


A Current that Runs Counter to the Mainstream

The Back Eddy

At Horseneck Beach  *Westport, Massachusetts*

Wines by The Glass...Please ask us for a Taste !

Sparkling Cava for our Local Raw Bar

NV	Mont-Marcal, Cava, Brut Reserve, Penedes, Spain	5.00
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Glass White Wines

NV	Sakonnet, "Eye of the Storm", Little Compton, Rhode Island	4.00
1996	MQ Vallejo, Chardonnay, Sonoma, CA	4.00
1999	Chimney Creek, Sauvignon Blanc, Marlborough, New Zealand	5.00
1998	Domaine Caton, "Vieille Vignes" Chardonnay, VDP, France	6.00
1998	Santa Maria La Palma, Aragosta, Sardinia	7.00

Glass Red Wines

1996	MQ Vallejo, Cabernet Sauvignon, Sonoma, California	5.00
1998	Caliterra, Merlot, Valle Central, Chile	6.00
1998	Perrin, Cotes Du Rhone Reserve, Orange, France	7.00

Beers (*=on tap)

* Buzzards Bay Brewing Co ~ Ask about Today's Selection (USA)	3.25
* Coors Light (USA)	2.75
* Guinness Stout (Ireland)	3.75
Amstel Light (Holland)	3.25
Budweiser Tall Boy, 16oz Can (USA)	3.00
Buzzards Bay Stock Ale (USA)	3.00
Corona Extra (Mexico)	3.25
Heineken (Holland)	3.25
Mike's Hard Lemonade (USA)	3.25
Red Stripe Lager (Jamaica)	3.50
Zima (USA)	3.25
O'Doul's Amber Non-Alcololic Brew (USA)	2.75
"Regular Guy" Beer Special: Narragansett, 16oz Can (USA)	2.75

From the Mixology Staff at the Bar...

Margarita's & More...

Eddy Traditional... with Sausa Hornitos Tequila & Triple Sec	5.00
Blue Margarita... a Chris Favorite... with Cuervo 1800 & Blue Curacao	5.50
Melon Margarita... with Cuervo Gold, Midori & Fresh Squeezed Sour Mix	5.50
One Eyed Jake... with Patron, Grand Marnier & Fresh Squeezed Sour Mix	6.00
Mangorita... with El Jimador Agave, Blue Curacao & Fresh Mango	6.00
Mezcal Margarita... with Monte Alban Mezcal & Bacardi Tropic	6.00
Dark & Stormy... Goslings Dark Rum, Ginger Beer & a Squeeze of Lime	6.00
Sangria... Traditional Rojo or Tropical Blanco...	3.00/glass or 9.00/pitcher

Fresh Squeezed Juices & Other Stuff

Fresh Squeezed Orange & Grapefruit Juices... the Juice & Nothin' Else	2.50
Coke, Sprite, Diet Coke, Ginger Ale & Fanta Orange... with Free Refills	1.75
IBC Cream Soda or Root Beer	2.50
Stephan's Ginger Beer	2.50
H2O, 250ml... Pellegrino Sparkling or Evian Still	1.75

Kitchen Appreciation 6 Pack

Now You Can Buy The Hardest Working
Kitchen Staff on The Planet
A 6-Pack of Narragansetts
\$12.00

And Now...The Fine Print

- ◆ The Back Eddy is open Year Round - Ask about our seasonal hours
- ◆ We take reservations for Parties of 6 or more - on a limited basis
- ◆ Special Menus are available for Parties of 12 or more
- ◆ The Back Eddy is available for private & semi-private events, for groups of any size
- ◆ We use some pretty wild ingredients here, so please let us know if you have any food allergies
- ◆ If you bring in your own cake we charge \$1.50 per person plate charge
- ◆ We accept Cash, Amex, Visa, Mastercard or Discover - Sorry no Checks
- ◆ For Your Convenience, for Parties of 6 or more, we automatically add an 18% gratuity
- ◆ Because of the complexity of our dishes & the volume of our summer business - no substitutions please !

Thanks

Thanks for joining us today! We truly appreciate your coming by & if any part of your visit did not meet with your expectations, please let someone on the staff know so we can try to do better!

Your Hosts: Chris Schlesinger & Sal Liotta

check us out on the web at
www.TheBackEddy.1.Am

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A Current that Runs Counter to the Mainstream

Soups, Salads & Appetizers

Westport River Clam & Roasted Corn Chowder... with Fresh Sage & Crackers	5.00
Manhattan Style Smoked Cod Chowder... with Cornbread Croutons	5.00
Big Local Green Salad... with a Simple Balsamic Vinaigrette	4.50
Wild Arugula Salad... Grilled Peaches, Roasted Peppers & a Black Olive Vinaigrette	6.50
Bowl O' Maine Steamers... with Drawn Butter & Fresh Clam Broth	market
Steamed Mussels ECG Style... with Coconut Milk, Ginger & Chiles	8.00
Eddy Style Stuffed Clams... 3, with Chourico, Corn, Fresh Breadcrumbs & a Chili Aioli	5.50
House Smoked BBQ'd Salmon... served warm with Chili Mustard, Sweet Onion Marmalade & Cornbread Toast	8.50

