



# CHINCOTEAGUE & ASSATEAGUE

Sunday, April 27 - Monday, April 28, 2025

Study Leader: **Liana Vitali** is a Naturalist at Jug Bay Wetlands Sanctuary who leads Citizen Science and Stewardship programs, empowering volunteers and aspiring Naturalists to lead scientific and preservation efforts that unlock new understandings and relationships within the natural world. She values quality time spent in nature whether it's hiking a new trail with her pup, Willow, road-tripping to explore a new town, or sitting outside on a beautiful morning with family, friends, and a hot cup of coffee!

Smithsonian Rep: **Dale Theurer**  
Tour Cell Phone: **703-625-2358**

## Sun., April 27

- 7:00 a.m. Departure from the **Mayflower Hotel**
- 7:30 a.m. Pick-up at the **Comfort Inn Hotel & Conference Center**, Bowie, MD
- 10:30 a.m. Arrive at **Assateague Island Visitor's Center**  
*Hike followed by ranger-led introduction of the Visitor's Center, picnic boxed lunch and free time to view educational videos on island creation and horses*
- Menu:** *Smoked Turkey & Brie with Roasted Pepper & Honey Dijon Dressing on Herbed Ciabatta. With Assorted Fruit Salad, French Herb Potato Salad & Brownie or Cookie. Bottled Water*
- 1:00 p.m. Depart for Chincoteague
- 2:30 p.m. **Chincoteague Pontoon Boat Tour**
- 4:30 p.m. Boat tour concludes; depart for town
- 5:00 p.m. Check into the **Refuge Inn**
- 6:00 p.m. Dinner at **AJ's on the Creek**  
**Menu:** *Garden Salad; Choice of Entrée: 1) Faroe Island Salmon - Silky North Atlantic Salmon, Grilled and Served with Romesco Sauce, Garnished with Cilantro Pesto; 2) Chicken Marsala - Pan-Fried Chicken Breast Covered in a Sauce of Sweet Marsala Wine, Mushrooms, and Butter Served Over Fettuccine; 3) Seafood Diavolo - Crab, Scallops, Shrimp, and Clams, in Our House-Made, Slightly Spicy Marinara, Tossed with Fettuccine and Fresh Basil; 4) Ravioli Caprese - Jumbo Cheese Ravioli Served Over Pomodoro Sauce and Basil Pesto, Garnished with Fresh Mozzarella and Parmesan Cheeses. Chocolate Mousse for Dessert. Beverages.*  
*Post dinner talk with **Chip Lewis**, local Chincoteaguer, workingwaterman, and leader in local aquaculture business*
- Return to hotel**



**Mon., April 28**

- 8:45 a.m. Breakfast at the hotel  
Approximate departure from the hotel. Stay tuned for information regarding timing, baggage & loading.
- 9:00 a.m. **Museum of Chincoteague Island**  
*Welcome & orientation from Executive Director Cindy Faith, followed by free time to explore the museum*
- 10:00 a.m. Depart
- 10:15 a.m. **Walking tour of Chincoteague** with Cindy Faith (appx. 1/2 mile)
- 11:45 a.m. Depart for lunch
- 12:00 p.m. Lunch at **Bill's Prime**  
**Menu:** Garden Salad with **Choice of: 1) Crab Cake Sandwich** - served on a Brioche Bun with Lettuce & Tomato, Broiled with Hollandaise; **2) Island Chicken Salad** - Tender Chicken & Pineapple in Special Dressing, served With Lettuce & Tomato, or **3) Oyster Po' Boy** - Toasted Baguette, Single Fried Chincoteague Oysters, Lettuce, Tomato, Pickles & Spicy Remoulade. Each served with Granny Smith Apple Coleslaw. Beverages.
- 1:30 p.m. Depart
- 1:45 p.m. **Chincoteague Island Visitor's Center**  
  
**Chincoteague Island Lighthouse**  
*Historic interpretation followed by opportunity climb the 175 steps to the top (optional)*  
  
**Woodland Trail Walk and Tour**
- 4:30 p.m. Depart for Washington, DC  
  
*Rest stop made to purchase a meal*
- 8:45 p.m. Approximate drop off at **Comfort Inn Hotel & Conference Center**, Bowie, MD
- 9:15 p.m. Arrival at **Mayflower Hotel**