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-Marcel, Cava, Brut Reserve, Penedes, Spain 5.00

Glass White Wines
NV Sakenet, 'Eye of the Storm', Little Compton, Rhode Island 4.00
1996 MG Vallejo, Chardonnay, Sonoma, CA 4.00
1999 Chilnayo Creek, Sauvignon Blanc, Marlborough, New Zealand 5.00
1998 Domaine Catalan, Vieilles Vignes Chardonnay, VDP, France 6.00
1998 Santa Maria La Palma, Aragosta, Sardegna 7.00

Glass Red Wines
1996 MG 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, 60z Can (USA) 3.00
Buzzard’s Bay, Steam 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-Alcoholic Brew (USA) 2.75

*Regular guy* beer special: Narragansett, 16oz Can (USA) 2.75

From the Mixology Staff at the Bar...
Margarita & More...
Eddy Traditional... with Sauza Hornitos Tequila & Triple Sec 5.00
Blue Margarita... a Chris Favorite... with Cuervo 1800 & Blue Curacao 5.50
Metal Margarita... with Cuervo Gold, Midori & Fresh Squeezed Sour Mix 5.50
One Eyed Jake... with Patron, Grand Marnier & Fresh Squeezed Sour Mix 6.00
Margarita... with El Jimador Agave, Blue Curacao & Fresh Mango 6.00
Mexcal Margarita... with Monte Alban Mescal & Bacardi Tropico 6.00
Banzai... Goslings Dark Rum, Ginger Beer & a Squeeze of Lime 6.00
Sangria... Traditional Rosé 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 Refill 1.75
1BC Cream Soda or Root Beer 2.50
Steppan’s Ginger Beer 2.50

H2O, 250ml... Pellegrino Sparkling or Evian Still 1.75

Kitchen Appreciation & Pack
Now You Can Buy The Hardest Working Kitchen Staff on the Planet
A 6 Pack of Narragansett $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, Amer. Visa, Mastercard or Discover - Sorry no Checks
• For Your Convenience, for parties of 8 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 Lisetta

check us out on the web at
www.TheBackEddy.com
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 or 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

The Back Eddy A Current the Runs Counter to the Mainstream
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 Little Neck 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... 45.00
with 1 Dozen Oysters, 1/2 Dozen Little necks, 4 Colossal Shrimp & 4 Crab Claws

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 EOG Style... with Coconut Milk, Ginger & Chives 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
BBQ Rubbed 1/2 Chicken... with All Southern BBQ Rub 12.00
Trio... 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
Fish & Chips... with Hand-Cut Fries & Eddy Slaw 6.00
Entrees

Grilled Double-Thick Peppered Tuna Steak... with Pickled Ginger, Soy, Wasabi, Asian Slaw, Grilled Vegetables & 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" Lees Wharf Lobsters... 1.5 lb or 2.5 lb market
Westport Shore Dinner... 1.5 lb Lobster, 2 lb of Steamers, Chourasco, 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
Bouillabaise... 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, Feroliki Farms Mashed Potatoes & Braised Garlic 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 Marea... 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 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
NC Pulled Pork... with a Vinegar Sauce 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 Veg or Dan's Pickles 4.00
Garlic Braised Mashed 4.00 Grandma's Baked Beans 3.00
Potato Salad 4.00 Cornbread 2.00

Your Chefs: Aaron DeRego, Nigel Vincent & Brian Rebello
Wines by The Glass...Please ask us for a taste!

Sparkling Cava for our Local Raw Bar

NV Mont-Marcal Brut Cava, Penedes, Spain 5.00

Glass White Wines

NV Sakonnet "Eye of the Storm", Little Compton, Rhode Island 4.00
1999 Chimney Creek Sauvignon Blanc, Marlborough, New Zealand 5.00
1998 Domaine Foulley, Chardonnay, Chablis, France 6.00
1999 Borgo Magredo, Pinot Grigio, Friuli, Italy 6.00

Glass Red Wines

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

Beers (*=on tap)

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* Guinness Stout (Ireland) 3.75
Amstel Light (Holland) 3.25
Budweiser Tall Boy, 16oz Can (USA) 3.00
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-Alcoholic Brew (USA) 2.75
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Margarita's & More...

Eddy Traditional... with Salsa Hornitos Tequila & Triple Sec 5.00
Blue Margarita... a Chris Favorite... with Cuervo 1800 & Blue Curacao 5.50
Melo\'n 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 Tropico 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, IBC Root Beer, Stephen's Ginger Beer  2.50
Mango Iced Tea, Fresh Squeezed Lemonade  2.25
H2O, 250ml... Pellegrino Sparkling or Evian Still  1.75

Kitchen Appreciation Pitcher

Now You Can Buy The Hardest Working Kitchen Staff on The Planet
A Pitcher of Fresh Buzzards Bay Beer  9.00

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♦ 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
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