

# "Recipes from the Chef's Kitchen"

## Potowmack Landing Restaurant

Located on Daingerfield Island  
at the Washington Sailing Marina off  
the George Washington Memorial Parkway  
(Between Reagan National Airport and  
Old Town Alexandria)

**703-548-0001**

*Executive Chef Duane Keller*

---

### **LOBSTER FRITTERS**

*(Yield two orders)*

#### **Ingredients:**

- 1) 1/4 cup Flour
- 2) 1 oz. cooked, diced Lobster Meat
- 3) 1/2 teaspoon Baking Powder
- 4) 1 pinch Salt
- 5) 1 Egg
- 6) 1 teaspoon Vegetable Oil
- 7) 1 tsp. Sherry
- 8) 1 Tbsp. minced Red Onion
- 9) 1 Tbsp. minced Celery
- 10) 1/2 tsp. Lemon Juice
- 11) 1/4 tsp. Old Bay Seasoning

#### **Preparation:**

- 1) Sift flour, salt & baking powder together.
  - 2) Add egg, oil & sherry and beat thoroughly until smooth.
  - 3) Fold remaining ingredients into batter and refrigerate for one hour.
  - 4) Carefully drop 1 ounce scoops into 350 degree oil and fry for 3 minutes.
- 

### **ROCK SHRIMP & BAY SCALLOP SUCCOTASH**

*(Yield two orders)*

#### **Ingredients:**

- 1) 3 ounces cleaned Rock Shrimp
- 2) 3 ounces Bay Scallops
- 3) 2 Tbsp. diced red & yellow Pepper mix
- 4) 1 tsp. minced Shallots
- 5) 1 tsp. minced Garlic
- 6) 2 ounces Chardonnay
- 7) 1/4 Cup fresh shucked Corn
- 8) 1/4 Cup fresh Lima Beans
- 9) 1 Tbsp. Butter
- 10) 1 tsp. Lemon Juice
- 11) 1 ea. Radicchio cup

#### **Preparation:**

- 1) Sauté all ingredients together and deglaze with wine and lemon.
  - 2) Place in Radicchio cup with 1/2 running out.
- 

### **HORSERADISH CRUSTED SEA BASS**

*(Yield two orders)*

#### **Ingredients:**

- 1) 2 each 6 oz Chilean Sea Bass Filets
- 2) 1 Tbsp. Butter - softened
- 3) 1 Tbsp. chopped Parsley
- 4) 2 Tbsp. Tobiko
- 5) 2 oz. diced, cooked Lobster Meat
- 6) 1/2 cup Japanese Bread Crumbs
- 7) 1/4 cup fresh grated Horseradish
- 8) 8 oz. mashed Potatoes
- 9) 8 ea. Asparagus Spears
- 10) 2 oz. Butter sauce

#### **Preparation:**

- 1) Mix bread crumb, butter, parsley & horseradish together.
  - 2) Place mixture on seasoned sea bass and bake at 375 for 12 minutes.
  - 3) Fold lobster meat into mashed potatoes.
  - 4) Place mashed in center of plate with asparagus criss crossed.
  - 5) Place golden sea bass on asparagus and garnish with tobiko and butter sauce.
- 

Good Eating!!!

[To Previous Page](#)