

DINING

Diners give seafood restaurant good reviews



RALPH ECHTINAW

That's not to say I accept bribes, but it got my attention.

I shipped the gift certificates and a menu off to the Observer's Plymouth office because I didn't want to get extra special service. Ergo, reporters Scott Daniel and Sue Buck (and Sue's daughter Anni) did the initial taste test for me. I followed up in late March with a takeout order for myself and three others in the Livonia Observer office (using the name Stan so they wouldn't know I'm "the take-out guy").

Scott Daniel described his dinner as "uncommonly delicious. Unlike some restaurants where grease is the lone flavoring, Plymouth Fish seasons its fillets and grills its selections. The result is a tasty, not-too-heavy dinner."

Sue and Anni Buck had their free dinner at 2 p.m. on a Saturday and practically had the place to themselves.

"We both were served heaping platters filled with three-and-a-half pieces of Alaskan cod and French fries," wrote Sue. "We

Plymouth Fish Seafood Market & Restaurant

Where: 578 Starkweather in Plymouth's Old Village, (734) 455-2630, Fax (734) 455-5923.

Open: 10 a.m. to 8 p.m. Monday-Saturday.

Menu: Fish & chips, ocean perch, lake perch, catfish, shrimp, pick-orel, scallops, frog legs, oysters, calamari, smelt, whitefish, swordfish, salmon, chicken sandwich, hamburgers, clam chowder, seafood gumbo.

Average lunch price: \$6.50.

Credit cards accepted: Visa, MasterCard, American Express, Discover.

Personal checks: OK.

Packaging: Styrofoam boxes and paper grocery bags.

Seating: Room for 25 inside, 25 outside.

chose the deep-fried selection that wasn't the least bit greasy. The fish was light and flaky. The pieces were filleted lengthwise, and we were served the full length of fish."

While the Bucks ate, a regular customer came in for some clam chowder. "Standing at the door, he gave unsolicited praise to the preparation of the clam chowder, calling it creamy with lots of tomatoes. He called it the best that he has ever eaten," wrote Sue.

As the Bucks left, the young Buck commented, "Plymouth people sure are friendly."

Personally, I think the Plymouth Fish prices are a little high — but maybe not for Plymouth — and the food was great.

Internet Editor Emory Daniels had the ocean perch lunch with redskin potatoes. Redford Observer Editor Jeff Counts had the fish and chips. Westland

reporter Darrell Clem had the shrimp lunch. I had the catfish lunch.

Emory, Jeff and Darrell were rather underated in their praise. Darrell characterized his lunch as "average portions, average quality, average in all respects."

Jeff said, "For carry-out fish and chips for lunch it's fine."

Of the four of us, I was the most impressed. The rice was tasty, nicely seasoned and contained chunks of carrots. The catfish had no bones, was lightly breaded and not greasy.

The cabbage in the cole slaw was cut into much bigger chunks than one usually finds in cole slaw. Jeff liked it that way. Emory didn't. Darrell said it was average.

I've got to give the owners credit for packaging. The takeout boxes were made of plastic foam, and each was marked so we knew what it was. They were



STAFF PHOTO BY PAUL HUYCKMAN

Flavorful fish: Lori and Vincent Toia of Plymouth Fish Seafood Market & Restaurant present two of their delicious fish platters.

stapled inside grocery bags along with covered plastic foam containers of cole slaw, plastic forks and napkins.

"I know how it is when you're passing food out for people," Lori Toia said.

Each plastic foam container

contained, in addition to the entrée, packets of ketchup, tartar sauce and a slice of lemon.

I likely won't return to Plymouth Fish for takeout again but only because it's too far from my office at Schoolcraft and Levan.

If I worked in the Plymouth Observer office I'd go again.

Ralph Echtenaw welcomes your comments and suggestions on take-out eating. Call him at (734) 953-0492. E-mail him at rechte-naw@ec.homecomm.net.

RESTAURANT SPECIALS

Send dinner specials, menu changes, restaurant renovations and other items to Kelly Wygonik, Assistant Managing Editor Features Group, Observer Newspapers, 36261 Schoolcraft, Livonia, MI 48150. Tel. (734) 591-7279 or e-mail kwygonik@ec.homecomm.net.

We're putting together a list of steakhouses for Father's Day and outdoor dining destinations. If you want to be included, send, fax or e-mail restaurant locations, hours and menus to Wygonik as soon as possible.

WINE TASTING

Meet Italy's most prestigious wine makers at "Vini D'Italia 2000," 6-8 p.m. Friday, June 9 at Laurel Manor & Conference

PATIO DINING

The Century Club Restaurant — The Century Club in Detroit is offering outdoor dining on the patio Wednesday-Sat-

urday during restaurant hours. Parties will be seated on a first-come, first-serve basis.

The menu includes steaks, chops, seafood and poultry as well as daily specials such as roasted prime rib, homemade soups, salads, appetizers and desserts.

Live music Thursday-Saturday beginning Thursday, June 1. Pianist Ed Wells plays 5:30-7 p.m. Thursday; the Gem Jazz Trio 7-11 p.m. Friday-Saturday.

The Century Club, 333 Madison Ave., Detroit is open for dinner 5-8 p.m. Wednesday-Thursday; 5-9 p.m. Friday; 4-10 p.m. Saturday; and 3-6 p.m. Sunday. Dessert served 10-11 p.m. Friday-Saturday; and brunch 11 a.m. to 2 p.m. Sunday. Call the

Gem and Century box office (313) 963-9800 for reservations/information.

SPECIAL EVENTS

■ **Al's Copper Mug** — A tent party and fund-raiser will be held 2 to 10 p.m. Sunday, June 11 at Al's Copper Mug, on 1704 W. Maple in Walled Lake. Music is held outside from 4 to 9 p.m. and inside between 9 p.m. and 1 a.m. Blues by the Bugs Beddo Band is featured. A 60/50 raffle drawing will be held around 8:30 p.m. There is a \$1 donation. Any donation of canned food will also be appreciated. Call (248) 624-9659 for more information.

■ **Eat to the Beat 2000** — The City Centre Advisory Board, in conjunction with the city of

Southfield, presents *Eat to the Beat 2000*, 11:30 a.m. to 2:30 p.m. each Thursday in the summer.

Among the June entertainment is Back to Back, featuring soulful R&B sounds, June 15; Judy Harrison, June 22; and Reverend Blues, June 29.

Eat to the Beat 2000 is at City Centre Plaza, Central Park Blvd., one block west of Evergreen between Civic Center Dr. and I-696 Service Drive.

■ **TasteFest** — The 12th annual Comerica Michigan TasteFest kicks off Friday, June 30 through Tuesday, July 4 in Detroit's New Center Area. Forty of Michigan's great eateries including Iridesence, Hunter House Hamburgers, Dave and Busters, Beale

Street Blues, Sweetwater Tavern, Ginopolis, Ja-Da, Peacock Restaurant, Mario's, Under the Eagle, Orchid Cafe, 736 JAVA Coffee House and more will furnish the always-terrific TasteFest tastes. The all-new Coastal Seafood Celebration features seafood from America's four coasts. Tastes are \$5 for 9 tickets, just like last year. The Comerica Michigan TasteFest is on West Grand Boulevard between Woodward Avenue and the Lodge Freeway, adjacent to the historic Fisher Building. Hours are 11:30 a.m. to 10 p.m. Friday-Monday and 11:30 a.m. to 8 p.m. Tuesday. Visit Comerica Michigan TasteFest online at www.tastefest.org or call (313) 872-0188.

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