

MINUTES OF MEETING
DANIA BEACH CITY COMMISSION
VIRTUAL WORKSHOP – DANIA BEACH GRILL PRESENTATIONS
TUESDAY, SEPTEMBER 21, 2021 - 5:30 PM

1. Call to Order/Roll Call

Mayor James called the meeting to order at 5:30 p.m.

Present:

Mayor:	Tamara James
Vice-Mayor:	Marco A. Salvino, Sr.
Commissioners:	Joyce L. Davis
	Lori Lewellen
	Lauren Odman
City Manager:	Ana M. Garcia, ICMA-CM
City Attorney:	Thomas Ansbro
City Clerk:	Thomas Schneider

2. Presentations

2.1 Dania Beach Grill – presentations by top 3 proposers:

City Manager Garcia gave a brief introduction, noting this is a much-anticipated process, and thanked the Commission for their support during the process. She described the steps undertaken to this point and noted we have three outstanding firms presenting for the future of our Dania Beach Grill; this is a great opportunity for everyone to see the presentations.

1. Caddy's Restaurant Group

David Culhane, Executive Director, Caddy's Restaurant Group, gave a PowerPoint presentation which is attached to and incorporated into these minutes.

Commissioner Odman asked if there is any live music aspect to the establishment for events.

Mr. Culhane said they have music seven days a week and described the special music events regularly held.

Commissioner Odman asked if there would be a permanent stage.

Mr. Culhane responded yes.

Commissioner Odman said she could not see where the park is and asked if the establishment would take over the park on the south side.

Mr. Culhane explained it would be a tiki area where the park is.

Commissioner Lewellen commented she could not see the menu very well and wonders what the price ranges are for food items and drinks offered.

Mr. Culhane reviewed the price ranges.

Mayor James asked if the lighting is turtle friendly.

Mr. Culhane responded yes and explained the lighting they would use.

Mayor James questioned if beach chair and umbrella rentals would be offered.

Mr. Culhane noted they do not actually offer rentals.

Mayor James asked if there is a way they could have no plastic or reduced plastic use.

Mr. Culhane explained their opportunity to be totally plastic free.

Mayor James questioned the capacity of the restaurant so we can anticipate parking.

Mr. Culhane responded the capacity is 220.

Mayor James noted she is concerned about the \$14 burger. She wants a local feel and not expensive so a family of three can afford it. When we eliminate the park, we want a family atmosphere, but she does not see anywhere for the children.

Mr. Culhane explained their other locations are very kid-friendly with game areas, kids' areas, and play areas. They want to build in kid-friendly areas as they have a kid's menu, and they will build this into the finalized plans.

City Manager Garcia clarified that the south side where Tootie Adler Park is will remain a park; we will work to enhance the southern piece. It is the northern piece where all the shacks are and is the area we allowed the bidders to utilize in their plans.

Mayor James asked if they removed the park in the presentation.

Mr. Culhane noted the build-out is on the north side.

Deputy City Manager Sosa-Cruz explained when the bid was put out and proposals submitted, the area to be developed started from the current footprint of the Dania Beach Grill and it was the north side that was optional for development. We are working on a FRDAP grant to expand Tootie Adler Park.

Commissioner Davis said she loved the environmentally friendly concept. She wanted clarification that they are doing a hybrid of two existing locations and wanted a better idea whether this would have a different atmosphere.

Mr. Culhane said it would be similar to the Bradenton location and explained the different areas and noted it would be two-story like Madeira Beach.

Commissioner Davis commented we are in a new era of COVID and the surge, and asked Mr. Culhane to go over sanitation measures taken to ensure safety.

Mr. Culhane explained their protocol to disinfect and take temperature checks for employees; if employees do not feel well, they stay home and receive their full wage. He is happy to work for this company that has taken the lead in safety precautions. Face masks are required for staff as they are frontliners and they go home to their families. Cleanliness is the utmost precaution, and they no longer take temperature checks of customers now. The owners offered to any staff wanting to get vaccinated to pay for their time off and travel to do so.

Commissioner Davis asked what their number one wow factor is.

Mr. Culhane responded it is their staff and management team; they are a family and will go above and beyond.

City Manager Garcia noted that all new construction on the beach would require turtle-friendly lighting and all proposers included this requirement in their proposals.

City Attorney Ansbro questioned the Coastal Construction Control Line and the affect it would have on the timeline for the project.

Mr. Culhane noted they would be obtaining all required permits which is built into their timeline.

2. LM Restaurants

Amber Moshakos, President of LM Restaurants, Joy and Lou Moshakos, founders/owners, Gary Sachs, Vice President of Finance, and Katherine Goldfaden, Senior Director, each gave brief introductions of themselves and gave a PowerPoint presentation which is attached to and incorporated into these minutes.

Commissioner Odman mentioned the take-out service and said one of the things we are looking for is reliance on single-use products. She asked where the materials would go and whether they would end up flying around the beach.

Amber Moshakos described the products they use and noted they use plastics that can be re-used for people to take home to use.

Joy Moshakos said re-usable products are utilized so they do not end up in the trash, which is why they do the draft wine so there are not bottles in the trash.

Commissioner Odman questioned if that is something as a company they are focused on, new products in the movement, and whether they are involved in that, so they evolve.

Amber Moshakos spoke about their use of bamboo straws; they do not have a perfect to-go package, but their goal is to be eco-friendly.

Commissioner Davis said she loves it is family centered and environmentally friendly and kid friendly. She loves they have room for input from the community and it is not 100% done without input. Our residents are very passionate about the Dania Beach Grill and were very specific about how they wanted the feel of the grill to be. She wanted to know if they have visited the beach to see ways they can incorporate and preserve some of the history.

Amber Moshakos noted she has a pocket full of papers from looking at the history and they walked the site and asked what the little pieces are that they can recover and put in the design and keep. Mr. Moshakos is there several times a week; the opportunity to go in and be hands on is extremely important to them.

Mr. Moshakos said they are very flexible, and it is important they have input from the community. He noted their company does not have stockholders.

Commissioner Davis commented she has been to the Pompano Beach location and saw turtle friendly lighting. She wished they had that to show because we are in the middle of turtle nesting season.

Commissioner Lewellen noted she likes the idea of the connected buildings with the covered walkway. The presenters mentioned and she saw a specific area for music, but they said they have not found the need to hire musicians as it would take away from the ambiance. She thinks live music would be very necessary in Dania Beach; bringing in music would need to be done.

Mr. Moshakos explained it has not been needed. They started with idea of seven days a week, but when they opened in the middle of the pandemic, the last thing they wanted was a large crowd congregated due to social distancing requirements. Since the pandemic has somewhat abated, they were talking two weeks ago about bringing in music. They are open to Dania Beach, and they will have music.

Commissioner Lewellen said the overall prices looked fairly reasonable and asked for price points for their food and drinks and if there are any specials.

Mr. Moshakos and Amber Moshakos reviewed the menu items and drink pricing. Food prices start at \$9, and they go up. Ms. Moshakos said they currently have happy hour in Pompano Beach.

Commissioner Lewellen noted she appreciated the environmentally friendly aspect and being able to buy a metal straw.

Mayor James said the music is very important to Dania Beach and wanted to know whether on the slant of the walkway it would give you a view of the ocean.

Mr. Moshakos explained it will be raised so there will be a view of the ocean. They must raise it because of building requirements.

Amber Moshakos noted they want to make sure the guests sitting on the patio have a beautiful view of the beach and they will work on the design to accomplish this.

Mr. Moshakos added every seat will have ocean view.

Amber Moshakos said they are not opposed to music; bringing in local artists is always fun and brings the community together.

Joy Moshakos noted even when they do not have live music, they invest in the sound system which makes it feel live; music is very important.

Mr. Moshakos added music, lights and people create the atmosphere.

Mayor James asked if they could commit to doing no Styrofoam or plastic.

Amber Moshakos responded yes regarding Styrofoam but eliminating all plastic would be difficult as they have eliminated glass for people coming off the beach. They are looking at multi-use plastic.

City Manager Garcia questioned the time of construction once all the permits are in place.

Mr. Moshakos said they are willing to commit paying rent six months after permits are in place and one month of training.

Amber Moshakos gave a detailed timeline.

3. PDKN Holdings, LLC

Jason Crush, Crush Law, representing PDKN, introduced the local team, Kim Bokamper, Brian Lombardy, Jamie Chris, P.J. Kavanagh, and Ricky Robinson, PDKN Marketing Director.

Mr. Bokamper gave an overview of the principals who make up PDKN and gave a PowerPoint presentation which is attached to and incorporated into these minutes.

Mr. Crush continued the presentation.

Commissioner Lewellen said she is personally familiar with several Bokamper's locations; they are mostly an elevated sports bar. She asked if they would have the ability to allow for live music in Dania Beach.

Mr. Crush said yes, they have left the tiki bar area open where they were thinking of local live music.

Mr. Kavanagh noted daily, they would have one- or two-piece music. They do not see this as a sports bar; it will have TVs but will not have a sports bar atmosphere. He added it is exciting they do not have to put a lot of TVs in, instead they will be focusing on the live music.

Commissioner Lewellen asked about the menu prices for the ranges of food, drinks, and specials.

Mr. Kavanagh reviewed the prices and noted they are about quality. Their \$12 burger is all natural meats from a farm in Ft. Pierce; it is all about health. They are working on a Caribbean burger, and this would be the perfect location to introduce it; it has a smaller 4-ounce patty starting at \$5.95, up to \$7.00.

Jamie Chris also reviewed the menu items and drink prices. They adjust and cater to the area what the market requires, do specials and happy hour, and have college football bucket specials and 2-for-1 happy hour in other locations. They could also create this for off the beach.

Commissioner Davis said it was a very thorough presentation, but she did not hear examples of philanthropic initiatives and how they engage the community.

Mr. Bokamper reviewed the charities his restaurants sponsor and endorse; they have also invested in some of the charities he has personally been involved with. They are as community oriented and as charitable as any restaurant in South Florida.

Commissioner Davis asked about the time frame of construction from the time of permitting.

Mr. Lombardy gave a timeline and noted construction could be completed in ten months, but they allocated a year.

Mayor James questioned how many parking spaces they anticipate this establishment occupying on their best night.

Mr. Bokamper responded probably 150 spaces; he understands a parking garage is to be built by the City.

Mayor James noted we must take into consideration the community and asked if the number includes staff.

Mr. Crush said staff is included in the number.

Mr. Lombardy noted a valet service could be considered for off-site parking if necessary.

City Manager Garcia suggested the Commission deliberate and speak to the stakeholder residents as she knows how much they value their input. She noted staff stands behind the way they

ranked these three firms, but it is the Commission's decision. The goal is to have the best product that our residents can have and as soon as possible. We are also looking at involvement in the Dania Beach community, which is important to us as well. She thanked the Commission and all the residents who have commented online and thanked the bid review committee that worked hard. She recommended that no later than the first meeting in October, staff would bring back an item for the Commission's consideration.

Mayor James said she would like to personally visit all the places and recommends the Commission also does that if they have not done so. We need to make sure we have the input from the community in a transparent fashion.

City Manager Garcia noted the Commission has a travel budget that has not been tapped into that could be used to visit the different locations, not just in Florida, but also in North Carolina.

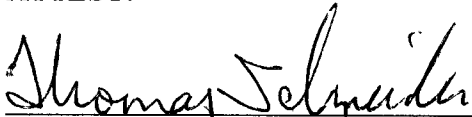
Vice-Mayor Salvino said he had listened to all the presenters and watched their presentations, though he did not speak.

Mayor James thanked the presenters and said if there are any questions from the firms or public, the Commission is ready and willing to meet and hear their concerns.

3. Adjournment

Mayor James adjourned the meeting at 8:12 p.m.

ATTEST:

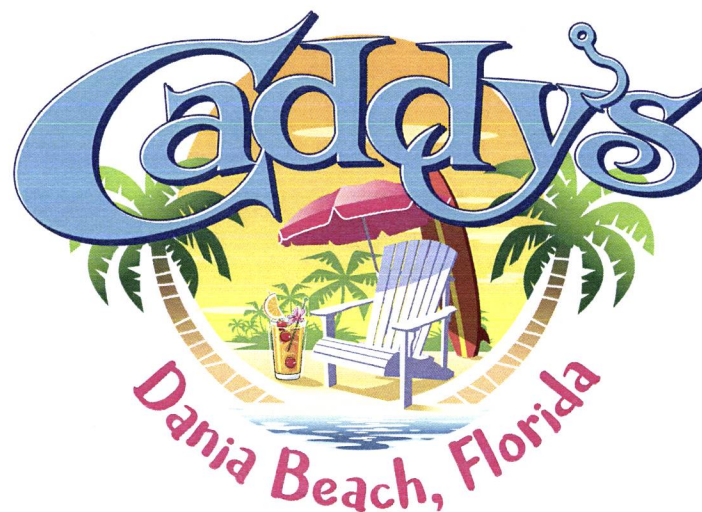
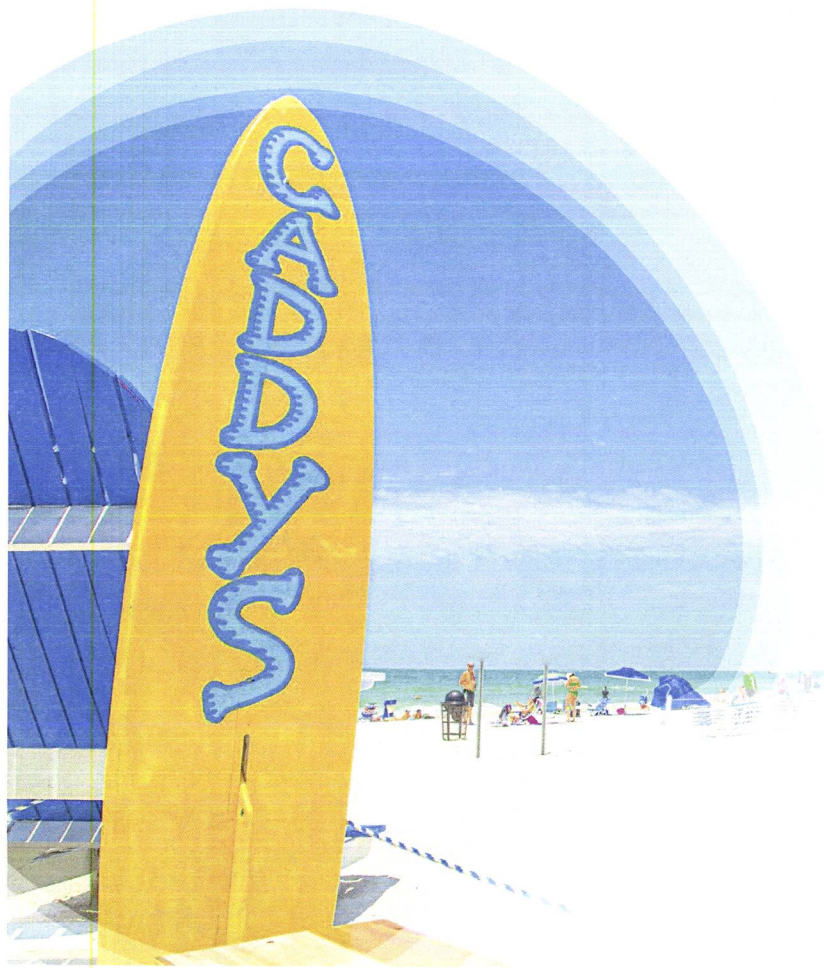

THOMAS SCHNEIDER, CMC
CITY CLERK



CITY OF DANIA BEACH


TAMARA JAMES
MAYOR

Approved: October 12, 2021



Caddy's Restaurant Group was started over 15 years ago with the intention of bringing hospitality and dining to an entirely new level. We opened our first Caddy's in Treasure Island, taking ownership of Caddy's on the Beach and transforming it from a rundown beach bar to a family friendly restaurant.

