



Fact Sheet

Description	<p>Bill's by the Beach's Chef Jon Gibson delivers exceptionally fresh and delicious meals made with 100% Gulf Seafood, daily.</p> <p>Our shrimp dishes incorporate Wild American shrimp, caught fresh from the warm waters of the Gulf of Mexico. As an honored Chef Advocate for the Wild American Shrimp Chef Ambassador Program, Chef Jon relies on the unique qualities of these warm water shrimp for their rich and juicy flavor.</p> <p>Today Chef Jon uses his talents to create fresh and inspired dishes on the Gulf Coast at Bill's by the Beach. Try Chef Jon's creamy crab cheesecake appetizer to start your meal off right, or dive into your dinner with our Southern-inspired shrimp and grits.</p>
Executive Chef	Jon Gibson
Hours of Operation	Spring/Summer Hours 11 a.m. to 10 p.m. daily.
Seating Capacity	250
Credit Card	Visa, MasterCard, and American Express.
Private Parties	Two dining rooms, Calloway accommodates 80, Romeo accommodates 50 includes screen and projector for corporate meetings
Location	300 West Beach Blvd., Gulf Shores, Alabama 36542
Website	billsbythebeach.com
Phone	251-948-5227

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Jon Gibson
Executive Chef

Chef Gibson started his culinary career “flippin’ burgers” at the local Hardee’s restaurant and kept moving by trying his hands at tossing pizza dough at the local Domino’s and Pizza Hut.

Chef Gibson has always been in or near the restaurant business by either being head bartender, food and beverage director, or a restaurant general manager.

It wasn’t until he started traveling around the U.S. and a few years in Sicily, when things just “clicked”. “This is what I want to do”, “this is me.”

After returning to the states to Virginia, he took a Sous Chef position at Dirty Dick’s Crabhouse and Food and Beverage Director at Red Dog Saloon. He then decided it was time for a formal education, at which time he moved to Pasadena, California to attend Le Cordon Bleu.

While attending Le Cordon Bleu he was fortunate enough to work along side of Cat Cora and Guy Fieri at the 2006 L.A. Food and Wine Festival, and worked with two star Michelin Chef Edouard Loubet. He has also made numerous appearances performing cooking demonstrations at the 2009/2010/2011 Taste of Newport, KTLA morning news, Orange County Register, "Cooking with OC Chefs", Coast Magazine, KABC 790AM Chef Irby's "Bikini Lifestyles" radio show, and published in Chef Irby's "The Complete Idiot's Guide to Cooking Quinoa" cookbook.

After graduating with honors he moved into the corporate world and after a brief period he discovered that his creative talents and ingenuity was not being utilized to their fullest potential.

He was then approached by The Beachcomber Café at Crystal Cove. After a few tastings, he was brought on as Sous Chef and after a matter of just a few months he was promoted. Chef Jon became a driving force in Californian Coastal and Southern Cutting Edge Cuisine in Orange/LA County and was labeled “King of Coastal Cuisine” in Orange County.

Chef Jon’s southern culture, extensive travel across the U.S. and Europe, classic French culinary training and access to the best local ingredients have added a new dimension and twist on comfort food and coastal cuisine.

“I prefer to call it coastal comfort cuisine”. “This is when I take comfort food that you or I grew up with and put a different spin on them but staying true to the ingredients inside the dish itself.”

Using all of his talents and experiences and the setting of being on the beach, Chef Jon brought coastal cuisine to a different light with subtle touches of Southern, Pacific Rim, Southwest, and European cuisines incorporated into the menu’s that he changes every six months to reflect the use of fresh seasonal ingredients.

He is looking forward to being back in his home state and as he says "turning southern cuisine on its ear".