

# BUSINESS LIFE

C-Section

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BUSINESS

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Pasha Carroll/The Sun

Blue Luna Café in Uptown Grayton Shopping Center is closed on Tuesday and Wednesday, when the owners/chefs have gone fishing.



# BLUE LUNA CAFÉ

A taste of the West and a dash of Paradise

BY PASHA CARROLL  
SUN REPORTER

David and Suzanne Brewer, the owners and chefs of Blue Luna cafe in Uptown Grayton Shopping Center are bringing a taste of the West coast to Santa Rosa Beach.

The interior of this casual but fine dining diner is decorated in popping pastels that give it more of a feel of Santa Monica than a Santa Rosa Beach. All of the Picasso-esq artwork on the walls is for sale so there are often new pieces to see and admire.

Gulf seafood is spun into West Coast eats with unique sauces and spices. And no southern California menu is complete without tacos. At Blue Luna, the tacos are true to their Mexican origins and made from fish and shrimp.

The Brewers opened Blue Luna Café in 1999. They came to County Road 30A with 20 years of catering experience in Dallas, Texas. The cooking couple also ran a soup kitchen where they made 70 gallons of homemade soup a day.

They named their new café Blue Luna after a mythical good luck charm. Folklore holds that a blue moon means a rare and unique event that happens once every 20 years. After spending 20 years in Dallas, the couple felt opening a new venture in Paradise was destined for good luck — or at least they hoped so.

Sure enough, this July, the fifth year of owning Blue Luna Café, a blue moon shone in the



Pasha Carroll/The Sun

Blue Luna Café serves West Coast style lunch, dinner and brunch. Everything, even the salad dressing, is homemade by the owners, David and Suzanne Brewer.

Grayton Beach sky sealing the couple's bargain with fate for continued success for the eatery.

Blue Luna's menu features many homemade favorites such as the house dressings and ice cream. The mango-ginger dressing and sun-dried tomato-basil vinaigrette are just two in the long list of ways to saturate a salad.

Lunch is served from 11 a.m. - 3 p.m. on weekdays and features a new special daily.

There are a variety of soups and appetizers to start off a meal. The Brewers recommend the smoked tomato-basil crème freishe soup,

the hot artichoke and Parmesan dip or the calamari fingers.

"Our goal is to hand make each meal that we serve with the freshest possible ingredients," Suzanne Brewer said.

"We want to create a place full of love and laughter and wonderful experiences from start to finish."

Suzanne Brewer's favorite dinner is the Cioppino. It is a stew type dish served with vegetables, clams, mussels, shrimp, scallops, fish and half a lobster tail in hearty broth served piping hot.

David Brewer occasionally prepares whole pompano baked and grouper and shrimp scampi as the daily dinner special.

Sunday brunch is served year-round and features Grayton Beach Pan Roast-San Francisco style. All of the dinners are served with choice of potato, vegetable du jour, a dinner salad and a seasoned demi loaf.

A children's menu is also available as well as an extensive wine and beer list.

To help out in the shoulder season, the Brewers are offering a two-for-one special on Monday and Thursday in September.

They also do in-house catering for special events such as business meetings, parties and weddings.

They also sell Blue Luna Seasoning by the bottle.

Blue Luna opens at 5:30 p.m., and is closed on Tuesdays and Wednesdays.