

Restaurant Review: *Fresh Fresh Seafood*

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If you're interested in excellent seafood at very reasonable prices, give Fresh Fresh Seafood in downtown Towson a try. The restaurant has been at 507 York Road for about a year, but draws on eighteen years of experience at its old location on Greenmount Ave. The place is owned and operated by Darlene and Ricky Parker, who go out of their way to prove that the writing above the front counter ("Dedicated to Quality to Our Customers") is no empty boast. Darlene takes the orders and makes patrons feel at home. (She also does the paper work necessary to keep a seafood restaurant afloat.) Ricky (along with Darlene's brother, Jenkins Brice, during the lunch hours) prepares and cooks the food. As the name suggests, the accent is on freshness. Every day Ricky goes to fish and produce markets to select the best raw materials. In keeping with a philosophy of good, healthy food, only olive oil or peanut oil is used for frying.

Each dish is freshly made and cooked to order. Patrons are given the option of getting their seafood grilled, broiled, or fried. During dinner time, this means that some meals can take about 20 minutes to prepare, but they are always well worth the wait. Besides, in the meantime you can eat the fresh, hot rolls brought to the table or start in on a fantastic bowl of Maryland crab soup. That's what a friend and I recently did before we had the main course. We each had a 7-ounce lobster tail, and then shared orders of fried flounder and deep-fried sea scallops. My friend enjoyed a garden fresh salad while I dug into a plate of french fries. To take on more ballast before waddling to Borders, I polished off a complimentary order of double-chocolate cake.

Per usual, every part of our meal was good. Portions are substantial, and the end product reflects Ricky's twenty years of tinkering to get recipes just right. Darlene's service is also first-rate. She always asks if there's anything patrons need (more water? some extra rolls?) and gladly gets it. The physical atmosphere is also nice. Every thing is clean and well kept, and the walls are brightened by Ricky's own artwork.

Fresh Fresh Seafood is open Monday - Thursday, 11 am to 9 pm, Friday & Saturday 11 am to 10 pm and has carry out [(410)-821-6947]. More than 10 lunch specials (fish and chips, \$4.50; grilled or deep fried sea scallops, \$5.00) are available from 11 am to 3 pm. I'm obviously partial, but unless you're a culinary landlubber, I don't see how you can resist the charm and quality of Fresh Fresh Seafood!