

A WISH for FISH

SEAFOOD CAFÉ BRINGS THE OCEAN TO EUGENE

BY AMY SCHNEIDER

Alder Street Fish Co. is difficult to categorize. Not quite a full-on restaurant, yet far from a typical fish-and-chips stand, this seafood café is a new addition to the smattering of coffee places and restaurants around East 13th Avenue near the UO campus.

“It’s been great,” says owner Bill Brand, who launched Alder Street Fish Co. in early November. “I’ve got a real enthusiasm for seafood, given where we live. I’ve always wanted to do something with seafood, and it’s a very sellable premise here on campus.”

The dinnertime flow of students confirms Brand’s statement as they enter, seeking refuge from the cold, and exit with warm bags of seafood. Some customers choose to linger inside the café, crowding around tables as they devour their baskets of fishy goodness. Because of its small size and cozy setting, Alder Street Fish Co. is a natural choice when taking shelter from a stormy Oregon day.

“It’s fantastic,” says Sam Robison, a repeat customer. “They really know how to make fish and chips. First off, the fries are great; I love waffle fries in general. And for real breaded fish, it’s not that greasy at all.”

The fish are Panko-breaded, giving them a lighter feel than other kinds of battered fish. But don’t think that fish and chips are the full extent of what Alder Street Fish Co. has to offer. While the delight of fried food is hard to resist, Brand’s menu consists of more than batter-coated fare, and he says that he “takes a lot of pride in culinary finesse.”

As an added bonus, Brand is committed to environmental responsibility. “We use sustainably harvested seafood as much as we can,” Brand says, “and all of our seafood is wild-caught.”

With that in mind, ocean lovers can breathe easy and fully appreciate the quality of the menu at Alder Street Fish Co. Topping the popularity list, Brand says, are the mahi-mahi fish tacos and the butter cod sandwich. When paired with aioli sauce, the sandwich takes on a Mediterranean flavor, composed of smoked paprika, lemon and garlic. Gluten-free clam chowder is served daily, and it’s made with no bacon, rendering it safe for pescatarian diners.

“It’s really creamy and delicious,” according to Preston Carmack, a musician who stopped in to try the chowder.

The non-seafood item on the menu, a burger served on a brioche bun, is “the best burger on campus,” Brand says. Made with beef raised on Ninkasi’s spent grains, the burger is reminiscent of grilling outdoors during the summer, an invigorating flavor during the colder months.

“I don’t think you can use poetic language to characterize what’s special about that beef,” Brand says. “It has such a fresh taste.”

Barbeque salmon and salmon burgers round out the menu, making a classy ensemble of normally grab-and-go food. So next time the flavors of the sea are beckoning, give Alder Street Fish Co. a try for a complete seafood experience — minus the ocean. ■

Alder Street Fish Co., 1239 Alder St., is open 11 am to 8 pm M-F.



BUTTERCOD PO BOY ROLL



BBQ SALMON PLATE

PHOTO BY TRASK BEDORTHA

PHOTO BY TODD COOPER

CAFÉ YUMM!

*Soul satisfying . . .
Deeply nourishing®*

“Comforting, healthy, just makes you happy...”
— Corvallis Guest, 2013

EUGENE • 730 E Broadway • 1801 Willamette St. • 130 Oakway Center • 1005 Green Acres Rd.	SPRINGFIELD • 3340 Gateway St. • Sacred Heart at RiverBend
CORVALLIS • 2001 NW Monroe	cafeyumm.com/nutrition @cafeyumm

Portland, Beaverton & Bend locations too

YUMM! YUMM! YUMM! YUMM! YUMM! YUMM! YUMM! YUMM! YUMM! YUMM!

Sweet Creek

Foods

Oregon

Gourmet

Albacore Tuna

In its natural juices

Packed in glass
Just like home canned.
High in heart healthy
Omega 3 oils

DOLPHIN
SAFE

Sweet Creek Foods
Elmira, Oregon

www.sweetcreekfoods.com
541-935-1615

Look for us at your Natural Foods Grocery