

Chip Richard

Cap's On The Water

A highly respected chef in northeast Florida since his teens, Chef Chip Richard is at the helm of one of the region's restaurants known for the most stunning nightly sunsets on the Intracoastal Waterway in Vilano Beach. Cap's on the Water has been his 'home' for almost as many years as he's been creating his regional Southern American specialties (with heavy Italian influence). His culinary team of 50, many who have been working together for two decades, make his kitchen a happy place. He's surrounded by great people who not only work together but have grown up concurrently with their families too.

As one of the youngest alumni of St. Augustine's First Coast Tech culinary programs, Chip has been working since middle school. His dazzling career has found him in more restaurants than most – from traveling to Italy at sixteen and cooking on his own for many years to the opening of new eateries where he confesses “I dabble – and learn new things each time I've changed directions. My true calling has been being a chef!” Today he runs a huge operation with 500 seats at Cap's – often with a 2-hour wait to be seated at one of the coveted tables or *tres populaire* bars with a view.

What rocks Chip's world is the surprise of traveling and hunting for hole-in-the-wall eateries where he discovers new ideas that get absorbed into his menus. From Colorado's elk and game to North Carolina's green tomato jam, his curiosity and innovation find their way to his scratch kitchen. Chip recognizes the enormous, new and exciting food world of St. Augustine, cherishing the synergy and strong connection between most of the chefs that he admires. He's always available to help a fellow chef or cook whether they need fresh oysters at the last minute or paper towel.

With his Dalstrong knife as a 'secret weapon' of gastronomy success, Chip's menu at Cap's is a seafood lover's utopia. Take a glance and dive into the sea as you discover Vanilla Grouper, She Crab Soup, Florida Gumbo, Blackened Scallops, Tuna Tartare, Smoked Salmon Bruschetta, Honey Rosemary Salmon, Jambalaya, Parmesan Crab Cakes, Shellfish Pasta, Lobster Ravioli and more as the warm summer months descend. Known far and wide for one particular 'most popular' dish that garners first place over the years is his Gator Tail with Orange Marmalade Cream Sauce. Chef enjoys surprising his guests; consider a Southwest Tex-Mex shining star of Baja Flounder – the freshest out-of-the-water favorite over delish street corn with Cotija cheese!

Winning one of St. Augustine's 'great chefs' competitions is Chef Chip's Shrimp Ceviche. With epicurean skills that inspire his contemporary friends, restaurant guests and his own in-house team, any day might find Chip concocting ponzu mayo or andouille jam. But don't underestimate his warmth and charm. I'll place my bet on Chef Chip Richard who could be equally admired for his good looks or masterpiece entrees!

Leigh Cort

Chip Richards' Baja flounder. This delicious local fish is seared and served over Mexican street corn, a chili lime aioli and andouille jam.

