

For Immediate Release

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Ditch Plains Introduces Surfer Sundays

Traditional Lobster Bake Available In the Heart of the West Village Every Sunday Night

NEW YORK, N.Y., April 27, 2010 — Starting May 2nd, Ditch Plains (29 Bedford Street at Downing) invites diners to tie on their bibs and crack some lobster claws at Surfer Sundays. Bringing surf-style dining to the heart of the West Village, chef and owner Marc Murphy launches this weekly event for just \$30 per person which includes a traditional New England lobster bake with 1 1/2 pound lobster, corn on the cob, andouille sausage, and boiled potatoes served in a cast iron pot, dipping sauces of melted butter and Old Bay aioli, and a side of crisp, fresh coleslaw.

To accompany the lobster bake, Lionshead, Goose Island, IPA, and Abita Amber draft beers are \$4 and homemade blueberry pie is available for \$6.

What: “**Surfer Sunday**”

\$30 Lobster Bake special includes: 1 1/2 pound lobster, corn on the cob, andouille sausage, and boiled potatoes served in a cast iron pot with old bay aioli, drawn butter and a side of coleslaw

Desserts: blueberry pie for \$6

Draft beers are \$4

When: Every Sunday night starting at 4pm

Where: Ditch Plains (29 Bedford Street at Downing, 212.633.0202, www.ditch-plains.com)

Named for chef and owner Marc Murphy’s favorite surf beach in Montauk, Long Island, Ditch Plains is a New York-style fish shack in the West Village offering fresh seafood and the best of beach dining – from oyster shooters and lobster rolls to a grilled fish of the day. The restaurant is open seven days a week from 11am – 2am. Reservations are taken for groups of 6 or more, please call 212.633.0202 to book or visit www.ditch-plains.com.