

Dining & Entertainment

THE LITTLE FISH MARKET

By Bobby Sanchez, G.M. and Gina Cord

It may be the youngest and the littlest in the chain of Fish Markets, but it has the same quality of the finest of seafood as its eight other members of the family. The family is wide spread from the California restaurants in Palo Alto, Santa Clara, Del Mar, San Mateo, downtown San Diego, San Jose, and Irvine and Phoenix in Arizona.

And, The Little Fish Market in Fenton Parkway in Mission Valley really can keep up with the rest of the family.

When you walk into the Little Fish Market check out the dozen, or so, items on the 'Fresh Today' slate and you will see what arrived that day. The restaurant menu is newly printed each day so you will see the 'Fresh' items. It might be the Alaskan Halibut entree which you can order with your choice of two of the following: au gratin potatoes, french fries, steamed vegetables, fishwife rice, coleslaw

or basil cherry tomatoes. Or, it could be Scottish Salmon also with the above sides.

A favorite also is 'Duckett's Bucket', named



after one of the founders, Fred Duckett, which consists of black and green mussels, cockles and clams steamed in a white wine and garlic flavoring and which can be ordered with pasta also.

Or, you could have a real feast on the bread bowl filled with the best New England (white) or Manhattan (red) clam chowder accompanied by a glass of Fish Market Chardonnay, Pinot Noir or Cabernet Sauvignon, or your favorite cocktail.

Since The Little Fish Market is now surrounded by several hundred apartments and condos, the To Go Business is very busy on a daily basis. "The most popu-

lar take out items," states General Manager Bobby Sanchez, "are Fish and Chips served with french fries and house made coleslaw. A close second in the To Go items are the genuine Mexican Fish Tacos."

Many of these apartment and condo dwellers prefer to select the 'Fresh Today' items from the retail showcase and take them home to prepare dinner for themselves, knowing that the seafood is the freshest to be found anywhere.

You might also want to check out the Happy Hour from 4 to 6pm Monday thru Friday with a reduced price on your favorite cocktail, beer and wine, together with appetizers, also at reduced price, ranging from fish tacos, to sushi, to steamed clams or charbroiled shrimp skewers.

Whatever your desire in fresh seafood dining can be found at The Little Fish Market, 2401 Fenton Parkway open from 11am to 9pm daily, or call (619) 280 2277 for To Go orders.

Little Fish Market.pdf

BULLY'S EAST A FAVORITE FOR 35 YEARS

By Derek Dahlen and Gina Cord

Is it a coincidence, luck or just plain hard work that the top hotel chain in the U.S.

That is a statement that not many restaurants can make.

These faithful customers have seen a few changes in



started as an A&W Root Beer Stand and Bully's East in Mission Valley also started as an A&W Root Beer Stand.

The late J. W. Marriott began his luxurious Marriott

Hotels by first operating a six-stool A&W Root Beer Stand in Washington D.C. and J. D. Dahlen began Bully's East from an A&W Root Beer Stand more than 35 years ago. Both turned a meager operation into a thriving business. Maybe A&W really means Awards for hard Work.

But, more than likely, the flourishing businesses were derived from 'customer satisfaction'. To quote Bob and Jackie Billings of North

P a r k , weekly customers of Bully's East for all of those 35 years, "We return constantly because of the friendly atmosphere which is 24/7 and we a l w a y s know that the help is courteous and kind. We feel at home here."

The Billings are not the only 35-year customers as there are more than 25 people who have been returning weekly for all those years.

the Bully's building, such as the front door has been pushed forward three times already to make more space, and recently the elegant back bar was redesigned by Derek



and produced by a cabinet shop in East County. Derek also redesigned the bar itself and installed a granite slab, but he retained part of the old horse-shoe oak bar just to please these long-standing clients.

D. Nathan who works downtown is one of the newer customers. He has only been coming to Bully's for about 8 years on more on a weekly basis. He says, "I keep coming back for the great food and the friendly atmosphere. They always treat me like one of the family."

And, one of the main reasons that all clients keep coming back is the delicious food, great prime rib, Grade A choice steaks, the numerous

