



## Table Talk



### A Table with a View

By James Richardson. Photography courtesy of Aloha Hospitality

“I gave myself the title of ‘head fry cook’ and my job is to keep everybody straight,” jokingly said Bob Baumhower, who actually, is the majority owner of Dauphin’s Restaurant in Mobile, Alabama.

Despite his modesty, Baumhower has a pretty impressive resume. He is a former SEC football player from the University of Alabama and was a professional football player for the NFL’s Miami Dolphins. He was one part of the Killer B’s of the 1970s and 80s. Now, he serves as CEO of Aloha Hospitality International, a restaurant management company that develops and runs several eateries, including Dauphin’s.

Baumhower spoke of Dauphin’s lofty advantage. “The facility has an added benefit with our view. It’s 34 stories up, on the top floor of the Trustmark Building. The space that we are currently in was called the Bienville Club, which has been around since the 1960s. The

“We buy local and if we can get it local, it is going to be on the menu, especially if it’s related to seafood. We buy chicken and pork locally also. Baldwin County, which is the county across Mobile Bay from Mobile, is the largest in the state and it’s also a farming community. We have access to high-quality produce and, luckily for us, Baldwin County grows a large variety of vegetables, whether it’s Silver Queen corn or potatoes. There are also a few farmers that are into microgreens, and we buy some of those that are really explosive in flavor.” Microgreens are the shoots of salad vegetables picked just after the first leaves have developed.

According to Dauphin’s website, it encourages visitors to “start their meal with Mobile Bay staples like West Indies salad or crab claws. What’s next? Maple leaf duck breast or Ono Island tuna. And a must is Chef Zucker’s version of Gumbo Z’herb – just named one of Alabama’s ‘100 Dishes to Eat Before You Die.’”

“We are seasonal and Chef Zucker will have some nice holiday

building was renovated a couple of years ago. It's a beautiful location. We have been open here since early 2016." The restaurant overlooks Mobile Bay and Mobile's downtown.

"Our executive chef is Steve Zucker. He's been in fine dining for a long time. We worked together for 11 years. We have a chain of casual sports-themed restaurants around the state of Alabama." His restaurants were formerly called Wings, but in 2012 the name was changed to Baumhower's Restaurants, of which there are several across Alabama from the Gulf Coast to Huntsville.

"The menu is what we call Coastal Dining with hints of Creole and Caribbean. When I was in South Florida," Baumhower continued, "I became a fan of Caribbean cuisine. So, we have a nice blend of French Creole and Caribbean Creole. As far as the coastal piece and Mobile are concerned, we have one of the healthiest fisheries in North America. We have bountiful seafood here and we make the most of everything that we can get. So, our menu contains a lot of seafood. We have really nice steaks. And appetizers, like venison carpaccio. We have a section called Creole Soul, where we have everything from greens to fried chicken."

Mobile Bay is important to local seafood restaurants. Its estuaries, where the fresh water from several rivers meets the salt water of the Gulf of Mexico, support both fresh and saltwater species and serve as nursery habitat for many commercially and recreationally important fish and shellfish.

dishes. We'll be doing some things with pumpkin and cranberry, a lot of the holiday foods. We'll have some wild game. We do duck specials from time to time. We will definitely be catering to the holiday season. We do the same thing with Mardi Gras," said Baumhower. Mardi Gras in 2017 happens in late January through mid-February. Dauphin's feature a dessert called Moon Pie Bread Pudding.

[Read More in DeSoto Magazine online.](#)

