



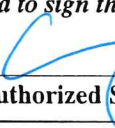
COBB'S LANDING

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATI KI RESTAURANT)

Original

Table of Contents

1	Project Summary
2	Company Information
3	Industry Knowledge
4	Project Approach & Business Plan
5	Compensation
6	Proposed Timeline
7	References
8	Licenses
9	Conflict of Interest & Clean Hands Disclosure Form
10	Addenda
11	Additional Information
12	 COBB'S LANDING

<p style="text-align: center;">DELIVER TO: City of Fort Pierce 100 North U.S. #1 Fort Pierce, FL 34950</p> <p style="text-align: center;">MAIL TO: City of Fort Pierce Procurement Dept. P.O. Box 1480 Fort Pierce, FL 34954-1480</p>	<p>REQUEST FOR PROPOSALS and PROPOSAL ACKNOWLEDGMENT</p>
Contact: Jan Gorham (772) 460-2200 X127	RFP No: 5587
Pre-Proposal Conference Date: 10:00 AM, FRIDAY, FEBRUARY 3, 2006	RFP Title: LEASE/OPERATORS FOR COBBS LANDING (FORMERLY MANATIKI RESTAURANT)
Pre-Proposal Location: City of Ft. Pierce Engineering 1st Floor Conference Room, 100 North U.S. #1 Ft. Pierce, Florida 34950	RFP Opening Location: City of Ft. Pierce Procurement Dept. 100 North U.S. #1, 1st Floor Ft. Pierce, Florida 34950
RFP Due Date & Time: 3:00 PM, THURSDAY, MARCH 2, 2006	If you need any reasonable accommodation for any type of disability in order to participate in this procurement, please contact this department as soon as possible.
Proposer Name: Ianco, LLC dba Cobb's Landing ----- Mailing Address: Post Office Box 4382 ----- ----- -----	<i>I hereby certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the bidder.</i> X  Authorized Signature (Manual)
City, State, Zip Code: Fort Pierce, FL 34948	Typed or Printed Name: Colin V. Lloyd
Type of Entity (Circle One): (LLC) Corporation Partnership Proprietorship	Title: Managing Member
Incorporated in the State of: FL Year: 2005	Delivery in _____ days, ARO
Telephone Number: 772 466-6120	Payment Terms:
Fax Telephone Number: 772 466-6220	FEIN or SS Number: 20-3453209
Bid Security is attached, when required, in the amount of \$ _____ F.O.B. DESTINATION	If returning as a "No Bid" state reason:
THIS PAGE MUST BE COMPLETED AND RETURNED WITH YOUR PROPOSAL	

March 1, 2006

PROPOSAL FORM

TO: City of Fort Pierce
Office of the Director of Procurement
100 North U.S. 1
Fort Pierce, Florida 34954-1480

The undersigned hereby declare that [firm name] Ianco, LLC
d.b.a. Cobb's Landing have carefully examined the specifications to furnish:

Lease/Operators for Cobbs Landing (Formerly Manatiki Restaurant)

for which proposals were advertised to be received no later than Thursday, March 2, 2006, at 3:00 p.m., and further declare that (Firm Name) Ianco, LLC
d.b.a. Cobb's Landing

will furnish the Lease of Cobbs Landing (Formerly Manatiki) according to specifications.

Proposed Monthly Fee to the City \$ _____

10% of first million dollars in sales and 4% over one million dollars in any calendar year. See Tab 5 for projections.

Have you supplied all the Submittal Requirements outlined below?

- Invitation to Bid cover page
- Completed Bid Submittal form
- References
- Licenses / Occupational & any others required
- Insurance
- Conflict of Interest & Clean Hands Disclosure forms
- Officers & Significant Stakeholders form
- Any addenda pertaining to this ITB

NOTICE: It is STRONGLY recommended that each vendor complete the *Officers Significant Stakeholder's AND Vendor Clean Hands Search Request forms*, prior to submitting a bid proposal and fax it to the individuals listed on the form. The City affords each prospective vendor the opportunity to ensure that neither it, nor any of its significant stakeholders currently has any past due debt or is in violation of any provision of the City Code of Ordinances. If a vendor discovers through this process that there is a violation, it has the opportunity to resolve the issue **prior to the bid/RFP closing date and time**. Should a vendor be found to be non-compliant in any area of the Clean Hands search **after** the bid/RFP closing date and time, the City is prohibited of awarding that vendor a contract.

Prompt Payment Terms: _____ % _____ Days; Net 30 Days

Do you accept electronic funds transfer (ETF)? YES _____ NO _____

Do you offer a discount for electronic funds transfer (EFT)? YES _____% NO _____

The City of Fort Pierce reserves the right to reject any or all proposals, to waive informalities, and to accept all or any part of any proposal as they may deem to be in the best interest of the City.

I hereby certify that I have read and understand the requirements of this Request For Proposals, that I as the respondent, will comply with all requirements, and that I am duly authorized to execute this proposal/offer document and any contract(s) and/or other transactions required by award of this RFP.

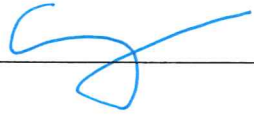
Submitted By: Ianco, LLC d.b.a. Cobb's Landing
(Company Name)

Address: PO Box 4382

City Fort Pierce State FL ZIP 34948

Telephone: (772) 466-6120 Fax: (772) 466-6220

Date: March 1, 2006

Signature: 
Manual

Signature: Colin V. Lloyd
Typed or Printed

E-Mail Address: sueh301@bellsouth.net

Title: Managing Member


DUNS# _____ Federal I.D. # 20-3453209

DRUG-FREE WORK PLACE FORM

The undersigned vendor in accordance with Florida Statute 287.087 hereby certified that
Ianco, LLC d.b.a. Cobb's Landing does:
(Name of Business)

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are proposed a copy of the statement specified in subsection (1).
4. In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under bid, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.



Proposer's Signature

March 1, 2006

Date

This checklist is provided to assist each Proposer in the preparation of their proposal response. Included in this checklist are important requirements, which is the responsibility of each Proposer to submit with their response in order to make their response fully compliant. This checklist is only a guideline—it is the responsibility of each Proposer to read and comply with the Request for Proposals in its entirety.

Circle “Yes” or “No” to each of the following:

Is Request for Proposals cover page (Page 1) completed, signed and attached?

Yes
 No

All prices have been reviewed for mathematical accuracy, and all price corrections have been initialed.

Yes
 No

All price extensions and totals have been thoroughly checked.

Yes
 No

Is a self addressed, stamped envelope enclosed should Proposer request a copy of the Proposals submitted?

Yes
 No

Proposal envelope is marked accordingly.

Yes
 No

Is Drug-Free Work Place form signed and enclosed (if applicable)?

Yes
 No

Are eleven (11) complete proposal packages included (one original and ten copies)?

Yes
 No

Is each Proposal Addendum (when issued) signed and included?

Yes
 No

1

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATIKI RESTAURANT)

PROJECT SUMMARY

Ianco, LLC d.b.a. Cobb's Landing, as the current operator of Cobb's Landing, proposes to continue to operate the existing restaurant as a first class dining establishment, with ongoing improvements to the property and exceptional menu choices.

The Proposers have created, and will preserve, an environment at Cobb's Landing that provides a dining experience for patrons that is unique among restaurants in the geographical market area.

The Proposers have accomplished this goal through renovations to the premises, providing an inviting and comfortable atmosphere, and by choosing Chef Bob Thesz to create our out-of-the-ordinary menu choices.

The Proposers envision additional improvements to the existing facilities that will include an expansion of the 2nd floor that will not only change the appearance of the building from the existing tiki look to "Florida cracker" style, but will also afford diners the opportunity to enjoy the beautiful views of the Indian River and the Fort Pierce City Marina from an open air deck.

The Proposers will continue to establish and enhance the restaurant's reputation as a dining experience unique to Fort Pierce.

Through advertising, marketing, and community involvement, the Proposers will entice diners, not only from the Fort Pierce area, but from neighboring communities as well, to patronize the restaurant and thereby increase revenues.

2

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATIKI RESTAURANT)

COMPANY INFORMATION

Proposers: Ianco, LLC d.b.a. Cobb's Landing

Mailing Address: Post Office Box 4382
Fort Pierce, FL 34948

Phone: (772) 466-6120
Facsimile: (772) 466-6220

Contact: Colin V. Lloyd, Managing Member
Ian T. Lloyd, Registered Agent
Diego Laroudde, Manager
Donna Burke, Manager
Sue Higgins, Bookkeeper

The Proposers are the sole shareholders and officers of Ianco, LLC, a Florida limited liability company formed to operate COBB'S LANDING. In addition to operating The Original Tiki Bar & Restaurant, the Proposers are attorneys, licensed by The Florida Bar, and maintain full time professional practices.

Daily management of COBB'S LANDING is overseen by Diego Larroude and Donna Burke. Food preparation will be overseen by our professional chef, Bob Thesz.

**Electronic Articles of Organization
For
Florida Limited Liability Company**

L05000076508
FILED 8:00 AM
August 04, 2005
Sec. Of State
alunt

Article I

The name of the Limited Liability Company is:

IANCO, LLC

Article II

The street address of the principal office of the Limited Liability Company is:

302 SOUTH 2ND STREET
FORT PIERCE, FL. 34950

The mailing address of the Limited Liability Company is:

302 SOUTH 2ND STREET
FORT PIERCE, FL. 34950

Article III

The purpose for which this Limited Liability Company is organized is:

ANY AND ALL LAWFUL BUSINESS.

Article IV

The name and Florida street address of the registered agent is:

IAN T LLOYD
302 S 2ND STREET
FORT PIERCE, FL. 34950

Having been named as registered agent and to accept service of process for the above stated limited liability company at the place designated in this certificate, I hereby accept the appointment as registered agent and agree to act in this capacity. I further agree to comply with the provisions of all statutes relating to the proper and complete performance of my duties, and I am familiar with and accept the obligations of my position as registered agent.

Registered Agent Signature: IAN T LLOYD

Article V

The name and address of managing members/managers are:

Title: MGRM
COLIN V LLOYD
302 S 2ND STREET
FORT PIERCE, FL. 34950

L05000076508
FILED 8:00 AM
August 04, 2005
Sec. Of State
alunt

Signature of member or an authorized representative of a member

Signature: IAN T LLOYD



Florida Limited Liability

IANCO, LLC

PRINCIPAL ADDRESS
 302 SOUTH 2ND STREET
 FORT PIERCE FL 34950

MAILING ADDRESS
 302 SOUTH 2ND STREET
 FORT PIERCE FL 34950

Document Number
 L05000076508

FEI Number
 NONE

Date Filed
 08/04/2005

State
 FL

Status
 ACTIVE

Effective Date
 NONE

Total Contribution
 0.00

Registered Agent

Name & Address
LLOYD, IAN T 302 S 2ND STREET FORT PIERCE FL 34950

Manager/Member Detail

Name & Address	Title
LLOYD, COLIN V 302 S 2ND STREET FORT PIERCE FL 34950	MGRM

Annual Reports

Report Year	Filed Date
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[Previous Filing](#)

[Return to List](#)

[Next Filing](#)

No Events
No Name History Information

Document Images

Listed below are the images available for this filing.

