

THE KONA BREEZE

Calling all Kids: To the Shark Room at Kona Jack's

Daddy Jack's lore is filled with tales of fun with kids. He would go to great lengths to entertain them, the more outrageously the better. One of his favorite tricks was to pretend to swallow pet turtles. Daddy Jack would place the small green creature into his mouth as if it were the tastiest of appetizers, only to pull it dramatically from its hiding place under his tongue, all to the horrified glee of the children in the room.



Daddy Jack was all about kids, so it is no surprise that there is a special place for kids at the restaurants that bear his name. Kona Jack's is all about kids, too: Six tanks filled with strange yet beautiful creatures from the deep.

Friendly fish-cutters at the Fish Market and Sushi Bar, always willing to explain their craft to customers of all ages, no matter how busy they may happen to be. And servers throughout who understand that keeping the kids happy is the key to family dining.

Ordering and eating can be an afterthought for kids at Kona Jack's, but the Kona Kid's Menu does the trick: Cheeseburger, Fish n Chips, Grilled Cheese or Chicken Planks, each with fries and a drink – crayons and coloring optional – all for only \$7.00. Simple, quick, and inexpensive – just right for kids.

Families with children under 18 usually find themselves in the Shark Room at Kona Jack's. To the right and back as you enter the restaurant, away from the bar and the more intimate seating in the main dining room, the Shark Room is guarded by the 950-gallon Shark Tank, currently patrolled by a large, sleek black-tipped shark, flanked by a carpet shark, a dog-faced puffer, and a small squadron of lookdowns.

As if the sharks aren't enough to capture a kid's imagination, there are two other large, colorful tanks where kids line up to watch as if before a pet-shop window: the 650-gallon reef tank filled with brightly colored tangs and a trigger, and the 450-gallon fresh-water tank, where three East African sideneck turtles are the main attraction.

According to the legend, Daddy Jack's code of life goes something like this: "Live life fully, play to win, share the spoils of victory, have lots of laughs. And always, always, remember your friends."

And, he would add, when you come to Kona Jack's, "Always, always remember your kids."



Left: Uncle Jack and the kids on the go at Lake Maxinkuckee, August 1961

Right: Jacquelyn Sublett (left) and Courtney Schultz are regulars at the Kona Jack's Sushi Bar, where Jacquelyn regales the sushi chefs with her latest fish jokes while she waits on her favorite order, shrimp sushi. Both girls attend St. Richard's School.



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A newsletter for the friends of Daddy Jack's, Inc., home of Kona Jack's Fish Market & Sushi Bar, Daddy Jack's Restaurant & Bar and Après Jack's.

DADDY JACK'S RESTAURANT & BAR

KONA JACK'S FISH MARKET & SUSHI BAR

APRÈS JACK'S

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TALKIN DA TALK

Fresh Fish On Its Way Again From Kona Jack's Man in Kona

Big Island fisherman Rick Reger is out on the Kona seas again, sending the best of his catch to his favorite Mainland customer, Kona Jack's.

This time around it's from his new fishing boat, where he's hauling in some nice ono and mahi mahi right off the Kona coast, Daddy Jack's old deep-sea playground.

June marks the beginning of ono and mahi season in Kona, so watch for daily fresh-fish Kona specials at the Fish Market. Incredibly fresh, Rick's shipments land a day later at the Fish Market, hand-cleaned and packed with care, ready for the Fish Market's most discerning fresh-fish lovers. Ask Jeff and the gang at the Fish Market what's fresh from Kona and they'll point you to Rick's Big Island delights, just down the case from the halibut, walleye, soft-shell crabs and other springtime offerings available at the Fish Market.

Also, for those of you on Kona Jack's e-mail list, watch for breaking news from the Kona fishing grounds and discounts like the recent \$2.00 off per pound on any of three fresh fish from the Fish Market.



Captain Rick Reger hauls in another yellow-fin tuna off the Kona Coast.

IN DA KITCHEN

Here Come the Summer Salads!

Springtime at Daddy Jack's means the Summer Salads are on their way. Brought to you by Chef Jayme Carter and the Kona Jack's kitchen crew, the Summer Salads are just right for the lighter, healthier appetites of the summer season. And at \$8 to \$12, they're priced just right. Featuring unique combinations of Indiana's freshest produce and fresh fish straight from the Fish Market, this year's selections include the following:

- **Asian Orange Shrimp:** Bay shrimp sautéed with our spicy orange glaze, served on mixed greens, mandarin oranges and Chinese noodles, served with our Oriental vinaigrette.
- **Blackened Salmon Salad:** Blackened salmon served on a bed of mixed greens with a cucumber relish, feta cheese, red onions and Green Goddess dressing.
- **Chipotle Citrus BBQ Chicken Salad:** Chicken breast deep-fried and tossed in our Chipotle citrus BBQ sauce and sliced on top of iceberg lettuce with diced egg, applewood smoked bacon, diced red onions, croutons and cheddar cheese, served with our house honey mustard dressing.
- **Buffalo Chicken Salad:** Chicken breast deep-fried, tossed in hot sauce and sliced on top of iceberg lettuce with red onions and blue cheese crumbles, served with blue cheese dressing.
- **Santa Fe Steak Salad:** Charbroiled steak sliced on top of mixed greens and topped with tomato corn relish, Cheddar and jack cheese and tortilla strips. Served with zesty ranch dressing.



Chad (left) and Jayme Carter are mainstays in the Kona Jack's kitchen.



