

# CLAWSON'S

## beaufort, nc

### *executive chef jon mcgregor*



Jon began his restaurant experience working as a humble busboy at the Charter Restaurant in Morehead City. After attending West Carteret High School, he went on to attend and graduate from the Johnson and Wales College of Culinary Arts in Charleston SC. Jon worked at several Renaissance hotels in Charleston and Charlotte. His love of seafood and the coast brought him back to Carteret County where he became Chef de Cuisine for Aqua Restaurant in Beaufort and eventually Executive Chef of Clawson's 1905 Restaurant & Pub. Jon loves using local ingredients such as Carteret county seafood and produce. He has partnered with Merrell farms, HWY 101 Beaufort, to bring fresh seasonally available local vegetables to Clawson's. When Jon is not cooking, he loves fishing and is also a talented musician.

### *chef coreen robbins*

Corrie was born and raised in the waterfront community of Gloucester Mass. She has over 15 years of culinary experience with local seafood and high end steak in the Lakes Region of New Hampshire. Working with Magic Food Productions She has opened and managed kitchens in 5 of their operations which are all positioned in high traffic tourist destinations. Corrie and her husband, Chief Petty Officer Kyle Robbins, relocated to Carteret County in 2013. Corrie came to work for Clawson's Restaurant and became Co-Managing Chef along with Chef Jon McGregor in the fall of 2013. Corrie specializes in Southern cooking with a northern "attitude" and a tireless work ethic. During her off time Corrie enjoys being on the water and playing golf.



### *about clawson's*

Clawson's 1905 Restaurant & Pub is a family-owned restaurant in beautiful Beaufort, North Carolina. Clawson's homemade kitchen is known for killer shrimp & grits, fresh seafood, Certified Angus Beef burgers and our variety of "Pub Food," fresh sandwiches and salads and desserts.