Caddy's Treasure Island is our flagship store, based on the beach, it was here where we were inspired to grow the Caddy's concept and develop a brand for more people to enjoy.

Since the development of the Caddy's brand, we have opened an additional 7 Caddy's restaurants.

What is the Caddy's Concept?

A Fun, Family Friendly, Memorable
Waterfront Dining Experience:
"Dine with your toes in the sand"





Caddy's Waterfront Restaurants

- Caddy's Treasure Island
- Caddy's Madeira Beach
- Caddy's St. Pete Beach
- Caddy's Indian Shores
- Caddy's Gulfport
- Caddy's Bradenton
- Caddy's John's Pass

"Dine with your toes in the sand"

Mission Statement

Committed to providing visitors with a fun and memorable waterfront dining experience in a lively laid-back scenic setting.

Our personable and professional staff aim to create an experience that develops lifelong customers. We strive to make sure to be the local's favorite and the vacationer's destination."



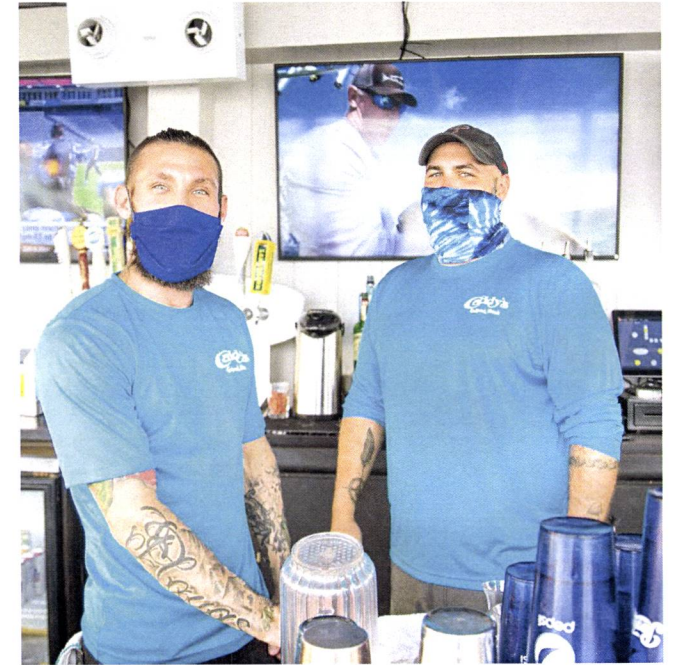
Core Values

- C - Community committed
- A - Accepting of all
- D - Dedicated to excellence
- D - Destination to remember
- Y - Yes I can attitude
- S - Service with a smile

Staff Motto

- S - Service
- W - With
- I - Incredible
- M - Memories





The Caddy's Family

The Caddy's Family

Our aim is not to just provide a job for our staff but to provide a career and a great standard of living for them and their families.

- 401K and top health care benefits for all staff
- Internal training program available for staff who wish to progress into management
- Education support – for staff wanting further education
- Hire local and recruit from within
- Protect Staff & their family from Covid
 - *Covid testing all staff on site every Monday*
 - *Full pay to staff members who tested positive or who showed any symptoms*
- Encourage a Healthy Workforce
 - Free monthly 3-mile races for all staff and family members
 - Nutritional programs for all staff
 - St Anthony's Triathlon training and participation





Do you have experience with
restaurant
buildouts/developments on
the beach?

We Specialize in Beach Properties

- Caddy's Bradenton*** - Waterfront property (Remodel)
- Caddy's Treasure Island*** - Waterfront property (Additional build)
- Caddy's St Pete Beach*** - Waterfront property (Remodel)
- Caddy's Indian Shores*** - Waterfront property (Remodel)
- Caddy's John's Pass*** - Waterfront property (Remodel)
- Caddy's Madeira Beach*** - Waterfront property (New Build)
- Caddy's Gulfport*** - Waterfront property (Remodel)



Caddy's Promise

"The beach gives, so you need to respect the beach"

- Staff morning and nightly beach walk - cleaning and protecting the beach
- Saturday Morning - Beach Clean - Set up and sponsor the local beach walking group to clean the beach (Breakfast and T-Shirts supplies)
- Hired specialist lighting designer that works with Tonya Long, Head of Fish & Wildlife Biologist - turtle conservation
- Eco Friendly locations - No Glass/Limited Plastic/No Straws zones
- Recycled eco friendly paper used on location and eco friendly specialized to-go containers
- Multi use trash cans on site for all recyclable needs
- Grab a bucket campaign - Keep our beaches clean!
- Event Management - Beach friendly events





Giving Back

Caddy's aims to do more than bring good times to the area. We also strive to make our community a better place for the people who live and visit here.

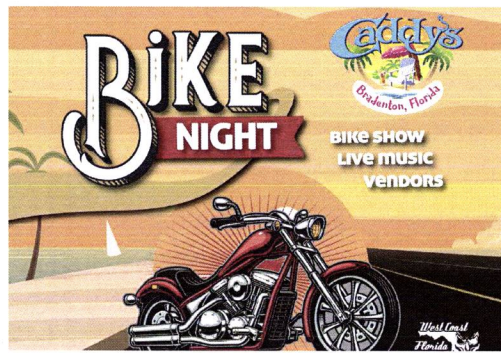
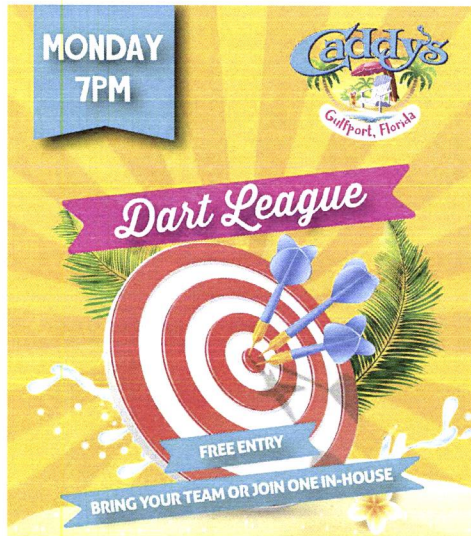
Caddy's is proud to work closely with St. Baldrick's Foundation to fight childhood cancer, main sponsor and supporter of the annual St. Anthony's Triathlon held in downtown St. Petersburg, and The Cupid Undie Run.

We also support our community by working with a variety of charities to host events and provide donations for philanthropic events and initiatives.

Caddy's Cares

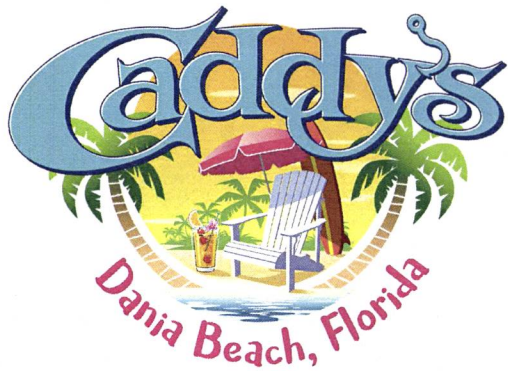
- Main sponsor of the St. Anthony's Triathlon (St. Anthony's Hospital)
- Main sponsor of the "I Care About Me Foundation" (Under privileged children)
- Main sponsor of "Finish line for Scholarships (Education of children)
- Main sponsor of the "Lucky Duck Race for Pace Center for Girls (Under privileged children)
- Main sponsor of multiple local city events including "King of the Beach" and "Sanding Ovation"
- Main sponsor of the "Ronald MacDonald House (Supplying meals to families of sick children)
- Sponsor of "Teacher of the month (Multiple Schools)
- Sponsor of "Employee of the month (Manatee Memorial Hospital)
- Each Caddy's sponsors local sports teams and clubs in their area
- Each Caddy's sponsors, supports and attracts major events to their area
- Each Caddy's location is a member of the local Chamber of Commerce
- Main sponsor of "Become an Honor Flight Volunteer (Supporting Veterans)
- Main sponsor and member of the "Beach Cleaning Crew"
- Straw free zones at all restaurants
- Phone free zones (Family Friendly)
- Kids eat free night





Caddy's Events

- Movie Night at Caddy's. Large Screen on the Beach (Kid Friendly Movies)
- St. Patrick Day & Halfway to St. Patrick's Day Events
- Sanding Ovarions (Sand Sculpting Live on the Beach)
- Watch The Heat on the beach. Large Screen
- Local Market on the Beach (Once a Month)
- St. Anthony's Triathlon After Party (Over 200 participants attend the after-party event at Caddy's)
- The Pirate Invasion (Caddy's Gasparilla)
- School of Music Events. Children bands playing on location monthly
- Official parties with the Tampa Bay Lightning and Tampa Bay Buccaneers
- Local Craft Beer Market (Once a Month)
- Free Yoga Classes on the beach (Tuesday, Thursday and Friday)
- Hospitality Night
- Trivia Night
- Bike Night
- Kids Eat Free Night
- Dart League
- Live Music Sunset Sessions Friday, Saturday and Sundays
- Caddy's Passport Challenge
- Cinco de Mayo Event



Dania Beach Proposal



Who is the Developer & General Contractor

A Local based Construction firm will be hired in a consultancy basis to help us navigate Dania Beach codes & requirements and source locally based sub contractors and materials.

William Karns Enterprises, Inc. is a Florida corporation organized in 1979. It is a family business rich in more than 50 years of land development and construction experience. The corporation has engaged in the business of construction contracting in Florida since its inception and is currently registered as both a Class A certified general contractor and a Class B certified building contractor. WKE has a reputation known for exceptional quality construction and award-winning designs of their projects.

We at Caddy's have always believed in supporting the locally based trades people and businesses in every city we have established a Caddy's Waterfront Property.

Who is the Project Manager

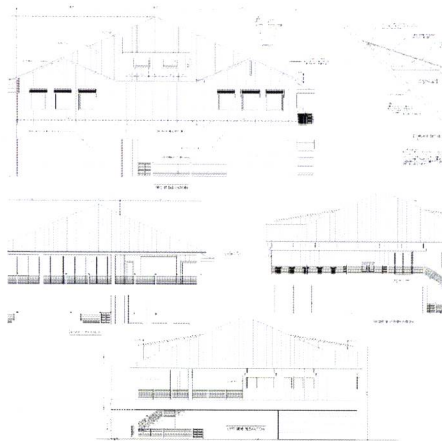
Managing Partner Mark Rowe, a local resident and business owner (Micky Byrnes Irish Pub, Downtown Hollywood) will be overseeing the project for Caddy's Restaurant Group, partnering with a local Construction Group and Bill Karns Construction.

Conceptual Design

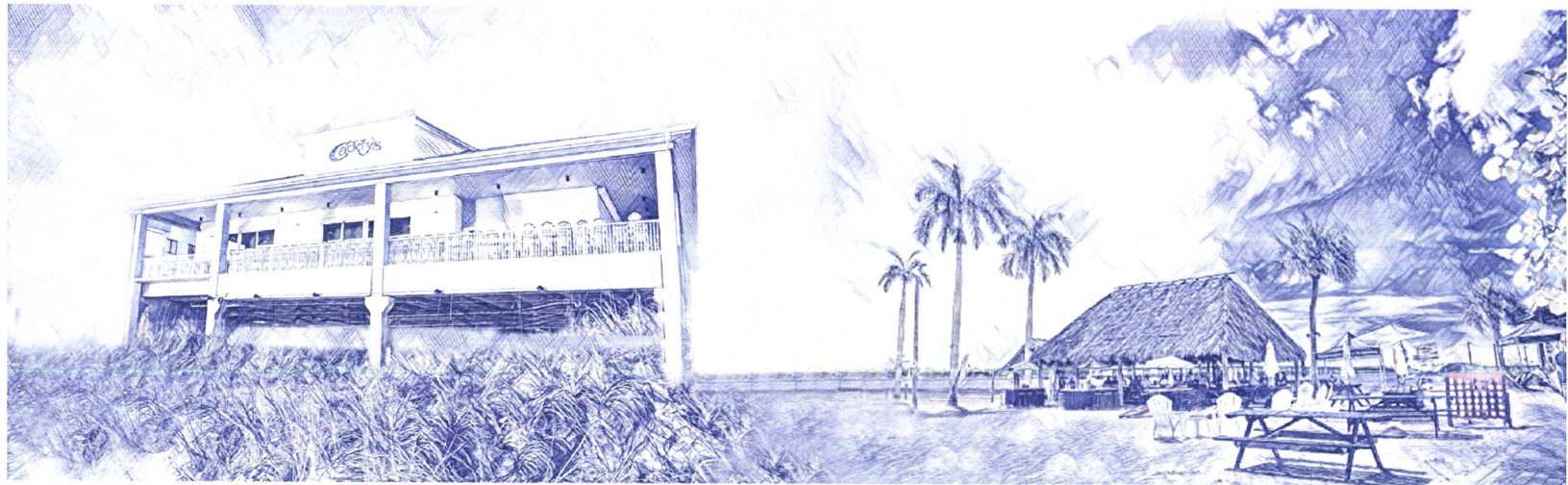
This design is from our latest new build restaurant at Madeira Beach, the first restaurant in Madeira City to be situated on the beach.

This project took 11 months to complete at a cost of 2.9 million dollars, we opened the doors in April 2021.

