

EATING *Out*

by Fay Jacobs

Go Brit! — Great Food and a Jolly Good Time!

Why spend the money to travel “across the pond” when you can Go Brit! right here at home?

If you haven't discovered it yet, Rehoboth's famous fish and chips eatery Go Fish! has branched out with a new restaurant, **Go Brit! at 18388 Coastal Highway, Route One, between Rehoboth and Lewes.** Under the same authentically British entrepreneurship of chef and CEO Alison Blyth, Go Brit! is the perfect place to have really good food and drink at gloriously reasonable prices in a fun, casual atmosphere.

From your entrance through the famous London red phone booths at the front door, to the sight of a Mini-Cooper car parked inside the restaurant, you know this is the real deal, British through and through.

And just like authentic British Fish & Chips at a London eatery, Go Brit's version (called the Codfather) comes wrapped in newsprint and served crispy, hot, and perfectly cooked. But Go Brit! is so much beyond fish and chips. From chunky, luscious clam chowder, fried fish tacos (The Tube)), Tandoori Indian Chicken, to Cajun Mahi, this place features incredibly creative cuisine in a chummy British atmosphere.

My personal favorite is the fish without the chips, but served atop a perfectly seasoned Caesar Salad. Not that the chips aren't perfect themselves. I got glares from my spouse as I chomped down on my own Caesar and fish, but sneaked a few chips off her plate as well. And now is the season for the battered soft shell crab sandwich (The Eastender) which is a superstar at Go Brit!

If you are a crab cake aficionado, Go Brit! has a winner in their crab cake platter called The Brighton Beach, which if you ask me has a great Baltimore influence as well. The crab ball appetizer is the mini version and not to be missed.

The entrees are available as sandwiches or platters, and if you really want a taste of Great Britain you might try the Baked Fisherman's Pie (Cod, salmon, shrimp and vegetables in a creamy lobster sauce topped with mash) or the Henry VIII Seafood Platter with beer battered fish, crab and shrimp.

And of course, what pub wouldn't offer amazing beer choices to go with the meal...my previous favorite had been the hearty Newcastle Brown Ale, always a treat. But at Go Brit! a beer called Fuller's London Pride is the feature...and it deserves the spotlight. Not only do I enjoy ordering something called a “Pride” beer, but it's a great complement to all of the meals. Of course, they offer Guinness, Boddington's, and something called Theakstons Old Peculiar, which I am just old and peculiar enough to want to try on my next visit.

So now let's talk about dessert. Leave room! We have been enjoying Alison's Homemade Sticky Toffee pudding for years at Go Fish! on Rehoboth Avenue. It's as amazing as ever, with

its sweet bread pudding goodness and sassy topping.

But new to us is the Prince William's Grooms Cake. It seems that the prince did not get what he really wanted for the Royal Wedding, as his wedding cake had to be traditional. So, the prince ordered what he really wanted for his Groom's Cake...it was based on an old favorite that the palace cooks made for Harry and Will after school. It includes something called rich tea biscuits, with oodles of chocolate, strawberry syrup, chocolate mousse and more...our table beset upon this with four spoons and so many superlatives I cannot name them all here. Let's just say it's culinary royalty.

But, in addition to the sticky pudding and royal dessert, they also have beer-battered cheesecake, which I admit, sounds like a bit of a stretch, but, believe me, it's incredibly, wonderfully edible and memorable.

So there you have it. It's a good thing our quartet did not have to fit in that mini-Cooper to drive home. We had a marvelous dinner at Go Brit!, lingering as long as we wanted, but we could have been in and out in a jiffy if time had been an issue.

Go Brit! is perfect for a casual lunch or dinner, with wonderful seafood, chicken, and salads that won't break the bank. The London Pride beer is so good you may find me at Go Brit! at 5 p.m. lounging over a 19 oz. glass and the clam strip appetizer and crab dip. So my advice to you is to Go Brit! immediately. You won't even have to drive on the wrong side of the road to get there. Cheerio! ▼

If you want a real high,
sing soprano with us!

CAMP Rehoboth Chorus

call now to join
227-5260