

Libad's Seaside Tavern – popular South End destination for a reason!



Libad's dressed potato skins available in Cheese, Buffalo chicken, bacon, Linguica or Libad's loaded special.

The first thing that comes to mind for many people when Libad's Seaside Tavern is mentioned is their showcase on the *Bar Rescue* television show. You would do yourself a serious disservice if you let any television show that is less than an hour long depict any person, place or business accurately. You do yourself an even greater disservice if you let the show represent what is an absolutely fantastic local destination. In fact, just dump whatever you think you know about Libad's right out of the window.

Since the show, Libad's has undergone a revitalization solely on word-of-mouth. Sure they have built a new kitchen, vastly improved the decor, staff and service – but the food. That

food.

When people voluntarily tell you how great of an atmosphere Libad's has, how delicious the pizza is, how perfectly priced the drink and food menu or how accommodating and friendly the staff is – you know that it has to be true. Folks aren't getting paid. They get nothing out of it. It's an honest unprompted opinion. That's the best kind of advertising there is.



Located directly across the street from Hazelwood Park at 578 Brock Avenue.

Libad's Seaside Tavern is all of those things and more. My first visit to Libad's was many years ago – perhaps 7-8 years have passed. I went sporadically, because nothing special really stood out. It was a bar, like many other bars spotted throughout the city. Same beer, same staff and same greasy spoon menu. Nothing compelled me to return.

Then slowly I would hear rumblings about Libad's. I would notice many of my friends were "heading to Libad's." Then I would hear it again. And again. And again. Then when the show kicked off, it was the talk of the town...er, city.

Then the chatter really began to pick up. I heard "...pizza, beer and burgers for \$7, Mozambique pizza, deals, fun, HAND-TOSSED pizza." *Something* was going on. Being the foodie that I am, I had to see what the hoopla was about. I launched a food investigation. An APB was put out. Joe was on the case and it was about "Just the facts."

Libad's is right across the street from Hazelwood Park, which the city and community has done an absolutely fantastic job with. Very scenic and a photographer's delight. The frontage was distractingly clean – if something as relatively unimportant as the front was taken care of, you'd expect a lot of extra attention to detail going on with the interior, service, and fare.



*Clean, warmly lit,
inviting wooden decor.*

Yep.

Clean, friendly, warm, and inviting. I love that when you walk into Libad's, you feel like you are inside a 19th century whaler – the floor, rafters and walls are all wooden. This is New Bedford after all – whaling capital of the world for decades.

Manager Joshua Roderiques – an intimidating figure by stature alone, was very friendly and talkative. When I told him it had been years since I'd been to Libad's and I wasn't sure what to get, his eyes widened and a smile cracked his face "Pizza – anything Mozambique. Right now you can get a personal pizza and a draft starting at \$6."

What?

You can't even get a combo meal at a hamburger joint with sides and a drink for \$6. Criminy, most decent beers are at least \$4.

There was chicken, scallop and shrimp Mozambique to choose

from, and I chose the shrimp version. Because they cook the pizza at high temperature, that means the pizza comes out FAST. I can't imagine more than 5-6 minutes went by before the pizza landed. It arrived on a rustic wooden board – which I really like.

The aroma was just wonderful – lend me liberty and hear me out. If you've read spotlights on restaurants before, you know how I will NOT budge when it comes to fresh, non-processed food. Having worked in the seafood industry most of my life, I can not only recognize instantly if you are insulting me with processed seafood, but I can actually *smell* processed seafood. I can *smell* fresh seafood.

Lo and behold, the shrimp were not processed. Honestly, I was shocked. Here was a detail, that could lower expenses and very few people would even notice. Especially ones who have had a few beers already. Details outside, details inside. Well done Libad's.



*Pizza as good as
you'll find on
Federal Hill –
with a draft
starting at \$6!*

The presentation on this pizza was beautiful: rustic perfectly cooked thick/thin pizza dough which had the right amount of crunch on the outside and softness on the inside – surely a

product of hand-tossing the dough. The proper and I mean proper amount of sauce. Want to get on my bad side? Throw all the time and effort into making a great pie with perfectly cooked dough, into a tomato soup with soppy bread by drowning the pizza in sauce. Tangy, right amount of salt and sweet. Not trying to steal the show, but working with the parts.