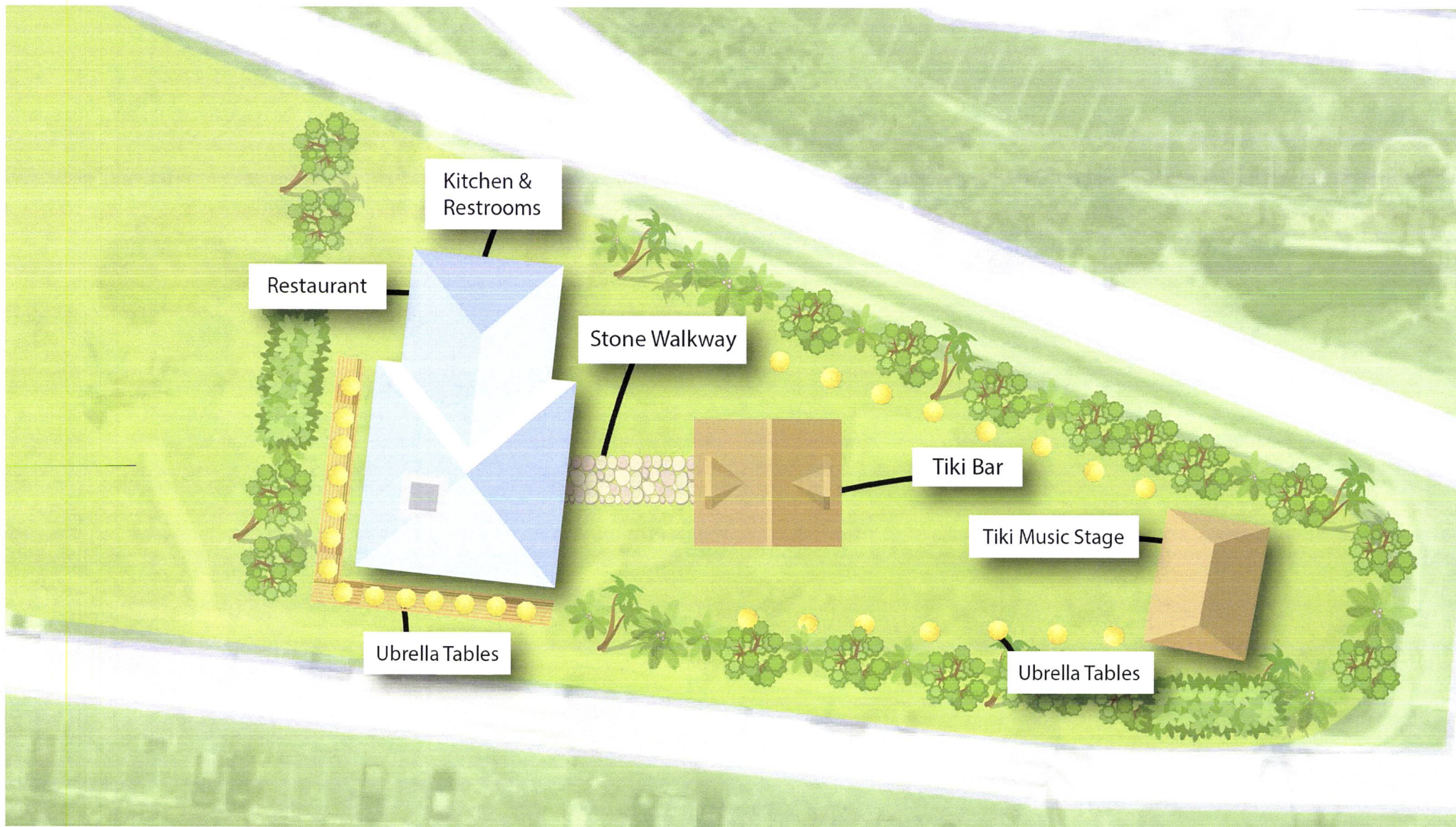
Edits to the design below will be possible to suit the needs of the Diana Project.











What is the proposed lease term?

The proposed lease term is a 10-year lease, including three 5-year option to extend.

What is the proposed lease and rent commencement?

Once bid has been accepted. Lease agreement can be sign immediately with rent commencement starting from opening day of the restaurant.

Estimated 10 months for construction.





What rent and or % of annual revenue are you proposing to the city?

- Estimated Sales: 5-year plan: \$3M up to \$7M:
- Year 1 sales, from a conservative standpoint, are projected to be approximately \$3M annually.
- Sales growth is projected to be between 20% - 30% each year as we become established and a well-known brand in the area. By year 5 sales are projected to be \$7M annually.

Year 1 \$3M

Year 2 \$4.2M

Year 3 \$5.1M

Year 4 \$6M

Year 5 \$7M

- Proposed Rent: 6% of sales plus CAM charges.



How long estimated for permits and when do you anticipate opening the restaurant?

Estimate permits submitted 1-2 months from bid acceptance.

Estimate opening time of 10 month from permit approval

Planned Decor

Each of our Caddy's locations include:

- Blue and white wicker chairs, designer tables
- Purpose built surfboard dining tables, turquoise booths.
- Large Caddy's Adirondack chair for advertising purposes outside the location
- Unique murals inside and outside the building painted by a local artist to capture the history of the city (Competition)
- Caddy's Branded signage logo and murals on outside of the building, all pre-approved by the city
- Blue/White/turquoise/yellow driftwood placed throughout the location
- A branded location specific retail section

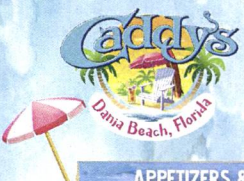




Planned Décor History

- History is very important to every community, and it should be recorded and protected
- Run a competition for the local community to design and submit local historic artwork to be added to the décor of the building. (Featuring the Dania Beach Bar and Grill)
- Commission a historical wall/area as part of the new property
- Run a competition on what features we might be able to bring from the old building - reuse the existing vintage Cuban tiles.





JOIN THE CADDY'S LIFE!
GET A **FREE** BAG WITH RETAIL PURCHASES OVER \$50

VISIT OUR RETAIL SECTION FOR SOME CADDY'S MERCH!

APPETIZERS & SHAREABLES

SMOKED FISH SPREAD \$10.95
HOUSEMADE WITH FRESH FISH SERVED WITH A SIDE OF HONEYMUSTARD AND CRACKERS

TRIO DIP \$12.45
BEER QUESO, GRUYERE COAST SALSA, KALE AND SPINACH ARTICHOKE DIP, SERVED WITH TORTILLA CHIPS

GROUPEL NUGGETS \$12.95
LIGHTLY FRIED GROUPEL SERVED WITH DILL TARTAR SAUCE

HOUSEMADE CRAB CAKES \$13.45
CADDY'S FLORIDA CRAB CAKES SEARED AND TOPPED WITH KEY LIME KETCHUP

BONELESS WINGS \$11.45
TOSSED IN A CHOICE OF TROPICAL BBQ, LEMON PEPPER, BUFFALO OR SESAME TERRIACIN SERVED WITH CELERY, BLUE CHEESE OR RANCH

SESAME CRUSTED AHI TUNA \$13.95
HEAVILY SEARED SESAME CRUSTED AHI TUNA, SERVED WITH SEARED SALAD, PICKLED GINGER AND MANGO

BAVARIAN PRETZEL \$11.95
SOFT, SALTY PRETZEL SERVED WITH A SIDE OF BEER QUESO AND SIDE OF MUSTARD

CALAMARI \$12.95
FLASH FRIED CALAMARI SERVED WITH A SIDE OF SWEET TARTAR SAUCE

KALE & SPINACH ARTICHOKE DIP \$12.45
SERVED WITH CRISPY TORTILLA CHIPS

TRADITIONAL WINGS \$13.95
TOSSED IN A CHOICE OF TROPICAL BBQ, LEMON PEPPER, BUFFALO OR SESAME TERRIACIN SERVED WITH CELERY, BLUE CHEESE OR RANCH

PEEL & EAT SHRIMP \$12.45
POUNCE \$12.45 HALF POUNCE \$12.45

SALADS

HOUSE SALAD \$7.95
FRESH GREENS, CHICKENS, TOMATOES, CUCUMBERS, CROSTONS AND CHOICE OF DRESSING

CLASSIC CAESAR SALAD \$7.95
CHOPPED ROMAINE WITH CROSTONS, PARMESAN CHEESE AND CAESAR DRESSING

BLACK & BLEU STEAK SALAD \$17.95
FRESH GREENS, SIRLOIN STEAK, TOPPED WITH FRIED CHICKENS, BLUE CHEESE CRUMBLIES, TOMATO, BACON AND A SIDE OF BLEU CHEESE DRESSING

SUNSHINE SALAD \$15.45
FRESH GREENS, GRILLED CHICKEN, MANDARIN ORANGES, CUCUMBERS, TOMATOES, ALMONDS, PINEAPPLE, BLUE CHEESE AND RASPBERRY DRIZZLE DRESSING

V SUBSTITUTE IMPOSSIBLE MEAT \$2

CHOWDER

HOUSEMADE SEAFOOD CHOWDER
CUP 4.95 BOWL 6.95

HANDHELDS

SERVED WITH KETTLE CHIPS
SUBSTITUTE GLUTEN-FREE WRAP OR VEGAN BUN \$2

GROUPEL SANDWICH MIKE
GRILLED BLACKENED OR FRIED, TOPPED WITH LETTUCE, TOMATO, ONION AND DILL TARTAR SAUCE

CHICKEN SANDWICH \$12.95
GRILLED CHICKEN BREAST TOPPED WITH LETTUCE, TOMATO, ONION AND HONEY MUSTARD DRESSING OR A BROADWAY BUN

CRAB CAKE BLT \$13.95
GRILLED CRAB CAKE, CRISPY TACON, TOMATO, LETTUCE AND DILL TARTAR SAUCE ON A BROADWAY BUN

CADDY'S BURGER \$13.95
ANGUS BEEF BURGERS TOPPED WITH CHEESE, AFTERWOOD SMOKED BACON, LETTUCE, TOMATO AND ONION OR A BROADWAY BUN

V SUB IMPOSSIBLE MEAT \$2

BACON BBQ BURGER \$14.45
ANGUS BEEF BURGERS TOPPED WITH AFTERWOOD SMOKED BACON, LETTUCE, TOMATO, CRISPY ONION STRINGS AND TROPICAL BBQ SAUCE

V SUB IMPOSSIBLE MEAT \$2

CADDY'S REUBEN \$14.45
CORNED BEEF BURGERS IN A HOUSE, TOPPED WITH SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON RYE BREAD

GROUPEL REUBEN MIKE
GRUYERE TOPPED WITH SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON RYE TOAST

TACO STAND

SERVED WITH KETTLE CHIPS

MAHI TACOS \$13.95
LIGHTLY BLACKENED MAHI TOPPED WITH LETTUCE, PICO DE GALLO, PINEAPPLE AND CHIPOTLE SAUCE

SUNSHINE SHRIMP TACOS \$14.95
GRILLED SHRIMP TOPPED WITH LETTUCE, GRUYERE COAST SALSA, PINEAPPLE AND FLORIDA CITRUS SAUCE

PORK BELLY TACOS \$13.95
PORK BELLY TACOS TOPPED WITH TROPICAL BBQ SAUCE AND TOPPED WITH CADDY'S COLESLAW

*IMPOSSIBLE MEAT: PLANT-BASED VEGAN MEAT SUBSTITUTE OR UNFATTENED MEAT THAT REDUCES YOUR RISK OF FOODBORNE ILLNESS

HOUSE SPECIALTIES

CHICKEN TENDER BASKET \$13.45
HAND BREADED CHICKEN TENDERS, SERVED WITH FRENCH FRIES AND CADDY'S COLESLAW

SIRLOIN STEAK DINNER \$20.45
ROSE SIRLOIN COOKED TO YOUR IRONING, SERVED WITH GARLIC MASH POTATOES AND SEASONAL VEGETABLES

FISH AND CHIPS \$17.45
FRIED Haddock SERVED WITH FRENCH FRIES, CADDY'S COLESLAW AND A SIDE OF DILL TARTAR SAUCE

SHRIMP BASKET \$14.45
LIGHTLY FRIED, SERVED WITH FRENCH FRIES, CADDY'S COLESLAW AND A SIDE OF COLESLAW SAUCE

CRAB CAKE DINNER \$23.45
CRAB CAKE AND TOPPED WITH KEY LIME KETCHUP, SERVED WITH CANTALOUPE RICE AND SEASONAL VEGETABLES

COCONUT SHRIMP BASKET \$16.45
SERVED WITH FRENCH FRIES, CADDY'S COLESLAW AND A SIDE OF ORANGE MARMALADE

TROPICAL SHAPPER DINNER \$21.45
FRESH PAN-SEARED SHAPPER TOPPED WITH OUR GRUYERE COAST SALSA, SERVED WITH CANTALOUPE RICE AND SEASONAL VEGETABLES

SEAFOOD MAC N CHEESE \$18.45
PASTA SHELLS TOSSED IN OUR SECRET SAUCE, POURED WITH CHEDDAR, SHRIMP AND A BLEND OF CREAMY CHEESE

