

The Blue Point Restaurant Starts a New Chapter in Acushnet

If you're a fan of the the Blue Point Restaurant on social media you may have noticed that their has been a flurry of activity recently. If you're a regular, you might have seen a couple of new faces at the bar or working in the kitchen. One of those individuals is Juan Gomez who is actually returning to his roots as the new chef/ co-owner of the Blue Point. Years ago, Juan got his start working in the kitchen along side longtime owner David Riccardi. After venturing off to chart his own path and culinary career, he's returning to a place that kickstarted his journey. For the past few years Juan has been the head chef at Knuckleheads, but when an opportunity presents itself you have to take a leap of faith. The other half of this dynamic team is Natasha Silva, who brings extensive restaurant experience of her own as a bartender and front of the house manager. Its her presence that you see on social media and her drive to reach and engage new fans of the amazing food that Juan will be creating.

The Blue Point is a unique opportunity, its both a hidden gem and a local favorite. Based on past interactions and a feature we did on Knuckleheads a few years back, we know the quality of the food that Juan puts out there. In speaking with David he's excited at the chance to remain on board in the kitchen while simultaneously passing the torch to a new generation that reveres the place and the customers as much as he does. One big change; David finally gets to enjoy a Sunday off for the first time in 30 odd years.

One thing that won't change is all the favorites you've come to expect on the regular menu. Prime rib, chicken Marsala, veal parm, they are not going ANYWHERE. Every day you can

expect to see new specials that might end up on the permanent menu. Popular additions include: Carne Espeto, clam cakes, Buffalo chicken dip, grilled swordfish and chicken Madeira! Is your mouth watering yet?



One big change is the hours, they will be staying open later and opening for lunch during the week on Wednesday and Thursdays. Check out these weekly specials: on Tuesday buy two pizzas and get one 1/2 price; and on Wednesday, all you can eat fish and chip every Wednesday, all day for \$14.00 (with the purchase of a beverage)

Here are their current hours of operation:

Tuesday- 4:00-8:30

•Wednesday-12:30-8:30

•Thursday- 12:30-8:30

•Friday and Saturday- 11:30-9:00

•Sunday-11:30-8:00

The history of The Blue Point is a fascinating one. The main dining room of the Blue Point Restaurant is an original Worcester Dining Car, built at the Worcester factory in the 1930's. It was delivered by rail to New Bedford and opened as The Diner Blue Point Restaurant Eat-At BarDeluxe in 1939. Many of the diner's customers worked at the nearby Wamsutta Mills. When the mills closed, so eventually did the diner. In the 1960's an Acushnet man purchased it and moved it to its present location.

The diner (now restaurant) has been owned and operated by David and Lysa Riccardi since 1989. Blue Point Restaurant chef/owner, David Riccardi, has over 30 years experience in American, Italian, and French cuisine. Now its starting a new chapter and Juan and Natasha will help write the next 30 years of the story.

Be sure to follow them on Facebook:
<https://www.facebook.com/Dr622021>

Check out their new Instagram:
<https://www.instagram.com/bluepointrestaurantma/>

And check out their updated
website:<https://bluepointrestaurantbp.com/>

