

Backgrounder

Let Bahama Breeze “Feed Your Island SpiritSM,”

On some distant Caribbean island, the setting sun highlights the ocean and sky, now aglow in soft, rosy tones. At a colorful restaurant nestled among lush tropical foliage, people enjoy their favorite foods — seafood, chicken and steak — served with an island flair by friendly servers. As pleasant Caribbean rhythms like calypso and soca play in the background, the guests forget all the humdrum concerns of day-to-day life back home; that long “to do” list will have to wait, and thoughts of e-mails and phone messages drift away.

That’s what it feels like to enjoy a dining experience at Bahama Breeze ... the casual dining restaurant that brings you the feeling of a Caribbean escape, offering the food, drink and atmosphere you’d find in the islands. In fact, if the thought of a Caribbean escape sounds like a great idea but you just can’t get away, Bahama Breeze is the next best thing to hopping a plane for the tropics.

The menu features delicious, fresh seafood, distinctive chicken dishes and flame-grilled steaks with the flavorful and colorful ingredients of the islands, accompanied by refreshing, handcrafted tropical drinks, served in a warm, vibrant atmosphere by people happy to be of service.

Known nationally as the restaurant company that popularized many Caribbean-inspired foods in the United States, Bahama Breeze opened its first restaurant in Orlando, FL, 10 years ago and now has 32 restaurants around the country, offering a welcome oasis of fresh tropical flavors, sounds and ambience.

The menu was created to feed *everyone’s* island spirit. True to its Caribbean inspiration, it features an outstanding selection of fresh meats and seafood, as well as creative salads, soups and desserts. Contrary to what you might think, the flavors are not hot and spicy, they’re bold, flavorful and familiar, including spices like cinnamon, nutmeg and ginger; herbs like cilantro and basil; and fruits like coconut and mango.

The most popular appetizer is **Coconut Shrimp**, which are also available as an entrée for lunch and dinner. Popular entrées include **Jerk Chicken Pasta**, Jamaican-style marinated chicken in a smooth cream sauce; **Grilled Fresh Salmon Tostada**, served with crispy tortillas, three cheeses and field greens; and **West Indies Ribs**, tender, fall-off-the-bone baby-backs prepared with a sweet and smoky guava barbecue sauce. And for a sweet finish to an island-inspired meal, guest favorites include the **Chocolate Island**, milk chocolate mousse in milk chocolate and vanilla bean sauce, and **Rebecca’s Key Lime Pie**, made fresh in each restaurant.

more

Some new menu items include: **Breeze Wood-Grilled Chicken Breast**, moist and tender with citrus butter sauce; **Grilled Chicken Tostada**, sliced wood-grilled chicken over crisp flour tortillas with three melted cheeses, field greens and avocado; **Spinach Dip and Island Chips**, an islandy blend of spinach, artichokes and cheese with a hint of nutmeg; and **Lobster and Shrimp Pasta**, sweet Caribbean lobster and shrimp in every bite.

Also new is a fresh fish sheet offering guests a choice of several fresh fish species — including tilapia, salmon and mahi mahi — and preparations, including **Almond-Crusted with lemon butter sauce**, **Havana with Latin caper-garlic tomato sauce** and **Simply Grilled with lemon-garlic-herb butter**.

Fresh-squeezed or puréed mangoes, bananas, pineapples and guava grace the drink menu, which boasts hundreds of hand-crafted beverages. The restaurant's signature drinks are the **Bahamarita**, a mango, kiwi and strawberry margarita with lime and orange slices perched on one side of the glass and a sidecar of cactus juice schnapps on the other; the **Ultimate Piña Colada**, our special twist on the classic tropical drink, swirled with strawberry ice and topped with Myers's Dark Rum; **Mojito Cubano**, a traditional Cuban cocktail made with mint, rum and freshly squeezed sugar cane juice called guarapo; and **Aruba Red**, a smooth amber lager made exclusively for Bahama Breeze.

Bahama Breeze restaurants have spacious dining rooms decorated with rich woods and wicker, colorful fabrics, high ceilings, a tin roof and lush 20-foot palm trees ... just what you'd expect to find in the Caribbean.

After feeding your island spirit at Bahama Breeze, you leave refreshed, rejuvenated, and with an extra skip in your step. It's all smooth sailing from there.

For more about Bahama Breeze, visit: www.bahamabreeze.com.

###