GROUPEL DINNER MIKE
GRILLED, BLACKENED OR FRIED, SERVED WITH CANTALOUPE RICE AND SEASONAL VEGETABLES

SIDES

SWEET POTATO FRIES \$4.00

FRENCH FRIES \$4.00

GARLIC MASH POTATOES \$4.00

PASTA SALAD \$4.00

GREEK MEDLEY \$5.00

KETTLE CHIPS \$3.00

CADDY'S COLESLAW \$4.00

SEASONAL VEGETABLES \$5.00

CANTALOUPE RICE \$4.00

BEER LIST

JAI ALAI
MILLER LITE
COORS LIGHT

BUD LIGHT
BUDWEISER
SHOCK TOP
KEP DOWNKEY

CORONA
BLUE MOON
PACH ULTRA
STELLA ARTOIS

FREE DIVE
LANDSHARK
BEACH BLONDE
GRAFFITI ORANGE

HEINEKEN
ANGRY ORCHARD
WHITE CLAM
BUD LIGHT SETZER

TRULY
HIGH MOON

SPECIALTY DRINKS

SERVED IN A SOUVENIR CUP

ROCKY MARGARITA
SEVER TEQUILA, TRIPLE SEC, SOUR MIX, ORANGE JUICE, LIME JUICE

CLASSIC MOJITO
SILVER RUM, Muddled MINT, LIME JUICE, SIMPLE SYRUP

CUCUMBER MOJITO
STOUT CUCUMBER, Muddled MINT, LIME JUICE, CUCUMBER, SIMPLE SYRUP

PINEAPPLE SUNRISE
HONEYDew, PINEAPPLE JUICE, SPARKLING WATER, LIME JUICE

PAIN KILLER
LIGHT RUM, DARK RUM, CHEESE DE COCONUT, PINEAPPLE AND ORANGE JUICE, MINT

CADDY'S MARGARITA
MARGARITA REPOSADO, GRAND MARNIER, ORANGE JUICE, SOUR MIX

HAVANA NIGHTS
BACARDI PINEAPPLE, MEXICAN LIME JUICE, PINEAPPLE AND ORANGE JUICE

STRAWBERRY INFUSION
VIOLET VODKA, STRAWBERRY PUREE, SIMPLE SYRUP, SWEET AND SOUR MIX

LOOSEY GOOSEY
GREY GOOSE, PEACH SCHNAPPS, LEMONADE, SWEET TILIA

RUM RUNNER
LIGHT RUM, DARK RUM, BLACKBERRY BRANDY, BANANA, COGNAC, PINEAPPLE AND ORANGE JUICE, GELATINE

GULF SUNSET
SILVER RUM, DARK RUM, PASSION FRUIT PUREE, PINEAPPLE AND ORANGE JUICE, GELATINE

TROPICAL MARGARITA
MARGARITA REPOSADO, COGNAC, COGNAC, SOUR MIX, LIME JUICE, TROPICAL REDSAIL

BEACH STORM
PAPAS PILAR RUM, GINGER BEER, LIME JUICE

FROZEN OASIS

SERVED IN A SOUVENIR CUP

FROSE
STOUT BAKED VODKA, ROSE WINE, SOUR MIX, PEACH PUREE, PEAR STRIP

PINA COLADA
SILVER RUM, PINEAPPLE JUICE, PINA COLADA MIX

STRAWBERRY DANCING
SILVER RUM, STRAWBERRY MIX

MIAMI VICE
A MIX OF CADDY'S PINA COLADA AND STRAWBERRY COGNAC COCKTAILS

SUSHY MARGARITA
SEVER TEQUILA, TRIPLE SEC, SOUR MIX, ADD STRAWBERRY OR MANGO FLAVOR \$1

MUDSLIDE
STOUT VODKA, COGNAC, COGNAC, COFFEE, LUXURIE, IRISH CREAM, ICE CREAM MIX, CHOCOLATE SYRUP

BACARDI GULF COOLER
BACARDI COCONUT, BACARDI MANGO, BACARDI PINEAPPLE, PINEAPPLE, ORANGE AND CRANBERRY JUICE

COCONUT MOJITO
BACARDI SUPERIOR, SIMPLE SYRUP, PINEAPPLE, ORANGE AND CRANBERRY JUICE, COCONUT PUREE

BANANA CABANA
BACARDI SUPERIOR, BACARDI SHELLED, BANANA, COGNAC, PINEAPPLE AND ORANGE JUICE

DRAGON BERRY MOJITO
BACARDI DRAGONBERRY, WATERMELON, SORBITES, SIMPLE SYRUP, LIME JUICE, GELATINE

DEEP BLUE SEA
BACARDI COCONUT, BACARDI MANGO, BLUE COGNAC, PINEAPPLE JUICE, SERRA PISTO

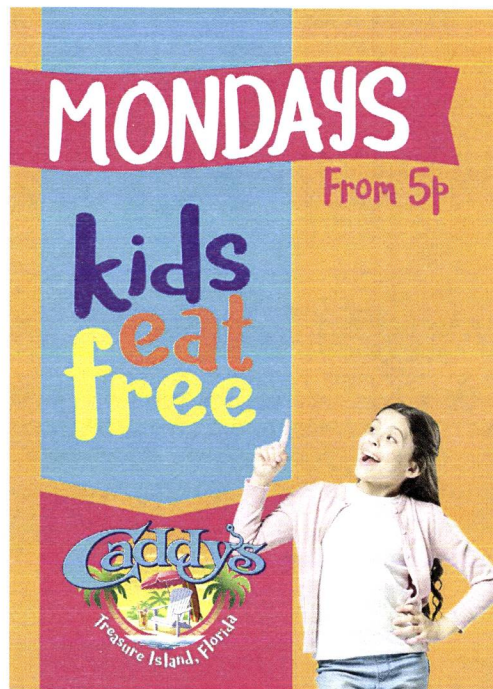
BAHAMAMA
BACARDI SUPERIOR, BACARDI COCONUT, PINEAPPLE AND ORANGE JUICE, GELATINE

MAI TAI
BACARDI SUPERIOR, BACARDI BLACK, PINEAPPLE AND ORANGE JUICE, AMARETTO LUXURIE

What will the menu be?

- Support local – we like to work with the local community when it comes to purchasing (food, retail, alcohol)
- We want to become part of the community and support local business.
- Mark – who has a very successful business in the area, we will use his support network to source local food suppliers, fresh fish, home made deserts.

Kids Menu



KIDS MENU

\$6.95 AGES 12 AND UNDER
KIDS MEALS COME WITH A COMPLIMENTARY DRINK:
WATER, JUICE, OR SODA AND CHOICE OF FRIES OR FRUIT

CHICKEN FINGERS

LIGHTLY BREADED CHICKEN TENDERS

GRILLED CHEESE

A CLASSIC GRILLED CHEESE SANDWICH

POPCORN SHRIMP

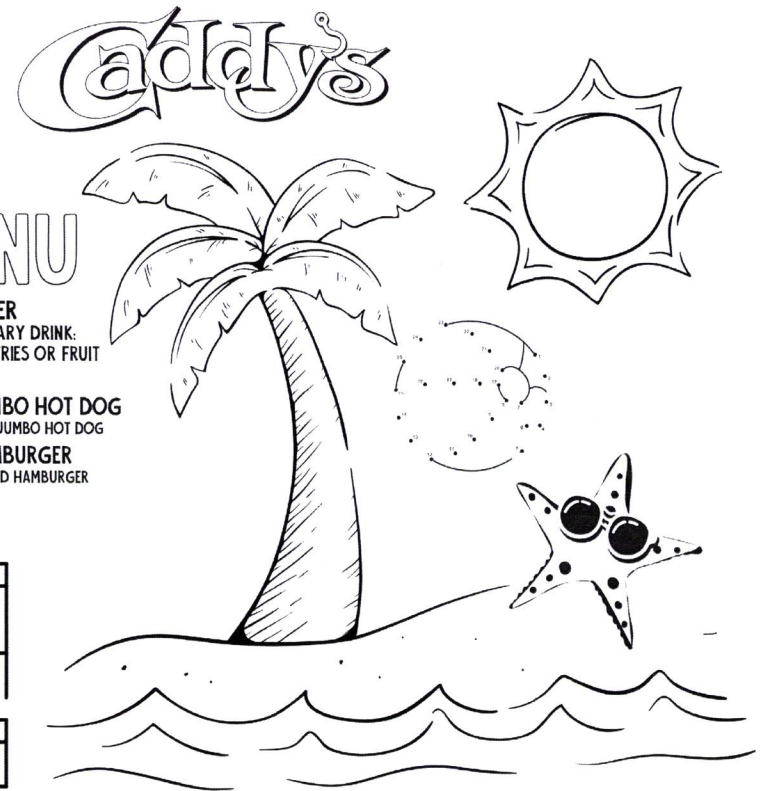
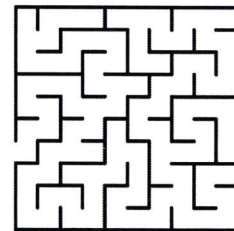
LIGHTLY FRIED POPCORN SHRIMP

JUMBO HOT DOG

KID'S JUMBO HOT DOG

HAMBURGER

GRILLED HAMBURGER





Why Caddy's?

- We specialize in Beach Properties
- We care for our staff
- We are local and shop local
- We will protect the beach, the environment, and the history of an area
- Caddy's Care – We give back to the community



PEOPLE'S CHOICE
2021
BEST OF THE BEST
Tampa Bay Times

1ST PLACE
BEST BEACH BAR

1ST PLACE
BEST WATERFRONT BAR

1ST PLACE
BEST WATERFRONT RESTAURANT

Caddy's

WATERFRONT DINING

VISIT US AT

TREASURE ISLAND
INDIAN SHORES
BRADENTON

MADEIRA
GULFPORT
ST. PETE BEACH

@CADDYSWATERFRONT
CADDYS.COM
#FINDYOURCADDYS

References

- Chief of Police Hollywood

Chris O'Brien

Cell: 954 609-2298

Email: cobrien@hollywoodfl.org

- City of Hollywood
Commissioner

Traci Callari

Email: tcallari@hollywoodfl.org

- Mayor of Hollywood

Josh Levy

Cell: 954-536-7120

Email: jlevy@hollywoodfl.org

- Mayor of Madeira Beach

John Hendricks

Cell: 727-394-8877

Email:

jhendrick@madeirabeachfl.gov

- Mayor of Treasure Island

Larry Lunn

Cell: 727-204-0143

Email: llunn@mytreasureisland.com

- Mayor of St Pete Beach

Al Johnson

Cell: 727-543-2794

Email: ajohnson@stpetebeach.org



Caddy's Company Structure



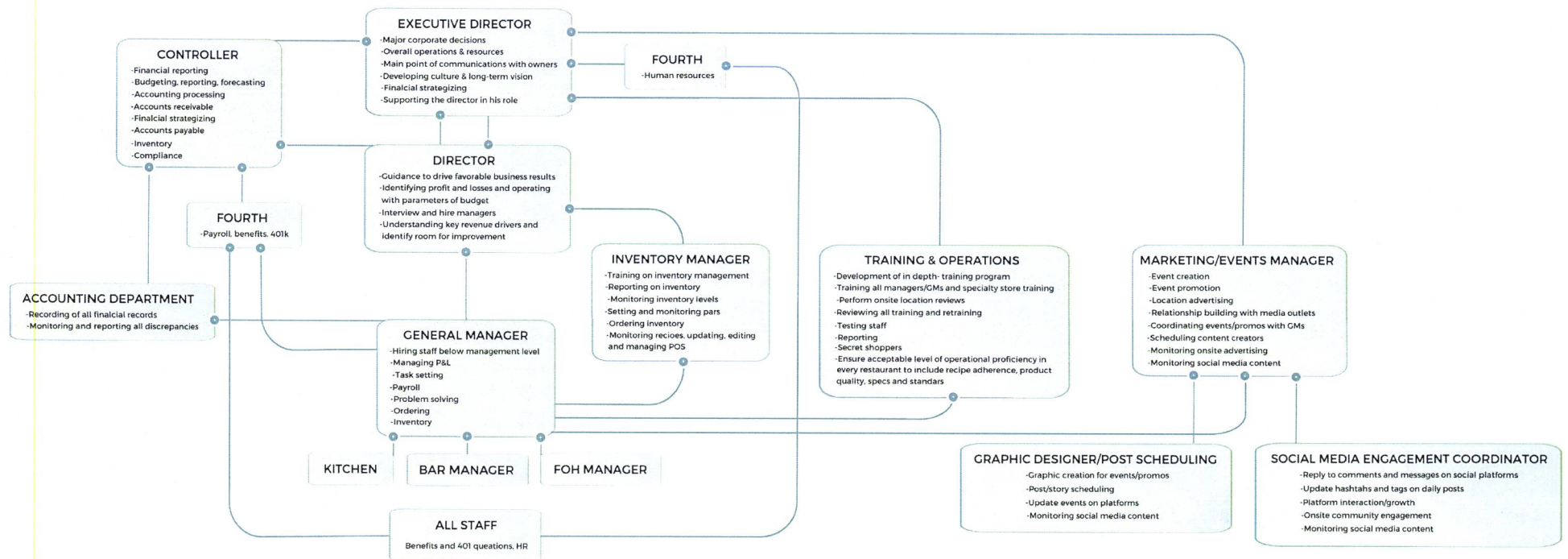
All operations are managed by our corporate team based out of our main headquarters in St. Petersburg Florida. Office address: 9740 16th Street North, St Petersburg, FL 33716

We outsource our Payroll, Benefits and HR department to Fourth.
www.fourth.com

Our employment rate is currently 585 team members.

Corporate Team

POSITION	NAME
Executive Director	David Culhane
Controller	Cherilyn Herzhauser
Head of Accounting	Rizzel Baldarama
Accounting Executive	Cory Spakes
Payroll	Reshawd Murphy
Benefits & Administration	Tuwanna Lane
HR Department	Joey Lauter
Director	Randy Esponda
Inventory Manager	Bryan Petway
Marketing Manager	Melissa Osorio
Corporate Chef Director	Joe Walsh
Training & Development	Tom Kobes





beach bar + grill



LUCKY FISH DANIA BEACH

Bid # 21-011

Tuesday, September 21, 2021



Lou + Joy Moshakos

Founders/Owners
43+ years, each



Amber Moshakos

President/Owner
from birth



Gary Sachs

VP, Finance
35 years*

Accounting
Purchasing
IT



Katherine Goldfaden

Senior Director,
Brands + Marketing
21 years*

Brand
Development



Joanna Nightingale

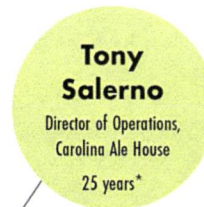
Senior Manager, HR + Talent
Acquisition
8 years*

Hiring
Payroll



Tonya Towler

VP, Corporate Affairs
24 years*



Tony Salerno

Director of Operations,
Carolina Ale House
25 years*



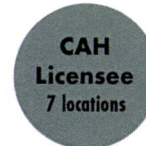
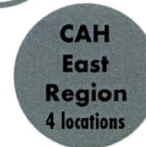
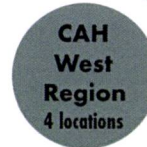
Brian Wiegman

District Manager,
Signature Brands NC
25 years*



Eric Clark

Senior Manager Operations,
Signature Brands FL
25 years*



LM ORGANIZATIONAL CHART

*Hospitality + Restaurant experience notated

LM RESTAURANTS' COMMITMENT



REVITALIZE

Deep experience in developing a Landmark restaurant in partnership with local municipalities and agencies.

- Oceanic, Pompano Beach
- Lucky Fish, Pompano Beach
- Taverna Agora, Raleigh
- 500 Glenwood Ave, Raleigh



PRESERVE HISTORY

Restaurants are where people connect, make memories, and are deeply rooted in communities. It is our responsibility to our neighbors to understand how important these Landmark restaurants are.

