

# Mancy Family To Open New Seafood Restaurant On Dussel Drive

BY KRISTI LEIGH  
MIRROR REPORTER

A new Mancy's restaurant will break the chain of chain restaurants on Dussel Drive in Maumee soon by becoming one of the very few locally owned restaurants on the strip.

The third generation of the Mancy family will be opening its first restaurant featuring seafood — Mancy's Bluewater — in the building formerly owned by Hops restaurant.

The new restaurant joins Mancy's Steaks, Mancy's Italian and Shorty's Bar-B-Que under Mancy family ownership in the Toledo area.

John and Gus Mancy, along with many others involved in the project, have been hard at work in preparation for the restaurant to open in late October or early November.

Even though the building was built about five years ago, an enormous amount of work has been done to prepare the space for its new tenant.

Included in the work was selling all of the Hops beer-making equipment on eBay. It took about four days to move all of it out.

"We're going to have a brand new kitchen, a brand new oyster bar; the place is getting completely gutted," Gus said. "We're going to close off the front, making it a complete stone wall all the way up, and then we'll put some branding up on the wall."

"The vestibule, the main entrance is getting moved to the side of the building," John added.

Considering all the work involved in creating the new restaurant, the Mancy family is very excited. They made it clear that the restaurant business is what they're passionate about.

"There are three brothers and two cousins and we all went to Ohio State. We're all fired up about the restaurant business," Gus said. "We all went out and worked for restaurant companies."

Both John and Gus got their start as dishwashers at Mancy's Steaks when they were about 12 years old.

The Mancy family is unique in that most have had outside experience before settling into the family business.

John was the executive chef at Morgan's Steakhouse of Chicago before coming back to Toledo to work in the family business at Mancy's Steaks and Mancy's Italian.

Gus, who is the managing partner at Mancy's Steaks, will help manage Mancy's Bluewater. John, currently the managing partner of Mancy's Italian, will transition to become the managing partner of the new restaurant.

"When John moves to this restaurant, that still leaves our brother George to be the general manager at the Italian, so we have lots of us," Gus said, laughing.

Gus explained how well his family works together. They all have a common goal of getting their newest project off to a great start.

"We all take a different role in a project," he said. "My brother George has certain responsibilities he'll focus in on kitchen stuff; John will focus in on front house stuff. We just kind of divide it up; it works nice though."

The Mancys are especially excited about the location of their newest restaurant.

"We've always wanted to come down and have a presence in the Maumee area. We've been looking for over 15 years at land down here and we finally made the move," Gus said. "We're very excited to be a part of the Maumee community and it's the place we want to be."

"There's a business presence in Arrowhead Park and lots of families we want to introduce to our restaurant that live down in the south Toledo, Maumee or Monclova area."

Gus feels Mancy's Bluewater will have many advantages over the chain restaurants on the strip, including being locally owned.

"We've lived here; we're supporting local purveyors, local banks and local insurance guys," Gus said. "We believe in family. We believe in being a hometown person, and supporting hometown people is important, and being a part of the communi-



John Mancy stands outside the future entrance of the newest Mancy family restaurant, Mancy's Bluewater, located on Dussel Drive in Maumee. Opening this fall, the restaurant will feature seafood and steaks.

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Chef Rob Campbell plans out his kitchen at the new Mancy's Bluewater restaurant. Campbell will be serving up a variety of raw oysters on the half-shell this weekend at the Taste of Maumee during the Maumee Summer Fair.

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ty is important.

"I just don't think that chains have that same approach as we do. We've worked for chain restaurants. They bank with banks from out of town, their insurance guy is from out of town, they buy food from out of town and in contrast, we're supporting local people and local businesses as much as we can."

Another advantage is that Mancy's Bluewater will be the only seafood restaurant in the immediate area. The nearest seafood restaurant is another chain, Red Lobster, about two miles away on Reynolds Road.

The Mancy family's experience will also help to set them apart from others.

"There's strength in our management. This is our

fourth restaurant, but the third restaurant that's been built in the third generation, and we've learned every time we've opened up a restaurant," Gus said.

Gus also praised the chef, Rob Campbell, who has six years' experience at another Toledo restaurant and six years at Gratz in Ann Arbor.

"We're excited to have him be working hand in hand with John every day," Gus said.

The Mancys' goal is to make the restaurant casual to upscale casual.

"The atmosphere is going to be fun, new; it's going to have a big-city feel," John said.

The owners want business people to feel comfortable coming in and having meetings, while also keeping the dining space family-friendly.

"There's going to be great value in our menu," Gus said. "We'll be able to welcome families in and couples on a date. We're not going to price ourselves out of the market."

"That's a great thing about our restaurants. Anyone can enjoy coming here — from business people to a couple celebrating their anniversary, to a 13-year-old girl celebrating her birthday," John said.

The outline of the menu includes fresh fish, seafood, steak and chops, as well as seafood and chicken-based pasta dinners. The restaurant will also offer sandwiches and large salads throughout the evening for lighter appetites.

The features that will really set Mancy's Bluewater apart include the oyster bar and the manner in which the food is prepared.

"There will be a raw bar with all the trimmings — oysters, clams and whole lobsters," John said.

"We're going to have a wood-fire grill, which will be

a method of cooking the fresh fish and chicken, and that will impart a nice flavor into those products," Gus added.

Steaks will be seared to 600 degrees as they are at Mancy's Steakhouse, "which should be unique, because there are no restaurants down here using the quality of steak or using that method of cooking that we do," Gus said.

The décor of the restaurant will highlight dark and light blues, reds and yellows. Wood floors will lay most

places, but the dining room will be carpeted. A stone two-sided fireplace will separate the dining and bar areas. A slate will encompass the bar, while the face will be copper and the top will be granite.

Future plans include two semi-private dining areas, one for 10 to 12 people and one for 20 to 30 people, both providing the use of audio-visual equipment. A patio will wrap around the front corner of the building for outdoor dining.

The Mancys feel the city of Maumee has been especially welcoming.

"Everybody that we've come in contact with in Maumee, about starting a business here in Maumee, has been awesome, supportive, very welcoming, proactive. They want to reach out and help us," Gus said. "They've been very kind, and they've helped us work through their systems and building permit, the applications. It's refreshing, it's very nice."

To pay everyone back, the Mancys would like to have a few special opening nights, including an official ribbon cutting and a charity event.

"We're excited to be part of the community," Gus said. "We've been wanting to come down here for years. Our goal is to have a great restaurant here that's going to appeal to the masses. We like to have restaurants that people want to come back to again and again."

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