



Fish Mail April ,22-10/ May 1-10

Paul Simon said...April , she come she will...

Shakespeare said....April hath put a spirit of youth in everything."

Now April is gone because I got busy and didn't send this fish mail back then but...hey May has come to town, loaded with all kinds of neat things. Such as Mothers Day. Without mothers, none of us would be here to perpetuate the human (and fishy) species on this planet. I was going to tie Mother's Day into the shpeal- but I missed the boat on that one as well. So...Celebrate bike week!!

Mr.Fish Sez.....

"SAY IT WITH SEAFOOD"

- Lobster tails- \$8.00 each (6oz Bahamian)
- Colossal lump crabmeat - \$16.00 per lb
  - Lump, crabmeat- \$14.00 per lb

Veal chops- Sounds weird but I bought a bunch of these vacuum packed t-bone veal chops for a certain restaurant and still have 30 cases. 14oz each, \$3.00 per chop, would go well with surf and turf.

Live Maine Lobsters-Until we have our tank set up we must have orders and the following day your lobsters arrive in my cooler.

1 ¼ lb lobsters \$9.99lb

1 ½ lb lobsters \$11.99 lb

Lobsters over 1 ½ lb- \$12.99 lb

For more lobster data call Mr.Fish himself (ted) on his cell fishfone @ 843-267-3473 or the seafood market at 843-492-0374

Mr.Fish sez...April has been a month of awakening in Myrtle Beach, S.C. Mr.Fish itself, the physical plant is going to once again expand its fishy venues to hopefully complete all growth for a while by moving into the space that was occupied by the Howard Dry Cleaners. So...by May 1 we begin the expansion of the dining room. Hopefully this expansion will mean that there won't be a wait for a table for all of you to consume fishy delights.

### Restaurant highlights

\*Mahi and Escolar- grilled with a sherry-butter sauce drizzled over the fresh fish (from our market) and served with two sides. call for details

Soft shell crabs- Mr.Fish with his infinite wisdom to procure things, has come up with a couple of new ideas as follows;

\*Soft shell crab, boom boom tacos- Sounds kinda full , but it is really a treat to "fishy flavortown" (mrfishizm). Soft Shell Crab boom boom tacos are a pair of two fried soft shell crabs nestled in 2 soft taco shells with sautéed peppers, onions and boom boom sauce drizzled on top.

\*Sides- For all of you who normally get to-go orders, today we started to offer baked potatoes , instead of garlic mashed potatoes. If we see that this will be a trend...hmmmmm, maybe we might stick with the baked...who knows, but your feedback would be appreciated. Note ,,,baked potatoes offered on Friday and Saturday now.

\*Mahi Mahi franchise- this is a yummo dish we are doing while fresh mahi is available.

\*White tuna- Escolar,,,fresh stuff,,normally served in sushi bars, you need to try it.

\*Blackened redfish- I got this fish whole round from the west coast of florida, starting tomorrow,,,let Mr.Fish put a splash in your glass and a fish on your dish.!

\*Oyster roasts- The local oysters will end this weekend. This Friday we get the last of the McLellanville oysters. Gulf oysters.....Hmmmm, BP Oil has compromised

the lives of not only the humans but all of gods creatures. However Mr.Fish has friends everywhere.

Mr.Fish Seafood Market

“Spring has Sprung”

As winter releases its chilly grip, the creatures of this waterous planet which we consume wake up and do the normal thing that they do year after year to perpetuate their species... We ..... as mere mortals.... Take a percentage for our consumption. Mr.fish april 10

\*Live soft shell crabs-Since the winter was so severe our crab shedder in McClellanville had to buy peeler crabs in Savannah to fulfill orders north. As water temperatures warm then we will see more local live soft crabs. Available daily at Mr.Fish,, call the market before you come so we can “dress” the crabs prior to your pickup. Phone at the market is 843-492-0374 ask for Ted, Andy or Holland the flounder killer.

Fishy facts noted below- Nice to hear some success stories while using Federal \$\$



**UNITED STATES**

**Thursday, April 22, 2010, 21:50 (GMT + 9)**

A project that is rebuilding 50 acres of oyster reefs in the Pamlico Sound and around coastal North Carolina has been hailed this week by the [National Oceanic and Atmospheric Administration](#) (NOAA), through whose offices funding for the work has been granted.

Through the American Recovery and Reinvestment Act – known colloquially as the Stimulus – the NOAA has provided USD 167 million for marine and coastal habitat restoration. The North Carolina Estuary Habitat Restoration is one of 50 habitat restoration projects selected by NOAA for this funding.

John Gray, director of NOAA's Office of Legislative and Intergovernmental Affairs, said: “The Recovery Act is making a difference here in North Carolina. Over the long term, recovering oysters will help improve water quality and will boost important recreational and commercial fisheries that bring economic vitality to coastal communities.”

The USD 5 million Recovery Act project is employing truckers, quarry workers, barge operators and tugboat captains to help create new oyster reefs in Pamlico Sound.

Out-of-work fishermen are using their boats to place 41,000 bushels of oyster shells in the waters of Hyde, Carteret, Pender and New Hanover counties. The limestone used to construct the reef in Pamlico Sound and oyster shells provide a hard surface on which baby oysters can grow. Each mature oyster can filter pollutants from up to 50 gallons of water per day.

"The Recovery Act funding has helped move North Carolina's oyster restoration efforts ahead of its current schedule by six years," said Todd Miller, executive director of the North Carolina Coastal Federation.

More than 30 marine and coastal habitat restoration projects have broken ground so far, with the rest preparing to start throughout the next year and a half.

When all the planned projects are complete, 8,900 acres of habitat will be restored, and fish will gain access to 700 stream miles that had been blocked by obsolete and unsafe dams.

The projects will also remove more than 850 tonnes of abandoned fishing gear and other marine trash, rebuild oyster and other shellfish habitat, and reduce threats to 11,750 acres of coral reef habitat