

Dinner date

Vince's North Port serves great oysters on the half shell

Vince's North Port Restaurant is near Interstate 220 on North Market Street. Don't be surprised by the exterior. It's tucked away in a small shopping center and doesn't look like much from the outside.

But the interior is spacious and well planned. The walls are decorated with an interesting mural of sea life. On one side, there is a large saltwater aquarium with beautiful and colorful fish.

With the nautical theme we immediately wanted to try the seafood and started with oysters on the half shell. They were fresh and succulent, with just the right amount of horseradish cocktail sauce. We enjoyed them thoroughly, especially with an ice-cold mug of draft beer. Vince's boasts the "coldest mugs in town" and guarantees a fresh, cold mug with every order. You could spend a leisurely afternoon or evening and make a meal out of this appetizer.

There is an extensive lunch menu offering daily specials. They include chicken fried steak, pork chops, liver and onions, meatloaf, beef tips, fried chicken and fish. They are served with a choice of three vegetables, bread and tea. Vince's also serves hamburgers, sandwiches and fried seafood dinners.

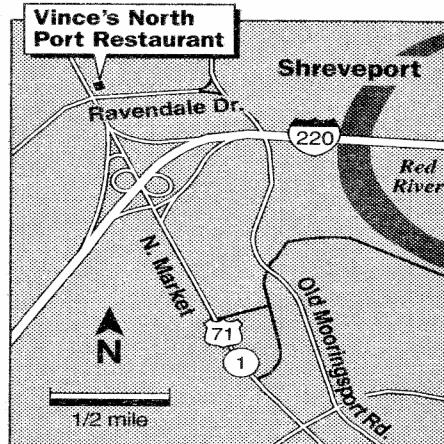
The dinner menu offers several varieties of seafood and steak. You can choose from fried or broiled shrimp, scallops and fish, fried oysters, or a combination of two or three different items. For steak lovers, there is a 10 ounce ribeye, a 12 ounce T-bone steak or hamburger steak.

The menu offers several grilled chicken dinners. Pasta dishes include fettuccine with chicken, shrimp or scallops.

The specialities are shrimp and grits, served over a brown gravy; North Port Steam Pot, with boiled shrimp, new potatoes and corn on the cob; stuffed shrimp; crab cakes; and seafood casserole. All entrees are served with the salad bar, choice of French fries, baked or stuffed potato and warm bread. We decided to try one of the specials, the crab meat au gratin, and the combo order of fried shrimp and scallops. The generous portion of shrimp were beautifully butterflied, light and delicate. The batter was perfect, not a hint of grease.

In contrast, the scallops tasted good, but were tiny bay scallops and virtually disappeared under the gi-

Review



The Times

VINCE'S NORTH PORT RESTAURANT

Address: 3142 North Market St.

Price: Most entrees under \$10.

Hours: 9 a.m. to 9 p.m.
Monday-Thursday, 9 a.m. to 10 p.m. Friday and Saturday; 11 a.m. to 4 p.m. Sunday; lunch, 10 a.m. to 5 p.m.; lunch specials, 11 a.m. to 2 p.m.

Credit Cards: Major credit cards accepted.

Take-out service: fax to 221-1411.

Phone: 424-1377.

ON THE MENU

Dozen oysters on the half shell, \$5.95; fried shrimp and scallop combo, \$9.95; grilled chicken, \$7.95; crab meat au gratin, \$10.95; ribeye steak, \$10.95; coconut pie, \$1.75; chocolate cheesecake, \$2.25

appointed with a dry, overcooked vegetable. There was fresh, crunchy bacon and cheese on the top, but overall, this dish could use some improvement.

For dessert, our waitress offered pie or cheesecake and even presented them so we could decide. The coconut meringue pie had lots of