

AMOS MOSQUITOS

atlantic beach, nc



chef luke daniel maguire

Born in Key West, Florida, Chef Luke Maguire moved to North Carolina in 1995. When he was just 14 Luke got a job washing dishes at Camp Seagull, a summer camp for kids on the Outer Banks of North Carolina. Soon he was promoted to cook and never looked back. Back home, he took a job making pizza and worked there until he went to college at East Carolina University in Greenville, NC. During his sophomore year Luke became Sous Chef of a popular Greenville restaurant, Chef's 505. After graduating Luke continued honing his craft at Stillwater, a prominent Beaufort, N.C. restaurant, where he was Chef de Cuisine. Later he became Executive Sous Chef at The Royal Pavillion, a beach front hotel with a full service restaurant and banquet facilities. From there he spent seven years running the kitchen at Wilson County Club. In April of 2012 Chef Luke returned to the coast and became Executive Chef at Amos Mosquito's Restaurant.

Chef Luke specializes in modern American cuisine, with southern influences. He calls his style "clean cuisine" because he prepares each dish with local, sustainable ingredients using the freshest products available, letting them speak for themselves.



about amos mosquitos

Established in 1999, Amos Mosquito's specializes in fresh, local seafood but serves an eclectic menu that also features pork, beef and chicken. Amos Mosquito's is an upscale family restaurant decorated with a "swampy" theme that's reminiscent of night time on Shackleford Banks. The restaurant has a spacious patio overlooking Bogue Sound and is located half-mile east of the Atlantic Beach stoplight.