08/04/2005 -- Florida Limited Liability

THIS IS NOT OFFICIAL RECORD; SEE DOCUMENTS IF QUESTION OR CONFLICT

[Corporations Inquiry](#)

[Corporations Help](#)

APPLICATION FOR REGISTRATION OF FICTITIOUS NAME

DOCUMENT# G05262900173

Fictitious Name to be Registered: COBB'S LANDING

Mailing Address of Business: PO BOX 4382
FORT PIERCE, FL 34948

Florida County of principal place of business: ST. LUCIE

FEI Number: 20-3453209

FILED
Sep 19, 2005
Secretary of State

Owner(s) of Fictitious Name:

IANCO, LLC
302 SOUTH 2ND
FORT PIERCE, FL 34950 US
Florida Registration Number: L05000076508
FEI Number: 20-3453209

I (we) the undersigned, being the sole (all the) party(ies) owning interest in the above fictitious name, certify that the information indicated on this form is true and accurate. I (we) understand that the electronic signature(s) below shall have the same legal effect as if made under oath.

COLIN V LLOYD

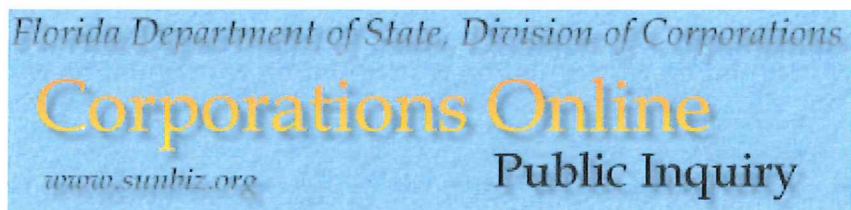
09/19/2005

Electronic Signature(s)

Date

Certificate of Status Requested ()

Certified Copy Requested ()



COBB'S LANDING
 PO BOX 4382
 FORT PIERCE, FL 34948

Document Number G05262900173	Status ACTIVE	Date Filed 09/19/2005
Expiration Date 12/31/2010	Current Owners 000000001	County ST. LUCIE
Total Pages 000000001	Events Filed 000000000	FEI Number 20-3453209

No Filing History

[Previous on List](#)

[Return to Name List](#)

[Next on List](#)

Owner Information

Name & Address	FEI Number	Charter Number
IANCO, LLC 302 SOUTH 2ND FORT PIERCE, FL 34950	20-3453209	L05000076508

Document Images

Listed below are the images available for this filing.

G05262900173 -- 09/19/2005 -- Fictitious Name Filing
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THIS IS NOT OFFICIAL RECORD; SEE DOCUMENTS IF QUESTION OR CONFLICT

[Fictitious Name Inquiry](#)

[Fictitious Name Help](#)

COBB'S LANDING EOE STATEMENT

Cobb's Landing is an equal opportunity employer. We consider applicants for all positions without regard to race, color, religion, sex, national origin, age, marital status, or the presence of a disability which would not prevent the performance of essential job duties.

3

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATIKI RESTAURANT)

INDUSTRY KNOWLEDGE

- Colin V. Lloyd: 2001 through Present, Financial Manager, Consultant; 2003 - 2006, Owner/Operator, The Original Tiki Bar & Restaurant, Fort Pierce, Florida.
2005 - Present, Interim Operator - Cobb's Landing, Fort Pierce, Florida.
- Ian T. Lloyd; 2001 through Present, Business Manager; 2003 - 2006, Owner/Operator, The Original Tiki Bar & Restaurant, Fort Pierce, Florida.
2005 - Present, Interim Operator - Cobb's Landing, Fort Pierce, Florida.
- Donna Q. Burke: 2005 - Present, Manager - The Original Tiki Bar & Restaurant, Fort Pierce, Florida. Prior to joining the Tiki operation, Ms. Burke had 18 years of food service background; experience in all levels of restaurant operations; management; training; purchasing; hiring; costs control; catering; design; and customer service.
- Bob Thesz: Cobb's Landing Chef - Mr. Thesz has been involved in the food service business since 1992. His specialties include menu planning and implementation, costs control, and staff supervision. His culinary creativity has helped Cobb's Landing become a destination for the discriminating diner.

2410 DADE ROAD FT PIERCE, FLORIDA 34982...
PHONE [772]595-0515 E-MAIL burke_w@bellsouth.net

DONNA Q. BURKE

OBJECTIVE: I have over 18 years of food service background. Have held many different positions including Service staff manager, General Manager, Franchise training representative, owner and operator of a deli/catering business.

Have extensive experience in the food industry including product knowledge, presentation, creativity, cost control, and most important understanding each of my clients and guests needs.

I would like to take my many years of experience to a solid company with the opportunity to grow in the industry.

PROFESSIONAL EXPERIENCE:

August 2003 to June 2005 US Foodservice Boca Raton, FL

Territory Manager

Managing 20 plus accounts from Health care to Restaurant. Responsibilities include Ordering food and supplies, accounts receivable, opening new accounts and Consulting.

Have successfully obtained and exceeded sales plan for 2004.

1996 to 2004 D&B Foodworks Boynton Beach, Florida

Owner/Operator

I presently own and operate a deli/catering company inside an active adult community With over one thousand residents. I am in charge of all daily operations of the Restaurant, including purchasing, cost control, payroll and all administrative. Have successfully developed all menus for the restaurant, as well as for my clients With special dietary needs.

I run all catering events from planning to decorating to final presentation. These Caterings range from small and informal to as many as 300 guests.

I was involved in the design of a new kitchen in the clubhouse. I have also done Consulting work for other adult communities in the area.

1996-2000 Guests Restaurants, Inc. Boynton, Boca, Juno, FL

Manager/Server/Bartender

I worked in several of Mr. Taube's restaurants over the course of four years. A server at three of his restaurants. Shootouts in Boynton Beach, Ke'e Grill Boca Raton and Ke'e Grill Juno Beach. I also tended bar at the Juno beach location. Helped in assisting the management team during the height of season.

Duties included customer and employee relations, extensive knowledge of all wines Liquors and food products.

1992-1996 A&B Grill Boynton Beach, Florida

Service Staff Manager

Managed and supervised wait staff, cashiers and bar service staff. I helped in the Development of several new menu items. Was in charge of all register programs, Handled all customer and employee relations. Ran all aspects of the business When the owners were absent.

1989-1992 Restaurant Management of South Carolina Inc. DBA Shoney's
Lantana/Delray Beach Florida

General Manager

Was the general manager of the Lantana store which did over three million dollars A year in revenue. Opened the Delray Beach Florida location and supervised that Store as well. Was in charge of total operation of the restaurant. Supervised seven other Managers and approximately 50 other employees In charge of all purchasing, cost Control, payroll and hiring of all management staff. I received several bonuses over the Four years for running a cost effective operation.

1985-1989 Shoney's Inc. Nashville, TN

Management/Franchise Field Training Representative/Server

I held several positions in my four years working for this company. Started as a server And quickly moved my way up to Dining room manager, then to Assistant store manager. I also became a Franchise Training Representative.

My duties included serving customers, helping the management in running the restaurant Scheduling cost control. In charge of the front of the house operations. Training new Management, staff, owners and operators in company procedures.

Worked with the company on a major conversion on Elby's restaurants in the Ohio area. We did a change over of the restaurant from an Elby's to a Shoney's while still in Operation. Was also in charge of overseeing the six restaurants after the conversions were Complete.

ROBERT THESZ

PROFESSIONAL SKILLS

Diversified experience with comprehensive training in all facets of Hotel and Club organizations, food preparations, and customer service. Creative Menu planning with emphasis on costs and quality efficiency. Specializing in New American, French, Southwestern, Rim, and cross-cultured cuisine.

Experienced in personnel training and supervision. Management skills with emphasis in food cost, payroll control, purchasing, pricing, and inventory control.

EXPERIENCE

- | | | |
|-----------|--|-------------------|
| 2001-2005 | Lemon Tree | Vero Beach, FL |
| ▪ | Executive Chef: | |
| ▪ | Marketing & Advertising | |
| ▪ | All production & recipies | |
| ▪ | GP was brought to 20% | |
| 1999-2001 | Brianas Seaffod Market & Restaurant | Vero Beach, FL |
| | <i>Executive Chef</i> | |
| ▪ | Marketing & Advertising | |
| ▪ | Cost Control | |
| ▪ | Inventory Control | |
| ▪ | Responsible for all Fresh Fish coming in | |
| ▪ | Increase in sales | |
| 1992-1997 | Grace Hospitality Group | Prescott, Arizona |
| | <i>Executive Chef</i> | |
| ▪ | All Food Production | |
| ▪ | Implementing new POS System | |
| ▪ | All cost for 320 rooms | |
| ▪ | Recipies | |
| ▪ | | |

4

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATIKI RESTAURANT)

PROJECT APPROACH & BUSINESS PLAN

The Proposers, as interim operators of Cobb's Landing, have demonstrated a strong commitment to adhere to the guidelines set forth by The City of Fort Pierce for the interim operation of the Cobb's Landing Restaurant, formerly known as the Manatiki. Substantial renovations of the building and facilities, and replacement of all restaurant and kitchen equipment, at significant expense to the interim operators, were necessary to allow the restaurant to meet health, code and safety requirements prior to opening. The Proposers, as has been demonstrated at The Original Tiki Bar & Restaurant, will continue to maintain the premises and equipment in top notch condition, so that we may provide the quality dining experience our patrons expect.

Although Cobb's Landing has to date only advertised minimally, the restaurant has sustained a remarkable record of sales for a new business, due to the most valuable of all methods of advertising: "word of mouth." The initial success of the restaurant has resulted in rent payments for the City that exceeded the minimum amount negotiated in the interim lease. The emphasis at Cobb's Landing will be to expand our customer base, generating additional income, and thereby increasing revenues for both the Proposers and for the City. We will use advertising, hosting of special events at the restaurant, and participation in the varied functions that take place in the downtown area to enhance and promote the image of Cobb's Landing. The second floor of the restaurant is currently being set up to provide needed additional seating capacity.

