

SEAFOOD SPECTACULAR MENU



Thursday, November 6, 2008

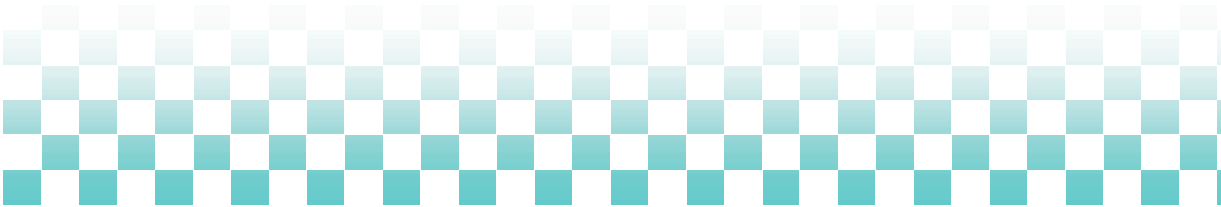
5:30PM—8:30PM

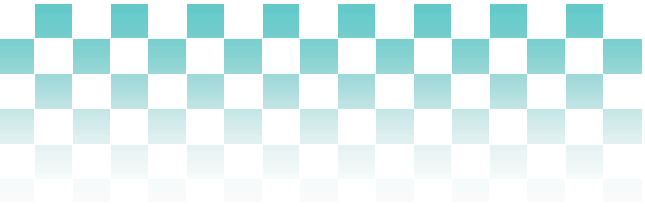


APPETIZERS

- **Mike Hill's Chesapeake Bay Creamy Crab Soup**
- **Roger Brower's Old Thyme Perfectly Battered Vidalia Onion Rings**
- **Executive Chef Mike Shimansky's World Famous Newnan's Lake Clams Served With Freshly Picked Then Lake Dipped Corn-On-The-Cob**
- **Lee Pinkoson's Louisiana Boiled Shrimp Prepared Using A Secret Cajun Family Recipe**
- **Sue and Lisa's Sushi Extravaganza Made From Phenomenal Recipes And Secret Ingredients**

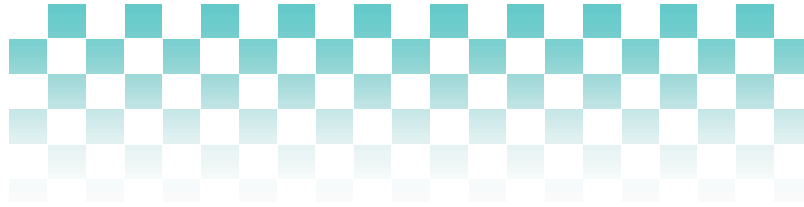
ENTREES

- **Sous Chef Pam Morris World Famous Mussels Allioli**
 - **Sous Chef Mike Homa's Fresh And Tender Baked Mountain Stream Trout**
 - **Sous Chef Hugh Eubanks Old World Minorcan Conch Chowder**
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- **Sous Chef Bob Bordeaux's Fresh Caught Farm Raised Smoked Salmon**
 - **Sous Chef Billy Denunzio's New Orleans Shrimp Creole**
 - **Sous Chef Jeff Klettner's Ever Popular Exploding Shrimp (even better than the imitation you will find at a popular Seafood Restaurant chain)**
 - **The Ever Popular Fried Combination Of Shrimp, Fresh Fish, Succulent Sea Scallops And Other Chefs Of Distinction Mouth Watering Entrees`**
 - **Golden Brown Hush Puppies, Karen & Janet's Creamy Coleslaw, Old South Grits**

BEVERAGES

- **Different Color Wines From France, California, Italy And New Zealand (all wines are truck, shed or warehouse aged for a least one week)**
 - **Finely Brewed Extra Cold Beer Made From The Finest Hip Hops And Barely Barley**
 - **Gourmet Coffee, Boston Harbor Iced Tea And A Variety Of Delicious Homemade Deserts**
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**SPECIAL THANKS
TO OUR VERY GENEROUS
SEAFOOD SPECTACULAR SPONSORS
AND THE INSTRUCTORS AND STUDENTS
OF THE INSTITUTE OF CULINARY ARTS
AT EASTSIDE HIGH SCHOOL**

DISCLAIMER

All items listed in this menu are intended to be represented correctly or somewhere near correctly. Some are just plain made up, some are real. Every effort will be made not to cook more than a week or two in advance so that you can be relatively sure that you will get the real fresh out of the lake or sea flavor. The staff of the Seafood Spectacular absolves itself from any responsibility for your over eating, excess calories, cholesterol intake or any other food related maladies. The guests and the guests alone are responsible for the well being of their own body temples and should act accordingly. Some of the wines may only be close or at least on the same continent as France, California, Italy and New Zealand.

Seating is somewhat limited however you may sign up for a stand-by number for a small fee. Guests failing to place their garbage in the receptacles provided will be charged another small fee that will allow them to leave the site provided they smile and tip the parking attendant.

Management assures all guests a great time at the Seafood Spectacular or a not so great time either of which covers all the management responsibilities inferred, expressed or otherwise alluded to either now or in years to come.

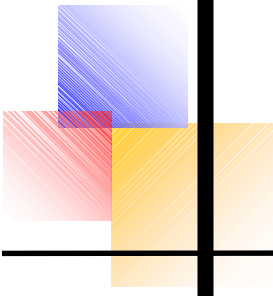
..... Bon App^etit

Note: Disclaimer prepared by city, county, state, and national elected officials.

FOR ADDITIONAL INFORMATION CONTACT:

KING NUPTUNE WES EUBANK AT 215-3375

OR HIS SURF ROGER BROWER AT 538-6646



Wanted: Individual/Corporate Sponsors

Please help us make the Annual Seaford Spectacular an even greater success than last year by becoming an individual or corporate sponsor. The proceeds from this event benefit various club projects that make our community a better place to live and work because of Rotary's involvement..

All sponsors, both individual and corporate, will receive recognition on the sponsor boards that will be on display prior to the event at Rotary meetings and at Hatchet Creek on Thursday, November 6th.

Please sign-up now.....

This is the major lead up event to the
"25th Anniversary of the Wild Game Feast"
March 5, 2009

Individual Sponsors

Name _____ Phone _____

Whole Salmon ___ x \$25.00 = \$ ____ Boiled Shrimp ___ x \$25.00 = \$ ____

1/4 Case Wine ___ x \$25.00 = \$ ____ Mystery Dish ___ x \$25.00 = \$ ____

Fried Shrimp ___ x \$25.00 = \$ ____ Chowder ___ x \$25.00 = \$ ____

Corporate Sponsors

Name _____ Company _____ Phone _____

Fish Chowder Mates \$100 Captains \$125 Admirals \$150

Scallops Mates \$100 Captains \$125 Admirals \$150

Catch of the Day Mates \$100 Captains \$125 Admirals \$150

(Circle the items you will sponsor)

For additional information contact Wes Eubank aka King Neptune at 215-3375.