



IOP

FISH CAMP * RAW BAR

(ACTUAL NAME TBD)

Presentation to IOP City Council
November 3, 2020

Executive Summary

Our Vision is to operate a restaurant that is owned and operated by a group of Isle of Palms residents that becomes a flagship gathering spot for the community.

This lease will lead to a dramatic improvement of city owned property using private funding for a property to be used by residents and guests by the late spring/summer of 2021.

- We plan to renovate and reduce the footprint of the existing building.
- We will reposition the main dining room to improve the intracoastal water views and create a new layout in order to capture the sunset views over Goat Island (currently blocked from most of the dining room area)
- We have designs to dramatically improve the layout and quality of the outdoor space and increase the amount of outdoor waterfront seating.

The City will be providing its residents and visitors with the number one requested Marina amenity, a restaurant (based on marina forum 1/31/20), a complete renovation of a dilapidated building and improved marina landscaping with more golf cart parking and bike racks.

Our general timeline is to have a lease in place this week, finalize architectural and engineering plans in December for City review & approval. We will then immediately apply for building permits. We plan to begin construction in late December with hopes to open the outdoor area by late spring and then open the interior of the building in early Summer 2021.

We feel this is a win-win situation that rewards all parties - residents, property owners, visitors, the restaurant operators and the City.

Conceptual Outdoor Area

We plan to make the outdoor 'sand pit' area much more attractive and usable.

Remove some of the sand and broken concrete. We will replace with permeable pavers and landscaping.

The outdoor space would be flexible to allow for more activities, events and waterfront seating areas.



Intracoastal Waterway 1st Floor Outdoor Area (highlighted in red box)

We plan to address the structural issues below the coolers in the kitchen (identified on page 66 of the Hill Report) by removing/demolishing that section of the building.

- We plan to move the kitchen coolers to the middle of the restaurant while demolishing the current cooler location. This would also increase outdoor seating area that faces the sunset.
- This would also remove the office/storage and part of the restrooms from the existing layout.
- The bathrooms will be moved to the front of the restaurant and be ADA compliant.
- Renovate the interior dining room to better capture views of the intracoastal waterway.



Remove 1st floor kitchen cooler/office/storage and replace with waterfront outdoor seating



