

# La Concha Key West Announces Executive Chef Nicholas Miller

KEY WEST, FL, UNITED STATES, December 1, 2025 /EINPresswire.com/ -- La Concha Key West, Autograph Collection, the ultimate escape from the ordinary with a warm and vibrant tropical Key West experience, proudly announces Executive Chef Nicholas Miller has joined the team. Bringing a passion for refined island [dining](#) and a deep connection to the Florida Keys' culinary culture, Miller joins La Concha Key West with extensive experience leading high-volume, multi-outlet, and fine-dining culinary operations across luxury resorts, boutique hotels, and independent restaurants.

Known for menu innovation, elevating both product quality and team performance, he has successfully directed kitchen operations for Noble House Hotels & Resorts, Little Palm Island Resort & Spa, Sole Miami, and several acclaimed stand-alone concepts.



“Chef Nicholas’ leadership style emphasizes collaboration, culinary creativity, and rigorous standards, earning him recognition for upholding excellence and core values throughout his career,” said Paul Pruitt, General Manager La Concha Key West.

As a Florida native and graduate of Florida Atlantic University, Miller began his career path by a dedication to craftsmanship, hospitality, and mentorship within the culinary community. Gathering more than a decade of experience in fine dining and resort kitchens under his belt, Miller has developed a signature style rooted in regional ingredients, coastal elegance, and seasonal innovation.

Presenting an ambiance of vintage Cuba brought into modern Key West fashion, La Concha is a place to discover the effortless pleasure of conch (a nickname for native Key West locals) hospitality. As a classic mojito bar, Tropicado is vibrant and relaxed, offering crafted classic drinks

and lite bites served by Certified Mojito Masters. The inventive mashup of “Trop-ical” and the Spanish suffix “ado” implying “how we feel”, Tropicado is more than a bar, it is a state of being and a way of life. Perla, Spanish for “pearl,” is a culinary experience that reimagines Cuban cuisine through the vibrant lens of Key West. Unique dishes and modern takes on traditional plates, Perla serves casual breakfasts, leisurely lunches, and nostalgic dinners. El Dom Café invites guests to immerse themselves in the authentic Cuban coffee cul-ture that is steeped in tradition and flavor. The ingredients and cultural heritage create the best array of sweet Cuban pastries, café con leche and savory Ham Croquette sandwiches.

A shining star of Duval Street, La Concha Key West is a historic landmark known for its deep and colorful roots within the island’s history. The hotel is situated in the heart of Old Town Key West and is within

walking distance of major attractions, shopping, entertainment, and night-life. Many notable guests have stayed at the hotel over the years, including literary legends and dignitaries like Ernest Hemingway, Tennessee Williams, and Harry Truman.



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*Paul Pruitt, General Manager*

For more information about La Concha Key West call (305) 296-2991 or visit [marriott.com](https://www.marriott.com) or find information on Facebook and Instagram.

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About La Concha Key West: For authentic adventurers, La Concha Key West has been restored to her former glory and is the ultimate escape from the ordinary with a warm and vibrant tropical experience among 160 guest rooms and 14 suites. Presenting an ambiance of vintage Cuba brought into modern Key West fashion, La Concha, the

Grand Dame since 1926, welcomes visitors to experience a local legacy with present-day conveniences in timeless Key West. Visit [marriott.com](https://www.marriott.com)

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