



Taste of Tampa: Flavors only found in Cigar City

Tampa's food scene effortlessly blends 100-plus-year-old remnants of its Cuban, Spanish and Italian heritage in [Ybor City](#) with the fresh cuisine found in the city's newest restaurants and innovative local brews. Tampa institutions such as the historic [Columbia Restaurant](#), [Bern's Steak House](#) and [La Segunda Central Bakery](#) have steadfastly maintained their allure as dining landmarks, while [James Beard Award](#) semifinalist chef [Greg Baker](#) pioneers the city's [Seminole Heights](#) neighborhood into the foodie destination it is today with The Refinery, alongside hot spots [Rooster & the Till](#) and [Fodder & Shine](#). The city's even welcomed its first celebrity chef, [Marc Murphy](#), with his latest concept, [Grey Salt](#). All the while, On the craft front, award-winning [Cigar City Brewing](#) takes the beer world by storm, with more local breweries making names for themselves, too.



Chef Marc Murphy recently opened Grey Salt within the Seminole Hard Rock Hotel & Casino in Tampa. The Mediterranean-inspired menu is derived from Murphy's childhood which was spent between France and Italy. Cedric Angeles



Roasted Gulf Coast Snapper is served with seasonal vegetables for dinner. Cedric Angeles



Wood Grilled Shrimp Spiedini is served with ratatouille and parsley pistou.
Cedric Angeles



Chicken is cooked on the flaming wood grill. Cedric Angeles



Featured cocktail Pete's Dragon is made with Hendricks Gin, bitter truth violette and fresh cucumber. Cedric Angeles