Chef Chad's Black and Blue Tuna Takes People's Choice Award

Daddy Jack's was a big hit again this year at the 6th Annual Taste of Carmel food exhibition held March 5 at the Ritz Charles. Chef Chad Carter's Black and Blue Tuna – Cajun seared ahi topped with melted cheese, diavola mix, grilled asparagus and a Dijon balsamic reduction – took the People's Choice Award for Best Overall Restaurant, Fine Dining. Also representing Daddy Jack's were Jayme Carter, Cliff Swallow, Chance Kinnaman and Emmy Hortin. The Taste of Carmel features 30 Carmel-area restaurants and is sponsored by Orchard Park Elementary PTO as an annual fundraiser for the school.

Daddy Jack's Set For Chamber's Brickyard Bash



BUSINESS
at the
BRICKYARD

Daddy Jack's plans to participate in the 5th Annual Business at the Brickyard golf outing, July 22, at the Brickyard Crossing, sponsored by the Greater Indianapolis Chamber of Commerce. The event kicks off the Allstate 400 at the Brickyard and features over 250 business professionals from the Indianapolis area.

Daddy's Staff Holds Its Own Early-Spring Golf Warmup



Kona Jack's server Bart Davis led a group of 14 Daddy Jack's staff members in an early-spring warmup for the golf season, March

22, at Eagle Creek. The gang included (from left) Jayme Carter, Mike Shuttz, Scott Van Mol, Corey Haynes, Dane Hortin, Jim Thompson, Marty Boyer, Chad Carter, Bart Davis, Jayson Altman, Paul Jersild, Jeff Valentine, Jeff Crow and Matt Hortin. Joining the boys for moral support were Sarah Kelley (photo, left) and Emmy Hortin.



Daddy's Doin' Lunch Again for June 12 Agapé Golf Outing

Daddy Jack's is catering lunch again this year for the Par for the Horse Classic, set for Friday, June 12, at Pebble Brook Golf Club, in Noblesville. The event benefits the Agapé Therapeutic Riding Center, which provides therapy through horseback riding for over 1,500 special children, thanks in part to this annual fundraiser. Contact Debbie Laird at Agapé – 317-773-7433 or dlaird@agaperiding.org – for registration or sponsorship information.



A "Par for the Horse" scholarship recipient sits happily atop his favorite horse, Jitterbug, at the Agapé Therapeutic Riding Center.

NUVO Tags Soul Bus As Monday-Night Best Pick



Après Jack's and Soul Bus received some nice pub recently in Nuvo's Nightlife Guide with NUVO's "Pick of the Week" for Monday nights. According to NUVO, Soul Bus features Tad Robinson, "one of the finest living soul singers";

Gordon Bonham, "bluesman extraordinaire"; Jes Richmond and his "folk sensibilities"; plus drummer Jeff Chapin and bass player David Murray, who "make it all look easy."

Thanks, NUVO. We couldn't have said it and better. Soul Bus at Après Jack's is the place to be on Monday nights.

Photo by Matt Beuoy

Jayson & Elizabeth's Wedding Set For Friday, June 12

It will be a Daddy Jack's affair on Friday, June 12, when bartender Jayson Altman and former server Elizabeth Mazanowski plan to tie the knot. The wedding will be followed by a big, fun reception downtown at the Crowne Plaza Hotel, with music by Biscuit Miller and the Mix. Jayson and Elizabeth met as co-workers at Daddy Jack's, when Elizabeth was also studying to be a nurse.

Calling All Kids ... To Kona Jack's!

School's out! And it's time to celebrate with a family night out at Kona Jack's! Kids can enjoy meals from the Kona Kid's Menu: Cheeseburger, Fish & Chips, Grilled Cheese, or Chicken Planks, each with fries and a drink, for only \$7.00.



Play Golf for a Great Cause, Tuesday, June 16, at the 2009 Skeet Thompson Memorial



Friends of Daddy Jack's looking for a way to have fun playing golf while helping an important cause still have time to sign up for the 2009 Skeet Thompson Memorial, set for Tuesday, June 16, 12:30 pm, at Pebble Brook Golf Course.

The event honors Merritt L "Skeet" Thompson and benefits the Alzheimer's Association of Greater Indiana. Foursomes and sponsorships are still available.

Daddy Jack's and the Thompson and Light families are the event's title co-sponsors. Lunch and dinner will be provided by Daddy Jack's in a fun-filled day that includes 18 holes of scramble golf, a putting contest for a \$10,000 prize, generous beverage carts, and a chance to raise awareness and funds for the Alzheimer's Association, the world's leader in Alzheimer's research and support.

For more information about the 2009 Skeet Thompson Memorial, go to www.alzindiana.org, or contact Emily Sherman at 317-575-9620 or emily.sherman@alz.org.

Indy Dance Academy To Open June 22



Daddy Jack would be happy to see the daughter of one of his oldest friends, Kenny & Pat Brown, opening the Indy Dance Academy just a couple doors down from Kona Jack's.

Join us in welcoming Margot Pahud and her new studio to the Center, set to open June 22, offering all types of dance, cheer, tumbling and conditioning classes, including yoga and pilates.

Also, watch for the Academy's "Parents' Night Out" on Wednesday, July 1, and Thursday, July 9, from 5 - 9 pm, when you can drop off the kids and enjoy a night out at Daddy or Kona Jack's. For more information, stop by for a tour, call 317-218-3694, or visit their website at www.indydanceacademy.com.

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AND MUCH, MUCH MORE!**



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