The Proposers remain committed to the remodeling of the building to enhance the concept of the Old Florida dining experience, and plan to commence construction within a time frame to be negotiated with the City of Fort Pierce. Architect Philip Steel has prepared preliminary drawings that suggest the plan for the anticipated removal and reconstruction of the tiki roof area, and addition of an outdoor deck on the second floor. Please see the drawings on the following pages. The improvements will permit comfortable indoor dining during the winter months when inclement weather would otherwise curtail business and income, thereby maximizing the City's opportunity for rental income. With the additional seating capacity, Cobb's Landing will have the capability to offer banquet and catering service for functions such as weddings, business meetings, and private parties.

While the Proposers, as current operators, hold a functioning liquor license, the Proposers are interested in purchasing the liquor license currently owned by the City. The type of liquor license owned by the City would enable the Proposers to serve alcoholic beverages in the open air settings at the restaurant, thus increasing revenues and subsequently, rents paid to the City.

If selected as the long term lessee/operator of the Cobb's Landing restaurant, the Proposers will continue what we have started. Our focus will be on growing the business by offering a unique and specialized cuisine in an inviting, casual, old Florida style atmosphere, as symbolized by the pineapple logo of the restaurant.

The Proposers are uniquely equipped to serve the City's needs.

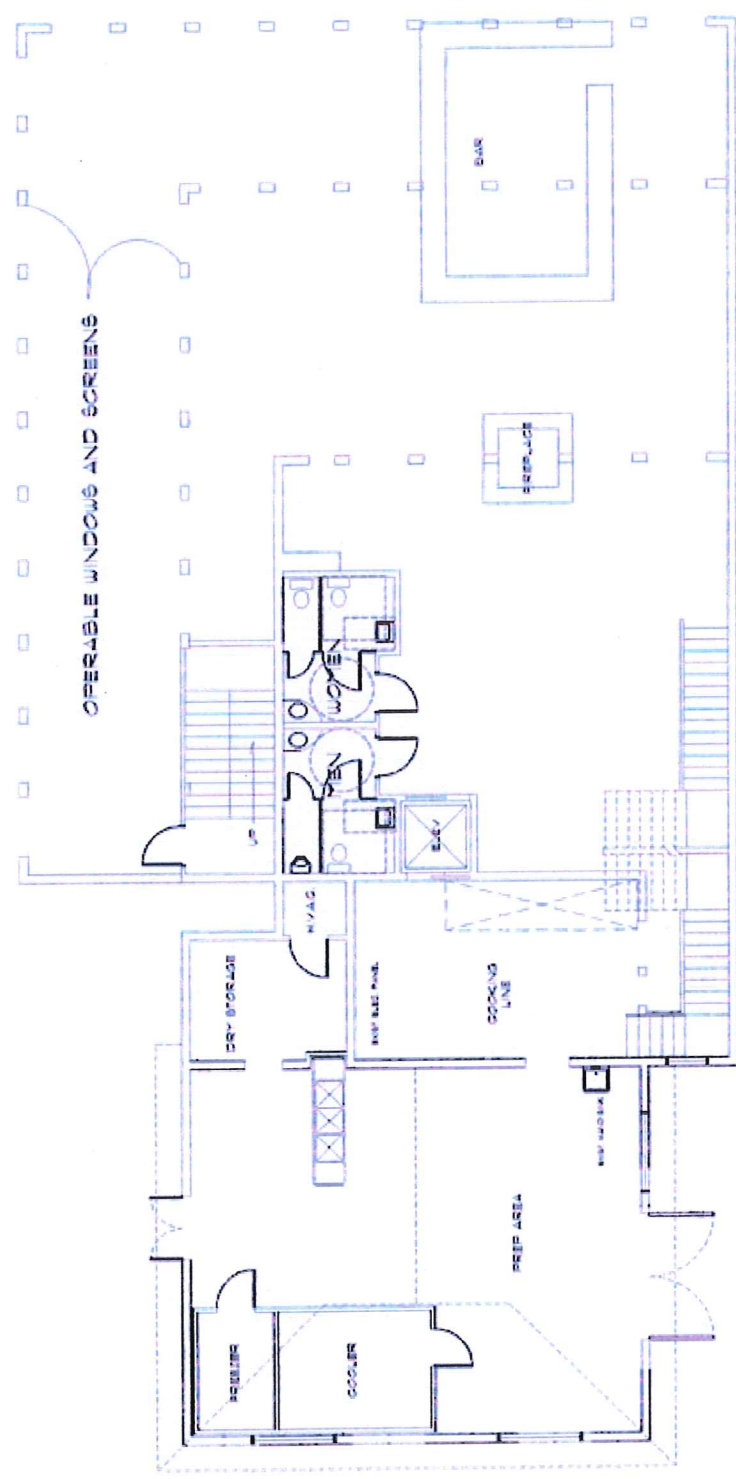


Cobbs Landing Restaurant
Fort Pierce, Florida

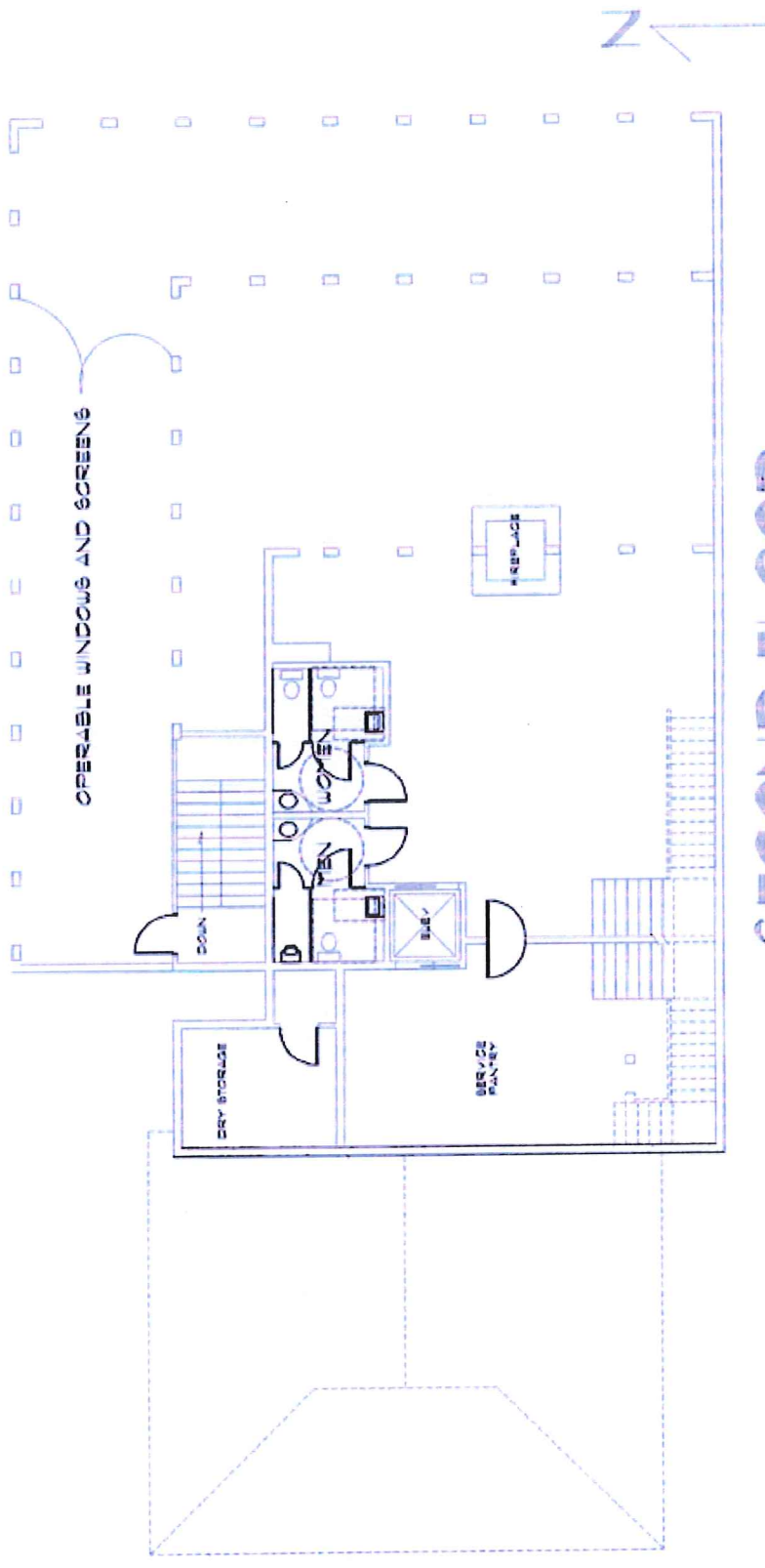
PATIO DINING

OPERABLE WINDOWS AND SCREENS

PATIO DINING



**FIRST FLOOR
 COBB'S LANDING RESTAURANT
 FORT PIERCE, FLORIDA**



**SECOND FLOOR
COBBS LANDING RESTAURANT
FORT PIERCE, FLORIDA**

COBB'S LANDING

N27 26.99 W80 19.33

STARTERS

Crab Toast

This Is A House Favorite, Lump Crab & Creamy Butter, Atop Toasted Bread 7.95

Calamari

Tender Calamari Quickly Fried And Served With Lemon Aioli 7.95

Shrimp Scampi Appetizer

Large Shrimp Grilled And Served With White Wine, Lemon & Garlic Butter 8.95

Bamboo Beef Sticks

Marinated In Soy, Ginger & Garlic Then Grilled Over Open Fire! With Fried Onions..... 8.95

Cobb's Mussels

Prince Edward Island Mussels, Sautéed And Served In A Pool Of Chardonnay Butter 9.95

SOUPS & SALADS

Shrimp & Crab Gumbo

Shrimp, Crab & Andouille Sausage Make This The House Favorite
Cup 5.95 Bowl 7.95

Cobb's Chicken Soup

Roasted Breast of Chicken & Market Vegetables Make A Great Chicken Soup
Cup 3.95 Bowl 5.95

Cobb's "Tijuana" Caesar

Crisp Romaine Lettuce, Lemon, Olive Oil, & Parmesan, Topped w/Crunchy Tortilla Strips
sm. 5.95 lg. 7.95

House Salad

Tossed with Cucumber, Vine Ripe Tomato, Crunchy Tortilla Strips & Cobb's Vinaigrette.....
sm. 4.95 lg. 6.95

Spinach Salad

Baby Spinach Tossed With Red Onion, Raisins, Bacon & Poppy Seed Dressing.....
sm. 5.95 Lg. 7.95

*Please Ask Your Server About Our Daily
Selection Of Homemade Desserts,
Lunch Specials & Drink Specials*

