

SEABLUE Las Vegas

Stephen Hopcraft

Executive Chef



Stephen Hopcraft wears the title of Executive Chef of SEABLUE Las Vegas modestly. A skilled cook and the dynamic leader of the AAA Four Diamond restaurant, Hopcraft prefers to keep the focus on a deceptively simple menu filled with unexpected, yet inventive flavor pairings. From a slow-braised Tandoori Octopus to Tuna Kibbeh with pine nuts and pomegranate, Hopcraft oversees the execution of delectable, unpretentious seafood cuisine that speaks to the palate of every guest. His commitment to serving only the freshest seafood is reflected in an ever-changing menu featuring fish from around the world, flown in daily.

Hopcraft's passion for jet fresh seafood began, ironically, in America's heartland. It was within his childhood home just outside Cleveland, Ohio in Shaker Heights that Hopcraft received his first tastes of the sea. An adventurous cook, Hopcraft's mother had a knack for artfully creating meals that offered all the comforts of Midwest fare with the seasonal flavor of shrimp, lobster, crab and fish. After graduating high school, Hopcraft took a job in a local restaurant as a dishwasher and that was all it took for him to completely "fall in love with the sport of cooking, the team camaraderie and the urgency."

A move west led Hopcraft to Café Bittersweet and Chef Thomas Vinolus who became Hopcraft's mentor and inspired him to enroll in the world-renowned California Culinary Academy in San Francisco. It was there Hopcraft honed his love for simple, fresh and approachable cuisine. This unassuming cooking philosophy quickly garnered Hopcraft an internship with Charlie Trotter and eventually led him to the kitchen of Michael Mina, creator of SEABLUE. Hopcraft's long-time relationship with Mina has included key positions in the openings of the acclaimed chef's Arcadia and StripSteak restaurants.

A masterful knowledge of seafood combined with an engaging personality has led Hopcraft to appear on a wide range of media outlets.

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