



Seafood Saturday

SEMAIHMUO'S SUMMER SCENE

STORY AND PHOTO BY [AMY KEPFERLE](#) WEDNESDAY, JUNE 13, 2018

Diners probably won't see historic tall ships pass directly in front of their tables during Semiahmoo Resort's next "Saturday Seafood Boil," but on a recent weekend night, my date and I were lucky enough to be front and center when the *Lady Washington* and the *Hawaiian Chieftain* sailed by us on their way through Drayton Harbor as part of a weekend of public tours.

That said, it became clear within seconds of sitting down for our open-air supper that those who hang out near the Blaine-based resort's waterfront for any length of time are likely to view a number of scenic sights as they gaze beyond their dinner plates—whether it's the historic *Plover* motoring to and fro, kayakers paddling serenely through the waves, herons in flight, honeymooners smooching on a bench or simply dappled sunlight reflecting off the water.

With the seafood boils set to take place every Saturday through Sept. 1, and a "Seaside Sizzle" beachside barbecue happening every Friday through Aug. 31, locals will have plenty of chances to join vacationers on the shores of Semiahmoo throughout the heat of the summer for good food, fun times and a helluva view.

When we showed up about 6pm for the seafood boil, we were shown to a centrally located table for two near the resort's pathway boasting a red-and-white-checked tablecloth. We'd been directed to a bottomless lemonade stand and informed the freshly roasted corn on the cob and slices of watermelon were unlimited, and our waitress soon arrived to see if we were ready for our Caesar salad.

We replied in the affirmative, and while she was fetching it, my fella took the opportunity to head to another vendor to purchase a glass of chardonnay for me and a can of Boundary Bay Brewery's Cedar Dust IPA for himself (alcohol isn't included in the entry price). While I was waiting, I noticed teenagers playing volleyball, a musician singing songs that reminded me of Hawaii, and the relaxed vibe that seemed to be permeating the outdoor space.

Not long after finishing our salad, our waitress returned to ask if we were ready for our "protein." We were, and soon our table was full of roasted Sockeye salmon, prawns, andouille sausage, mussels, clams, potatoes, corn, lemons, bread and a bowl of melted butter.

We took our time making our way through the shared meal, which was a mostly delicious feast for the senses. I say "mostly" because the prawns were overcooked and, even dipped in butter, lacked any discernible taste—a complaint I also overheard from a nearby party of four.

However, the salmon was perfectly prepared, the clams were savory and plentiful, and the sausage had a bite to it that complemented the seafood. We didn't quite finish every morsel, but came close. Dessert was lemon tart or cheesecake—both served in small jars—and we chose one of each.

When the maritime meal came to an end, we weren't quite ready to hit the road. Instead, we wandered down the public beach to find a spot to digest our meal and soak up even more of the scenery. Sunset hadn't yet arrived, but as we leaned into a piece of driftwood and watched the tall ships recede into the distance, we were in the perfect spot to wait until it did.