



Sunday, March 14 2010

Seafood Market-843-492-0374

Mr.Fish Restaurant- 843-839-3474

Email- [mrfish@mrfish.com](mailto:mrfish@mrfish.com)

**Fish Mail-** From the head fish himself, many fish have swum past since our last FishMail. We have been trying to stay busy with the Seafood Market and planning for festivals. Speaking of festivals we just completed a feeding at the St.Patty's day food and music celebration on the boulevard this past Saturday.. We came prepared with ,Irish Stew,Corned Beef and Cabbage, Clam Chowder and of course Fish and Chips. What sold the best...you guessed it fish and chips, it was a fishy crowd.

#### **Updates-**

\*The word is out and official,Howard of Howards dry cleaners is retiring. Sometimes you do get what a person wishes for! So....around May 1 we plan to expand our seating capacity at Mr.Fish Restaurant and Seafood Market. Fishy pursuits will abound when all of this comes to fruition and thus giving us 2.5 times the seating capacity.

\***Hells Kitchen-** Nicky our kitchen manager has been auditioning for Gordon Ramsey's Hells Kitchen. We wish her all the best luck and support in this endeavor. Maybe someday you will see her wearing a Mr.Fish t shirt on tv, all the best!

\***VERY VERY IMPORTANT-** THE SUN NEWS IS RUNNING THE KICKS SEAFOOD CHALLENGE, please vote for your favorite seafood restaurant as follows; ( do it asap or we will not be in the finals)

Go to [www.thesunnews.com](http://www.thesunnews.com)

Click on contests at the top center

Click on kicks seafood showdown

Play the game vote for The Original Mr.Fish

**\*Sugar Mommas-** In support of a old burnt hippy friend , you may have noticed a better display of her Sugar Mommas cookies and brownies. The new and improved menu is coming out shortly and we are taking the sweet thing to a new level. Meaning we are making our inhouse ice cream sandwiches with her cookies over top and bottom with an ice cream center. A wonderful way to end a lovely meal. This week Mr.Fish is giving away a “Wee Bite” , this is a Sugar Momma brownie on a stick with green edible sugar to further enhance our support of St.Patrick.

We are quickly approaching the Ides of March. Julius Ceasar said to beware , but there are some good things happening in economically depressed Myrtle Beach on the horizon. The Canadians are fast approaching I will be sure to lay in a adequate supply of haddock. Then Easter and eventually we hopefully will chase the winter blues away.

### **SEAFOOD MARKET SPECIALS**

#### **WEEK OF MARCH 15 -10**

\*Rockfish is in, call for pricing

\*Still have wild chowder clams while the local season is still open, these are large yummy briny critters, great for chowders and stuffing

\*Corvina is in, this is the #1 fish in Central America, this is a great grouper substitute, will make a great cerviche .

\*Mahi and local flounder coming in tonight along with dressed croakers.

A FISH STORY REGARDING LOCAL SPECIES- Years ago I started out in this business by being the “Frito Lay” man but of bait. In 1982 I had just come back from working with the United Nations and realized that Ronald Reagan did not and would not pay the USA dues to the General Assembly thereby putting me out of work. So ..i got my newborn daughter, put her in the carseat, box of diapers between us and off we went to sell squid to the party boats, from Little River to Mr.Pleasant. This is how the life of fish began upon coming home from the UN job in Sri Lanka. Now we are faced with a double edged dilemma with commercial fishermen on one side and the feds on the other. Quotas, catch shares, lottery, closures, catch assessment , this is just a few of the terms used when determining if we truly are wiping out our indigenous species or have the feds just botched the job of counting and assessing what the biomasses truly are? Last summer I sold 2 ton of bait a week , now I don't do that in 40 days. This week ends the snapper fishery until further notice. Local grouper (includes the east coast and gulf

coast)opens for harvest May 1, our the small boats are in trouble. Hopefully they will survive with less catch but more dollars to the bottom line. We will see.

**\*Food Festivals-** Mr.Fish Oyster Festival #2- We have a date set in December. Plans have begun for a bigger, better and hopefully a warmer oyster festival. Please note, with the absence of the bikers, no marathon, just having to survive in business here at the beach has been a struggle especially this past winter. This is and will be a Destination festival, meaning we do things to highlight Myrtle Beach during the off season. Much needs to be done.

**\*Catering Truck-** We have a 22 foot mobile kitchen, some of you saw it in action on the boulevard yesterday and also at the train station a couple of times. If you have a party, religious gathering or a wedding on the beach , most of the time the truck is available. Please call ted at 843-267-3473 or Sheina at 843-568-3778 for availabilities.

Remember, Mr.Fish sez.....No fish.. No Love!

th