



CATCH & COOK

ON SEVEN FIRES

SERIES OVERVIEW

Chef Graham Calabria joins local fishermen to learn their time-honored methods, catch what the water provides, and cook it over open fire using primal techniques—sharing stories, meals, and a deep respect for conservation along the way.



ABOUT

CHEF GRAHAM CALABRIA

Graham Calabria skipped most of 10th grade to work in an Asheville cantina, later earning a scholarship to study in Brazil. His early start and global training shaped a bold, inventive style rooted in Southern tradition.

Now based in the Lowcountry, he blends Appalachian heritage with sustainable seafood and local ingredients—crafting dishes that honor both place and purpose.



AUDIENCE

Rustic, rugged, raw, and real. This series delivers rich, cinematic content made for blue-collar doers and Gen Zs chasing grit and authenticity. This is aspirational content that gets your hands dirty: firewood, fish guts, and freedom.

We're not just filming adventure—we're bottling a lifestyle.

THINK BOURDAIN MEETS BEAR GRYLLS—EQUAL PARTS GRIT, FIRE, AND PURPOSE.