

**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 quests 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:
"ADMIRAL OF THE FLEET"
J. K. "Buddy" IRBY
alachua01@yahoo.com**

SEAFOOD SPECTACULAR MENU



Thursday, November 3, 2011

5:30PM—8:30PM

Email: SeafoodSpectacular@rotarygainesville.org

Come Join Us For The
13th Annual Rotary Seafood Spectacular



HORS D'OUVRES

- **Mike Hill's Chesapeake Bay Creamy Crab Soup**
- **John Brunner's Old Thyme Perfectly Battered Vidalia Onion Rings**
- **Sous Chef Jeff Klettner's Ever Popular Exploding Shrimp (even better than the imitation you will find at a popular Seafood Restaurant chain)**
- **Lee Pinkoson's Louisiana Boiled Shrimp Prepared Using A Secret Cajun Family Recipe**
- **Corn Poppers**
- **Cpt. Chuck Stiles' Infamous Red Fish Chowder**
- **Cross Creek Hush Puppies**
- **East Side High School Culinary Arts Sushi Extravaganza Made From Phenomenal Recipes And Secret Ingredients**
- **Sous Chef Billy Denunzio's Yucatan (Spicy) Shrimp served with Chef Pam's Caribbean Rice**
- **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**

ENTREES`

- **Sous Chef Pam Morris World Famous Caribbean Rice**
- **Sous Chef Mike Homa's Fresh And Tender Baked Mountain Stream Trout**
- **Sous Chef Bob Bordeaux's Fresh Caught Farm Raised Smoked Salmon**

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 Desserts**
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