

Craig Jeffrey O'Neill
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Goals: To lead a professional staff in outstanding culinary and highly productive kitchen as well as build a team that advances and challenges themselves.

Sodel Concepts, Southern De

Blue Coast, Catch 54, Papa Grande, Matt's Fish Camp
Sous Chef/ Executive Chef
2008-2011, 2015-2016, 2019-

Blue Coast is a James Beard House featured restaurant year after year
Turned Catch 54 around from high food and labor costs to meeting or breaking goals
Catch 54 sales turned around and beat out our Flagship restaurant, Blue Coast

80 seats, Best of Delaware award winning/upscale casual. Responsible for maintaining the high standards of the cuisine, run a designated station, and fish market. Staying in tune with the staff and maintaining morale on a daily basis.

Bear Trap Dunes, Ocean View, De
Executive Chef
Feb 2016- July 2018

Is a 27 hole golf course. Featuring a 150 seat restaurant a banquet room and a quick serve grill. My responsibilities included but were not limited to staffing and training, designing all menus, inventory, costing, ordering.

Hooked Up Restaurant Group, Bethany Beach, DE

Executive Chef
Sept 2019- Oct 2020

A high-volume seasonal restaurant group. Focusing on local sourced product. As executive chef my responsibilities are staffing, training, menu planning, inventory, ordering, maintaining high standards. We offered five restaurants and a catering department.

Amos Mosquitos, Atlantic Beach, NC

Executive Chef
Jul 2018- Sept 2019

A high-volume seasonal restaurant. Focusing on local sourced product. As executive chef my responsibilities are staffing, training, menu planning, inventory, ordering, maintaining high standards.

The Oceanaire Seafood Room, Baltimore, MD

Sous Chef

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May 2014-Sept 2015

Two Stones Pub, Wilmington, DE chef

Executive Chef

Sept 2012- Dec 2013

Assisted with the opening of a second location, Recipe standardization, quality control, set up standard practices.

Sam's On the Waterfront, Annapolis, MD

Executive Chef

May 2012-Sept 2012

120 seats, upscale regional cuisine, wine dinners, private parties. Duties included: overall responsibility for the day to day running of the restaurant including wine lists, party booking, menu design, and FOH training.

Education: The Culinary Institute of America AOS, Culinary Arts August 1999

Loyola Blakefield High School High School Diploma June 1995

Externship: The Crossing at Casey Jones, LaPlata, MD (9/98-12/98)

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