SANDWICHES

Served With Lettuce, Tomato & Red Onion

Half And Half

Your Choice of Two Favorites.....7.95

Chicken Salad Sandwich Small Caesar Salad

Tuna Salad Sandwich Small House Salad

Shrimp Salad Sandwich Cup Chicken Soup

Add \$1.50 for cup of Gumbo

Jerked Chicken Salad Sandwich

Creamy & Spicy, A Traditional Favorite With Island Spice Served On Foccacia Bread.....7.95

Tuna Salad Sandwich

Creamy Albacore Tuna Salad Made Fresh Daily Served On Foccacia Bread..... 7.95

Shrimp Salad Sandwich

Creamy Blend Of Shrimp & Seasonings Served On Foccacia Bread.....8.95

Cobb's Hamburger

½ lb. of *Certified Angus Sirloin* 7.95

Wood Grilled Chicken

A Fresh Chicken Breast Wood Grilled To Perfection 8.95

Fried Shrimp Sandwich

Fried Shrimp On A Kaiser Bun With Red Pepper Aioli Sauce 9.95

Mortar & Pestle Fish Sandwich

Fish Of The Day. Rubbed With Sea Salt & Herbs, Wood Grilled To Perfection.....10.95

Smoken' Jack Chicken

Jack Cheese, Bacon, Grilled Red Onion & Smokey B.B.Q Atop A Breast of Chicken9.95

Indian River Crab Cake

Crispy & Moist, Made With Blue Crab, Scallions & Peppers9.95

ENTRÉE'S

Entrées Served With Warm Bread, Butter, Island Rice & Sautéed Vegetables

Citrus Grilled Chicken

Wood Grilled Breast Of Chicken With A Fresh Warm Citrus Glaze.....12.95

Mortar & Pestle Fish

Basted With Lime Juice, Olive Oil, Sea Salt & Herbs Then Grilled to Perfection.....14.95

Top Sirloin

8oz *Certified Angus Beef*, Wood Grilled & Topped With Haystack Of Onion Rings.....12.95

Shrimp Scampi

Sautéed Shrimp, Tossed In Lemon Butter & White Wine.....14.95



COBB'S LANDING

N27 26.99 W80 19.33

STARTERS

Crab Toast

This Is A House Favorite, Lump Crab, & Creamy Butter, Atop Toasted Bread..... 7.95

Calamari

Tender Calamari Quickly Fried & Served With Lemon Aioli 7.95

Shrimp Scampi Appetizer

Large Shrimp Grilled & Served With White Wine, Lemon, & Garlic Butter 8.95

Bamboo Beef Sticks

Marinated In Soy, Ginger & Garlic Then Grilled Over Open Fire! 8.95

Cobb's Mussels

Prince Edward Island Mussels, Sautéed And Served In a Pool of Chardonnay Butter 9.95

SOUPS & SALADS

Shrimp & Crab Gumbo

Shrimp, Crab & Andouille Sausage Make This The House Favorite
Cup 5.95 Bowl 8.95

Cobb's Chicken Soup

Roasted Breast Of Chicken & Market Vegetables Make A Great Chicken Soup
Cup 3.95 Bowl 5.95

Cobb's "Tijuana" Caesar

Crisp Romaine Lettuce, Lemon, Olive Oil, & Parmesan, Topped w/Crunchy Tortilla Strips
sm. 5.95 lg. 8.95

House Salad

Tossed w/ Cucumber, Red Onion, Tear Drop Tomato, Crunchy Tortilla Strips & Cobb's Vinaigrette
sm. 4.95 lg. 7.95

SANDWICHES

Cobb's Hamburger

½ lb. of *Certified Angus Sirloin* Served with Lettuce, Tomato, & Onion 8.95

Wood Grilled Chicken Sandwich

Wood Grilled Breast Of Chicken9.95

Mortar & Pestle Fish Sandwich

Fish Of The Day, Rubbed With Sea Salt & Herbs, Wood Grilled to Perfection.....11.95

Our sandwiches are served with lettuce, tomato, onion, and French Fries

ENTRÉES

All entrées are served with: a house or Caesar salad, warm bread, appropriate side and fresh vegetables.

Dolphin Martinique

Wood Grilled & Crowned With Warm Lump Crabmeat & Mango Salsa 22.95

Mortar & Pestle Salmon

Basted With Lime, Olive Oil, Rubbed With Sea Salt & Fresh Herbs, Then Wood Grilled 18.99

New York Steak

12 oz Center Cut *Certified Angus Beef*, Wood Grilled Over An Open Flame 24.95

Fire Grilled Chicken

Double Breast of Chicken, Wood Grilled Topped With Sonoma Jack, Roasted Corn, Black Beans & Lime Butter..... 17.95

Seafood Au Gratin

Scallops, Shrimp & Lump Crab Baked In A Creamy Mornay Sauce..... 22.95

Filet Mignon

8 oz's of *Certified Angus Beef* Tenderloin, Wood Grilled With Béarnaise Butter 27.95

Wood Grilled Pork Chops

Center Cut Chops, Crowned With Red Onion Marmalade 17.95

Top Sirloin

10 oz's of *Certified Angus Beef*, Center-Cut, Wood Grilled & Served With Chimi Churri 17.95

Lump Crab Cakes

Pan Seared Crab Cakes, Crispy & Moist 18.95

Sautéed Chicken Picatta

Tender Breast Of Chicken, Sautéed Till Golden, Served With Picatta Sauce 16.95

Shrimp Scampi

Sautéed Gulf Shrimp, White Wine, Lemon, Basil, Tomatoes & Creamy Butter 17.95

Sautéed Yellow Tail Snapper

Delicate Snapper Quickly Sautéed Served With Chardonnay Beurre Blanc..... 21.95

SIDES

Herbed Pilaf \$3.95

Mashed Potatoes \$3.95

Sautéed Vegetables \$3.95

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATIKI RESTAURANT)

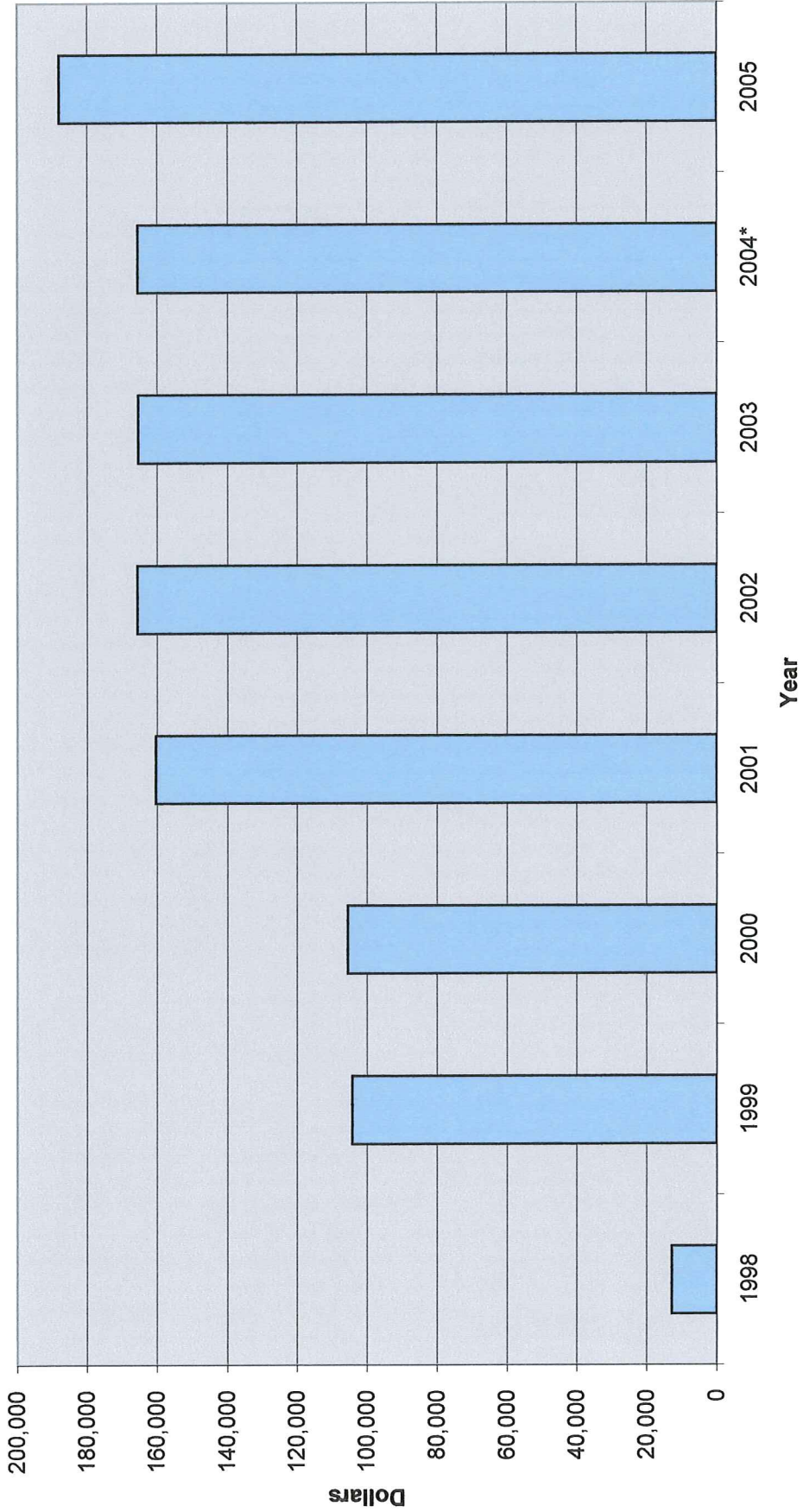
COMPENSATION

The interim operators of Cobb's Landing propose a rent payment schedule in keeping with the terms of the current lease for The Original Tiki Bar & Restaurant, i.e., 10% of the first million dollars in sales and 4% on all sales above \$1,000,000.00 during any one calendar year. The rental amounts paid to the city have consistently increased during the term of the Tiki lease, and the Proposers anticipate similar increases in rents to be paid to the City by Cobb's Landing. See attached charts.

The Proposers are confident that increased rent revenues for the City can be accomplished. For the year 2006, the interim operation of Cobb's Landing has resulted in rent payments to the City for the months of January and February in the amounts of \$7,616.12 and \$12,576.61. That total amount represents an increase of more than 100% over the minimum rents due under the interim lease.

Based on this proposal, the City would earn an 10.04 % annualized return on its investment in the property. This figure does not include appreciation of the real estate, or the improvements made to the property by the Proposers as interim operators of the restaurant.

