

Local fillet legend retires his knife but new owners vow to maintain quality

Local haddock cutting king Dennis George, along with his wife Sue, have sold one of the best fish fry eateries in Southern Maine.

In early July, the Georges handed over the keys to The Seafood Center, a restaurant they've owned and managed for 28 years, to Maine newcomers Christian Kohler and his wife Teresa Andreoli.

Dennis, whose uncommon speed and expertise in filleting fish has enabled the restaurant to offer the freshest seafood around, says he and Sue just "didn't have the drive" to take the successful, always-packed-on-Fridays operation to the next level.

So, eight months ago, the Georges refurbished the restaurant, hired Portland-based CBI to broker the sale, and subsequently hand-selected Christian and Teresa, who have no food retail business experience whatsoever, to take over their business.

Why would the Georges do this to their crew? To their customers?

It may seem counterintuitive to entrust the fate of one's hard-earned successful operation to a couple of restaurant newbies, but the Georges are sure of their decision.

"We received offers from some restaurant pros but the fit wasn't right, not like it was with Christian and Teresa," says Dennis, who with Sue spent July and most of August training the new owners at the 112-seat restaurant.

The Georges' priority has been to make sure the new owners, and the restaurant, thrive.

"Our primary goal was to get Christian and Teresa to get to know and trust the staff and customers, and to get the staff and customers to trust Christian and Te-

resa," says Dennis. "My second goal is to teach Christian how to fillet."

The crew, a mix of 15 full- and part-timers, has welcomed the new owners and has patiently and thoroughly taught Christian and Teresa how to serve the best fish, chicken and ribs to the people of York County and beyond.

"The staff has been great," says Christian, formerly a financial analyst. He spent most days this summer opening the restaurant at 7:30 am and mopping out at 10 pm, alongside some of the store's most faithful crew members.

"The customers will tell us how far they travel for our fish, which is the first compliment," says Teresa, a former business writer, "but the second compliment is that they don't realize Sue and Dennis have sold. That's largely because the staff has been so great to us and to our customers."

New Owners: "We'd be fools to mess with the core menu."

"We don't intend to change anything—we want people to keep coming back for the fish fry dinner, or the baked haddock, or the homemade chowder," says Christian.

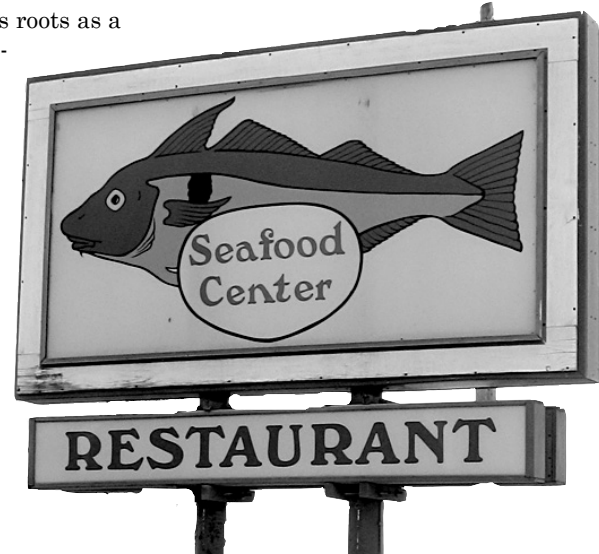
"We may try to add new elements down the road—but we'd be foolish to mess with the success of the core menu," adds Teresa.

The latest element Christian and Teresa added to their non-restaurant lives is a baby boy named Charlie, born mid-July. Teresa, baby Charlie and big brother Miles visit Christian, the crew and customers at the restaurant on a daily basis.

As for the Georges, the upcoming fall and winter should be one of the mildest and easiest of their adult lives. Since 1980, the couple has steadily and painstakingly built The Seafood Center into the thriving year-

round success it is today from its roots as a three-fryer, three picnic table outfit. Aside from teaching Christian how to fillet, the Georges will have bigger eh, well, fish to fry. More news about their next venture to come, but they will be staying local for the foreseeable future.

