

RATINGS AT A GLANCE	
Overall: 4	Food: 4.5
Service: 4.5	Noise: 3
Bathrooms: 4	Value: 4
Scale: 1=bad - 5=great	

MIXX is the current inhabitant of the perennial restaurant space at 26 Baltimore Ave. (ocean block, south side, across from Eden where DISH! used to be). Frogg Pond owner Pete Bosari and business partner Ginger Brenneman (one of the former owners of DISH!) have hit the ground running with their "Burger and Martini MIXX Wednesdays." For a town that fully expects (and supports) off-season "specials," alcohol and burgers seem to be a winning combination.

One of the first surprises we encountered was Steven. This friendly and gentle young man has the ability to carry on multiple conversations with multiple tables, take orders promptly, deliver food and drinks on time, all the while keeping the water glasses full. And all with a smile. Our first time was a cold, rainy Wednesday, and by 7:30 the place was packed. We started with the half-price martinis. The names for the drinks are fun: there's Alice, Yuri, Jeffrey, Ginger, Tyler ... you get the idea. They were tasty (especially the MIXX Martini with Hypnotiq). Be sure to tell Steven that you want your glass full (sometimes the measurements are off---no big deal--they always make it right).

Cutting to the chase: Get the Shrimp Lollipops! These little crustaceans are impaled on wooden sticks and encrusted with coconut and a crunchy tempura batter. The menu states that they're accompanied by a "coulee" (actually spelled coulis, a puree, usually of red peppers). I could have ordered 3 or 4 of these little gems. Others at the table ordered the Eggplant Tower (layered with chevre, tomatoes, provolone and a tasty sauce--she loved it) and the Seared Scallops with shredded brussels sprouts, bacon and a dijon aioli. Very tasty, indeed. They also offer "flatbreads" (basically little pizzas) which are apparently becoming a staple here in Rehoboth Beach. They had three great sounding variations on the menu. Part of the concept at MIXX is that they make all these goodies available both as "tapas" portions or "full" portions. It's a great idea and doesn't lock you into the standard appetizer/salad/main course sequence.

Not only do they have the standard Angus Beef Burger (what wasn't standard were the toppings: bacon, pepper jack, chipotle mayo and roasted red peppers), but they also offer a turkey burger (with stuffing, sweet potato and cranberry; sound familiar, RehobothFoodie regulars?), a Chicken Burger with a buffalo bent, and an actual Buffalo Burger (yes, real bison, my friends, where the deer and the antelope play) infused with whisky, provolone and the standard toppings. A very picky member of my dining party (we'll call him "Jack") had it tonight and loved it. He said it was like beef, but leaner and lighter. (Aren't you glad he didn't say it tasted like chicken?)

MIXX

Written by the Rehoboth Foodie

I had the Jalapeno BBQ Pork Burger, with their wonderful (home made) slaw. No, it's not actual BBQ. It is, in fact, a moist boneless pork loin chop with a tasty sauce. It might have been misnamed, but as a recovering BBQ restaurant owner, it has my seal of approval.

The other two ordered the Deviled Short Ribs as an entree. The Chronic Complainers will surely email me, but I cannot tell a lie: It was sublime and quite possibly the star of the menu. Boneless, darkly braised, caramelized and coated in horseradish, rich and tender. It was presented with mashers, grilled asparagus and a dark cabernet balsamic reduction. The savory aroma dominated the table. Recently, another dining companion devoured the Seafood Saute with sun-dried tomatoes, pasta and a reduction of white wine. She stabbed me with a shrimp fork when I tried to taste it. Help! Have you had it? If so, post us a note below.

It's fun, noisy and kind of crowded. The perfect picker-upper for a cool evening at the beach. If they keep up the good work, I suspect it will succeed equally well right into the summer.

As I said above, Mixx is on Baltimore Ave. right next to Adriatico near the corner of First Street, directly across from Eden. Call them for hours at (302) 226-8700. (D., Bar) Price Range: Moderate +.