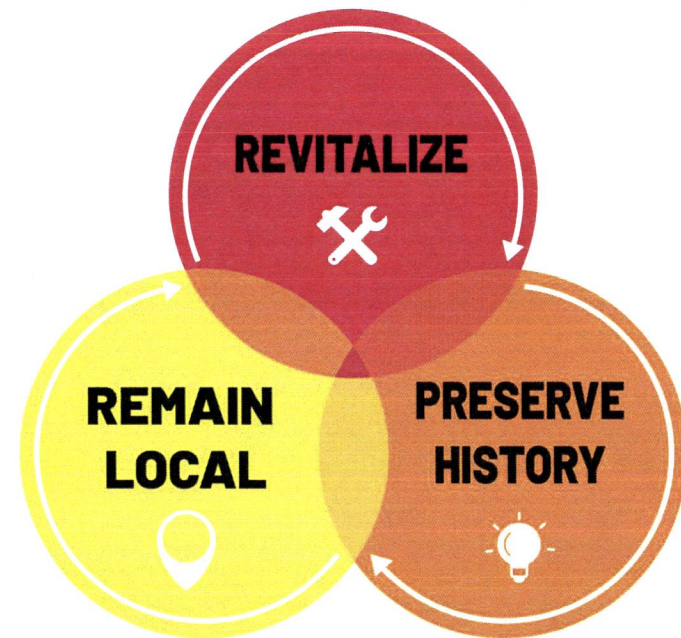
- Oceanic, Wrightsville Beach
- Oceanic, "Save the Pier"
- The Cove, Deerfield Beach



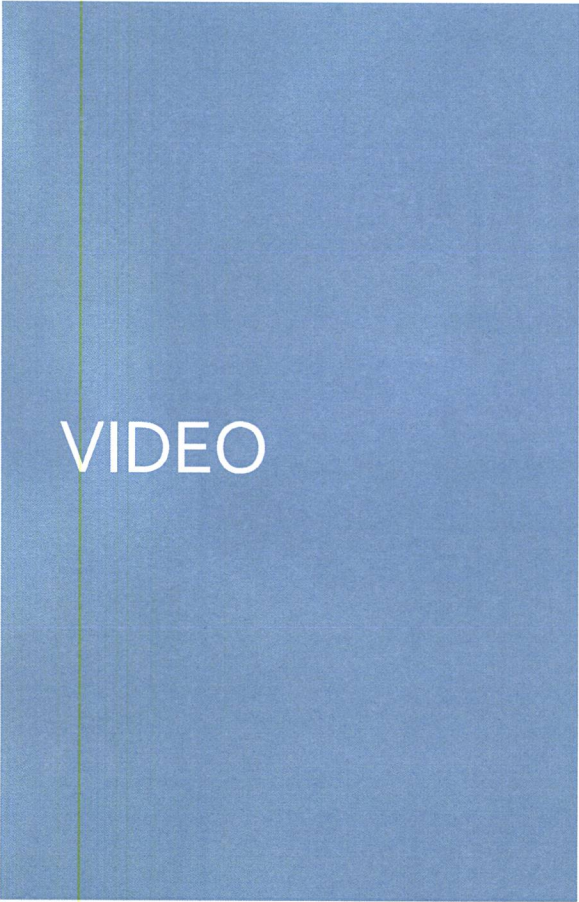
REMAIN LOCAL

LMR is a 43 year old, stable restaurant group committed to giving back to the community in which it supports.

- Opening week Dining for a Cause for a local charity
- Philanthropic focus on education and children's well-being
- Local ownership, management, architect, and GC



Three highlights that make LM the right partner



VIDEO



LM RESTAURANTS' COMMITMENT



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Deep experience in developing a Landmark restaurant in partnership with local municipalities and agencies.

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- Lucky Fish, Pompano Beach
- Taverna Agora, Raleigh
- 500 Glenwood Ave, Raleigh



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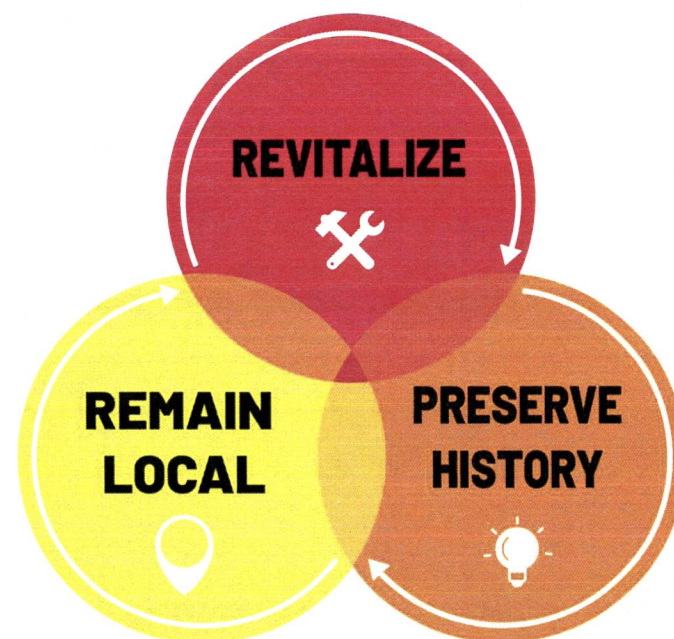
- Oceanic, Wrightsville Beach
- Oceanic, "Save the Pier"
- The Cove, Deerfield Beach



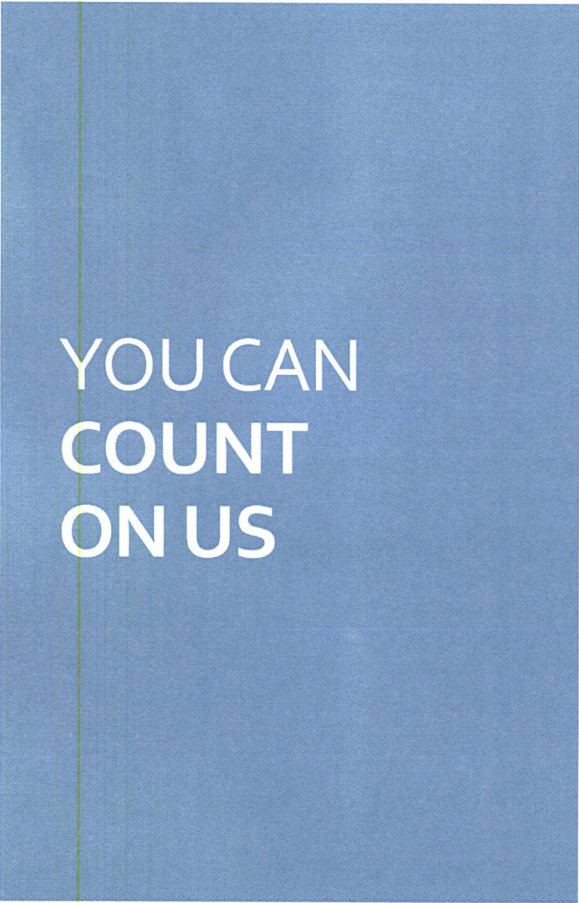
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- Local ownership, management, architect, and GC



Three highlights that make LM the right partner

A large blue rectangle with a fine, woven texture, serving as a background for the text.

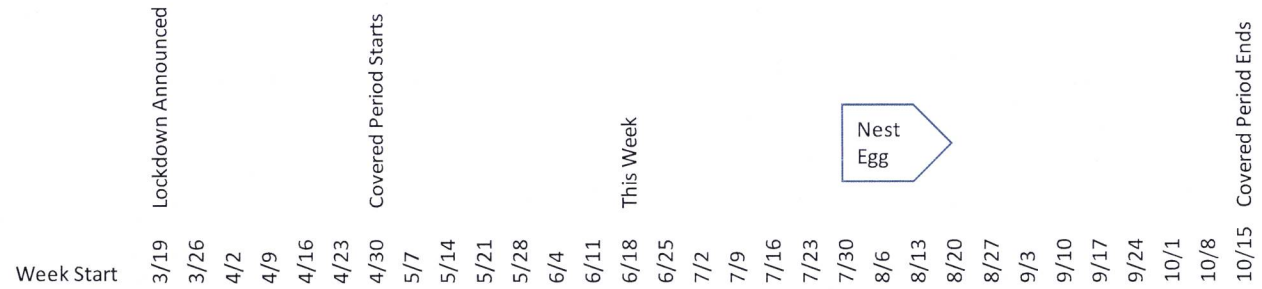
YOU CAN
COUNT
ON US

During the Pandemic:

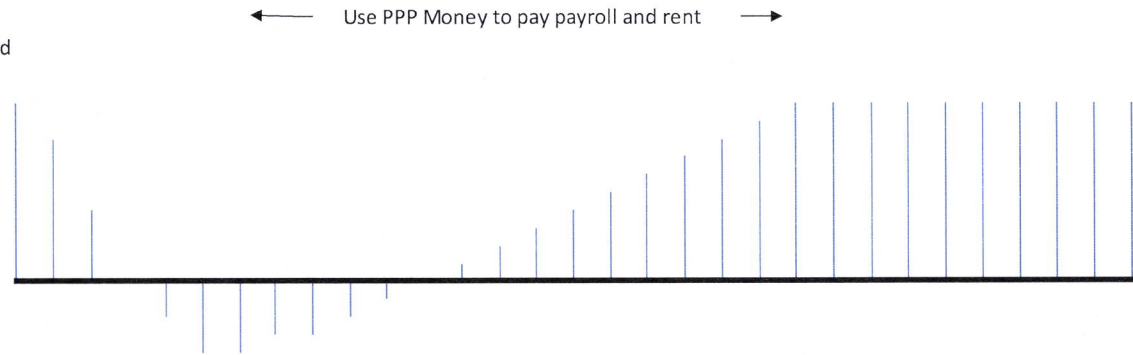
- We kept all stores open for the community
- We grew
 - opened Lucky Fish Pompano Beach
 - acquired Two Georges at the Cove, Deerfield Beach

YOU CAN
COUNT
ON US

Current Time Line



Cash on Hand



YOU CAN
COUNT
ON US

Proven track record of adaptability.

- Pivoted quickly at onset of Covid
- Continued conservative financial strategy to retain cash, enabling us to weather the storm, keep stores open, retain team members
- Ready to take on Dania Beach project and remain sound for our family of brands



Brand Overview: LUCKY FISH, DANIA BEACH



MENU

- Breakfast, Lunch, Dinner, 7 days a week
- Widely accessible menu
- Family-friendly pricing
- Flexible dining
 - Dine in – full service
 - Take Away - counter service
 - Delivery and take out – digital ordering platform

CONCEPT

- Market-tested, casual dining
- Indoor/Outdoor seating
- Broad appeal – beachgoers,
- State-of-the-art entertainment and restaurant facility that builds on natural environment and beauty of Dania Beach



Lucky fish beach bar + grill

DRINK IN THE HAND, TIES IN THE SAND
NO WORRIES HERE IN OUR OCEANFRONT
ESCAPE. JUST SIT BACK... SP, SEA, AND SUN
WHILE MAKING NEW FRIENDS.
WHAT A LUCKY FISH YOU ARE.
@Luckyfishompani

LUCKY EATS

Florida Smoked Fish Dip

Wahoo, pickled onions,
jalapeños, crisp corn tortillas
& club crackers 11

Peel & Eat Shrimp

1/2 lb. Old Bay seasoning, lemon,
cocktail sauce 12

Coconut Shrimp

Pineapple rum marinade,
mango pineapple salsa 13

Killer Conch Fritters

Lucky sauce, cocktail sauce,
lemon 12

Tuna Poke Nachos*

Avocado crema, sesame, soy, pickled
onions, siracha aioli, pineapple
mango salsa, wakame, wasabi,
wonton chips 15

Crispy Calamari

Beer battered, cocktail sauce,
Lucky sauce 12

Beachy Wings

Choice of blue cheese or ranch
dressing, celery 8 wings 10
sauces: Buffalo, Pineapple Jerk,
Oriental BBQ, Extra Dressing. 20

Chicken Tenders

House fries, key lime honey mustard
10

Nathans Footlong Hot Dog

All beef, grilled, topped with ketchup,
mustard, sauerkraut, house fries 9

House made, Fresh Guacamole

Pico de gallo & chips 12

Ahi Tuna Lettuce Wraps

Sesame seared tuna, lettuce cups,
siracha aioli, pickled cucumber slaw
16

Cheesy Quesadillas

Chicken or Shrimp, Cheddar & jack,
pico, grilled peppers & onions 11

Oysters

Raw, Rockefeller or Fried. Cocktail
sauce, remoulade. 1/2 dozen 12
Dozen 24

Trio of Dips & Chips

Pico de Gallo, 3 Cheese, Guacamole,
or spinach artichoke 17

Steamed Mussels

PEI Mussels, saffron coconut broth,
toasted broche 18

Sun-Kissed Shrimp

Thai sweet & spicy chili sauce 14

Hooked Up Tacos

Grilled, blackened, or fried. Grilled soft
corn tortilla, mango pineapple salsa,
lettuce, avocado crema, pico de gallo
& chips

pick of 2: Chicken 8 Shrimp 9
Mahi Mahi 11

GREENS

Hearts of Romaine Caesar

Garlic croutons, shaved parmesan, house
Caesar dressing 9

Island Chopped Salad

Romaine, tomatoes, corn, cucumbers,
peppers, mango, strawberry, pineapple,
wontons, mojo vinaigrette 13

Fishing Village Greek Salad

Romaine, tomatoes, cucumbers,
bell peppers, red onions,
Kalamata olives, feta, housemade Greek
vinaigrette 12

Chicken Cobb Salad

Pulled chicken, blue cheese crumbles,
chopped bacon, avocado, tomatoes, hard
boiled eggs, cucumber, mixed Greens,
buttermilk ranch dressing. XX

Beachy Caprese

Sliced tomato and mozzarella, topped
with tomato & cucumber panzanella
salad, balsamic glaze & Vini 36 EVOO.

