

Ten of the Best Sandwiches in Greater New Bedford – Part II

This article will surely ruffle some feathers and get some people's Irish up. So, let me pre-empt the content with a disclaimer: these are not the **only** eight great sandwiches. In fact, if I were to write what I believe to be **the** best sandwiches in greater New Bedford, the list would likely be 50 or more long. No one would read such a list. I'm simply picking eight of my current favorites...with a few honorable mentions.

This is simply one person's opinion. Ten of one person's fifty favorite sandwiches in no particular order. If you have a favorite that you think should be mentioned, by all means, mention it! Perhaps, it's a sandwich I haven't had and now can add to my Foodie Bucket List. I just want to let other foodie's out there know about these sandwiches so they can share in my delight and I hope they would do the same. Let's have a discussion and share our passion: mouth-watering sandwiches!

Part one can be read [here](#)



Cafe Mirasol's "Sexy Asparagus" Sandwich.

06. Mirasol's Chilena or Sexy Asparagus

As, some of you well know, I frequent Mirasol's Cafe regularly—in fact, I'm here now. I probably spend more time here than anywhere else except home. This heavily trafficked spot is a favorite destination for its now famous drink, the Chippi. Proprietors Rich and Meegan have something special as evidenced by how long the lines can be.

As with many of the establishments in this article, picking one sandwich from their menus is tough. I tried and tried with Mirasol's, but couldn't pick just one. When Mirasol's first opened I ate only the Heuvo Ranchero for a year. When I needed a break, I hopped to the El Capitan. I kept hopping from stand-by sandwich to stand-by sandwich. Through the years there are two sandwiches that I have always loved: the **Chilena** – marinated, grilled steak with smoked Gouda cheese, avocado spread, string beans, lettuce mix, and tomatoes and the **Sexy Asparagus** – marinated, grilled Peruvian Asparagus, Smoked Gouda topped with tomatoes, and Avocado Spread.

While I am not a vegetarian, I limit the amount of beef and pork I eat. Beef, sparingly, and pork to about 2-3 times per week. I eat as much vegetables, grains, legumes, fruits, etc. as I can. This is what my good friend, Pastor Ken calls "Plant Strong." So I never made the Chilena my stand-by. This sandwich is a manly, mans sandwich. My mind was blown at the quality of steak and the portion size for the price, the first time I had it. I am still impressed every time I get it. Tender, juicy, the right amount of marinating. This is a sandwich where all the ingredients fit together so perfectly. If you are a beef or steak lover, you *must* get it.

The Sexy Asparagus sandwich is the sandwich I get when the next time I come to Mirasol's after I've ordered the Chilena. It washes away the last vestiges of guilt I have for eating such a relatively (for me) large portion of steak. You won't even realize that there's no meat in this sandwich (though you can add Turkey Bacon) as it's quite hearty. And enough spiciness to satisfy the chilihead in me. I'd like to tell those of you who can't handle heat, that it's really not bad at all, but I eat Ghost Pepper sauces on the regular so my "mild" likely isn't mild. You have to try it for yourself.



Whaler's Tavern Cubano. Photo by Ericca K.

07. Whaler's Tavern Cubano

Can you tell that I like Cuban sandwiches? I am a huuuuuuuge fan of Latin cultures. The music, the dance, the food, the histories, the language and everything else. When a place offers a Cuban sandwich, yeah – the decision making process is over. I'm getting it.

You may or may not know that the Quahog's Republic has opened in the old Cafe Balena spot downtown called Whaler's Tavern. In fact, I am currently reviewing and writing a spotlight for the bar/eatery. The very first time I went there, I, of course, ordered the **Quahog Republic Cubano**. Get a load of how they describe it: "Slow roasted pork and honey glazed ham, chopped pickles, marinated red onion, Swiss cheese, chipotle aioli, on French bread. Bake hot; brushed with butter, whole grain mustard and grill pressed." If that doesn't fire up the salivary glands, you're dead. Or undead.

