



PELICAN BRIEF

BY SEBASTIAN INLET MARINA

February 2010 Edition

Calendar of Events

February 13th, 2010

**Valentine's Day Docktail Party
with Live MUSIC!
(BYOB & Covered Dish)
6pm-??**

March 1st, 2010

**Rocket Launch (BYOB)
Cocktail Party
5pm-???**



March 13th, 2010

**Lunch Cruise to Vero
(Art under the Oaks)
Departs Marina @ 10:00 am
(Please RSVP)**

**We are now storing
BOAT TRAILERS!
Please contact David or Dori,
for additional information.**

Marina Manager's Letter By David Tate



First and foremost, I would like to wish everyone a Happy New Year from all of us at the marina. As of January 1st I assumed the responsibility as the new Marina Manager. For those of you who are not familiar with me, I have been the assistant manager since our inaugural opening in August 2008. During this tenure, I have been directly responsible for the consistently upscale quality of service you have come to expect. Rest assured, Dori, our entire staff and I will continue this quality of service and will also add some new and exciting activities. In the future, I look forward to all of us getting acquainted and I hope you and your family will participate in our upcoming events.

Despite poor weather, our Christmas Docktail Party went very well. Due to the wind and cold, we moved the party inside the dry storage building. Everybody that attended brought wonderful food and we had a great time.

With Valentine's Day approaching, plan on attending our Valentine's Day Docktail Party featuring **LIVE MUSIC** on **February 13th, 2010**.

Also, don't forget about our lunch cruise to Vero Beach. On the water area restaurants include: Dockside Grill, Riverside Café, Mr. Manatees and the Lobster Shanty.

In addition, the "Art under the Oaks" festival will be held at Riverside Park. Given adequate dockage, we an-

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Storage Units For Rent!!

4' by 6'

\$50.00 per Month

**Keep your gear on site and
free from the weather!!!**

Redneck Tape Measure



It's a 7 canner!

participate having lunch at Riverside Cafe followed by a short walk to the "Arts Under the Oaks" festival.

If you have not tried Big Dog's BBQ you are missing out on some of the finest BBQ around. His hours are Monday thru Saturday, 11:00 AM to 5:00 PM. Big Dog is accepting special orders now for your Super Bowl Party on Feb. 7th. Stop by and see Big Dog for more details.

www.sebastianinletmarina.com

8685 N US Highway 1
Micco, FL 32976
Phone: 772.664.8500

Fishing By Officer Andy Zamonis

(Florida Fish & Wildlife Commission)

Get your copy of the new Florida Fishing Regulations at the Marina.

Offshore

The Cobia will be moving North with the warmer weather in late Feb. Look for them between 50' and 70'. Watch for jumping ray's and you will more then likely find the Cobia.

You will find King Fish starting from the inlet out to the 90' bar. Look for clear 70 degree water.

The larger dolphin will be migrating north in March. March can be a windy month so check the weather before venturing out.



Inshore

The river fishing has been and continues to be slow due to the strong cold fronts we experienced. Things should pick up towards late Feb. Keep an eye out for Manatees returning to the flats for feeding.

Andy Zamonis,
Florida Fish & Wildlife Commission

COOKIN CORNER BY DORI

Grilled Red Snapper with Tropical Fruit Salsa

Ingredients

- 4 (8-ounce) red snapper fillets
- 2 limes, juiced
- 1 teaspoon minced ginger
- 1 teaspoon coarse ground black pepper
- 3 tablespoons extra-virgin olive oil
- 1 ¼ cups tropical salsa



Preheat the grill.

Place the red snapper fillets in a shallow dish and reserve. In a small bowl, combine lime juice, ginger, pepper, and olive oil. Pour mixture over the fish and let sit for 15 minutes.

Grill the fish over medium heat until the flesh is cooked through and opaque, about 4 minutes per side, depending on the size of the fish. Top with tropical fruit salsa and serve. Serves 4 people.



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2004 Monterey 298 Sport Cuddy, Twin Volvo 5.7L with DuoProp, low hours, always dry stored, clean, boat was just recently detailed. Price just reduced by \$10,000 for immediate sale, bring offers. **Ask: \$ 58,900**

Contact Mr. Shawn Willing for additional information. 772.664.7288



THANK YOU ALL FOR A GREAT TIME AT THE CHRISTMAS PARTY!