



Licensed & Insured
100% Island Owned and Operated.

Pine Island PLUMBING

Your Neighbor, Your Plumber

Weekend & Evening Appointments Available.
Plumbing Emergency? We're always around the corner.

We Solve Plumbing Puzzles

TIP #1: *Sal Says "Just like the belts on your car should be annually checked, so should all of your water supply lines, (Toilets, Faucets, ext.)."*

Pine Island Plumbing offers your full range of Residential & Commercial Plumbing Services. We handle anything from Leaky Faucets, Kitchen & Bath remodels to New Construction. **Call (239) 349-5318 for an appointment!**

CANAL

REAL ESTATE LLC

3394 Stringfellow Road #3
St. James City,
FL 33956

www.PinelandHomeTeam.com



CHARLOTTE HARBOR TRIPLEX
Great triplex overlooking Charlotte Harbor. Main/Owners unit 1,850 sq. ft., 2 bed\2 bath, open living. Great water views. Ground level has 2 units, both 1 bed\1 bath with open floor plan and lanai. Call for details.

I'm here for you!
Whether buying or selling . . .
put my experience to work for you!!!

We Have Seasonal Rentals

239-283-6406 direct line



PRIVATE SETTING POOL HOME
Across from Alden Pines Golf Course. 3 bedrooms, 2 bathrooms, ground floor has a room that could be used as a den, family room, game room or 4th bedroom. This home also has fenced in backyard and 3 car garage.
\$469,000

DUKE O'MALLEY



dko51@comcast.net



NEW LISTING
Nicely remodeled 2 bed, 2 bath home with deed dock. Some features are new flooring, bathrooms, kitchen, air conditioner & much more. An easement to the boat dock. Home is located just off Bocilla Lane.
\$299,000

BUILDING LOTS

Alden Pine Lots
starting at \$34,900

Grove Lots Starting at
\$13,500 Owner financing

Turtle Trail Ln
\$29,000

Martin Cove
\$239,000


LEMON & HERB BAKED & FLORIDA MULLET

Ingredients:


- 4 (6-ounce) Florida mullet filets
- 1/5 cup Florida bell pepper, diced small
- 1/5 cup dry white wine
- 1 lemon, thinly sliced
- 3 tablespoons fresh lemon juice
- 2 tablespoons fresh parsley, chopped fine
- 3/4 teaspoon fresh basil, chopped fine
- 1 teaspoon fresh rosemary, chopped fine
- 1 teaspoon fresh thyme, chopped fine
- 1/2 onion, thinly sliced
- Sea salt and fresh ground pepper, to taste

Preparation:

Preheat the oven to 350 degrees. Chop all of the fresh herbs and combine in a small bowl (reserve 1 tablespoon for garnish). Season both sides of the filets with salt and pepper. Place the filets in a single layer into a buttered or greased baking dish, and drizzle with olive oil and lemon juice. Add the fresh herbs, thinly sliced onion, diced red pepper and lemon slices on top of each filet. Drizzle with the white wine and bake for 25 to 30 minutes or until the fish flakes easily with a fork. Sprinkle with the reserved fresh herbs and serve warm.



Join Us for the 28th Annual Mullet Toss
Saturday, March 16
Matlacha Community Park,
4577 Pine Island Rd NW
in Matlacha.



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