I had high expectations when I ordered this sandwich and boy were they ever met. Nay, exceeded. Perhaps the largest version of any I've ever gotten – in this area and beyond. There are so many flavors and textures going on that it's like a Mozart symphony. Crunchy, soft, sweet, sour, spicy, salty, warm, hot, **happy**. OK, I took some liberty with that last one. No ethics probe please.



The jam packed Shish Kebab Sandwich from Captain's Place.

08. Captain's Place Shish-Kebab

You can't tell by the name of the place, but Captain's Place is one of the finest, most authentic Portuguese Restaurants on the South Coast. If you've been there, you **know**. We regulars are often puzzled when it's not mentioned whenever Portuguese restaurants are discussed. It should be at the top of everyone's list.

As I mentioned above, I rarely eat beef. OK, I eat beef about once or twice a month. Is that rarely? When I do have a craving for beef or steak I'll head to Captain's Place and get their **Shish-Kebab Sandwich** or *espetadas*. Like many restaurants you can get food from other ethnicities. For \$6.99 you get a heaping pile of delectably, marinated, tender steak in a Portuguese pop. You can also get mushrooms or Portuguese peppers. It also comes with a side of some of the best French Fries around. Seriously.

Go there for lunch, have the sandwich and then return for some of the most incredible Portuguese food you can find.



The Lebanese Pita Pocket's simply amazing chicken shawarma sandwich.

09. Lebanese Pita Pocket: Chicken Shawarma

I don't know how long the Lebanese Pita Pocket has been tucked away in the plaza on Route 6 in Dartmouth. Virtually all the other shops in that plaza have come and gone, but the Lebanese Pita Pocket has stood the test of time. If you've eaten there, you know why: authentic Lebanese food served by Lebanese immigrants in a shop run by the family.

While most people will rant and rave about the Falafel Sandwich (which I am also very fond of) it is the **Chicken Shawarma Sandwich** that has my heart. Grilled, marinated chicken strips served over lettuce with tomatoes, garlic and Tahini sauce. Tahini sauce for those who have never had it, is an oily paste made from toasted, ground, hulled sesame seeds. And like most things when made from scratch instead of pulled from a can or jar, there is a significant, noticeable difference. This Tahini is certainly made from scratch. I will admit that I have thought of asking for a small bowl of their

Tahini just so I can eat spoonfuls of it.

This sandwich is one of my all-time favorite sandwiches and sadly it seems not enough people know about one of the best eateries on the South Coast. EVERYTHING at this place is amazing and their Chicken Shawarma sandwich is one of the best sandwiches anywhere.



The Vermonter: "smoked turkey, Vermont Cheddar cheese, bacon, red onion, green apple, and hot pressed to gooey perfection."

10. Flour Girls "The Vermonter"

The last sandwich on the list comes from Flour Girls in Fairhaven, another one of my most frequented places. If I'm not at Mirasol's I'm at Flour Girls in Fairhaven. In the very few years they have been at this location they have done so well, that a second one is opening up in Mattapoisett.

Famous for their pastries, desserts, smoothies, homemade soups, sass and signature sandwiches, the best one they have, in my opinion, is the **Vermonter**: smoked turkey, Vermont

Cheddar cheese, bacon, red onion, green apple, and hot pressed to gooey perfection. Yes, you read the “green apple” part correctly – you’ll get it when you try it. This is madness between two buns. It’s a creative sandwich comprised of seemingly unfriendly ingredients that come together to make a sandwich that is out of this world.

Tell Jill or Corrie that Joe sent you, maybe you’ll get a free cookie. Just don’t be disappointed if you get some sass instead. (It’ll be worth a try.)

Pink Box Desserts creates sweet dreams with their inspired desserts, pastries and other goodies

If you have never had a French Macaron (NOT macaroon) before, prepare to have your life changed.

Ah, the trials and tribulations a writer must go through. It’s a daunting task to write about mouth-watering French Macarons, designer cakes, succulent and sweet Cannoli, and other decadent pastries. As the pearl of wisdom that so many local yokels offer, “It’s a tough job, but someone has to do it.”

There are a lot of superb cafes and cakeries in the region that are churning out astounding creations that rival anything I’ve seen on television. I mean that. It’s not uncommon to hear or see incredulous comments of “That’s not their photo.” or “That has to be a photoshop.” However, the truth is that the talent right here in our backyard is comparable to anyone

in the world's.



