurous appetizers and

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sandwiches, including a Cuban sandwich made with Virginia ham and pork, Ashley Farms chicken wings “al pastor” with guajillo-pepper adobo and dried pineapple crumble, and a short-rib grilled cheese with pepper jam.

Perhaps most interestingly, the menu will feature a local oddity made famous by chef Jeremiah Langhorne at the Dabney in Washington: Buffalo sugar toads, the chicken wings of the sea.

Sugar toads are the puffer-fish of the Chesapeake Bay, which Langhorne serves fried a bit like old-school Buffalo wings. And Langhorne’s version seems to be replicated faithfully on the Tin Cup’s menu, right down the honey, the benne seeds dappled on top and the buttermilk dipper.

Tin Cup’s name, meanwhile, is an ode to the military — specifically the little tin cup that soldiers and sailors used to get with every mess kit, and that they’d use to hold their whiskey whenever they could get it. And so the signature cocktail under lead bartender Paul Gonzalez will be a mint-lavender “Tin Cup Smash,” made with the Colorado rye whiskey of the same name.

The hotel promises plenty of happy hour deals for patio denizens, plus champagne and oyster pairings each Thursday, and three-course seasonal meals on Sundays.

*The Tin Cup Kitchen + Oyster Bar, The Tin Cup Conservatory and the 2800 Cafe are planned for December at the Delta Hotels by Marriott Virginia Beach Bayfront Suites, 2800 Shore Drive. The placeholder website is [tincupvb.com](http://tincupvb.com).*

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