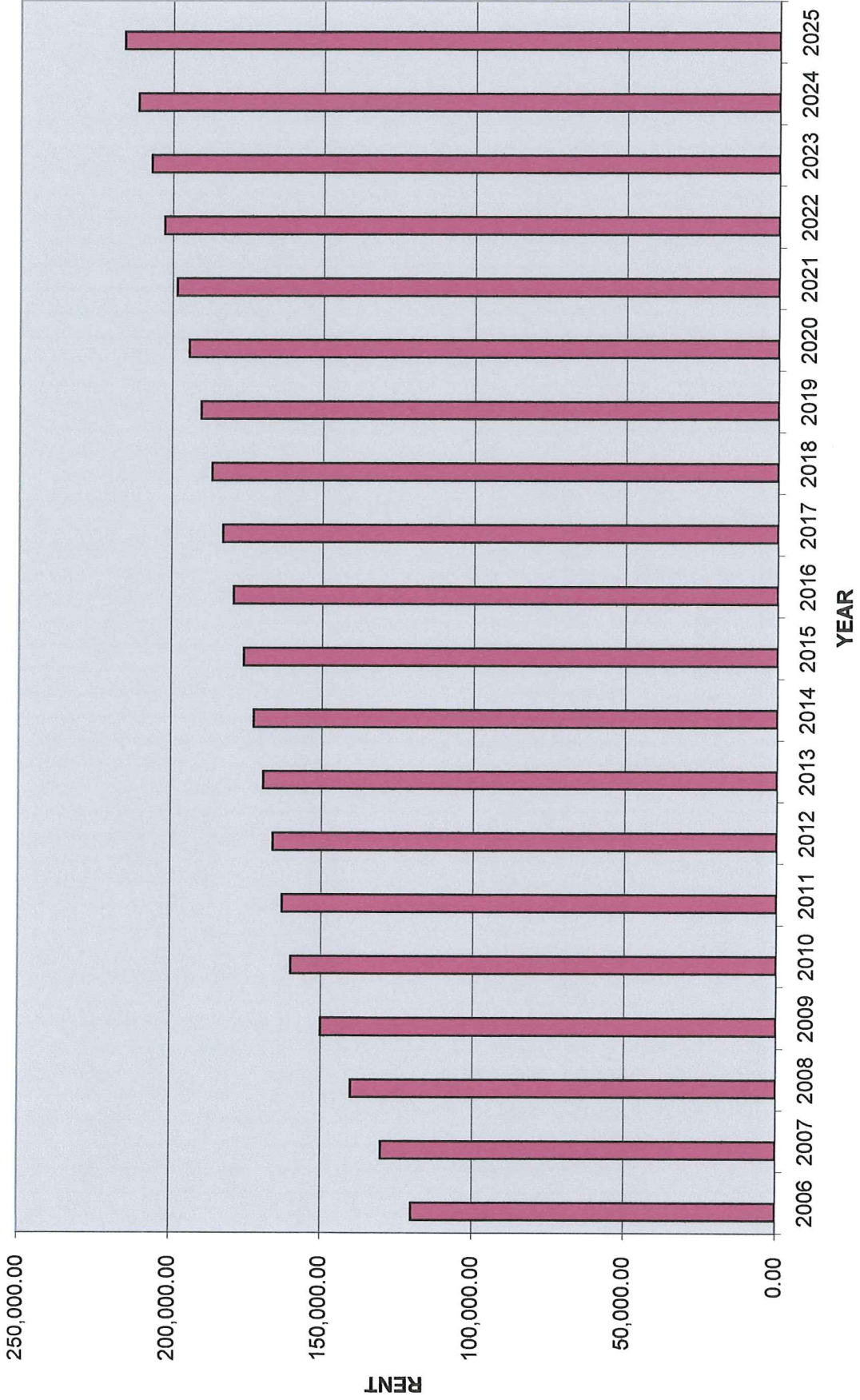
**THE TIKI BAR AND RESTAURANT
RENT PAID TO THE CITY OF FORT PIERCE**



*Closed 4 months due to hurricane

COBB'S LANDING

COBB'S LANDING PROJECTED RENTAL AMOUNT BY YEAR



COBB'S LANDING EQUIPMENT & REPAIRS EXPENDITURES THROUGH 2/16/06

Air Conditioning Replacement & Repair	\$ 4,236.22
Floor Refinishing	\$ 10,000.00
Fire Equipment	\$ 2,329.10
Fort Pierce Utilities - Heaters	\$ 1,500.00
Micros Software - Point of Sale System	\$ 29,000.00
Lighting & Ceiling Fans	\$ 10,087.56
Booths, Chairs, Bar Stools	\$ 16,033.56
Chair Reupholster	\$ 1,080.00
Canvas Replacement	\$ 7,500.00
Electric System Update	\$ 26,700.00
Rewire Entire Building (POS, Telephone, Fire Alarm, Speakers, Cable TV)	\$ 24,243.99
Replace Walk In Cooler	\$ 14,400.00
Restaurant & Kitchen Equipment	\$ 75,000.00
China, Glassware, Flatware	\$ 8,000.00
Smallwares	\$ 5,000.00
Televisions	\$ 3,500.00
Bayview Construction - Repairs & Remodeling	\$ 61,649.53
Install Dropped Ceiling	\$ 3,290.00
Roto Rooter - Clear Kitchen Drain & Grease Trap	\$ 1,824.00
Office Equipment - Computer Fax, Telephone	\$ 900.00
Plumbing Update & Repairs	\$ 15,000.00
Outdoor Tables & Chairs	\$ 1,600.00
Outdoor Lighting & Neon	\$ 4,500.00
Replace Doors	\$ 3,500.00
Cabinetry	\$ 3,500.00
Kitchen Pager System	\$ 1,500.00
Miscellaneous Supplies & Building Materials	\$ 4,500.00
Install New Fencing	\$ 2,500.00
Mulch & Sod	\$ 1,500.00
Fire & Burglar Alarms Systems	\$ 800.00
Fire Sprinkler Repair	\$ 1,200.00
New Tables - First Floor	\$ 10,000.00
TOTAL	\$ 356,373.96

6

RFP No: 5587 LEASE OPERATORS FOR COBB'S LANDING
(FORMERLY MANATIKI RESTAURANT)

PROPOSED TIMELINE

The Proposers are the interim operators of Cobb's Landing. Should the Proposers be selected as the long term operators, the result would be a seamless transition with no down time. All required licenses and insurance coverages are current, the Proposers have passed all city, health and fire inspections, and the Proposers have a full staff of employees, including management, wait and kitchen staff, and Chef Bob Thesz, to whom we owe the credit for creating our very successful Cobb's Landing menu.

7

RIVERSIDE BANK

Our heart's in everything we do

September 22, 2005

Dennis Beach, City Manager
City of Fort Pierce
P O Box 1480
Fort Pierce, FL 34954

Re: Colin V. Lloyd
Ian T. Lloyd

Dear Dennis:

I have known Colin and Ian since the very early years of Riverside. They were youngsters back when we began Riverside. Actually they are third generation valued customers and friends of Riverside. Their grandfather, Buddy, is a favorite here at the bank.

It has been a privilege for me to watch them grow, become successful attorneys and such reputable young men in our community. They are constantly promoting Fort Pierce with very little attention to themselves.

There are thousands state wide that are very familiar with the success story of the Tiki Restaurant. Living here all of my life, I've forgotten how many, not just fishing tournaments, events are held at, or near the marina and the Tiki. Eating or just quenching ones thirst at the Tiki is usually a highlight of whatever event is going on.

We are so fortunate that Ian and Colin feel so strongly about Fort Pierce. It's very fresh in all of our minds of how quickly they brought the Tiki back to the fine establishment it was after the damage suffered from hurricane Jeanne.

If I can be of any assistance to you, please don't hesitate to give me a call direct at 462-4100.

Sincerely yours,

Patricia Alley
Executive Vice President/Fort Pierce President

2211 Okeechobee Rd · Fort Pierce, FL 34950
Phone 772-462-4100 Fax 772-462-5068
Pat.Alley@riversidenb.com



CITY OF FORT PIERCE *Florida*



City Marina
1 AVENUE A
FORT PIERCE, FLORIDA 34950

1-800-619-1780
TEL. (772) 464-1245
FAX (772) 464-2589
fpcm@city-ftpierce.com

September 22, 2005

To Whom It May Concern:

The Tiki Restaurant is owned by the City of Fort Pierce but is leased out for restaurant operations. The leaser, chosen and approved back in September of 1998 by marina staff and city commission, was Vincent Lloyd. This lease was transferred to his sons several years later.

As operators, Ian and Collin Lloyd have made every attempt to work with the marina and the city staff to make the Original Tiki a customer choice for waterfront dining. They have met all of their contractual obligations with the city, which included enlarging the restaurant and adding restroom facilities. When any problems arise requiring attention, they have addressed and resolved the issues quickly. The Lloyds have continually upgraded the facility without hesitation creating a clean, friendly feel to the operation by reinvesting revenues into the restaurant while meeting all monthly payment requirements in a timely manner.

If you have any questions relating to the marina's relationship with the Tiki Restaurant or it's operators, please contact me.

Sincerely,



Dean Kubitschek
Marina Manager



**Harbor
Federal**

Downtown Fort Pierce
100 S 2nd Street
Fort Pierce, Florida 34950-4393
Telephone: (772) 461-2414

September 22, 2005

Dennis Beach
City Manager
City of Fort Pierce
P.O. Box 1480
Fort Pierce, FL 34954

Re: Collin and Ian Lloyd / Bid for Manatiki Operating Lease

Dear Mr. Beach:

Harbor Federal (bank) has enjoyed a mutually beneficial business relationship with the above captioned bidders for the past seven years via their ownership and operation of **The Original Tiki Bar & Restaurant of Fort Pierce**. At present The Original Tiki Bar maintains significant deposit and loan accounts with the bank. To date all accounts have been paid as agreed.

Please note in the event the Lloyds are successful in their bid, the bank has expressed strong interest in providing any financing they may require in connection with the opening, operation and renovation of the Manatiki.

Should you wish to discuss the bank's experience with the Lloyds further please do not hesitate to contact me at 772-460-7005.

Sincerely,

Michael J. Brown, Jr.
Senior Vice President
Retail Banking

MJB/na



harborfederal.com





September 21, 2005

To: The City of Fort Pierce Florida

From: Rick Clayton
Sr. Vice President

To Whom It May Concern:

Colin and Ian Lloyd have been customers of Oculina Bank since January, 2005. They currently have a loan and deposit relationship with the bank. In our process of gathering information for our commitment to loan money to them, we found that they are very credit worthy individuals both personally and in business. Oculina Bank is committed to meeting their credit needs as they expand their business. Oculina Bank would highly recommend both Colin and Ian to anyone considering a business relationship with them.

A handwritten signature in black ink, appearing to read "Rick Clayton". The signature is fluid and cursive, with the first letters of each word being capitalized and prominent.