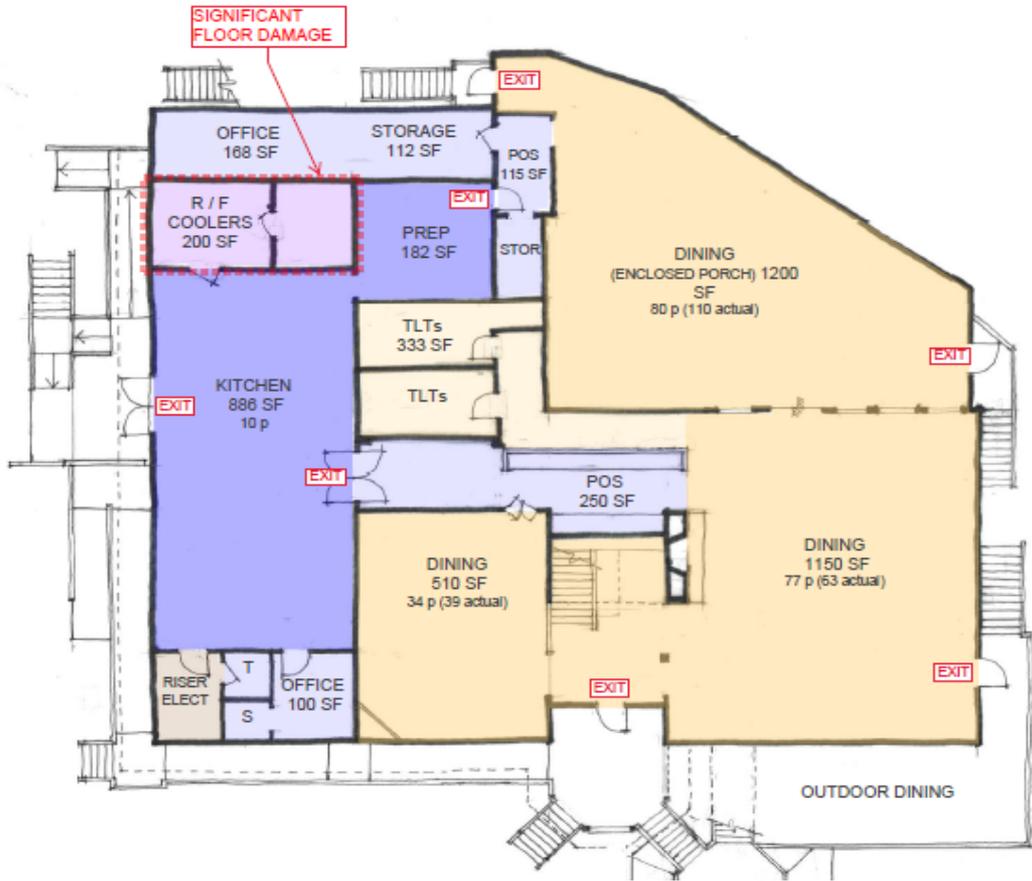
The Conceptual Interior

White Wash * Classic Blue * Vintage Turquoise * Family Friendly



Interior Improvements to Address Existing Issues

Existing Floor Plan

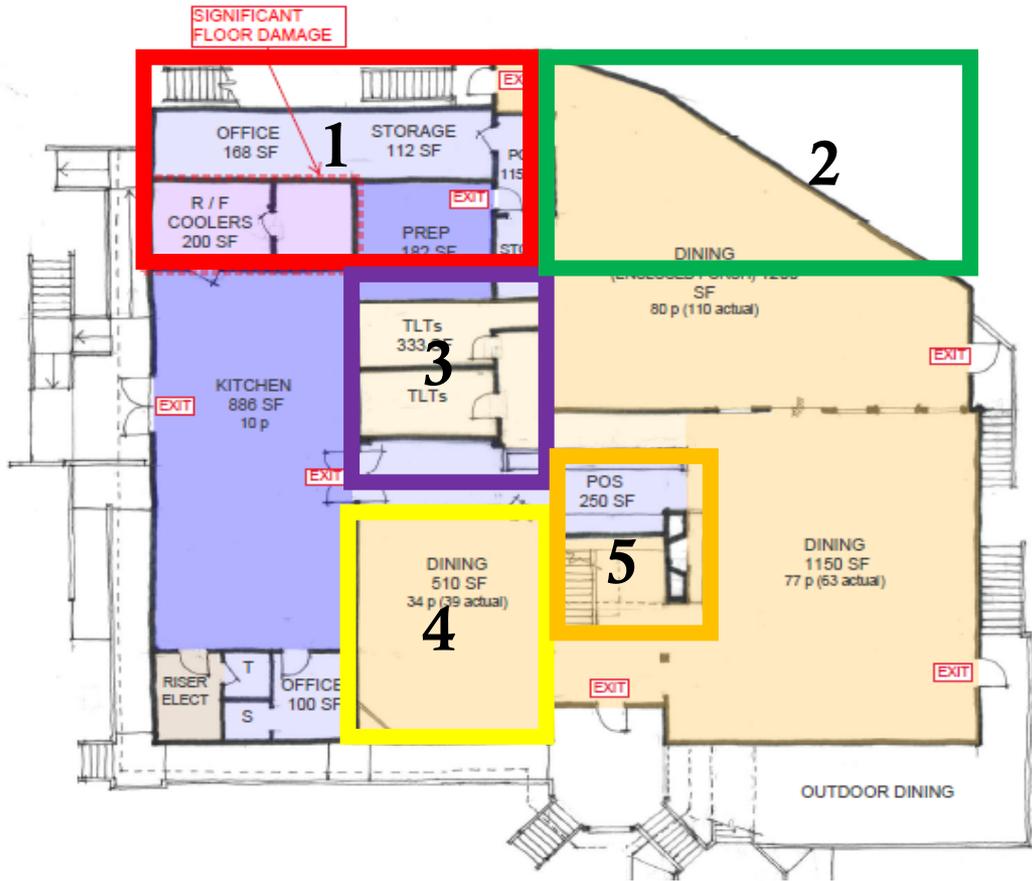


Our conceptual plans address a number of problems identified in the Hill Report:

- Significant structural issues underneath cooler/office/storage area
- Unusable kitchen cooler
- Beer refrigerator in the flood plane underneath the restaurant floor that will be removed
- Bathrooms that are outdated and not ADA compliant
- Stairs and stair landings that do not meet code
- The “temporary” tent roof on second floor will be brought up to code by installing a strapping system from the second floor to the foundation

Interior Improvements to Address Existing Issues

Existing Floor Plan



The changes include:

Red area “1” is the unstable portion of the building with unusable kitchen coolers, that will be demolished and replaced with outdoor seating

Green area “2” will reduce the size of the inside dining room to allow for larger windows facing the sunset and more outdoor waterfront seating

Purple area “3” is where the new kitchen coolers will be located (removing the existing non-compliant bathrooms)

Yellow area “4” will be the new larger ADA compliant bathrooms, closer to the front door.

Orange area “5” will remove the existing interior stairs/fireplace/hostess stand to allow for better view of the Intracoastal Waterway and improved dining room seating layout

The Conceptual Menu

A balance of reasonably priced items and casual dining
Shareable's * Fish Camp * Raw Bar * Steaks * Salads * Brunch



The Conceptual: BAR

Island Drinks * Classic Cocktails * Craft Beer * Wine



IOP Families Proposal Summary

We have both lived on Isle of Palms for 15+ years and raised families here. We have over 25+ years of owning and operating multiple restaurants in Charleston.

This restaurant will be a local gathering spot and iconic restaurant for the Island and surrounding communities.

The Menu will be a balance of reasonable priced items and casual dining.

The IOP Families Group shall absorb the costs to renovate the existing structure and the outdoor seating areas.

We look forward to our partnership with the city and our community for many years to come.