

NEW LONDON COUNTY · WINDHAM · HARTFORD · MYSTIC · RHODE ISLAND

Sound Waves

Volume 17
Issue 6
March 2007

**CLUB LISTINGS
RESTAURANTS
MENUS
CONCERT INFO
BAND LISTINGS
REVIEWS & MORE**

**An
Interview
with**

**JOSH
GROBAN**

**Southern New England's
Leading Entertainment & Dining Guide**



STASH'S CAFE

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STASH'S IS THE HOUSE THAT ROCKS!

Tue	Fri	Sat
SHOWTIMES: Tue. 8:30-11:30 Thurs 9pm Fri. & Sat. 10pm	2 FAT BETTY ANDRE DANFORD at Happy Hour	3 FLOWERS & KAIN THE CRINGE MECADONZ
6 JENNIFER TAYLOR	9 PONG EXIT 72 at Happy Hour	10 TEN
13 SUGAR FREE	16 YAMA BANDIT GREEN TEA LOVE HANDLES 5 - 7:30	17 DYNAMITE DISCO REVUE
20 T-RAY	23 DICK CAMPO BIG BAND 6:30-9:30 THE MERCURY SEED 10pm	24 SUGAR formerly SUGAR DADDY
27 TIME BETWEEN US	30 MILL CITY SHOWCASE THREE AFTER DELTA WHISKEY ROBBING OPIE LOVE HANDLES 5 - 7:30	31 RED HANDED

ST. PATRICK'S DAY PARTY

Saturday 17th

Irish Food & Drink Specials

Music by DYNAMITE DISCO REVUE

SUNDAY NIGHT MOVIES

Current ~ Classic
 Comedy ~ Action
 & Dramas

FREE POPCORN
 FREE ADMISSION
 Call for Movie info



MARCH MADNESS

All the Games! Mens & Womens!

Saturday 24th

SUGAR

formerly
 THE SUGAR DADDY BAND



Mondays KARAOKE ~ DJ DANCE PARTY w/Mike Mrazik 9pm

Complimentary Beverages to Designated Drivers

Check out our Late Night Menu - HAPPY HOUR BUFFET Every Thursday & Friday

THE BEST FOOD & ENTERTAINMENT IN NEW LONDON COUNTY

Late Night Menu

HAPPY HOUR BUFFET

Every Thursday & Friday

~ A Sample of Our Menu ~

*Come in to check out all our great food
plus daily specials*

~ Appetizers ~

Crispy or Steamed Asain Potstickers

Dumplings stuffed with pork & shrimp served with teriyaki sauce
or tossed in a spicy Thai Chili sauce

Calamari - tossed in a sweet & spicy Thai Chili sauce
or traditional with maranara sauce

Chicken Quesadilla - Spicy marinated chicken, salsa,
onions, tomatoes, jalapenos & cheese

~ Salads ~

Stash's Cobb Salad - Grilled Chicken,
bacon & fresh gorgonzola Cheese in a homemade tortilla shell

Harvest Salad - Sliced Anjou pear, walnuts & sweet dried cranberries

~ Soups ~

Hearty Chicken Soup ~ New England Clam Chowder

~ Deli Sandwiches ~

The "Tower S" - A Brooklyn style monstrosity, piled high with fresh ham, turkey,
bacon, cheese with honey Dijon mayo on rye

The Brooklyn Pastrami Melt

Swiss cheese melted
over lean grilled NY deli pastrami

~ Burgers ~

Stash's Big Angus Burger

1/2lb of certified Angus Beef

~ Wraps & Sandwiches ~

Served either in a crispy grilled flour tortilla
or a hearty roll with your choice of French fries,
cole slaw, pasta salad or Ziti

Cajun Spice Chicken ~ Grilled Buffalo Chicken

Philly Cheese Steak

Caribbean Tilapia

in adobo butter & roasted red peppers

TVWWAll (wrap only) - Grilled seasoned veggies
w/Gorgonzola cheese & balsamic vinaigrette

~ Hot Stuff ~

Fish & Chips - Flaky white Cod in a crispy dill beer batter

Chicken Parmesan or Veal Parmesan

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mushrooms & red peppers in a pink vodka sauce

Lunch ~ Dinner Dine in or Take Out



**Friday March 23rd
BIG BAND SWING NIGHT**

**DICK CAMPO
BIG BAND**

**6:30-9:30pm
Dinner Specials**

MONDAYS

~ Pfizer Day ~

Show your Badge & get
10% OFF Lunch or Dinner



INSIDE THE WAVE

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Cover Photo Christian Lantry



KISS ME I'M A



MADD
Mothers Against Drunk Driving

DESIGNATED DRIVER

If your St. Patrick's Day celebrations include alcohol, please be sure to designate a driver before the party begins. Don't depend on the luck of the Irish to get you home

Sound Waves

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VOLUME 17, NUMBER 6

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Sun-Thurs
4:00 ~ 10:00 Dinner
Fri-Sat 4-11

HAPPY HOUR M~F 3-6
Free Wings & Discount Beers
Check Out Our Menu!

