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THE QUEENSHED

Written by Susan Weckwerth
Art Director John Revisky
Layout Design Xavier Orellana
Photography John Revisky
Plush





A British pub with a twist or a twisted British pub? The Queenshead is a hip, friendly gathering place where all are welcome. This chameleon has many facets worth investigating.

Did you know that just prior to becoming a pub, the establishment was an erotic art gallery with a hedonistic past? Curiosity may lead you to ask how the dark brown ceiling above the bar came to be scarred; and if you are into S & M, I am not referring to the salads and mains. This building has a seedy past!

Nestled in the heart of the Grand Central District of downtown Saint Petersburg, this cleverly converted '50s gas station is home to The Queenshead gastro pub, open since June, 2009. You will discover an eclectic menu featuring a combination of traditional British fare with European and American influences.

Arriving at the pub is a painless experience with on and off street parking available. As you walk through the white, wood gated entrance into a casually chic outdoor patio reminiscent of South Beach, you find comfy, cozy, orange blanketed benches and cabana beds on which to lounge. The late night mesmerizing glow of dancing fire light along with the red lit, tassel-skirted

lamps and colorful, pillow-lined beds set the mood for a good after dinner snog. There is plenty of fresco dining available if you so desire. Continuing inside to the well appointed bar and dining area, you are suddenly hit with the feeling that you could be in London or Manchester; British accents pepper the atmosphere. Greeted warmly, you are quickly made to feel at home by owners Paul Smith and Darren Conner. Like a comfy house party – you know the hospitality will flow!

Scanning the area around the sleek, white bar, you notice the interestingly framed mirrors dotting the vibrant teal walls above the traditional wood paneling as well as the owners' wacky collection of memorabilia mixed in with one of a kind works from local artists. The Queenshead attracts neighborhood regulars as well as a diverse, somewhat Avante Garde crowd ranging from families with children to hip urban professionals,

artists, and musicians. Whether you come to enjoy a beer or two after work, a special dinner, or a relaxed evening out, you are sure to appreciate the personable, unhurried service. Lingering is welcomed and is a large part of The Queenshead experience. You may be happy to know The Queenshead accommodates vegetarian and low sodium requirements when possible as each meal is freshly cooked to order. The talented and creative Executive Chef Scott Jones personally procures fresh, local fruit and veg from the farmer's market.



GASTROPUB

Yes, you can taste the difference!. Perusing the uncomplicated seasonal menu, I found a few familiar dishes with distinctive touches. After selecting the seared scallop starter, and unable to decide on just one main course, I sampled a trio of the Empire Chicken Curry, Fish and Chips, and the Bouillabaisse. Presented as a ravishing threesome, the seared scallops, caramelized Brussels sprouts, and crisp, cherry wood smoked bacon work magnificently. The bright green, tender crisp Brussels sprouts laced with the smoky, salty tang of the bacon complimented the perfectly cooked scallops. A highly recommended starter!

An exotic fusion of Thai, Indian, and British curries, the mildly spiced Queenshead Empire Chicken Curry is a generous portion of melt in your mouth chicken breast so succulent I am secretly betting it is massaged before it is swathed in the comforting coconut curry sauce. In lieu of rice, the crispy, fresh sweet corn fritter with a light, moist center and a slight smoked paprika flavor is perfectly complimented by a fresh mint mango chutney. Talk about your happy ending!

Some refer to The Queenshead Fish and Chips as the best ever. I can't argue that the crisp and light, tempura beer battered haddock served piping hot with a drizzle of sinfully scrumptious malt vinegar reduction is spectacular. The side of freshly minted peas is not all that will surprise you. If size matters, you won't be disappointed with the fish! Another satisfying creation is the steaming hot Bouillabaisse, richly flavored yet light. The heady aroma alone will tantalize your taste buds. Flaky, moist haddock topped with shrimp, surrounded by mussels, and bathed in a silky Chablis cream broth.

This treat is carefully seasoned with roasted garlic, shallot, a fresh squeeze of tomato, a sprinkling of fresh chives, and freshly cracked pepper. The result is a taste explosion of mellow, sweet, and pungent flavors. What's more, you can soak up all that yummy goodness with the buttery, garlic toasted ciabatta. Spot on!. If that is not enough for your gastronomic delight, you can partake in one of The Queenshead desserts. The Eaton Mess is a surprising stunner of fresh strawberries, whipped cream, meringue, and candied lemon zest.

