

## NEWS RELEASE

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### **WATERSCAPES AT MARINA INN AT GRANDE DUNES UNVEILS NEW SUMMER MENUS**

*July XX, 2009, Myrtle Beach, S.C.* - WaterScapes restaurant at the Marina Inn at Grande Dunes will feature new summer breakfast, lunch and dinner menus.

WaterScapes features an assortment of entrees on the breakfast menu including a shrimp and crab omelet, country biscuits with sausage gravy, a Low Country omelet, stuffed French toast, buttermilk pancakes and a variety of side items including a selection of breads, creamy grits and fresh bagels.

For lunch, guests can start with shrimp bisque, chilled curry chicken or roasted corn and pepper soup. Lunch entrees include crispy Baja fish tacos, grilled bistro steak frites and several fresh salads.

WaterScapes dinner menu features shrimp and grits and fried green tomatoes for starters and for the main course guests can select crispy chicken pilliard, roasted pintade and wood grilled pork tenderloin as well as the highlight of the dinner menu – the “Daily Fish Board”. This special features only fresh, sustainable fish that Executive Chef James Clark hand selects off of the fishing boats in Murrells Inlet, S.C. These fish selections are local to this area and include Amber Jack, Trigger Fish, Scorpion Fish, Hog Fish, Pink Snapper, Scamp Grouper and Rockhind Grouper. Side items include ragout of wild mushrooms, whipped Yukon potatoes, creamy Anson Mills grits and aged white cheddar mac.

In addition to the fish program, Chef Clark uses local farmers in both South Carolina and North Carolina for the bulk of his produce, chicken, pork and wild game. An innovative chef, Clark has traveled the country honing his skills in top locales such as Washington D.C., Atlanta and Colorado. His individual style is inspired by local Southern influences infused with modern techniques. He is as meticulous about leaving carbon footprints on the environment as he is about the unique dishes he creates.

“WaterScapes strives to serve only the freshest local and sustainable cuisine,” said James Clark, Executive Chef of WaterScapes. “Our new summer menus highlight the finest in seafood and fresh produce and I am confident we will exceed our guests’ very discerning expectations this summer.”

(more)

Waterscapes is located on the lower level of the Marina Inn at Grande Dunes, just north of 82nd Parkway. Complimentary parking is available.

For more information, call (843) 913-1333 or (877) 913-1333 or log onto [MarinaInnatGrandeDunes.com](http://MarinaInnatGrandeDunes.com).

**About Marina Inn at Grande Dunes**

The AAA four diamond Marina Inn at Grande Dunes is set inside an exclusive enclave amid 2,200 acres of lush, naturally beautiful landscape. Overlooking the Intracoastal Waterway, the Marina Inn began welcoming guests in November 2006 and offers an array of amenities including a tantalizing selection of restaurants, two championship golf courses, upscale meeting space, an oceanfront cabana, a tennis center and limitless activities.

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