Pink Box Dessert is next to Five Guys Burgers and Edible Arrangements.

One such place doing that exact thing is Pink Box Desserts on Faunce Corner Road in Dartmouth. The boutique style bake shop is sandwiched between Edible Arrangements and Five Guys, and has been earning rabid fans steadily by offering something that tantalizes the eyes and pleases the palate. Owner, Tammy Greenspan has been in the area for about 8 years, but in this specific location for 2 1/2 years now. Most amazing is that these creations are not from someone who has traveled to France to learn, or attended some fancy culinary school. What has driven her is a common ingredient in excellence and greatness: a burning passion.

The inspiration to strike out on her own begun when Tammy baked an apple pie for a friend who called a month later and said the pie was such a hit that he wanted to know if she could produce a batch for some clients of his. Her pie was declared by her friend as "The best pie I ever had." and this turned on a light bulb in Tammy's head and got some gears turning. If she could cook this well and get a response like this, maybe she should do it on a grander scale at a business level. Since she couldn't find anything in the area to match the concept in her head, she went about making it a reality.



*Pink Box
customizes,
individually
designed cakes
for all
occasions.*

Now, this is not to say that what Tammy saw in the area wasn't good – she actually mentioned numerous times how highly she thought of the cafes and cakeries in greater New Bedford – just that she had something very specific in mind. If you've met or know Tammy, you know detailed and attentive she can be. She has created not only a "back" room with 11 employees that are baking, icing, filling and topping desserts to her high standards, but the "front" of the business also falls under those standards. What she's managed to do is combine the look of a classy, high-end boutique with her down-to-earth personality and this has created a very alive, not snobby at all, warm and inviting atmosphere. It's an extension of who she is.

11 employees later, she and her team of fellow dessert lovers are working their magic. Their delectable creations include cupcakes, pastries, cake pops, party favors, cannoli, cakes for all occasions, including birthdays, weddings, and other special events. (Yes, gluten free as well!) For these special occasions you get to have something very personal,

individualized and designed. You sit and detail and describe everything you want and design a masterpiece together. You get something original or even unique. What's important to them is not only creating desserts for people who have special events, but for people who don't need an excuse to enjoy something delicious and just want to treat themselves!

While if you have an anniversary, corporate event, birthday, or something special going, Pink Box Desserts will blow your socks off in terms of extravagance and "Wow!" factor, she is equally as happy to take care of your "I need that in my life, right now!" craving. You can literally just stop in spur of the moment. The desserts are waiting for you. Whether you want a cake pop or multi-tiered wedding cake, the passion and care is the same. Their mission is to "To provide you with the most delectable desserts, and to make sure you have a SWEET day!"

What does Pink Box do differently or offer not commonly found or seen? Understanding that special occasions often mean multiple stops at different shops to gather everything. With this in mind she offers a selection of gift items from top brands like Scout, Lilly, Pulitzer, Kate, Spade, Voluspa, and even has cards and candles. There's no need to stop at another place to get a small gift, yet another to get a card. A one stop shop!



Just SOME of the scores of delicious possibilities.

So let's get down to the nitty-gritty. You didn't click on

this article to read my blathering, you came for the sweet stuff. "Give me the goods." and "Just the facts." So let's talk about possibilities!

The cupcake menu at Pink Box is a seasonal one. The Spring menu includes ones you may have had like Almond Joy, Caramel Machiato, Cookie & Cream, or S'mores. But you'll also find some rather interesting flavor combinations like "Nuts for Nutella," Twix as in the candy bar, Honey Lavender, or the Pink Box Signature of pink strawberry cake and buttercream with a glitzy top. By the way, the perennial favorite is the Strawberry Grand Marnier infused cupcake. That's just to name a few of these always moist treats. Visit frequently, to see what's new.

The French Macaron is a dessert that Tammy calls "...an experience." A perfect balance of sweet and salty with an intense flavor profile. It is the texture that is difficult to describe. Neither crunchy nor soft as a marshmallow, but somewhere in between. To someone like me who doesn't bake pastries, it seems sort of magical. I don't know how she does it and I don't care. These are my absolute favorite things to get and they come in standard flavors like vanilla, lemon, caramel, espresso, nutella, mocha green tea and of course, chocolate. 13 flavors in total.