BBQ Platters

Cooked Low & Slow over Oak Smoke & served with
Eddy Slaw, Grandma's Baked Beans, Cornbread & Watermelon

Memphis Style Dry Rubbed Pork Ribs... with Sweet BBQ Sauce	14.00
North Carolina Style Pulled Pork... with a Vinegar Sauce	13.00
BBQ Rubbed 1/2 Chicken... with All Southern BBQ Rub	12.00
Trío... all 3!	16.00

Kid Stuff

Served with a Kid Beverage

Kid Pasta... with Butter & Cheese	6.00
Chicken Fingers... with Hand-Cut Fries & Eddy Slaw	6.00

At Horseneck Beach  Westport, Massachusetts

Entrees

Grilled Double-Thick Peppered Tuna Steak... with Pickled Ginger, Soy, Wasabi, Asian Slaw & Grilled Sweet Potato	22.00
Grilled Salmon Filet... with a Tomato-Ginger Chutney, Grilled Asparagus & a Cous-Cous Raisin Salad	19.00
Roasted Codfish... with Tomatoes, Kalamata Olives & Artichoke Hearts served with Parsley Potatoes & Garlic Seared Spinach	18.00
Bob & Cheryl's "Naked" Westport Lobsters... 1.5 lb or 2.5 lb, Butter & Broth	market
Fish & Chips... Best & Freshest... with Hand-Cut Fries, Eddy Slaw & House Tartar	14.00
Fried New Bedford Scallops... with Hand-Cut Fries, Eddy Slaw & House Tartar	17.00
Chippy's Style Fried Platter... Shrimp, Scallops, Clams & Cod with Hand-Cut Fries, Eddy Slaw & House Tartar	21.00
Bouillabaisse... Shrimp, Scallops, Mussels & Crispy Cod in a Tomato-Fennel Broth	23.00
Spicy Eddy Spaghetti... tossed with Garlic Steamed Mussels & Sausage in an Angry Tomato Sauce with Garlic Toast	15.00
1 lb Grilled Peppered NY Strip Steak... with a Red Onion Jam, Grilled Veg, Ferolink Farms Mashed Potatoes & a Braised Garlic Head	23.00
Back Eddy Vegetation Experience... including but not limited to: Grilled Vegetables, Asian Slaw, Garlic Spinach, Local Tomato & Corn Salad, Garlic Mashed Potatoes, Asparagus, Various Chutneys & Relishes, Grilled Garlic Bread & More!	14.00
The Marcy... Arugula, Corn, Local Tomatoes & a Chipotle Vinaigrette with choice of a Peppered Sirloin Skewer or Grilled Basil Marinated Chicken	12.00

Sandwiches

All served with Sweet Potato Salad, Eddy Slaw & Dan's House Pickles

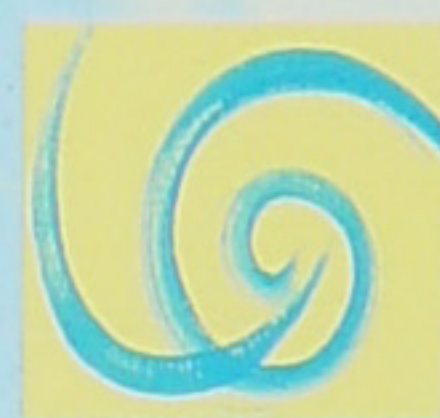
Fish O'The Day... with House Tartar	7.00
1/2 lb Eddy Burger	6.00
Cheddar Cheese Burger	7.00
Traditional Lobster Roll... on a Toasted Pop	12.00
Orange Marinated Grilled Chicken Sandwich... with Chipotle Mayo	7.00

Side Dishes

Hand-Cut Fries	4.00	Grilled Vegetables	4.00
Garlic Braised Mashed	4.00	Grandma's Baked Beans	3.00
Sweet Potato Salad	4.00	Cornbread	2.00

Your Chefs: Aaron DeRego, Nigel Vincent & Brian Rebello

Why We Love Local Stuff




I am fortunate enough to travel quite a bit, so over the years I've eaten a lot of food in a lot of different places in the world. In the course of these experiences, I have increasingly come to value regionalism in food and cooking. In other words, I believe in cooking the food that is grown, born or crafted within a close range of where you are cooking, and doing so with an understanding of the cultural heritage of the region.

There are a couple of reasons for this. To begin with, it's just plain for fun to eat some just-caught shrimp on a beach in Mexico or some homemade noodles and broth in a little joint in Saigon — or Westport River scallops, local Tautog, and Macomber turnip of our area. But there are some important reasons, too. Using local products and cooking within the framework of local tradition not only gives you food that tastes better, it also helps preserve the nature of the region. This is particularly important to us when it comes to the Westport area.

Fortunately, here at the Back Eddy we are at the center of many crossing lines of food tradition. This area enjoys a rich heritage of working people growing, raising, and catching food and preparing it with a mix of culinary traditions. The ultrafresh produce from the many coastal farms of Southeastern Massachusetts; the wide variety of fish and seafood brought to shore by the best fisherman in New England; wine, beer, and cheese from local artisan producers; and the mixture of Portuguese influence with the oldest American cooking style provides our kitchen with an awesomely fertile range of ingredients and spices. We are excited to be able to draw on them and bring our own ideas to the mix, joining in the continued evolution of local cooking.

