

New chef brings creole flavors to Miss B's Coconut Club



Miss B's Whole Market Fish, cooked to order in roasted pepper and lemon butter, seasoned with herb smoked salt and cracked pepper



Along with new menu items, Miss B's has also revamped some of their popular dishes such as the Miss B's Chicken and Waffle. Seasoned fried chicken atop a golden-brown waffle with spicy mango sauce and chipotle-mango maple syrup will do ya' just right.

The new menu at Miss B's puts a creole-twist on Caribbean-style cuisine.

"When I came in I changed the style, kept the Caribbean, but just tried to put more flair into it," said new chef Quintton Austin from New Orleans. "I added more flavor, more seasonings."

With roots in Louisiana and experience cooking French, Caribbean and Italian cuisines, Quintton "Chef Q" has global talent in the kitchen with a creatively culinary mind and a knack for spicing up menus.

Natasha Ross, the eatery's director of brand marketing, said Miss B's name, a play on Mission Beach, harkens back to the beach community's early days as a "tent city."

Miss B's Coconut Club is a revival of Mission Beach's colorful past. A 1920s-era, pin-up girl's Caribbean curves and demure smile have returned in a mural to welcome everyone who steps inside, whether they're a first timer, part-timer or regular.

Rum is the real star of the restaurant's drink menu, which features grownup cocktails including shareable, tropical punches and bowls to drum up conversations and generate a buzz. Miss B's also proudly pours 20 local and microbrew tap handles, along with kombucha on tap and house made cold brew on nitro.

Ross said the restaurant's decor remains relatively unchanged.

"We didn't change the decor, though we always make constant upgrades to it," Ross said, adding, "We like to keep that nice, tropical Caribbean vacation vibe. But we've added more colors, more palm leaves, more tropical drinks and garnishes. The main thing is the updated menu, which reflects Caribbean-style food."

Chef Q noted Miss B's menu has been significantly upgraded adding alluring new items like crab sliders, jerk chicken wraps and plantain coconut shrimp.

The new and improved menu, said Austin, offers mouth-watering blackberry chipotle barbecued ribs, soft-shell crab sliders and a smoked salt and chipotle ribeye steak.

"We also have a whole fish, a red snapper with roasted red pepper butter," said Austin. "We have an 'old juice' bacon- and cheddar-cheese stuffed burger. We have our fish and chips with house tartar sauce. We've also done a Caribbean cheese steak sandwich. On top of that, we have revised some of our steaks, and redid the jerk chicken seasoning."

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Located in the heart of Mission Beach just steps from the sand, Miss B's has been an island-inspired eatery and bar that's been serving up flavorful renditions of Caribbean bites since April 2016.

Added Ross about Miss B's: "We're really good for large parties and events. We have a really fun atmosphere. It's vibrant."

Miss B's Coconut Club
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