There were no less than a half dozen succulent shrimp layered atop – again the theme here – the *proper* amount of cheese and Mozambique sauce. Do you really like Mozambique sauce? Don't fret. It comes with a small tub of sauce for dipping. Salivating yet?

I am a veteran of Federal Hill and was raised in a Sicilian household – this pizza is as good as anything I have ever had. The pizza at Libad's doesn't just translate into mouth-watering deliciousness – the speed with which the pizza is cooked means even if you have a Scrooge for a boss and you have at best 30 minutes for lunch, it's not a problem. Libad's brilliance here is this: a South End eatery that understands its community. A fast, affordable lunch speaks blue-collar. Shrimp speaks New Bedford's waterfront. Mozambique speaks Portuguese Community.

A lot of thought has gone into making this pizza and it is representative everything that goes on here.

Why so much effort and care? If you're a cynic, you would wonder "Why would a place that serves such good fare waste their time in the South End? Why New Bedford?" I'm no cynic, and neither are the proprietors and siblings Jessica and David deMelo. They have **roots**.

Libad's Seaside Tavern a family inspired idea, one especially dear to the patriarch, Portugal-born Liberio. The name Libad is Liberio's nickname given to him by his football coach as a child. The family's dream was to own a bar/restaurant and since Liberio got his new start in this country, right here in

New Bedford's South End, it was a no-brainer that the bar/restaurant be right here in New Bedford's South End. To the deMelo family it represented opportunity and potential which the family still sees – in spite of the cynicism that seems to be a part of the character here. They feel that the South End is a hard working community that deserves to get recognized, not just for its work ethic, for its beauty as well.



*Lobster roll w/ fries
– loaded with Lobster
and a pile of fresh
fries for \$11.99.*

Their dream came to fruition in 2005 – a family owned and run bar/restaurant, which it still is today. They are vocal about being each other's role models and how the closeness allows them to be brutally honest with one another. An important trait to successfully running any business. They are also very vocal about conveying and translating this filial attitude towards their extended family – the customers. In fact, I guarantee that the first time you go to Libad's you will immediately feel like a regular. Look for Jessica, David or Josh and find out for yourself. Let me know if I'm wrong.

The love for New Bedford and the community at large not only extends to the customers in day-to-day business but their events throughout the year like the hugely popular annual Halloween Bash – a must-go event. Libad's sources their

produce and meats locally. In fact, their insanely delicious steaks and burgers (Bacon, Portuguese & Black Angus) come directly from Giammalvos Market, and the quahogs are from the Whaler's Market. Everything else, like the hand battered Chicken Tenders (with 6 different sauces), Chicken Wings, Mozzarella Sticks, and Onion Rings are sourced right here in greater New Bedford.

You will find local artists are all represented on the wall's at Libad's. Take a look at their weekly entertainment offerings and you'll find something interesting is going on.

Thinking about checking Libad's out? Take a look at Libad's Menu in the photo gallery below to see more of the prices and fare. Enjoy a game of pool? Monday is Pool League night and Thursdays mean FREE pool. Tuesdays are Tequila Tuesdays, Wednesday is Karaoke, Friday DJ Danny spins music and videos. Saturday there is also music with DJ Old School.

Want to watch the football game without having to spend time cooking? Enjoy all the great grub and beer offered at Libad's on Sundays during the season. All week long you can check **their Facebook** to see what special is going on.

Libad's is New Bedford and if you are a resident of greater New Bedford, you must swing by Libad's and see what all the talk is about. If you see Jessica, David, Josh or me or Mike, be sure to say hi!

Libad's Seaside Tavern

578 Brock Avenue

New Bedford, MA 02744.

Hours: Mon.-Fri. 11:00am-2:00am

Phone: (508) 992-8474

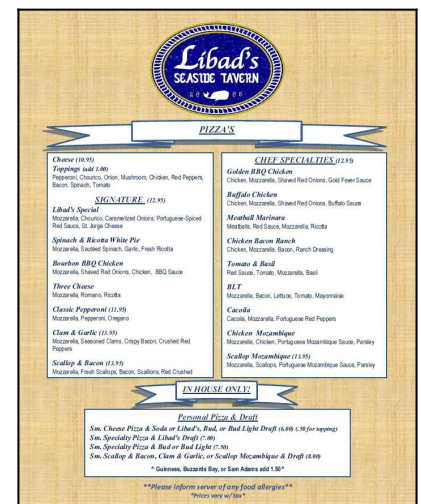
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Menu Page 1 – Click
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