



THE TIDES BEACH CLUB BRINGS FRESH, INSPIRED DINING SCENE TO GOOSE ROCKS BEACH

Menu focuses on re-invented classic New England flavors

KENNEBUNKPORT, ME (June 2011) – Classic New England comfort food with a contemporary approach take center stage at Kennebunkport’s newly opened restaurant at The Tides Beach Club, which just opened following a transformation from a Victorian *grand dame* hotel into a casually elegant beach-style boutique property. A vibrant social scene, lively music and an unmatched view overlooking pristine Goose Rocks Beach adds to the “seaside chic” ambiance.

The lunch and dinner menu offer an array of seafood, meat and vegetables skillfully and simply prepared to emphasize the fresh quality of the food. Menu highlights include pickled watermelon and local feta cheese salad, steamed Maine mussels with tomato, citrus and saffron and a classic New England clam chowder with clam fritters as starters. Entrees include pan seared haddock and lobster fried rice and a “Summer in Maine” menu offering choice of roasted lobster, half local chicken, seared sirloin or grilled Scottish salmon with choice of herb fries or roasted potatoes and grilled corn or summer slaw.

The Tides Bar menu will feature specialty cocktails infused with fresh local juices, fruits and herbs, New England artisanal beers and an extensive wine lover’s list. Specialty cocktails include the *Blackberry Cobbler* with Tio Pepe Fino Sherry, fresh blackberries, raw sugar, lime, mint and club soda; the *Tides Beach Club Siesta* with tequila, watermelon water, cilantro muddled, simple syrup and club soda; and the *Goose Rocks Sunset* with Patron, Cointreau, lemon, lime, orange juice, cherry juice and an orange wheel.

“My goal with the menu is to present classic New England flavors reinterpreted in a contemporary way and to work with the local farmers and purveyors as much as possible to source ingredients” said Bryan Dame, Executive Chef of The Tides Beach Club. “The menu will showcase some childhood favorites, such as clam fritters and bread and butter pickles, recipes which I learned cooking alongside my grandparents while growing up in New Hampshire.”

The culinary experience at The Tides Beach Club is enhanced by thoughtful décor, lively music and anticipatory service, creating a dynamic social scene on the main floor. The restaurant and bar area has a strong focus on contemporary coastal décor, emphasizing crisp natural tones of tan and white accented with pops of ocean blue to complement the surrounding seascape. Guests can enjoy drinks and light dining with beach views from the front veranda. Plush couches near the fireplace, generous round tables with chairs, and clusters of deep wing back chairs offer various pockets of seating for guests to gather as well as at the main bar, which naturally becomes the central social hub of the room.

Every afternoon from 3:30pm-5:30pm the hotel features *Baubles and Bubbles*; the very best oysters available from the shores of New England perfectly paired with sparkling wine or champagne to bring out the unique characteristics of this ocean delicacy. The tasting is \$18.00 per person.

The Tides Beach Club dining is open daily May through October serving a light continental breakfast, lunch and dinner. For more information visit www.tidesbeachclubmaine.com or call (207) 967-3757. The Tides Beach Club is located at 254 Kings Highway, Goose Rocks Beach, Kennebunkport, ME 04046.

The Tides Beach Club is owned and managed by Kennebunkport Resort Collection, representing diverse luxury and upscale properties such as Hidden Pond, one of the finest luxury boutique hotels in the Northeast; the Kennebunkport Inn, centrally located in downtown Kennebunkport; the Cottages at Cabot Cove, featuring individually designed luxury cottages; and Old Fort Inn & Resort, a grand summer estate in nearby Cape Arundel. KRC also owns and manages restaurants and catering venues in the area.

Media Contact:

Melissa Rubin
Redpoint Marketing PR., Inc.
212-229-0119
rubin@redpointpr.com