Cooking and celebrating local farmers and fisherman is of particular importance to us all not only because of the inherent quality and freshness of what they bring us, but also because today they face more challenge to their livelihood and therefore their lifestyle than ever before. Please join us in the support of our neighbors' efforts.

Thanks to all our suppliers,
Chris

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From Our Local Raw Bar

We are very proud of our shellfish & have cultivated relationships with a few of New England's most conscientious growers & harvesters...

1/2 Dozen Oysters... (Very Stressed) on the 1/2 Shell	10.50
1/2 Dozen Littleneck Clams... on the 1/2 Shell	7.50
Colossal Shrimp Cocktail... Shell On	2.50/each
Cracked Local Rock Crab Claws	2.50/each
Eddy Raw Bar Platter... with 1 Dozen Oysters, 1/2 Dozen Littlenecks, 4 Colossal Shrimp & 4 Crab Claws	45.00

Soups, Salads & Appetizers

Westport River Clam & Roasted Corn Chowder... with Fresh Sage & Crackers	5.00
Manhattan Style Smoked Cod Chowder... with Sweet Potato & Croutons	5.00
Big Local Green Salad... with a Simple Balsamic Vinaigrette	4.50
Wild Arugula Salad... Grilled Peaches, Peppers, Olives & a Balsamic Vinaigrette	6.50
Eddy Salad... Eva's Greens, Coll's Tomatoes, "Great Hill" Blue, EVOO & Balsamic	7.50
Bowl O' Maine Steamers... with Drawn Butter & Fresh Clam Broth	market
Steamed Mussels ECG Style... with Coconut Milk, Ginger & Chiles	8.00
Peel & Eat Buffalo Shrimp... Great Southern Shrimp with Blue Cheese & Celery	9.50
Eddy Style Stuffed Clams... 3, with Chourico, Corn, Fresh Breadcrumbs & a Chili Aioli	5.50
House Smoked BBQ'd Salmon... served warm with Chili Mustard, Sweet Onion Marmalade & Cornbread Toast	8.50
# 1 Tuna Sashimi... with Arugula, Seaweed, Cucumber & a Soy Sesame Dressing	8.00

BBQ Platters

Cooked Low & Slow over Oak Smoke & served with Eddy Slaw, Grandma's Baked Beans, Cornbread & Watermelon

Memphis Style Dry Rubbed Pork Ribs... with Sweet BBQ Sauce	14.00
North Carolina Style Pulled Pork... with a Vinegar Sauce	13.00
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Fish & Chips... with Hand-Cut Fries & Eddy Slaw	6.00

Entrees

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Grilled Salmon Filet... with a Tomato-Ginger Chutney, Grilled Asparagus & a Cous-Cous Raisin Salad	19.00
Roasted Codfish... with Tomatoes, Kalamata Olives & Artichoke Hearts served with Parsley Potatoes & Garlic Seared Spinach	18.00
Bob & Cheryl's "Naked" Lees Wharf Lobsters... 1.5 lb or 2.5 lb	market
Westport Shore Dinner... 1.5 lb Lobster, 2 lb of Steamers, Chourico, Local Corn, New Potatoes & Sweet Onions	39.00
Fish & Chips... Best & Freshest...with Hand-Cut Fries, Eddy Slaw & House Tartar	14.00
Fried New Bedford Scallops... with Hand-Cut Fries, Eddy Slaw & House Tartar	17.00
Chippy's Style Fried Platter... Shrimp, Scallops & Cod with Hand-Cut Fries, Eddy Slaw & House Tartar	21.00
Lobster Pasta... Fettucine tossed with Chunks of Lobster, Roasted Tomatoes, Asparagus & a Rich Creamy Corn & Lobster Sauce	21.00
Bouillabaisse... Shrimp, Scallops, Mussels & Crispy Cod in a Tomato-Fennel Broth	23.00
Spicy Eddy Spaghetti... tossed with Garlic Steamed Mussels & Sausage in an Angry Tomato Sauce with Garlic Toast	15.00
1 lb Grilled Peppered NY Sirloin Steak... with a Red Onion Jam, Grilled Veg, Ferolbink Farms Mashed Potatoes & Braised Garlic	23.00
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1999	Borgo Magredo, Pinot Grigio, Friuli, Italy	6.00

Glass Red Wines

1997	Bandiera, Cabernet Sauvignon, Sonoma, California	5.00
1998	Chateau De Castelneau, Merlot, Bordeaux, France	6.00
1996	Caves des Papes, Cotes Du Rhone, Vaucluse, France	6.00

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Martha's Vineyard Pale Ale (USA)	3.50
Mike's Hard Lemonade (USA)	3.25
Red Stripe Lager (Jamaica)	3.50
Sam Adams I.P.A. (USA)	3.50
Sierra Nevada Summerfest (USA)	3.50
O'Doul's Amber Non-Alcololic Brew (USA)	2.75
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