Rick Clayton
Sr. Vice President
Oculina Bank
772-563-2212

RIVERSIDE BANK

September 14, 2005

To Whom It May Concern:

Tiki Bar and Restaurant of Fort Pierce has been a merchant services customer of Riverside Bank since October 16, 2003. They have handled their merchant account as agreed and are a valued customer.

If you have any questions, please feel free to call me at 772-462-4146.

Sincerely,



Susan L. Manna
Assistant Vice President
Merchant Sales and Service Manager

/slm



5300 GLADES CUTOFF ROAD / FORT PIERCE, FLORIDA 34981 / 772-461-8644

September 12, 2005

To Whom It May Concern:

Southern Eagle Distributing, Inc. has been doing business with the Tiki Bar and Restaurant since October 16, 1998. This establishment has always paid its' invoices promptly, and we would recommend doing business with them.

Should you have any questions, please feel free to contact me at 772-461-8644.

Sincerely,

A handwritten signature in black ink, appearing to read "Jerry Curran", written over a horizontal line.

Jerry Curran
Administration/HR Director

JC:rjg



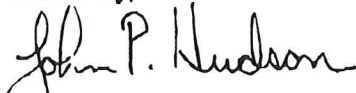


September, 20th, 2005

To Whom It May Concern,

The Tiki Bar in Fort Pierce, Florida is a valued customer of Thies Distributing. As General Manager of Thies Distributing, I have experienced a very good relationship with the Tiki Bar. I have found them to be more than competent in their management of the restaurant, successful in sales of Thies products, and at all times completely current with Thies Distributing from an accounts receivable standpoint. I look forward to a continuing mutually beneficial relationship with the Tiki Bar and its management.

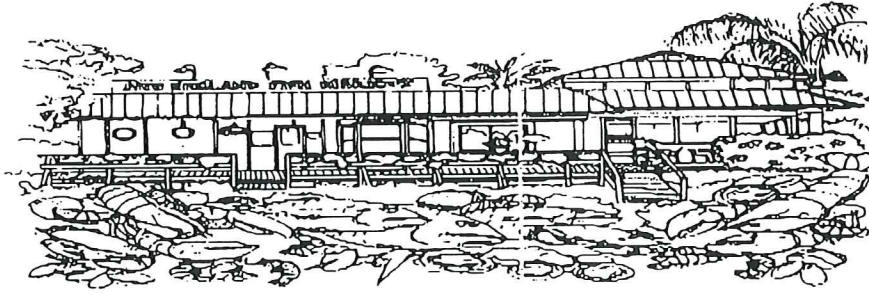
Sincerely,



John P. Hudson

General Manager

Thies Distributing, Fort Pierce, FL



New England Fish Market & Restaurant

September 15, 2005

To Whom It May Concern:

This letter is to serve as a recommendation for The Tiki Bar & Restaurant of Fort Pierce. They have been a customer of ours for many years. Since the new ownership, their business has more than doubled with us. They are very prompt with payments and are one of our top ten customers.

It is a pleasure to be able to deal with such a good company on a day-to-day basis, as well as help each other support our local businesses. We look forward to continuing to service their Seafood needs.

We could only hope to have fifty customers just like them! If we can be of any assistance, please do not hesitate to contact us.

Kind Regards,

John Mellaci

John Mellaci,
President

**Robert Erneston Produce
630 SE Flagler Ave.
Stuart, Fl.
34994**

9/12/05

To: Whom it may concern

From: Robert C. Erneston

Re: The Original Tiki Bar

We have been dealing with The Original Tiki for over five years and appreciate the way they do business and pay their bills. Customers like them are hard to find.

We highly recomend.their company in every way.

If you have any questions, or need information of any kind, please feel free to contact me.

Sincerely,



Robert C. Erneston
President

2212221
2220>222



September 13, 2005

The City of Ft. Pierce
100 N US Hwy 1
Ft. Pierce, FL 34954

To Whom It May Concern:

Please accept this writing on behalf of US Foodservice™ as a business letter of reference. Be advised that the Tiki Bar and Restaurant, 2 Avenue "A", Ft. Pierce 34950 location has been doing business with us since June 1999.

Over the last six years, ownership demonstrates an impeccable handling of their affairs and this is demonstrated and continues in an outstanding handling of their restaurant's vendors for quick and proficient on time payments. We have extended to them 14 day terms and their balance averages are low 4 figures and remains current.

We hope and plan to continue our wonderful partnership in all of their future endeavors and rest assure you also will enjoy and benefit from any warm and professional partnership you may develop as well.

A handwritten signature in cursive script that reads 'Paul Bogus'.

Paul Bogus, Credit Manager
US Foodservice™
7598 NW 6th Avenue
Boca Raton, FL 33487
561-995-4410

8



STATE OF FLORIDA

DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

DIVISION OF HOTELS AND RESTAURANTS
1940 NORTH MONROE STREET
NORTHWOOD CENTRE
TALLAHASSEE FL 32399-1015

850-487-1395

IANCO LLC
COBB'S LANDING
PO BOX 4382
FORT PIERCE

FL 34948

STATE OF FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
AC# 2389541
SEA6602107 01/19/06 000000000
SEATING FOOD SERVICE (2010)
IANCO LLC
COBB'S LANDING
IS LICENSED under the provisions of Ch. 509 FS.
Expiration date: APR 1, 2006 L06011900229

DETACH HERE

AC# 2389541 STATE OF FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION DIVISION OF HOTELS AND RESTAURANTS SEQ# L06011900229
DATE BATCH NUMBER LICENSE NBR
01/19/2006 000000000 SEA6602107 NBR. OF SEATS: 225
The SEATING FOOD SERVICE (2010) NON-
Named below IS LICENSED TRANSFERABLE
Under the provisions of Chapter 509 FS.
Expiration date: APR 1, 2006
IANCO LLC
COBB'S LANDING
200 N INDIAN RIVER DR
FORT PIERCE FL 34950
JEB BUSH GOVERNOR SIMONE MARSTILLER SECRETARY
DISPLAY AS REQUIRED BY LAW

* 2005-2006

ST. LUCIE COUNTY OCCUPATIONAL LICENSE

BOB DAVIS, CPA, CGFO, CFC, ST. LUCIE COUNTY TAX COLLECTOR

ACCOUNT 5812-200500

EXPIRES SEP 30, 2006

FACILITIES OR MACHINES TYPE OF BUSINESS

ROOMS

SEATS

314

EMPLOYEES

5812 RESTAURANT

BUSINESS LOCATION

200 N Indian River Drive
City of Fort Pierce

RENEWAL
NEW LICENSE
TRANSFER-
ORIGINAL TAX

26.

NAME MAILING ADDRESS

Cobbs Landing
Lloyd, Colin
P.O. Box 4382
Fort Pierce, FL 34948

E23197

AMOUNT
PENALTY
COLLECTION COST
TOTAL

26.

PAID BOB DAVIS, TAX COLLECTOR PAID
Please see back for additional information

1/13/06 3:18PM 00001103

2005 5812-20050011

0600

\$26.25

CK

CHANGE

\$26.25

\$0.00

\$0.00 9

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CITY OF FORT PIERCE
OCCUPATIONAL LICENSE

2005 - 2006

No. 06-00016182

100 N. U.S. # 1 - Fort Pierce, FL - 34950
772-460-2200 ext 371 or 372

BUSINESS

NAME COBBS LANDING : IANCO, LLC

MAILING

ADDRESS PO BOX 438Z

PRINCIPAL

LOCATION 200 N INDIAN RIVER

FT PIERCE

FL 34948

PHONE 466-6120

is hereby licensed to engage in the following business, profession or occupation.

CLASSIFICATION: 042C CAFE/RESTAURANT-OVER 25 SEATS
RESTAURANT/ 238 SEATS

IN THE CITY OF FORT PIERCE, FLA. FOR THE PERIOD BEGINNING ON THE 1ST DAY OF OCTOBER AND ENDING SEPTEMBER 30.
ISSUED JANUARY 13 2006

This License becomes null and void if business name, classification, ownership or address is changed.

I understand and agree that issuance of an Occupational License does not allow occupancy, nor exempt the possessor from compliance with any City Code or Ordinance. License may be revoked in accordance with Section 9-29.

Cassandra Steele (SEAL) CITY CLERK

LICENSE AMOUNT \$ 215.44
NEW / RENEWAL FEE \$ 15.00
PENALTY \$.00
TOTAL \$ 230.44

THIS LICENSE MUST BE PROMPTLY POSTED FOR PUBLIC VIEW

AC# 181862

STATE OF FLORIDA
Department of Business and Professional Regulation

DIVISION OF ALCOHOLIC BEVERAGES & TOBACCO

Temporary License/Permit for **40OP APPLICATION # 261723 FILE # 160960**

UNTIL APPLICATION IS DENIED OR 14 DAYS AFTER APPLICATION IS APPROVED

DATE	RECEIPT NUMBER	FEE	LICENSE NUMBER	SERIES	CLASS
02/15/2006	00459330	1465.00	BEV0002080	40OP	SRX

issued to
**COBBS LANDING
IANCO LLC
208 NORTH INDIAN RIVER DR
FORT PIERCE, FL 34960**

DISP BY AS REQUIRED BY LAW



Certificate of Registration

Issued Pursuant to Chapter 212, Florida Statutes

DR-11
R. 01/06
11/10/05

66-8013447341-7	11/08/05	11/20/05	MONTHLY
Certificate Number	Registration Effective Date	Opening Date	Filing Frequency

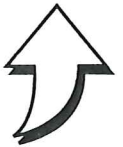
This certifies that

COBB'S LANDING
IANCO, LLC
200 S INDIAN RIVER DR
FORT PIERCE FL 34950-4387

has met the sales and use tax registration requirements for the business location stated above and is authorized to collect and remit tax as required by Florida law. This certificate is non-transferable.

POST THIS CERTIFICATE IN A CONSPICUOUS PLACE

**THIS IS YOUR SALES & USE TAX CERTIFICATE OF REGISTRATION
(DETACH AND POST IN A CONSPICUOUS PLACE)**



**REFER TO THE BACK OF THIS SECTION FOR
SPECIFIC INFORMATION REGARDING YOUR
COUNTY'S TAX RATES.**

THIS IS YOUR ANNUAL RESALE CERTIFICATE FOR SALES TAX

Note: New dealers who register after mid-October are issued annual resale certificates that expire on December 31 of the following year.

These certificates are valid immediately.