Rounding out the cupcakes and macarons are the seasonal stacked gourmet ice cream sandwiches, pies and tarts. Most importantly (at least to me!) are a select variety of Italian pastries like Sfogliatelle (lobster tails), Zeppole for Easter time, Tiramisu cups and I'm going to step on some toes here: the best cannoli I've ever eaten. You can get the small or large, and each one is filled to order with a homemade, very silky, sweet and creamy filling.

I need to catch my breath.



*All your favorites and
then some can be found
under one roof.*

There's no possible way to cover the dizzying array of decadent desserts that the folks at Pink Box offer. Words fail with this sort of thing, and impractical when there are plenty of photos that do a much better job. The only thing that would outdo the photographs is a visit. You will plan on walking in to get a cannoli or one cupcake and walk out with your hands full. There is no way that you enter Pink Box, smell the divine aroma and see the feast for the eyes and not lose your mind. A full menu can be viewed online [here](#).

Whether you have something made just for you or you simply decide that you want to destress, relax, reward yourself or simply unwind with a special sweet treat, you'll taste the sheer joy and love that everyone at Pink Box Desserts puts into everything from small to large. One of the things that energizes the team throughout the day is interacting with customers. It was unanimously said to be the most rewarding aspect in spite of being surrounded by dessert heaven. Every customer comes in with a smile because they know what's coming. The deal is sealed when they open their box to check their order and crack a smile. Someone – assuming the customer isn't hoarding – is about to be very happy. Who can't use a little of that these days?

Pink Box Desserts

85 Faunce Corner Mall Road
Dartmouth, MA

Mon-Thu: 10:00 am-6:00 pm

Fri: 10:00 am-8:00 pm

Sat: 10:00 am-5:00 pm

Sun: 10:00 am-1:00 pm

Phone: (774) 992-7334

Email: orders@pinkboxdesserts.com

Facebook: facebook.com/Pink-Box-Desserts-191855470859689/

Website: pinkboxdesserts.com/

ngg_shortcode_0_placeholder

Farland Corporation merger with Thompson Farland expands its site construction services to include civil engineering and land surveying

Whether you are a real estate development professional or just a blue collar “Joe” like myself, you know or heard of construction company, Farland Corp. If you haven’t utilized their services, you’ve seen the signs that signal their job sites cropping up with increasing frequency.

The reason is that the company which only started in 2012 has skyrocketed in demand for their quality of work and service.



*Looks like
someone will be
following in
Dad's footsteps!*

Their growth has only increased exponentially now –they have not only gone from four employees to well over forty–the company has merged with Thompson Farland and now offers civil engineering and land surveying, making them the only company on the South Coast to do so. They have expanded their services to be able to more comprehensively take care of customers' needs.

The company which recently outgrew its location and had to relocate to 401 County Street (from 398 County Street and 24 North Water Street) here in New Bedford, was started by New Bedford native and resident Christian Farland P.E., LEED AP – a dream he had since he was a child. Which little boy (or girl) hasn't had a dream at one time to operate cranes, dump trucks, excavators, and other heavy machinery?

When asked what fuels him and keeps him going, he said "Like almost anything in life I do it for my family. Owning a company is a commitment like no other. Not only for me, but my wife as well, I could not do it without her." As the maxim states "Behind every great man is a woman." and that woman is Elizabeth R. Farland, who is the other owner.

"There have been times I second guessed my decision to start my own company, but looking back at it now I would do it all over again. I try to relate business decisions like a math

equation, in this case it's simple the pros significantly outweigh the cons."



Farland Corp. is staffed with Professional Engineers, Professional Land Surveyors, Licensed Soil Evaluators, Licensed Operators and Drivers, all OSHA Certified.

