

S U B M A R I N E**W I N N E R****Oyster Po' Boy**

Restaurant: Heavy Seas Alehouse, Baltimore/Arlington, VA

Sandwich Creator: Chef Matt Seeber

Inspiration: "Adding regional zest to a Louisiana classic."

Key Ingredients: Medium- to large-grade oysters, secret seasoning mix, Roma tomatoes, baby arugula, thick-cut pecan wood bacon (or jalapeno-smoked bacon), fresh-baked roll. Served with a Tasso ham and minced jalapeno tartar sauce

Why It's Special: The oysters are plump and juicy. The bacon takes the already spicy oysters to another flavor level.

Price: \$11

Food Cost: 27 percent

What the Judges Said: Chef Seeber has worked with three New York City titans—chefs Charlie Palmer, Michael White and Tom Colicchio. Before arriving at Heavy Seas, he toiled at Colicchio's Craftsteak in the Las Vegas MGM Grand. This guy has mad skills,



apparent from the first bite of this flavor-packed oyster bomb. Its several ingredients explode so beautifully together, you'll think about ducking for cover between each bite (but you won't because Heavy Seas doesn't approve of crazy behavior).

Honorable Mentions:

★ **Satchmo Po' Boy:** Fish Bar, Chicago

★ **Lump Crab & Fried Green Tomato BLT:** Blossom, Charleston, SC

★ **Prosciutto and Genoa Salami:** Pane Pane Gourmet Sandwiches, Seattle

C H I C K E N**W I N N E R****Southern Fry**

Restaurant: Plan Check Kitchen & Bar, Los Angeles

Sandwich Creator: Chef/Partner Ernesto Uchimura

Inspiration: "My spin on traditional Southern foods."

Key Ingredients: Smoky fried Jidori chicken, spicy green pimento cheese, duck breast ham, pickles

Why It's Special: The superior freshness and care taken with Jidori chickens (cage-free, no hormones or



steroids, slaughtered the day they are delivered) make them the Kobe beef of chicken.

Price: \$11

Food Cost: 28 percent

What Other Said: "There is only one dish [Southern Fry] in Los Angeles that I crave. There is only one dish in Los Angeles that I think about daily, wishing that I could have it for dinner. There is only one dish in Los Angeles that has me culinarily hypnotized. There is only one dish in Los Angeles that defines what it means to make 'new' comfort food."—Kyle Fitzpatrick, *Los Angeles I'm Your's*

What the Judges Said: Now we finally know why the chicken crossed the road—it was to get into this ridiculously delicious sandwich. We've heard that Jidori chicken is so pure and clean that you could slice off raw pieces and eat it like sashimi. We're not going there any time soon, but thankfully Uchimura's glorious chickens are Southern fried to perfection. Draping a slice of duck breast ham on top is a crowning achievement. Even with a sandwich this good, no one should leave the restaurant feeling they are unworthy. Our therapists say those feelings will some day pass.

Honorable Mentions:

★ **Farmhouse Chicken Sandwich:** Full City Café, Portage, MI

★ **Perfect Prickly Pear:** Flancer's Incredible Sandwiches & Pizzeria, Mesa, AZ

★ **The Tidewater Sandwich:** Taste, Norfolk, VA