DRESSINGS

Buttermilk Ranch, Blue
Cheese, Pineapple Mojo Vinaigrette,
Honey Mustard, Balsamic Vinaigrette

Grilled Chicken 5,

Mahi Mahi 7, Shrimp 7

SAMMIES

Served with House Fries or Coleslaw

Florida Fish Sandwich

Grilled, blackened or fried
mah mahi or snapper, mango pineapple
salsa, garlic remoulade, pickles,
butter toasted bun 15

Pier Bird Sandwich

Grilled, blackened or fried chicken, swiss,
avocado, lettuce, tomato, pickle, Lucky's
Special Sauce 14

BLTA

Bacon, lettuce, tomato, avocado,
mayonnaise, thick cut broche 10

Riptide Po'Boy

Fried shrimp or oysters, lettuce,
tomatoes, cajun tartar sauce

Tequila Lime Shrimp Wrap

Grilled shrimp, lettuce tomato, cucumber,
mango pineapple salsa, avocado, tequila
lime vinaigrette 13

Chicken Bacon Ranch Wrap

Romaine, tomatoes, pecan smoked
bacon, Cheddar jack, buttermilk ranch 13

Surfside Cheesesteak

Grilled onions, peppers, mushrooms,
three cheese sauce 13

Lucky Grilled Cheese

Cheddar, jack, American, swiss,
thick cut broche 8

FRESH GROUND SMASH BURGERS

Served with House Fries or coleslaw

1/4# Classic Cheeseburger*

Fresh ground Angus patty, American
cheese, lettuce, tomato, pickles,
Lucky's special sauce, butter
toasted bun 9

1/2# Double Down Cheeseburger*

Two fresh ground Angus patties,
American cheese, lettuce, tomato,
pickles, Lucky's special sauce,
butter toasted bun 11.5

Triple Threat*

Three fresh ground Angus patties,
American cheese, lettuce, tomato,
pickles, Lucky's special sauce,
butter toasted bun 14

ADD

Avocado 1	American 1
Bacon 1.50	Cheddar 1
Mushrooms 1	Swiss 1
	Jack 1
	Feta 1

LUCKY'S CATCH OF THE DAY

Mahi Mahi or Snapper
Island rice, green beans, mango
pineapple salsa 17

SWEET TREATS

No judgement here if you jump
right to the best part

Gigantic Ice Cream Sandwiches

Housemade giant ice cream sandwiches.
Ask about today's cookie and ice cream
pairings! 6

Fried Oreos & Vanilla Sauce

Double stuffed Oreos,
vanilla dipping sauce 7

Nelly and Joe's Key Lime Pie

Graham cracker crust, whipped cream 8



Lucky fish beach bar + grill

FLIP FLOP COCKTAILS

+ add floater 3

Strawberry Basil Rum Smash

Bacardi Gold rum, strawberry purée, simple,
fresh squeezed lime, muddled fresh basil 12.5

Blueberry Vodka Lemonade

Deep Eddy Lemonade vodka, fresh blueberries,
fresh lemon, simple 12

Dark 'n Stormy

Gosling's Black Seal rum, ginger beer, lime 12

Lucky's Rum Punch

Don Q Gold rum and silver rum, pineapple, orange,
fresh lime, grenadine 13.5

Margarita

Lunazul tequila, lime, agave 12.5
+ add blood orange, strawberry, or mango 13.5

Red Sangria

Bacardi Limon, red wine, cherry, orange, lemon,
lime, blueberries, pineapple juice 8.5

White Sangria

White wine, ginger liqueur, peach schnapps, cherry,
orange, lemon, lime, blueberries 8.5

WINE ON DRAFT

white

Sparkling White, VS Cose Prosecco	7
Chardonnay, 14 Hands	7
Sauvignon Blanc, Joel Gott	10
Pinot Grigio, Stemmari	7
Rosé, Pomelo	9
Sauvignon Blanc, Sea Pearl	9
Pinot Grigio, Kris DOC	9
Reisling, Gotham "Finger Lakes"	10

red

Cabernet, 14 Hands	7
Merlot, 14 Hands	7
Pinot Noir, Rickshaw	10
Malbec, Portillo	10
Red Blend, Dreaming Tree	12
Tuscan, Querceto Tucan	10
Cabernet, Federalist	11

FREETAILS

Alcohol-free frozen drinks

Virgin Strawberry Daiquiri 7

Virgin Pina Colada 7

FROZEN COCKTAILS

+ add floater 3

Watermelon Margarita

Watermelon purée, Lunazul tequila,
triple sec, lime 13

Strawberry Daiquiri

Captain Morgan rum, strawberry, fresh squeezed
lemon & lime 13

Pina Colada

Don Q rum, pineapple, coconut cream 13

Miami Vice

Swirl of pina colada and strawberry daiquiri 13

Orange Creamsicle

Svedka vodka, orange creamsicle 13

BEER ON DRAFT

Bud Light	5.5
Miller Lite	5.5
Michelob Ultra	5.5
Coo's Light	5.5
Yuengling	5.5
Corona Extra	7
Modelo Especial	7
Stella	7
Heineken	7
Blue Moon	6
Funky Buddha Hop Gun IPA	8
Funky Buddha Floridian Hefeweizen	8
Sierra Nevada Hazy Little Thing IPA	6
Kona Big Wave Golden Ale	7
Wynwood La Rubia Blonde	7
Florida Beer Co. Key West Amber	7
Prosperity Brewers Clutch Plate IPA	7
Truly Wild Berry Hard Seltzer	5.5

BOTTLES+CANS

Truly Lemonade 16 oz.	5.5
Angry Orchard Crisp 12 oz.	6
Budweiser Red 16 oz.	5.5
Heineken Zero N/A	5



Strawberry Daiquiri 7 • Truly Key West Amber 7 • 50
Bottles Water • Budweiser 5.5

* Lucky Picks

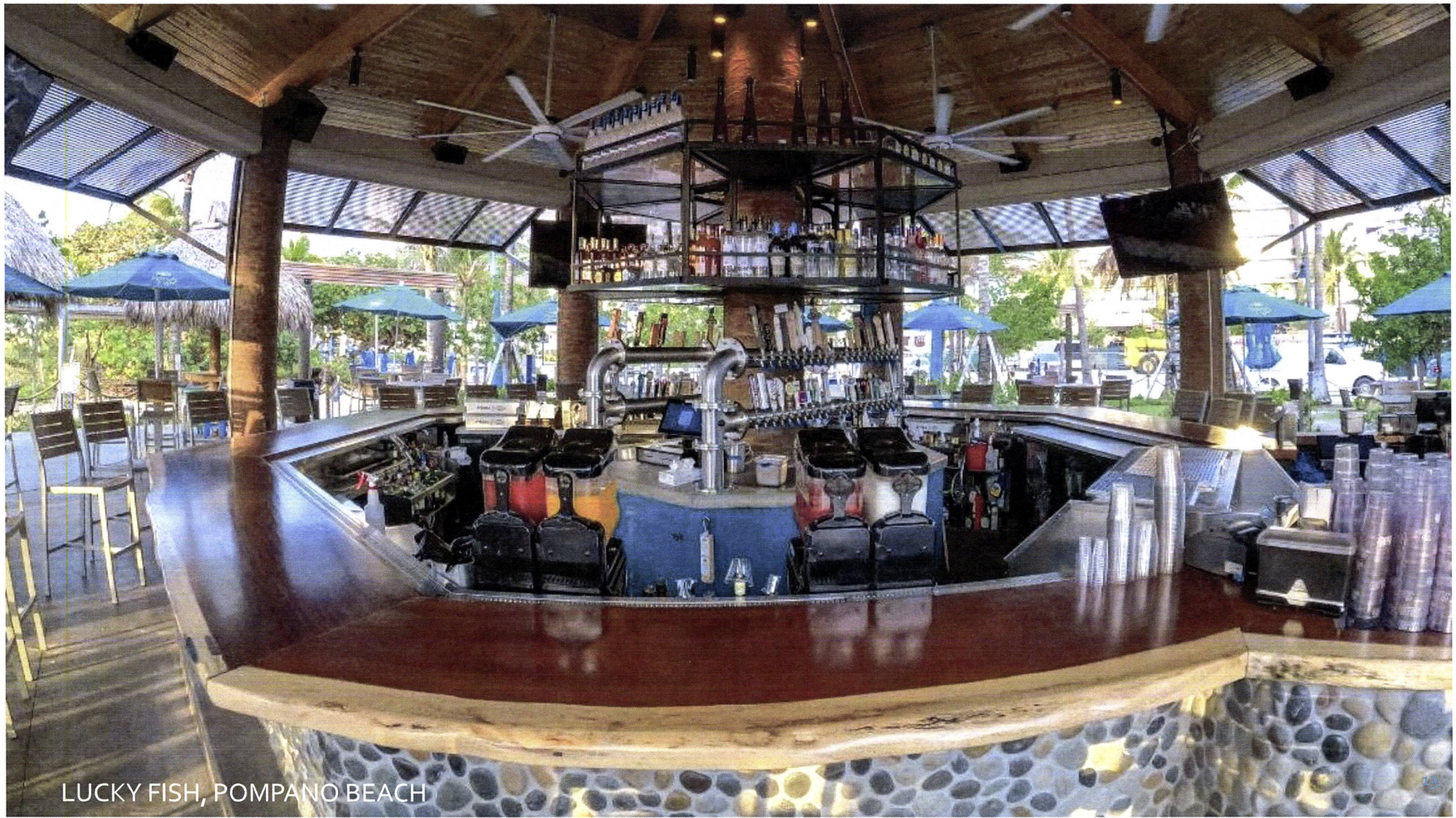
* This item is served raw or undercooked, so may be cooked to order. Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

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LUCKY FISH, POMPAÑO BEACH



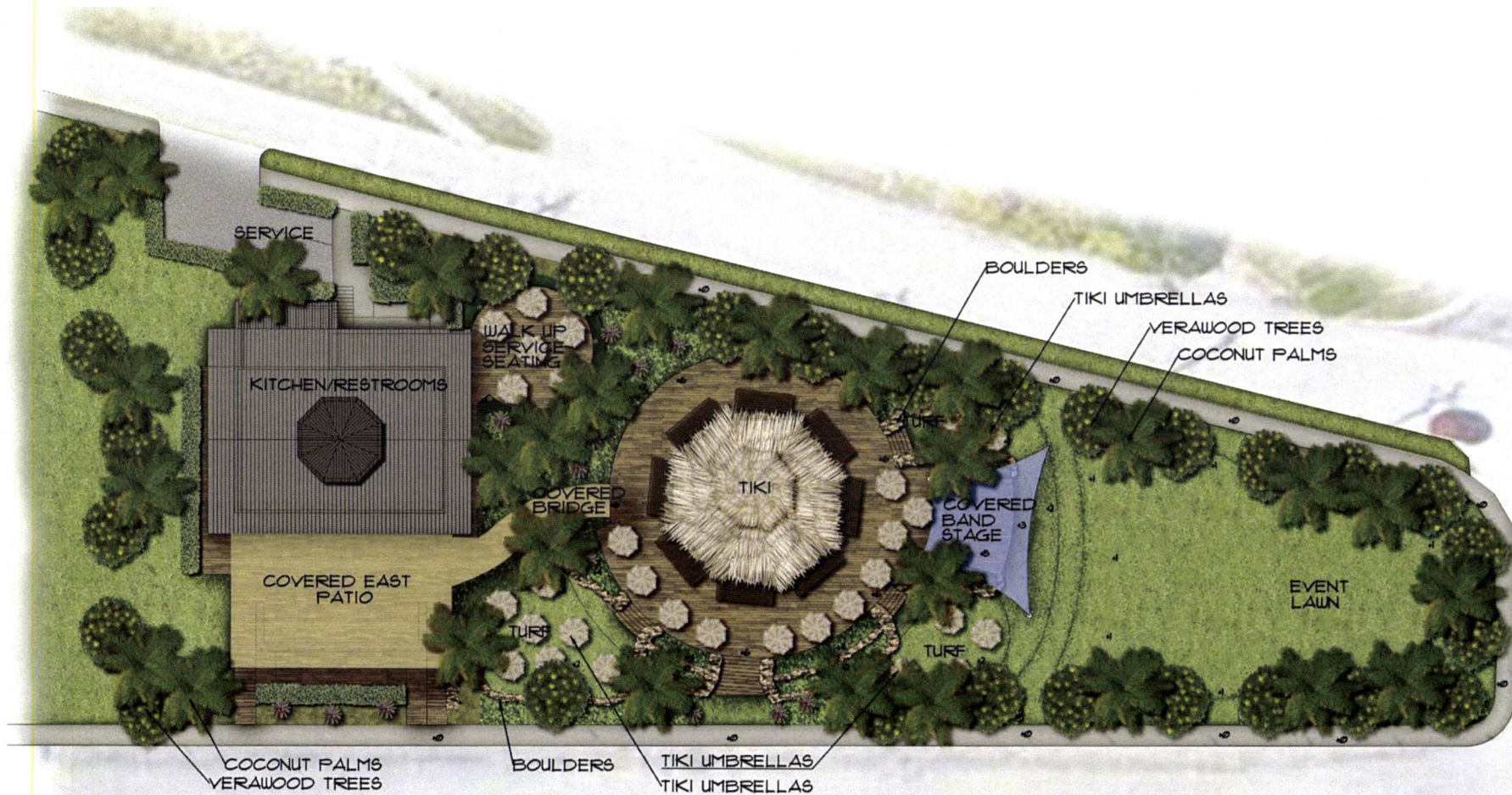
LUCKY FISH, POMPANO BEACH



LUCKY FISH, POMPAÑO BEACH



PROPOSED RENDERING, LUCKY FISH, DANIA BEACH



project
tiki
bar
dania beach, fl

dave bodker
landscape architecture llc

601 n. congress ave. suite 105
dania beach, florida 33445
561-276-8311

project number

date

scale

drawn by

checked by

illustrative
planting plan

project number

date

scale

drawn by

checked by

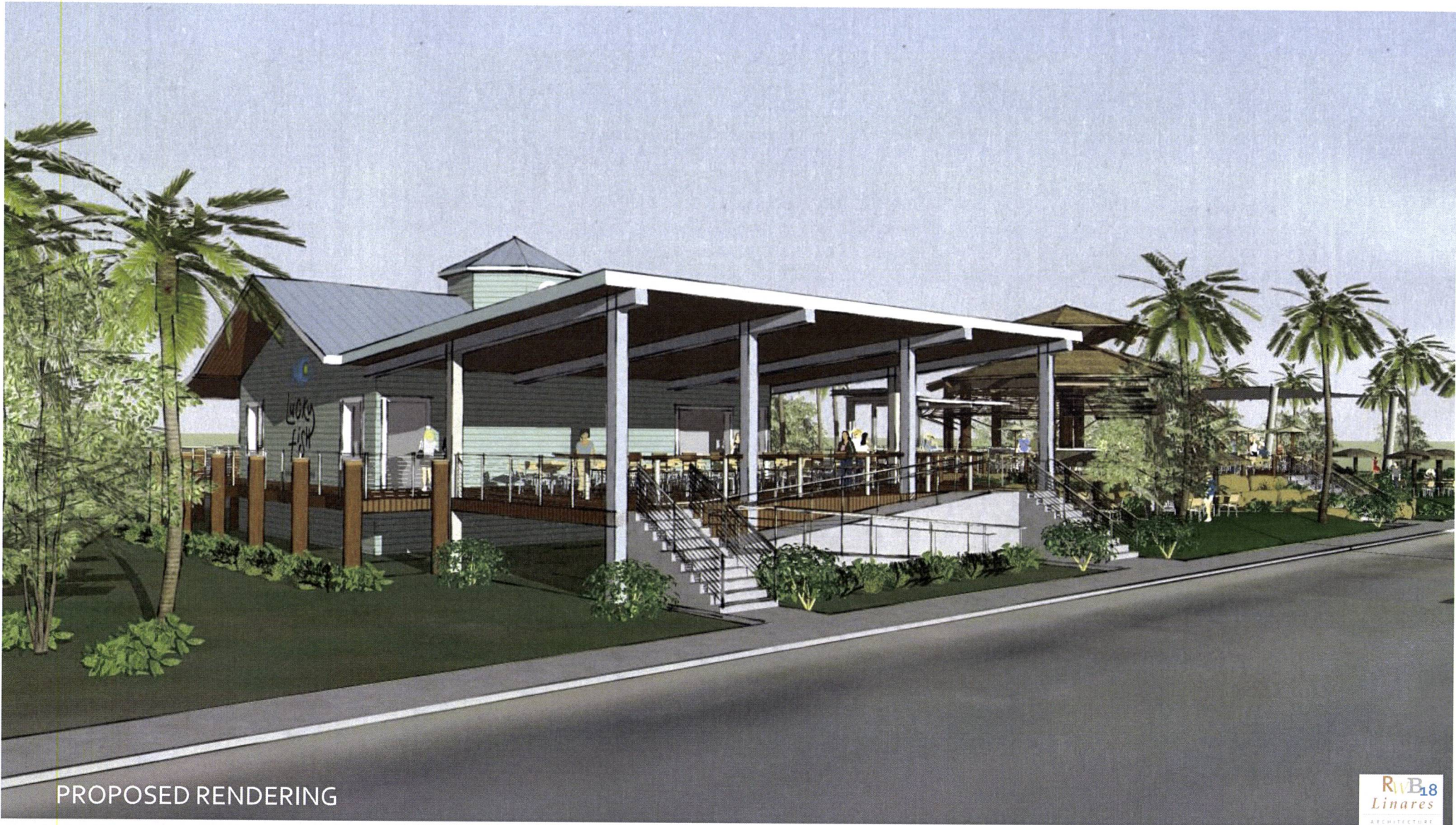
RIB
Linares
ARCHITECTURE



sheet 1 of 1
IL-16
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PROPOSED RENDERING