Christian made those dreams a reality when he began working as a laborer through high school and college – he is a graduate from The University of Massachusetts Dartmouth with a Bachelor's Degree in Civil Engineering. Here is where he cut his proverbial teeth and was further inspired by many mentors. This hands-on experience of starting from the ground up, gives him rare and invaluable insight into every job. A more than adept and capable leader who earned his dues in the "trenches." Literally and figuratively.

Having all these services under one roof allows Farland Corp

to provide the most cost effective design and quickly solve issues that arise during construction. You get all the world class, OSHA certified, professional engineers, land surveyors, licensed soil evaluators, operators, drivers, etc. who have the same passion for what they do as Christian does.

Christian's passion goes beyond his career choice and extends into his community. He is not only proud to contribute to the local economy with jobs, but has been actively involved with the South Coast Business Alliance (SCBA) for almost a decade and served as the President for the past 3 years. He also sits on the UMass Faculty Advisor Board and South Coast Health Presidents Council. He is celebrating his merge and move with a summer party under and all New Bedford and beyond is invited. Stay tuned for details.

A lifelong resident of New Bedford, he wouldn't dream of living, playing, and working in any other city – one he feels is growing in a positive direction, rich in history and culture...and ripe with opportunity. "You can do or be anything you want, the opportunities are out there. You just need to make sure you are ready when the opportunity comes your way. It doesn't happen overnight but by setting short-term goals and taking it one day at a time you will get there."



Farland Corp has brought many jobs to the local economy: from four to over forty within 8 years.

Curious about what Farland Corp can do for you? A full list of the services offered can be found [here](#). Their Facebook page is regularly updated and you can see many before and after shots as well as the quality of the work.

You would be hard pressed to find a better company to service your engineering, surveying, project management, and site construction needs. If seeing the Farland Corp signs all over the South Coast, don't have you convinced that there is a reason they are so in demand, you can browse through the reviews section on their Facebook page and/or ask around.

Better yet, simply call Farland Corp today and find out first hand why they are not only so successful, but why they have grown so rapidly. You'll find what hundreds of others have discovered: a world class company with superlative service, driven by an experienced, passionate, local, built on a foundation of equally passionate hard working staff.

Farland Corporation

401 County Street

New Bedford, Massachusetts 02740

Phone: (508) 717-3479

Email: cfarland@farlandcorp.com

Facebook: facebook.com/FarlandCorp/

Website: farlandcorp.com/

ngg_shortcode_1_placeholder

Bruno Pereira's Local Blast Marketing spurs small business success by showcasing your business to the masses

Marketing your business is integral to its success and bottom line. Every business is founded on a business plan and all sound business plans contain a detailed marketing section. It *should* be a requirement to garnering a business license –whether a business succeeds in the long term is related directly to the follow-up and execution of what was laid out.

Sadly, many business owners treat marketing as a luxury, optional or an after-thought. They “go through the motions” by laying out a marketing plan because they feel not having it will affect their chances of getting a business license. The all too common thought is “When I have the money, I’ll purchase some ad space.” However, the inverse is true “I’ll purchase some marketing, so I can make some money.”



CEO of Local Blast Marketing, Bruno Pereira, is active in radio, TV, newspaper

and social media.

The latter belief is a false one that harms many local businesses. New Bedford Guide works alongside the city and local businesses on a daily basis and we see the direct relationship between failure with the latter belief and success with the former.

You may have the South Coast's best customer service; you may have the highest quality ingredients, textiles, metals, or products; you may have the planet's best chef; none of that matters if no one knows about it or just as important, you aren't reminding people. Letting people know about you and your services or products is the starting point. Reminding them on a regular basis fuels your profit. A great marketing company takes your small investment in them and gives you a return that is much greater. This should be a regular cycle whereby, for example, you hand them \$100 and they give you back \$500. Rinse and repeat.

This is a no-brainer. If your marketing company isn't doing this for you, they are either using the wrong approach and happy with taking your money and riding off into the sunset, they are a large marketing company that prioritizes meeting projections over customer satisfaction or you are with the wrong company.

All too often a large corporation will overcharge you and provide you with "faith-based" marketing. They can't provide you with statistics of exactly how many people saw your ad. They say that their sole method is the best and since they've been around forever, business owners believe it. These poor business owners buy the most expensive ads in the area, reach fewer people, and do not get a return on their investment.

