

THE DISH

Mixx it up a Rehoboth Beach eatery

Resort restaurant offers original dishes in full and tapas portions

By Nick Roth
Staff Writer

REHOBOTH BEACH — As the co-owner of the Frogg Pond, Pete Borsari is well-versed in casual dining.

So earlier this year, he opened Mixx in the former location of Dish on Baltimore Avenue. Since the doors

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Pete Borsari
Owner Mixx Restaurant

opened, the response has been overwhelming, he said. “We’ve obviously filled a niche that no one really

knew we needed,” he said. “It’s amazing. We’ve had lines on Saturday nights.”

Borsari and Executive Chef Dave Sauers developed a menu that offers original dishes in full and tapas portions.

“I just thought of what would taste good together and what I could do to make it different,” said Sauers, who has worked in kitchens since he was 15 years old. “Old Bay hollandaise on rock fish has been around here forever, so what can I do different to make it pop and stand out?”

Sauers decided popcorn encrusted rockfish was the way to go. Served with dirty rice and grilled asparagus, the dish has quickly become one of the restaurant’s top-selling items.

Also receiving rave reviews from customers are the shrimp lollipops, deviled short ribs and chicken stir fry. The goal, Borsari said, is to make each dish different and appealing.



John King photo

Three popular dishes served at Mixx restaurant in Rehoboth Beach, are the deviled short ribs, shrimp lollipops, and popcorn encrusted rockfish.

“I don’t want to scare anybody or intimidate anybody with the food, but I also don’t want it to be pedestrian,” he said. “It’s been pretty fun to see the great response we’ve seen in the short period of time.”

The restaurant features daily specials to draw customers in, including \$8 burgers and half-price martinis on Wednesday nights and a \$35 prix fix menu on Thursdays. Sunday brunch, served from 11 a.m. to 2

p.m., has also gained popularity, he said.

The restaurant’s menu is constantly changing, but a few select items have remained due to their popularity.

“I want to make something that you can’t go anywhere else to get,” Sauers said. “Other people can try to duplicate it, but it just won’t be the same.”

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If you go

WHAT. Mixx
WHERE. 26 Baltimore Ave., Rehoboth Beach
WHEN. Dinner served from 5:30 p.m. Wednesday-Saturday; brunch served from 11 a.m. to 2 p.m. Sunday
CALL. 302-226-8700