PROPOSED RENDERING



PROPOSED RENDERING



PROPOSED RENDERING

ESTIMATED TIMELINE

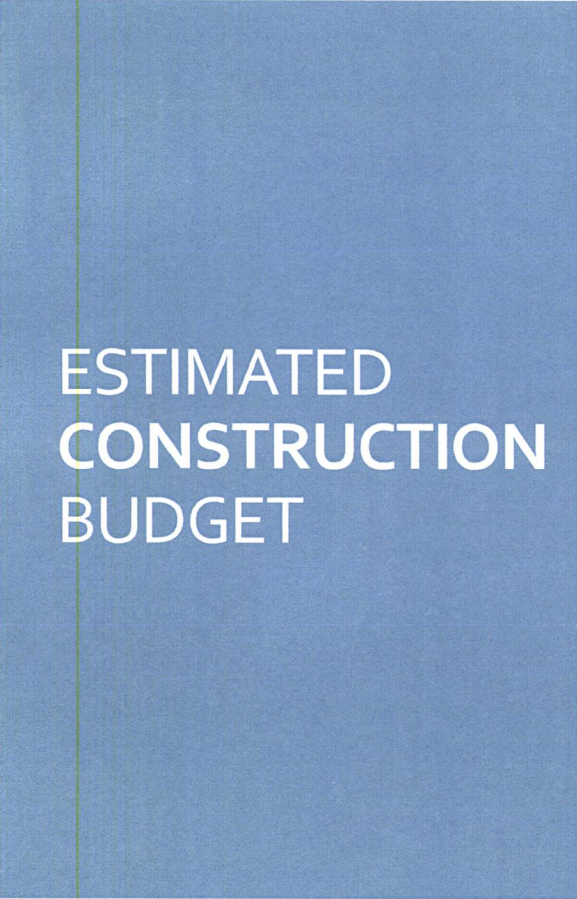
Based on experience,
we estimate:

Permitting is estimated at
90 days.

Construction schedule six
(6) months after obtaining
permit.

One (1) month for final
inspections and staff
training

	Month 1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Design															
Permitting															
Construction															
Pre-Opening															
Open Date															



ESTIMATED CONSTRUCTION BUDGET

Approximate cost \$3.5 – 5 million budgeted based on final design and approval

LEASE TERMS

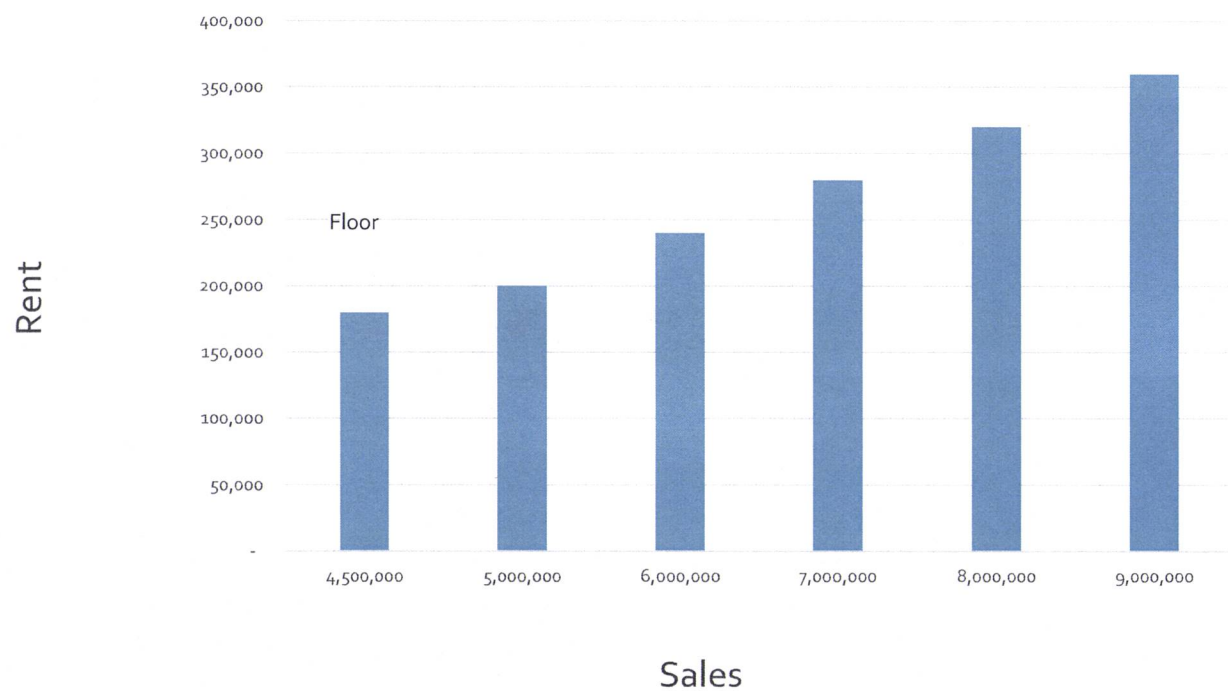
Yearly Ground Lease \$180,000 per year starting Year 1 commencing six (6) months after receiving necessary construction permits or when business is opened, whichever comes first, force majeure events excepted

Percentage Rent 4% of sales exceeding natural breakpoint

Term 25 years, two (2) 25-year renewal options

Escalation 10% increase every five (5) years

POTENTIAL REVENUE FOR DANIA BEACH



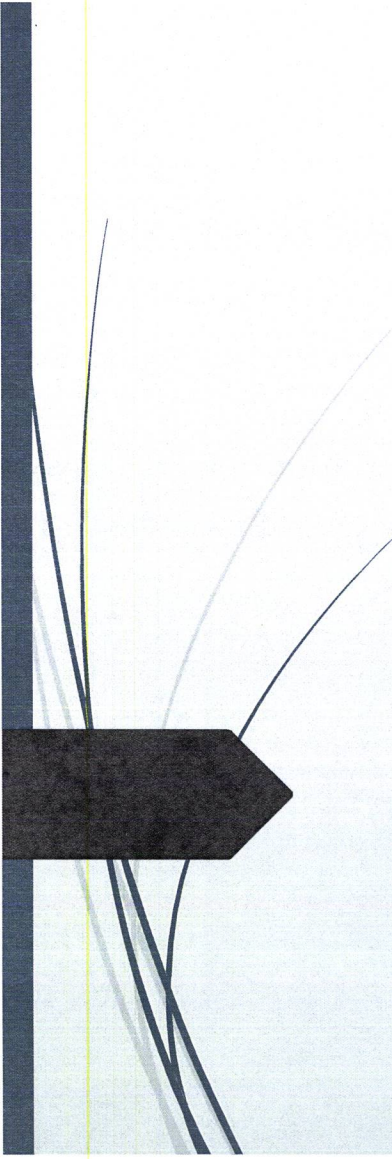
LM Restaurants is confident our Lucky Fish concept will be a huge success for Dania Beach.

LM Restaurants is confident Lucky Fish will be a huge success for Dania Beach.

Thank you!

We look forward to
breaking ground
with you and
your community.





Bo's **DANIA BEACH GRILL**

City Bid No. 21-011

PDKN Holdings, LLC



Who is P.D.K.N?

PJ Kavanagh – National Restaurateur; and prolific Investor

Damon DeSantis – National Restaurateur; and prolific Investor

Kim Bokamper – Football Legend; Sportscaster; and Restaurateur

Noel Cullen – World Class Restaurant operations expert; and Restaurateur

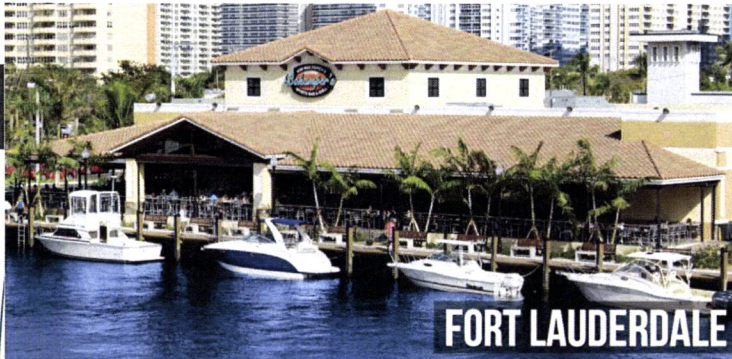


What is P.D.K.N?

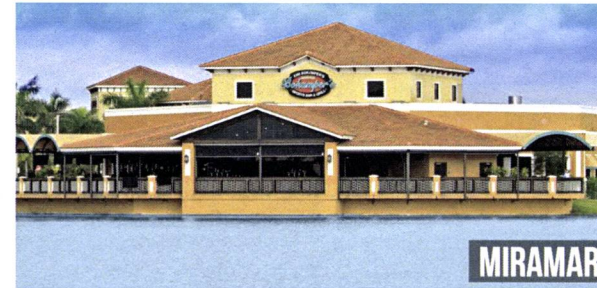
Developed; Owns; and Operates all of the Bokamper's Sports Bar & Grills

Developed; Owns; and Operates the Balcony on Las Olas

Redeveloped the City Owned Property at 600 Seabreeze into the now famous Bo's Breach House under a long-term lease with the City of Fort Lauderdale.



FORT LAUDERDALE



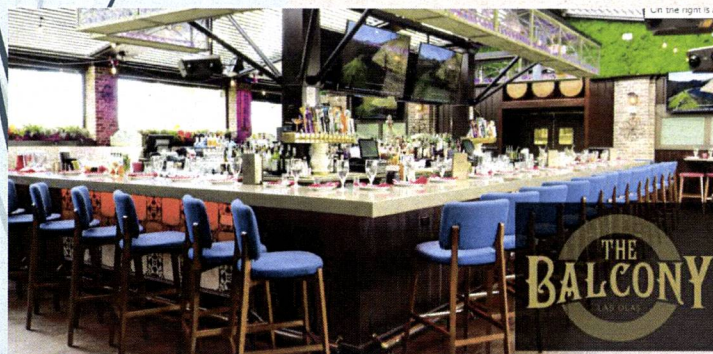
MIRAMAR



PLANTATION



NAPLES



THE BALCONY



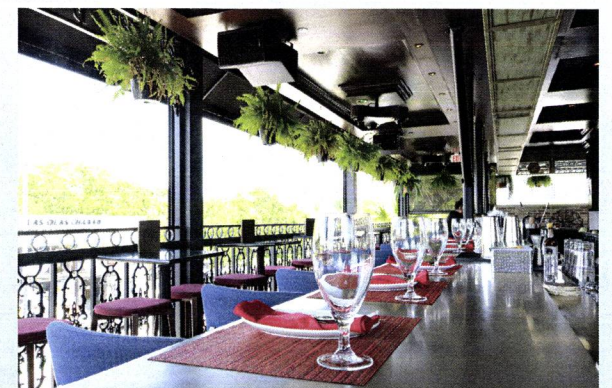
Bo's BEACH



BO'S PUB















Bo's BEACH





PDKN Proposal



Community Input & RLI requirements:

- Revive; renovate; and restore or further expand and develop site – Tiki, Casual, Indoor & Outdoor Spaces, etc
- Ensure that design and décor are in harmony with:
 - The Beach
 - The Marina
 - Pier Recreation uses
- Provide food & beverage offerings that serve:
 - Beach goers
 - Marina patrons
 - Pier recreation uses
 - Students
 - Provide affordable menu choices





Critical Components to PDKN Proposal:

- Look & Feel
- Preserve & Enhance Character of the Original Dania Beach Grill
- Indoor & Outdoor Dining
- Serves Community and Visitors
- History
- Flexibility in all Weather Conditions
- Meet Specifications of the RLI



Our design process:

- Analyze site parameters and develop an overall site plan that meets code requirements – including Dania Beach's Code; FEMA requirements; and CCCL requirements.
- Develop a program that provides for the desired mix of indoor and outdoor seating
- Design a project that revitalizes the existing use; expands the customer service areas; and provides beach friendly activity area.
- Leave flexibility in the design for further uses by the City and/or added amenities as desired by the Community.