That is not how marketing is supposed to work.

A business owners wants to pay the least, to reach the most,

and get their money back and then some.



Pereira is always giving back to the community he grew up, lives, and works in.

There are a few companies that make this formula their maxim. One of those is Local Blast Marketing owned by Bruno Pereira. Bruno is an uprising entrepreneur in New England focused on helping business get more exposure in their local market place. Bruno has done such a superlative job, that though he founded his company in 2011 he is already referred to as the “Marketing Tycoon” of New England.

He may be called this “tongue-in-cheek,” but it came about because of his smashing success with promoting local businesses and executing the aforementioned formula perfectly. Taking someone’s money with a promise to promote their business and ensure that they get their money back is something he takes seriously. “If you don’t get your money back or grow your customer base, you are not getting effective marketing.” Bruno explained. “This is an all too common business practice – one that leads to stagnating cash flow and contributes to a business owner eventually closing his or her doors.”

Being a small business owner himself, Bruno understands what the local business owner goes through in terms of concerns. He's wearing the same "shoes" and walking in the same footsteps. Being a local, Bruno also has a genuine desire to

see the community uplifted, the economy stimulated and producing more jobs. This is *his* community; where he lives, sleeps, works and plays. He knows the struggle all too well.

Bruno's parents were among the thousands of employees affected by the closing of the once booming textile factories. Since then Bruno's mission has been to build a business that can employ the upcoming generation. His vision is for Local Blast Marketing to become a strong employer and asset of New England for both the general public and businesses'.

Starting in his parent's basement, Bruno decided to start an advertising company that would help local business such as Restaurants, get exposure to attract new customers. After a long and difficult 5 years he has not only created a name for himself but his customers can't stop singing praises of what he has been doing for business in the city and beyond.



Being a small business owner himself, Bruno understands what the local business owner goes through in terms of concerns.

Bruno is having such tremendous success with this passion of his, that his company is hiring. He is looking for motivated individuals that want to build a career in a local media company. From social media marketing to website management services. Hint, hint.

So how exactly would Bruno do this for your business? He has an all-in-one solution that he applies to promote your business. He utilizes up to 26 –yes 26– methods to most efficiently brand, get the word out, and remind people to purchase your services and products. He evaluates your business and like a good doctor, gives each individual a specific diagnosis and remedy.

This contrasts the aforementioned “faith-based” method whereby a company says “Our one method is the only and best method you should consider.” Of course, they will say that: they only offer **one** method. Since Bruno isn’t offering one method, he is unbiased. His sole interest is in applying the best of 26 methods. His primary interest is in your business’s success. The better he applies that method, the better your return, the more you will continue to work with him. So, from the get-go he has a vested interest not only in your success with him, but your *continued* success with him.

What are some of these 26 methods that he may apply to get the word out? Primarily through Social Media Marketing, Email Marketing, Text Message Marketing, and Website Marketing Services. Under this purview are New HTML5 Website, HD Documentary Video on Your Business, Custom HD Photography, Social Publishing Tool, Easy to Manage Blog, Your Personal Pro Team Account Manager, Mobile Site for Every Device, Your Website on Facebook, Detailed Site Analytics, Local Directory Listings Calendar, e-Commerce Capabilities, Appointment Booking System, Easy Online Ordering Tool, Coupons and Discounts, To-Do List Creation and Reminders, Guaranteed Secure Web Hosting, Custom Domain and more.



There's no better time to meet with Bruno and see what he and his staff can do for your business in terms of revenue and cash flow.

Doesn't that make going with "one method is best" seem absurd? A multi-pronged approach is the most effective, efficient way to turn your business into a profitable one.

There's no better time to meet with Bruno and see what he can do for your business in terms of revenue and cash flow. In celebration of Local Blast's 5th year anniversary Bruno is excited to announce a special contest to find and help Massachusetts and Rhode Island businesses that have yet to enter the Digital Age. They might not have a functioning mobile-ready website, managed Facebook page, Instagram Account or even an Email list.

