



FOR IMMEDIATE RELEASE

SPRING IS HERE, AND SO IS WATERSCAPES' SEASONAL DINNER MENU

Marina Inn at Grande Dunes' fine dining offers your palate a change for the spring and summer seasons

MYRTLE BEACH, S.C., April 4, 2008 – Ready for the fresh taste of summer? WaterScapes, Marina Inn at Grande Dunes' refined dining restaurant, has updated their dinner menu to capture the crisp freshness and light tastes of the spring and summer seasons.

“It's important to recognize, as the weather changes, so do people's tastes and different ingredients become available,” said WaterScapes Executive Chef James Clark. “The changing weather affects what people are looking for in their dining experience, and as their chef, I want to offer our guests bold flavors that burst on the tongue, as well as those, that soothe the senses.”

The new menu offers guests variety of delectable items prepared with a southern flare. Guests can begin with an array of appetizers, soups and salads including Lemonade Pickled Shrimp, Crispy Oysters, Yellow Tomato Bisque, She Crab Soup, or a Wild Salmon Lox Salad. Local farms supply the fresh ingredients for Chef Clark's creations, including Twice Cooked Muscovy Duck Breast with Plantain Sweet Potato Mash, Crisp Green Beans and a Dark Rum Glace or Seared Petit Tornado of Beef Tenderloin with Wild Mushroom Asparagus Ragout and Lobster-Infused Potatoes. Sides like Fried Green Tomatoes and Sweet Corn, Okra & Smoked Tomato Succotash round out any meal. Chef Clark also offers daily seafood specials with the freshest fish available from around the region. When possible, he likes to visit the local docks as the fish come in to hand-select the best of the catch. In doing so, Chef Clark is not only able to make sure his guests get the freshest local seafood, he is also able to decrease the environmental impact of shipping the seafood to the wholesaler and then back to his restaurant.

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Lighter dessert options keep you from feeling too full and the inclusion of sorbet or ice cream is a soothing end to a sun-splashed day. Pastry Chef Tina Spaltro tempts guests to experience Myer Lemon Pudding Cake with Basil Ice Cream & Crystallized Ginger, Dolce de Leche Ice Cream Sandwich, an array of homemade ice creams and fresh fruit sorbets.

We invited you to experience the elegant atmosphere and fresh seasonal tastes of WaterScapes. Dinner is presented daily from 6:00 – 10:00 p.m., and reservations are recommended. Please call 843-913-2845 for reservations or for more information.

About Marina Inn at Grande Dunes

Marina Inn brings a new dimension of luxury and service to Myrtle Beach, recently earning a AAA Four Diamond rating for the second year in a row. This prestigious award is held by less than 3% of the 55,000 hotels rated each year. At Marina Inn at Grande Dunes, guests can choose from five different styles of guest rooms, suites and spacious villas and a host of amenities. With breathtaking views of the Intracoastal Waterway, Marina Inn offers the best of the Grand Strand, with access to all area attractions and grande accommodations where couples and families can retreat to their own private escape. Visit www.MarinaInnatGrandeDunes.com or call toll free 1-877-913-1333 for more information.

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