DR-11R, R. 10/05



2006 Florida Annual Resale Certificate for Sales Tax

THIS CERTIFICATE EXPIRES ON DECEMBER 31, 2006

DR-13
R. 01/06

<u>Business Name and Location Address</u>	<u>Registration Effective Date</u>	<u>Certificate Number</u>
COBB'S LANDING IANCO, LLC 200 S INDIAN RIVER DR FORT PIERCE FL 34950-4387	11/08/05	66-8013447341-7

This is to certify that all tangible personal property purchased or rented, real property rented, or services purchased on or after the above Registration Effective Date by the above business are being purchased or rented for one of the following purposes:

- Resale as tangible personal property.
- Re-rental as tangible personal property.
- Resale of services.
- Re-rental as real property.
- Incorporation into and sale as part of the repair of tangible personal property by a repair dealer.
- Re-rental as transient rental property.
- Incorporation as a material, ingredient, or component part of tangible personal property that is being produced for sale by manufacturing, compounding, or processing.

This certificate cannot be reassigned or transferred. This certificate can only be used by the active dealer or its authorized employees. Misuse of this Annual Resale Certificate will subject the user to penalties as provided by law. **Use signed photocopy for resale purposes.**

Presented to: _____
(Insert name of seller on photocopy.) (date)

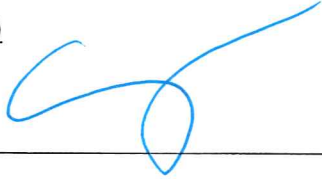
Presented by: _____
Authorized Signature (Purchaser) (date)

Conflict of Interest & Clean Hands Disclosure Form

I HEREBY CERTIFY that

1. I (*printed name*) Colin V. Lloyd am the (*title*) Managing Member and the duly authorized representative of the firm of (*Firm Name*) Ianco, LLC d.b.a. Cobb's Landing whose address is 200 North Indian River Drive
Fort Pierce, FL 34950, and that I possess the legal authority to make this affidavit on behalf of myself and the firm for which I am acting; and,
2. Except as listed below, no employee, officer, or agent of the firm have any conflicts of interest, real or apparent, due to ownership, other clients, contracts, or interests associated with this project; and,
3. The business nor any authorized representative or significant stakeholder of the business has been determined by judicial or administrative board action to be in noncompliance with or in violation of any provision of the City Code nor has any outstanding past due debt to the City of Fort Pierce, Florida; and
4. This proposal is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a proposal for the same services, and is in all respects fair and without collusion or fraud.

EXCEPTIONS (List)

Signature:  _____

Printed Name: Colin V. Lloyd _____

Title: Managing Member _____

Firm Name: Ianco, LLC d.b.a. Cobb's Landing _____

Date: _____

Sworn to and subscribed before me this ____ day of _____, 20____.

Personally known _____ OR Produced identification _____

(Type of Identification)

Notary Public - State of _____

My Commission expires _____

(Signature of Notary Public / Commission Stamp of Notary Public)

Officers and Significant Stakeholders

Failure to list all officers and significant stakeholders of the business may prevent the proposal/offer from being considered for award.

BUSINESS OFFICERS

President Name: Colin V. Lloyd, Managing Member

Address: 715 Georgia Ave. Fort Pierce, FL 34950

Vice President Name: Ian T. Lloyd, Registered Agent

Address: 1910 Rio Vista Street, Fort Pierce, FL 34949

Secretary Name: _____

Address: _____

Treasurer Name: _____

Address: _____

SIGNIFICANT STAKEHOLDERS

A significant stakeholder means any person, corporation, partnership, individual, sole proprietorship, joint venture, joint stock company, or any legal entity that has a ten percent (10%) or more equity in the business.

Name: _____

Address: _____

Name: _____

Address: _____

Name: _____

10

11

PAID ADVERTISEMENT

Cobb's Landing Has All the Right Ingredients for a Premier Waterfront Restaurant in Ft. Pierce

There's a new restaurant in Fort Pierce! Cobb's Landing, overlooking the Fort Pierce City Marina, and adjacent to the downtown waterfront area, offers a new and different dining option for Fort Pierce residents and visitors. Owned and operated by local brothers Colin and Ian Lloyd, the restaurant offers an inviting and comfortable place to gather for lunch, dinner, or cocktails.

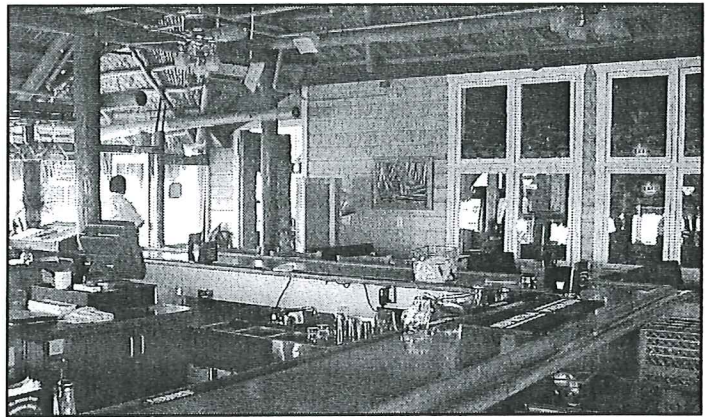
The owners chose the pineapple as an inspiration, not only for the logo and decor in the restaurant, but also for



the values that the pineapple symbol represented in Old Florida: welcome, good cheer, sociability, and friendship.

The "cracker style" building has been renovated inside and out, and the new kitchen is outfitted with state of the art equipment. The kitchen is the creative headquarters for the Cobb's Landing Chef, Bob Thesz, formerly of The Lemon Tree Restaurant in Vero Beach. Chef Thesz has been diligently working to create a menu that offers unique and fresh selections for every taste. Wood grilled Certified Angus beef and fresh seafood, along with homemade sauces and side dishes combine to offer meals to satisfy a wide variety of tastes. Daily specials, homemade soups, sandwiches, salads, and appetizers round out the varied and appealing menu offerings.

Pat Thesz, partner and wife of Chef Thesz, has trained the staff with the goal of offering unparalleled service with a personal touch. Pat wants the customer to recognize those values represented by the pineapple symbol from the minute they walk in the door.



Meet friends and co-workers at the outside bar for your favorite cocktail.

The responsibility of creating this beautiful new restaurant fell to Diego Larroude and Donna Burke, well known in the area as managers of The Original Tiki Bar & Restaurant. Their hard work has resulted in this impressive addition to the many other fine businesses



Take in breathtaking water views while you dine comfortably in our air-conditioned dining room.

that operate in beautiful downtown Fort Pierce.

Hours: Monday through Thursday 11:00 a.m. to 10:00 p.m.; Friday and Saturday 11:00 a.m. to 11:00 p.m. Address: 200 North Indian River Drive, Fort Pierce. Phone: (772) 460-9014.



Enjoy the outside dining room "Under Shade" for casual lunch and dinner overlooking Ft. Pierce's beautiful marina!



Downtown Fort Pierce Welcomes Two New Restaurants

As we ring in the New Year historic downtown Fort Pierce welcomes two new restaurants: **Cobb's Landing** and the **Yellowtail Grille and Raw Bar**.

Cobb's Landing, formerly the Manatiki Restaurant, will offer an upscale steak and seafood cuisine with enticing menu items such as Dolphin Martinique, Certified Angus Beef on a wood burning grill, and Cobb's Caribbean Bouillabaisse. The establishment's owners,

Ian and Colin Lloyd also own the Original Tiki Bar located at the City Marina.

The Lloyd family has owned the Tiki Bar since 1998. Ian and Colin acquired the restaurant from their father in 2003. Both brothers are prominent Fort Pierce attorneys who rely on their manager, Diego Larroude to assist with day-to-day operations. Ian and Colin both attended the University of North Carolina for their undergraduate education.

After they earned their undergraduate degrees, Ian went to Law School at Stetson University in Deland, Florida and Colin attended the University of Florida Law School. Both passed the Bar Exam in February 1999.

The Lloyd brothers are very active in the community they live and work in. Ian is on the Sunrise Theatre Board, and was a past director of the Manatee Education and Observation Center Board. Colin is a past director of the Main Street Fort Pierce Board and his wife, Sara, is currently on the Board of the Sunrise Theatre.

The Cobb's Landing building is currently in the process of undergoing major renovations including a new air-conditioning system, new kitchen equipment, and numerous exterior structural repairs.

The Cobb's Landing namesake came from the long dock that once extended from the Indian River shoreline in front of Peter P. Cobb's general store. The dock was used to unload supplies shipped to the area in the late nineteenth and early twentieth centuries by steamships.

The Indian River was the primary source of transportation before the railroad system reached Fort Pierce in 1894.

The Grand Opening of Cobb's Landing is expected on January 1, 2006. The restaurant will be open seven days a week and will serve breakfast, lunch and dinner. A live entertainment schedule is also planned.

In contrast, the Yellowtail Grille & Raw Bar will offer "bistro" style cuisine. Owner, Dominick Collura also owns the successful Domenick's Corner Grille on the corner of Jenkins Road and Orange Avenue. Dominick has been in the restaurant business in Fort Pierce for over 12 years.

The Yellowtail Grille will continue booking bands for Friday Fest (First Friday of every month) and will keep up the tradition of hosting the popular Thursday Bike Night.

The Grille will be open six days a week for lunch and dinner. The Yellowtail Grille is located at 101 North 2nd Street (the former home of Gately's Grille) at the intersection of Orange Avenue and 2nd Street.



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Sunrise's reopening shaping up to be a hit for Fort Pierce businesses

Restaurant reservations are filling up fast before the Sunrise Theatre's first show

By **TYLER TREADWAY**
tyler.treadway@scripps.com
January 8, 2006

FORT PIERCE — The reopening of the Sunrise Theatre on Saturday is already having an impact on downtown businesses: Restaurants report booking lots of reservations for Dionne Warwick's opening night show.

"We're full up on reservations for early that evening," said Keith Crandall, chef and co-owner of Café La Ronde with wife, Shelly Crandall. "Now we're only taking reservations for 7:30 (p.m.) and after, which means you wouldn't make the 8 p.m. show."

Neil Cavanagh, manager of Governor's Grill, said Friday afternoon that the restaurant was "three-quarters booked up" for pre-show reservations.

To accommodate the opening-night theater crowd, Governor's Grill will serve dinner past its usual 9 p.m. cut-off and keep the bar open until at least midnight, maybe as late as 2 a.m.

Shelly Crandall said Café La Ronde is officially keeping to its 9 p.m. closing time on opening night, "but if people come in a bit later, we'll accommodate them."

And just in time for the Sunrise reopening, a new eatery, Cobb's Landing, is scheduled to open at the site of the former Manatiki Restaurant at 200 N. Indian River Drive sometime this week.

Bob Thesz, chef at Cobb's Landing, said that on the night of the Warwick show, the restaurant will serve dinner until 10 p.m. and the bar will be open until 1 a.m.

"But we'll serve dinner later if the guests keep coming," Thesz said.