OCEAN

Beach

Dune

Dune

Existing 65 Angle Spaces And 26 Parallel Spaces

Table Seating Under Tiki

Bar

Table Seating Under Tiki

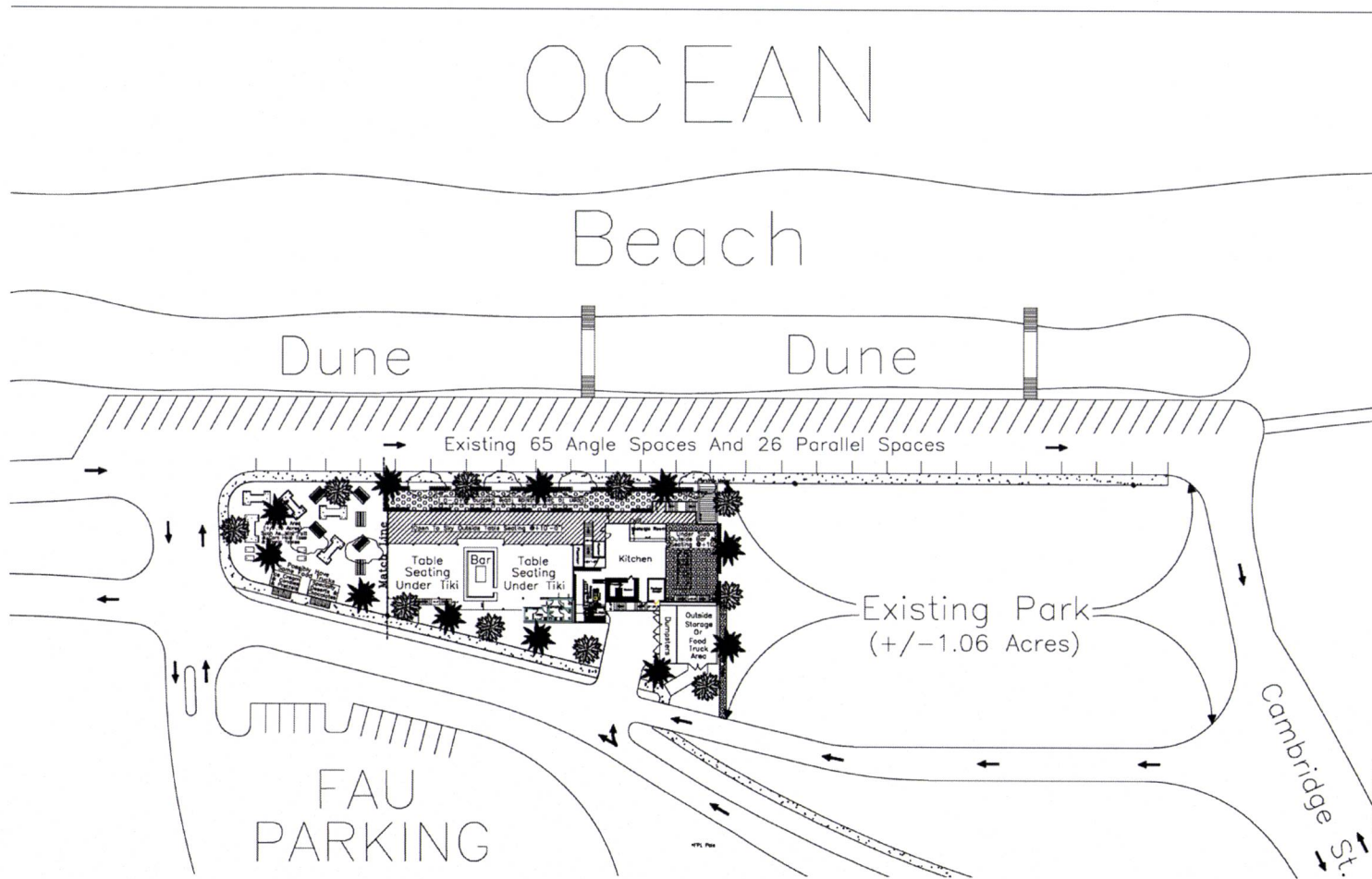
Kitchen

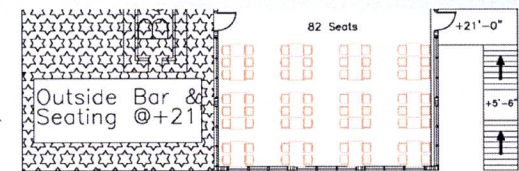
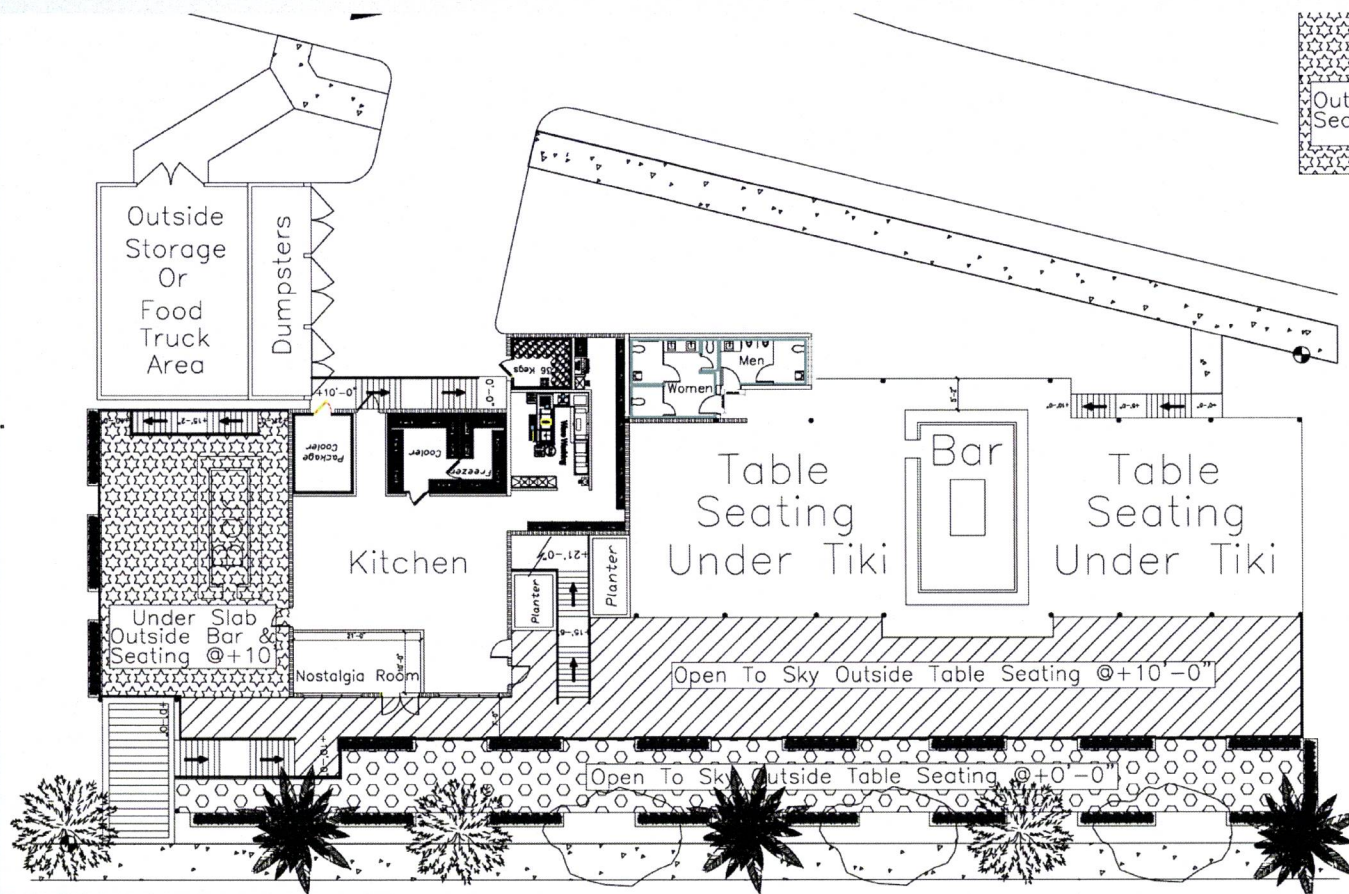
Outside Storage Or Food Truck Area

Existing Park
(+/-1.06 Acres)

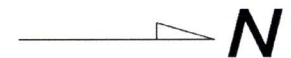
FAU
PARKING

Cambridge St.





Upper Top Floor





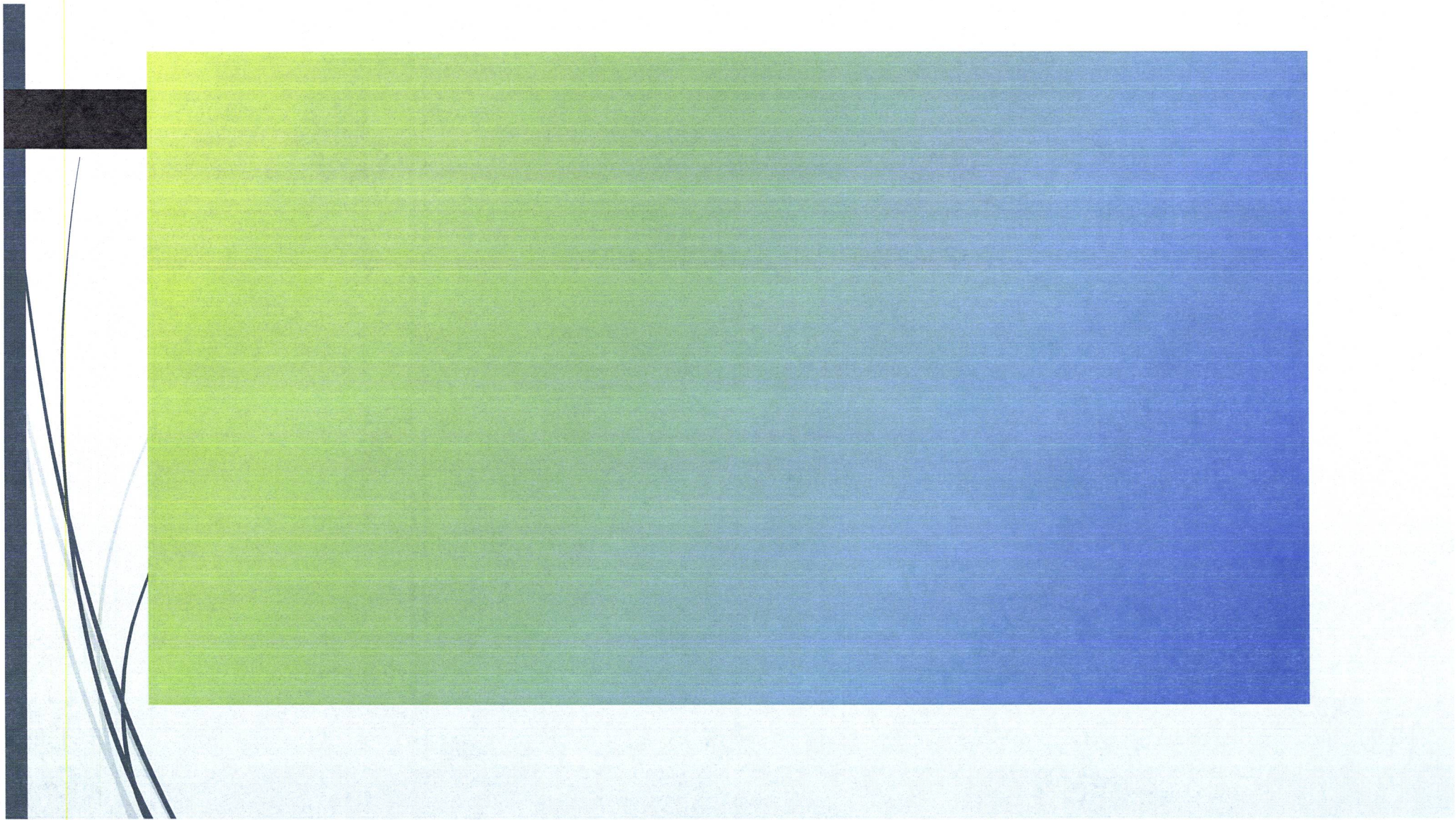
Existing Sidewalk @ Elev.=4.5 NAVD (1988)



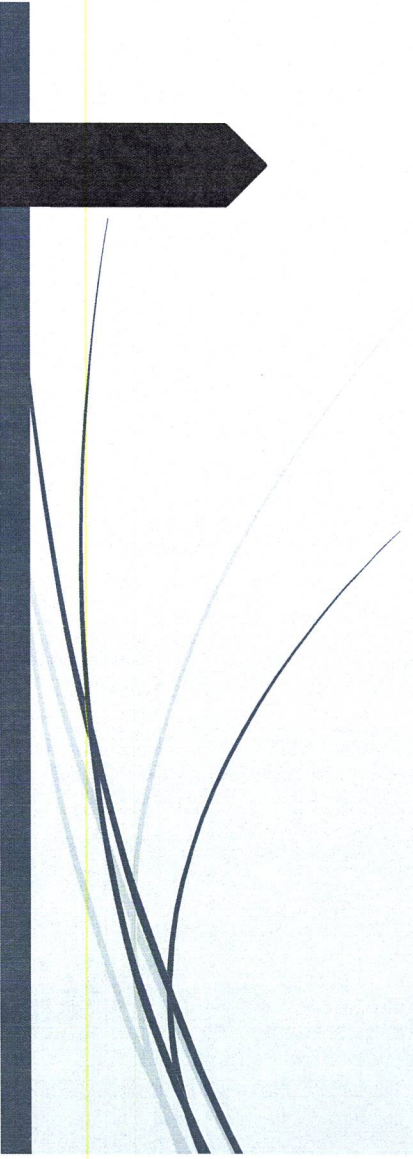












Proposed Lease Terms

- Rental Rate:

\$200,000 for the first five (5) years then annually a three percent (3%) escalation and with four (4) ten-year options with rent continuing at year fifteen (15) or seven percent (7%) of sales, whichever is greater.

- Primary Lease Term:

Initial lease term of 15 years with 4, 10-year options to extend.



Estimated Construction Costs

CONSTRUCTION COSTS

Interior Demolition

Site, Piles, Landscaping, Courtyards & Trellis

Shell Structure Renovation & Addition

Dining Room/Kitchen/Kitchen Equipment/Bar

Permits, Fees, Builder Risk Insurance, Testing

Signage & Canopies

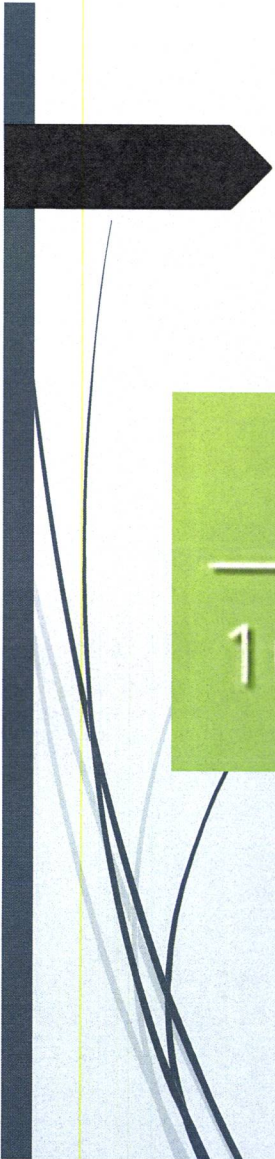
TOTAL CONSTRUCTION CONTRIBUTION

\$4,500,000.00





END



VIEW STANDING ON A FLOOR AT

10.0 FEET NAVG ABOVE SEA LEVEL



VIEW STANDING AT 17.5 FEET NAVG ON OUR
LOWER OFF GRADE DINING & TIKI BAR AREA FLOORS



**View standing on our lower off grade
dining areas and tiki bar area**



VIEW AT OUR UPPER LEVEL INDOOR
DINING & PATIO AT 28.5 FEET NAVG



View from top floor Patio & Indoor Dining