Businesses in Massachusetts and Rhode Island are invited receive a FREE digital marketing consultation. This is great for startups, existing or struggling establishments. Don't use the ineffective, backwards method of "profit will buy me marketing." The truth is that marketing generates profits. If you are interested in a no obligation, no pushy salesperson, consultation to really kick-start your business call (508) 974-9977 and talk to Bruno or one of his equally passionate staff.

See what happens when passion meets marketing and someone has a genuine, vested interest in helping you succeed. It's like having a knowledgeable best friend spending 24 hours a day telling people about how great what you're doing is. Most people hire an employee and pay them hundreds of dollars a week. Imagine what effect it would have if you hired an employee for less pay, that would spend every day, all day and night promoting your business?

Bruno Pereira-Local Blast Marketing

Fall River, MA 02720

Always open!

Phone: (508) 974-9977 or (774) 526-2616

Email: brunop@localblastmarketing.com

Facebook: facebook.com/localblastmarketing/

Website: localblastmarketing.com

Jerry Remy's Sports Bar & Grill offers quality, portion and affordability in a unique atmosphere

Discussing one of the South Coast's favorite eateries, Jerry Remy's Sports Bar & Grill is an effortless topic to blather about. The problem with spotlighting the popular destination is picking photos to place within the article. There is so much going on at Jerry Remy's, so many spectacular, mouth-watering dishes, so much that can be said with photographs (which do a far superior job than a writer can do) that I feel if I leave some images out, you won't "get" it. I'll somehow be cheating you out of something good.

Choosing the limited blend of pictures to embed in the article was like being forced to choose five of your ten favorite children. Suffice it to say, that Jerry Remy's is much more than these photographs. In fact, much more than my own words

can convey – I'll give it my Sunday best.



*A conversation
piece and foodie
delight rolled in
one..er, three.*

As many of you likely know, Jerry Remy's Sports Bar & Grill was started by Red Sox second baseman come sports broadcaster. The first location opened in 2008 right in Logan Airport. It became so popular, that Remy opened a second one behind Fenway Park, on Boylston Street, two years later. In 2012, a third location opened up overlooking Battleship Cove, in his hometown of Fall River. However, this location is owned and operated by Portuguese emigré Anthony Cordeiro (of Fall River's Anthony Cordeiro Insurance Agency) and Brazilian transplant Larry Couto of LC Mechanical. Both grew up, went to school, worked, started business and families in Fall River, so while they were born in Portugal and São Paulo respectively, they are through and through local-yokels.

Both men love Fall River and wouldn't think of starting a new venture anywhere else. They have a lot of pride when it comes to the community and want to see the city grow and prosper. In that vein, they wanted to develop a spot that combined entertainment, sports, and great food for the blue collar

locals – while providing jobs and stimulating the local economy.

Boy did they ever.

Monster Screens and Menu Offerings

In the short time frame since the eatery opened, it has skyrocketed in popularity and become a favorite spot for folks. A prime destination whether you want sports or not. Whether you want lunch, dinner or drinks with a group of pals. Whether solo, with your best friend, or the family. Whether you want a private party or have a special function. Whether you want something “down-to-earth” like a burger and fries or pizza, or prefer something slightly more sophisticated like Herb Encrusted Salmon or Apple Glazed Pork Chops.

The menu runs the entire gamut from starters, salads, wraps, burgers, steaks, dessert, vast beer menu, cocktails and wine. The layout of the dining area is one that is very roomy – high ceilings, ample table sections and spacing – even when the place is positively packed. The monster screens and cleverly placed “normal” sized hi-definition televisions make sure that no matter where you sit, you don’t miss a play. These monster screens create a video wall that is 45 feet long. As they advertise – you may have a better view than those people who are actually at the live game!



*If you're a sports fan, the fare, drink menu, atmosphere and MONSTER screens make Jerry Remy's **the** place*

to be for games and sports events.

For starters, there are many classics like traditional Nachos, Calamari, quesadillas, potato skins, sliders (Beef & Cheddar or BBQ Pulled Pork) and wings. Although these are the “amped” up versions when it comes to flavor and portion. However, there is one in particular that should be on every proper foodie’s bucket list – The Green Monster: A 3-plated tower that contains a whopping 1 1/2 lbs. of buffalo wings, beef & cheddar sliders (8 in total) and a mountain of bacon cheddar cheese fries. I had to include an image of this one!