Shelly Crandall said she and her husband are "kicking around the idea" of opening the restaurant on that Sunday as well.

In general, downtown restaurateurs are giving rave reviews to the Sunrise reopening.

"We've been in downtown Fort Pierce for nine years," Shelly Crandall said, "and we've always heard about the Sunrise getting ready to open. Well, this time it really is, and a lot of people in downtown are excited. I can't wait to see the show myself."

Donna Burke, manager of both Cobb's Landing and the nearby Original Tiki Bar at the Fort Pierce City Marina, said the Sunrise opening "is going to be tremendous for both our establishments. It will draw people from other areas who have maybe never been in downtown Fort Pierce; and once they come here, see downtown and eat at the restaurants we have here, maybe they'll put us on their list of places to frequent.

"That's what we're hoping, anyway."

Store owners have tickets, too

Restaurants are expecting lots of customers on the night of the Sunrise Theatre reopening, but other downtown businesses won't be extending their hours to accommodate crowds of shoppers.



ALISON SIDLO
alison.sidlo@scripps.com

Freeman Davenport of Port St. Lucie paints a new concrete fountain outside of Cobb's Landing, formerly the Mana Tiki restaurant, in Fort Pierce. Cobb's Landing, along with other local restaurants, is preparing for the Sunrise Theatre's opening on Saturday and the new business it is expected to bring.

And there's a good reason.

"All of us, all the downtown store owners, bought tickets and are going to attend the opening night show to support the Sunrise," said Terry Palumbo, owner of The Barkery upscale pet store and president of the Downtown Business Association. "But, yes, we're planning to stay open late for all of the other shows that come. And we get more excited every time a new show gets added to the schedule."

On the menu

- Mark Muller at Governor's Grill, 122 N. Second St.

Prime rib (\$17.95) with a glass of Cabernet Sauvignon by Salmon Creek (\$5.50) or Tuna for Two with a split of Coppola champagne (about \$45).

"Prime rib is perfect because it's quick," Muller said. "As soon as you order it, it comes right out and you'll get to the show on time. The tuna is a tuna loin sliced for two; the champagne is from Francis Ford Coppola's vineyard and named for his daughter, Sophia."

- Bob Thesz, chef at Cobb's Landing, 200 N. Indian River Drive.

Crab toast appetizer (\$7.95) with the "Bull Dolphin" special (\$21.95)

"The name is a play on words for our version of surf and turf," Thesz said. "This is a center-cut top sirloin and a piece of dolphin, both grilled. It's not on our menu, but we're doing it special for the theater opening night."

- Keith Crandall, chef and co-owner of Café la Ronde, 221 Orange Ave.

Yellowfin Tuna Keoni (\$21.99) or Tournedos Oscar (\$23.99).

"Both the tuna and the Oscar (beef tenderloin) are fast and simple," Crandall said. "If you come in at 6 (p.m.) you won't want to order a well-done New York (strip steak), or you might miss the opening of the show."

- Comments

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12



COBB'S LANDING

N27 26.99 W80 19.33

STARTERS

Crab Toast

This Is A House Favorite, Lump Crab & Creamy Butter, Atop Toasted Bread 7.95

Calamari

Tender Calamari Quickly Fried And Served With Lemon Aioli 7.95

Shrimp Scampi Appetizer

Large Shrimp Grilled And Served With White Wine, Lemon & Garlic Butter 8.95

Bamboo Beef Sticks

Marinated In Soy, Ginger & Garlic Then Grilled Over Open Fire! With Fried Onions..... 8.95

Cobb's Mussels

Prince Edward Island Mussels, Sautéed And Served In A Pool Of Chardonnay Butter 9.95

SOUPS & SALADS

Shrimp & Crab Gumbo

Shrimp, Crab & Andouille Sausage Make This The House Favorite
Cup 5.95 Bowl 7.95

Cobb's Chicken Soup

Roasted Breast of Chicken & Market Vegetables Make A Great Chicken Soup
Cup 3.95 Bowl5.95

Cobb's "Tijuana" Caesar

Crisp Romaine Lettuce, Lemon, Olive Oil, & Parmesan, Topped w/Crunchy Tortilla Strips sm. 5.95 lg. 7.95

House Salad

Tossed with Cucumber, Vine Ripe Tomato, Crunchy Tortilla Strips & Cobb's Vinaigrette..... sm. 4.95 lg. 6.95

Spinach Salad

Baby Spinach Tossed With Red Onion, Raisins, Bacon & Poppy Seed Dressing..... sm. 5.95 Lg. 7.95

Please Ask Your Server About Our Daily Selection Of Homemade Desserts, Lunch Specials & Drink Specials

SANDWICHES

Served With Lettuce, Tomato & Red Onion

Half And Half

Your Choice of Two Favorites.....7.95
Chicken Salad Sandwich Small Caesar Salad
Tuna Salad Sandwich Small House Salad
Shrimp Salad Sandwich Cup Chicken Soup
Add\$1.50 for cup of Gumbo

Jerked Chicken Salad Sandwich

Creamy & Spicy, A Traditional Favorite With Island Spice Served On Foccacia Bread.....7.95

Tuna Salad Sandwich

Creamy Albacore Tuna Salad Made Fresh Daily Served On Foccacia Bread..... 7.95

Shrimp Salad Sandwich

Creamy Blend Of Shrimp & Seasonings Served On Foccacia Bread.....8.95

Cobb's Hamburger

½ lb. of Certified Angus Sirloin 7.95

Wood Grilled Chicken

A Fresh Chicken Breast Wood Grilled To Perfection 8.95

Fried Shrimp Sandwich

Fried Shrimp On A Kaiser Bun With Red Pepper Aioli Sauce 9.95

Mortar & Pestle Fish Sandwich

Fish Of The Day. Rubbed With Sea Salt & Herbs, Wood Grilled To Perfection.....10.95

Smoken' Jack Chicken

Jack Cheese, Bacon, Grilled Red Onion & Smokey B.B.Q Atop A Breast of Chicken9.95

Indian River Crab Cake

Crispy & Moist, Made With Blue Crab, Scallions & Peppers9.95

ENTRÉE'S

Entrées Served With Warm Bread, Butter, Island Rice & Sautéed Vegetables

Citrus Grilled Chicken

Wood Grilled Breast Of Chicken With A Fresh Warm Citrus Glaze.....12.95

Mortar & Pestle Fish

Basted With Lime Juice, Olive Oil, Sea Salt & Herbs Then Grilled to Perfection.....14.95

Top Sirloin

8oz Certified Angus Beef, Wood Grilled & Topped With Haystack Of Onion Rings.....12.95

Shrimp Scampi

Sautéed Shrimp, Tossed In Lemon Butter & White Wine.....14.95

COBB'S LANDING

N27 26.99 W80 19.33

STARTERS

Crab Toast
This Is A House Favorite, Lump Crab, & Creamy Butter,
Atop Toasted Bread..... 7.95

Calamari
Tender Calamari Quickly Fried & Served With Lemon
Aioli 7.95

Shrimp Scampi Appetizer
Large Shrimp Grilled & Served With White Wine,
Lemon, & Garlic Butter 8.95

Bamboo Beef Sticks
Marinated In Soy, Ginger & Garlic Then Grilled Over
Open Fire! 8.95

Cobb's Mussels
Prince Edward Island Mussels, Sautéed And Served In a
Pool of Chardonnay Butter 9.95

SOUPS & SALADS

Shrimp & Crab Gumbo
Shrimp, Crab & Andouille Sausage Make This The
House Favorite
Cup 5.95 Bowl 8.95

Cobb's Chicken Soup
Roasted Breast Of Chicken & Market Vegetables Make
A Great Chicken Soup
Cup 3.95 Bowl 5.95

Cobb's "Tijuana" Caesar
Crisp Romaine Lettuce, Lemon, Olive Oil, & Parmesan,
Topped w/Crunchy Tortilla Strips
sm. 5.95 lg. 8.95

House Salad
Tossed w/ Cucumber, Red Onion, Tear Drop Tomato,
Crunchy Tortilla Strips & Cobb's Vinaigrette
sm. 4.95 lg. 7.95

SANDWICHES

Cobb's Hamburger
½ lb. of *Certified Angus Sirloin* Served with Lettuce,
Tomato, & Onion 8.95

Wood Grilled Chicken Sandwich
Wood Grilled Breast Of Chicken 9.95

Mortar & Pestle Fish Sandwich
Fish Of The Day, Rubbed With Sea Salt & Herbs, Wood
Grilled to Perfection..... 11.95

*Our sandwiches are served with lettuce, tomato, onion, and
French Fries*

ENTRÉES

*All entrées are served with: a house or Caesar salad, warm
bread, appropriate side and fresh vegetables.*

Dolphin Martinique
Wood Grilled & Crowned With Warm Lump
Crabmeat & Mango Salsa 22.95

Mortar & Pestle Salmon
Basted With Lime, Olive Oil, Rubbed With Sea Salt &
Fresh Herbs, Then Wood Grilled 18.99

New York Steak
12 oz Center Cut *Certified Angus Beef*, Wood Grilled
Over An Open Flame 24.95

Fire Grilled Chicken
Double Breast of Chicken, Wood Grilled Topped With
Sonoma Jack, Roasted Corn, Black Beans & Lime
Butter..... 17.95

Seafood Au Gratin
Scallops, Shrimp & Lump Crab Baked In A Creamy
Mornay Sauce..... 22.95

Filet Mignon
8 oz's of *Certified Angus Beef* Tenderloin, Wood Grilled
With Béarnaise Butter 27.95

Wood Grilled Pork Chops
Center Cut Chops, Crowned With Red Onion
Marmalade 17.95

Top Sirloin
10 oz's of *Certified Angus Beef*, Center-Cut, Wood Grilled
& Served With Chimi Churri 17.95

Lump Crab Cakes
Pan Seared Crab Cakes, Crispy & Moist 18.95

Sautéed Chicken Picatta
Tender Breast Of Chicken, Sautéed Till Golden, Served
With Picatta Sauce 16.95

Shrimp Scampi
Sautéed Gulf Shrimp, White Wine, Lemon, Basil,
Tomatoes & Creamy Butter 17.95

Sautéed Yellow Tail Snapper
Delicate Snapper Quickly Sautéed Served With
Chardonnay Beurre Blanc..... 21.95

SIDES

Herbed Pilaf \$3.95
Mashed Potatoes \$3.95
Sautéed Vegetables \$3.95

Cobb's Landing opened for business on January 15, 2006. We have since won an award for Our Seafood Gumbo soup .Participated in community functions (Mardi Gras Parade.) Donations for Backus Art Festival. Sunrise Ford used Newly renovated area to film commercial. Jobs for 50 people in area.