Christian and Teresa invite you to come meet them at The Seafood Center, located on Route 1 in Arundel. They are excited to be part of such a great community and look forward to serving you! If you have questions or would like to place an order to be ready for pick up, please call 985-7391.



New owners of The Seafood Center Teresa Andreoli, holding Miles Kohler (age 3), Christian Kohler, holding Charlie (one month old) alongside outgoing owners Dennis and Sue George and their son Chris.



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Fried Dinners

All dinners served with Cole Slaw & Roll w/choice of French Fries, Baked Potato or Rice

	Sm.	Lg.
Clams.....	15 ²⁵	22 ²⁵
Scallops.....	13 ²⁵	17 ⁹⁵
Shrimp.....	10 ²⁵	13 ⁷⁵
Haddock.....	10 ⁹⁵	14 ⁹⁵
Chicken.....	7 ⁹⁵	10 ²⁵
Clam Strips.....	9 ²⁵	11 ²⁵
Clam Cakes.....	6 ⁵⁰	10 ⁹⁵
Smelts.....	6 ⁵⁰	8 ⁵⁰
Combo Platter.....	—	21 ⁹⁵
Seafood Platter.....	—	26 ⁵⁰

Dinners from the Oven

Baked Haddock.....	11 ²⁵
Bkd. Stuffed Haddock.....	12 ²⁵
Bkd. Scallops.....	13 ²⁵

All dinners served with Cole Slaw & Roll w/choice of French Fries, Baked Potato or Rice

From the Char Grill

1/2 Rack of Ribs.....	10 ⁹⁰
Whole Rack of Ribs.....	18 ⁹⁰
Chicken Kabobs (2).....	8 ⁷⁵

All dinners served with Cole Slaw & Roll w/choice of French Fries, Baked Potato or Rice

Hamburger (w/lett & tom).....	5 ²⁵
Cheeseburger (w/lett & tom).....	5 ⁵⁰
Hot Dog.....	2 ²⁵

Add French Fries to the above for 95¢

Homemade Chowders & Stews

Clam Chowder.....	3 ⁶⁵6 ⁵⁰
Haddock Chowder.....	3 ⁶⁵6 ⁵⁰
Lobster Stew.....	Market Price

*Prices subject to change.

Rolls

Clam Roll.....	8 ⁹⁵
Scallop Roll.....	8 ²⁵
Shrimp Roll.....	6 ⁷⁵
Clam Strip Roll.....	6 ²⁵
Crab Roll.....	9 ⁷⁵
Lobster Roll (all fresh meat) market	

All Rolls served with Cole Slaw
Add French Fries to the above for 95¢

Sandwiches

Fried Haddock (w/cole slaw).....	6 ⁷⁵
Fried Chicken (w/lett & tom).....	4 ⁷⁵
BBQ Chicken (w/cole slaw).....	4 ⁷⁵
Tuna (w/lett & tom).....	4 ⁷⁵

Add French Fries to the above for 95¢

Side Orders

	1/2 Pint	Pint	Quart
Cole Slaw (homemade).....	1 ²⁵	1 ⁹⁵	3 ⁷⁵
French Fries.....	1 ⁹⁵	2 ⁹⁵	3 ⁷⁵
Onion Rings (handcut).....	2 ⁵⁰	3 ⁵⁰	4 ⁵⁰
Mushrooms.....	2 ⁷⁵	4 ⁵⁰	7 ²⁵
Clams.....	13 ²⁵	21 ⁹⁵	29 ⁵⁰
Scallops.....	12 ⁷⁵	19 ²⁵	28 ⁹⁵
Shrimp.....	8 ²⁵	14 ⁷⁵	21 ⁵⁰
Haddock.....	8 ⁵⁰	14 ²⁵	22 ⁹⁵
Chicken.....	6 ⁵⁰	10 ⁵⁰	13 ⁵⁰
Clam Strips.....	7 ⁹⁵	12 ²⁵	16 ⁹⁵
Smelts.....	4 ⁹⁵	7 ²⁵	10 ⁵⁰
Fillet of Haddock.....	—	12 ²⁵	—
Clam Cakes (homemade).....	2 ²⁵ each	12 ⁵⁰ for six	—



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