Confession and lunch special mania!

Now, I have a confession to make. One that may make me hated or looked at like I am a three-headed alien. I don’t like team sports. I don’t watch them. I prefer individual sports, like boxing, amateur wrestling, Mixed Martial Arts or many of the Olympic sports. So, I do not go Jerry Remy’s for football, baseball, basketball, or hockey. I go for their lunch. Their affordable, made to order, served piping hot with a smile, mouth-watering lunch. What drives the crowds to Jerry Remy’s is exactly these things. Healthy sized portion of food for a price that will surprise you. The “Soup or Salad & 1/2 Sandwich Lunch Special” is available every day of the week. Enjoy a cup of soup or small House or Caesar Salad plus a 1/2 sandwich for \$9.90. For under \$10 you get **stuffed**.

Soups include New England Clam Chowder, a house Chili aptly called “*The Neighborhood’s Favorite Chile*,” and a Soup du Jour. There’s a variety of salads to choose from: classic Caesar Salad, the Ty Cobb, House, Greek, and a Cranberry Walnut. Of course, you can add grilled chicken, Salmon, or steak tips.



*In case you
needed yet more
convincing to
check out Jerry
Remy's!*

For sandwich choices to compliment this soup or salad, we stick with Jerry Remy's theme of "You could get a classic, or you could choose something slightly different." Classics are represented with the BBQ Pulled Pork, the Reuben, Fish Tacos, Grilled Chicken & Avocado Club, Turkey Bacon Wrap or Chicken Caesar Wrap.

Because you can mix and match, you get to change things up with each visit. In a way these lunch specials are like sampler platters in the sense that you get to happily devour them and come across ones that you love so much that you'll return and have the dinner versions!

Pizzas, Burgers, and Specials

If you are a pizza for lunch type of guy, there are six grilled pizzas to choose from – Hawaiian, BBQ Chicken, Remy's signature Margherita (my favorite), Spinach and Artichoke, Roasted Garlic and Pepper, and the House: "Crispy bacon, sweet caramelized onions & bleu cheese, finished with a creamy parmesan peppercorn sauce." All priced at only \$10.90.

Prefer a burger? You get to choose your patty: Half Pound USDA Prime Beef, Spicy Black Bean, Kobe Beef or Fresh Ground Turkey. There is the **Mushroom Swiss** or **Jalapeno Pepper Jack**, but you'll want to check out the fun choices like the **Big Kahuna Burger** (Grilled pineapple & pepper jack cheese, finished with mango-chili glaze, served on a Portuguese sweet roll), the signature **Remy Burger** (Sliced cheddar, caramelized onions, Applewood smoked bacon, 1000 Island dressing, served on a Portuguese sweet roll) or the **Fa Reev burger** (Beef Patty, local chourico, caramelized onions, American cheese & chipotle mayo, served on a potato roll.) They come with French Fries, chips or cole slaw and most are priced at \$10.90. Though keep your eye out for the Burger of the Month – always something different, and worth a look.



Traditional Nachos:
Colby cheddar &
Monterey jack cheese,
fresh jalapenos,
olives, tomatoes,
green onions, sour
cream, guacamole & our
house salsa. Add-Ons:
Chicken, Chili or
Pulled Pork extra.

In terms of specials, has something going on almost every day but Sunday. “Take Two Tuesdays” is “Buy 1 pizza and get 1/2 off a 2nd pizza.” Wednesday? That’s “Kid’s Night” where you get one FREE kid’s meal with each adult entree purchased.

Thursdays between 4:00pm-9:00pm wings are 35 cents when you purchase a beverage. Friday and Saturdays you can get in on the **Prime Rib Special** an 8 oz (\$17.90) or 12 oz (\$23.90) portion served with mashed potato and green beans. Problem is that it's so darn good and so darn popular that after 4:00pm it's "While supplies last." It's legit.

Children's Menu, "Serious Plates," and Pasta Favorites

Got the little ones with you? The