

# A Taste of North Carolina's Crystal Coast

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Last week I attended a Taste of North Carolina's [Crystal Coast](#) event in [Philadelphia](#) at cocktail lounge [Andra Hem](#).

Known as the southern Outer Banks, the Crystal Coast is home to 85 miles of beaches and 11 waterfront towns. The region boasts a rich maritime history and excellent dive sites, with more than 1,000 shipwrecks to explore. Ecotourism draws travelers as well. Cape Lookout National Seashore was the first Atlantic coastal location to receive International Dark Sky Park certification.



Affectionately known as the Napa Valley of Oysters, the Crystal Coast features a fabulous culinary scene with more than 150 restaurants. The event highlighted fresh seafood from local purveyors, including freshly shucked oysters courtesy of [Seashore Oyster Company](#). I had a chance to chat with the owner, Nancy Dupuis. She beamed while watching her son shuck the oysters and told us how much she loves her business. The oysters were perfectly fresh, and their house-made mignonette was the perfect complement. Also representing the Crystal Coast was [Marshallberg Farm](#), the only sturgeon farm in the country that uses recirculating aquaculture-system technology. The Osetra sturgeon caviar was divine. We sampled regionally inspired small plates from Crystal Coast chef Kevin Davis of [Oceana Pier House](#). Chef Davis' crab ceviche was one of my favorite bites of the evening.



While I've read and written about the destination on our websites, the event left me with even more of a taste to experience the coastal gem in person.