Wed	Thu	Fri	Sat
Every Monday TOMMY G	1 DAVE LAUDON DUO	2 JAMES HARRIS	3 SCOTT GORDLEY & JOHNNY McLEOD
7 MARK SCORTINO	8 GOPHER BROKE	9 PHIL NEWLAND	10 DAN STEVENS
14 DAVE LAUDON DUO	15 DAN STEVENS	16 JAMES HARRIS	17 SCOTT GORDLEY & JOHNNY McLEOD
21 MARK SCORTINO	22 GOPHER BROKE	23 PHIL NEWLAND	24 SCOTT GORDLEY & JOHNNY McLEOD
28 RON DRAGO	29 DAVE LAUDON DUO	30 JAMES HARRIS	31 SCOTT GORDLEY & JOHNNY McLEOD

MAILBAG



To Mailbag:

Thank you to Mark Gould for a fitting tribute to James Brown in the February Waves.

While not glossing over the bumpy road of a turbulent personal life, the author's historical and technical references to Brown's contributions as an artist suggested the scope of our debt to a figure who touched the heights as well as the depths. Even the youthful photo evoked a healthy time. The "Godfather" would have approved.

Nathan Wise
Preston, CT

Dear Readers,

I read the other day an article on who had the biggest impact on music: Elvis Presley or James Brown. The article went on to say that Elvis had become the biggest rock star of the 20th century, but that James Brown had a bigger impact. He was instrumental in combining gospel and R&B....which lead to soul, rap, funk and hip hop. Thanks for the letter Nathan.

Last month I forgot to give credit to the photographer of the Dave Howard pictures. Things got kind of hectic and it got lost in the all chaos of end of the month deadlines. So I would like to thank Elise J. Rugens for her photos.

Till Next Month

David L. Pottie ~ Editor/Publisher

LIVE MUSIC at the Rbar!



**Join us every
Friday night for
Happy Hour!**

5-7pm

Music provided by Steve Krone.
Free buffet and drink specials!

9pm-1am

DJ services provided by "Johnny C."

*Appetizers and full dinner
menu available until 10pm.
Nightly Drink Specials!*

Live Music Every Saturday!

March 3 - Car Tunes

March 10 - Straight Up

March 17 - Fat Cats

March 24 -
Horizontal Hippies

April 7 -
Horizontal Hippies

April 14 - Double Fisted



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Saturday March 17th

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- ✿ Irish Music & Giveaways!

Wednesday Night - Mexican Night
Corona & Margarita Specials
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3rd - **KEVIN CRANDALL BAND**

10th - **HORIZONTAL HIPPIES**

24th - **GREEN TEA**

31st - **SKINNY MULLIGAN**

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THE BLUE SHELLS**

9th - **SUGAR FREE**

16th - **GREG SHERROD**

23rd - **2 CAT ZOO**

30th - **BAND OF HUMANS**

Sat. 24th - **PROFESSOR HARP** 4-8

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THEIR STORY,
MARVEL
AT THEIR
MUSIC!

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MUSICAL
ADVENTURE

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TENORS**

DOWN HOME LAUGHS, BIG CITY MUSIC!

**Friday, March 30
8:00pm**

Written by: MATTHEW LORD • Music Arranged by CRAIG BOHMLER
Starring: DONALD SHERRILL, MATTHEW LORD, STEVEN SANDERS, DINNY MCGUIRE

**Dirty Sock
Funtime Band**

The Day
**YOUNG
AND
FUN**

Saturday • 1:00 & 4:00 pm

March 10, 2007

Brilliant lyrics, rockin' beat, kids of all ages,
jump out of their seats...

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CONCERT DATES

Abigail Washburn

31 - Wesleyan University, Middletown, CT

Asleep at the Wheel

21 - Mohegan Sun, Uncasville, CT

Black 47

16 - Toad's Place, New Haven, CT

Celtic Woman

3 - Chevrolet Theatre, Wallingford, CT
5,6 - Performing Arts Center, Providence, RI
11 - Mohegan Sun, Uncasville, CT

The Chieftains

10 - The Bushnell, Hartford, CT

Coco Montoya

5,6 - Chan's, Woonsocket, RI
11 - Newport Blues Cafe, Newport, RI

Ellis Paul

31 - Common Fence, Middletown, RI

Elton John

21 - Civic Center, Hartford, CT

Indigo Girls

14-18 - Mohegan Sun, Uncasville, CT

Josh Groban

7 - Civic Center, Providence, RI
8 - Mohegan Sun, Uncasville, CT

Ladysmith Black Mambazo

8 - Shubert, New Haven, CT

Little Feat

18 - Wolf Den, Uncasville, CT

Merle Haggard/Willie Nelson

21 - Mohegan Sun, Uncasville, CT

Mountain

16 - Wolf Den, Uncasville, CT

Nickelback

7 - Harbor Yard, Bridgeport, CT

Type O Negative

28 - Lupo's, Providence, RI

Utah Phillips

10 - Universalist Church, W. Hartford, CT

Walter Beasley

31 - Lyman Center, New Haven, CT

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Fri. 9th - "NY City's Best" **LEX GRAY
& THE URBAN PIONEERS**

BCHH - **PAUL BROCKETT ROAD SHOW**

Sat. 10th - **CHRIS TOFIELD &
THE BLUES BENDERS**

Fri. 16th - **YOUNG NEAL &
THE VIPERS**

BCHH - **PESTON FRANTZ
HEARTBREAK CENTRAL**

Sat. 17th - **VERTIGO**

Fri. 23rd - **TODD WOLFE**
BCHH - **VILLAGE JAMMERS**

Sat. 24th - **BIG FAT COMBO
& Guest**

Fri. 30th - **THE RIVERGODS
& SUPERBALD**

BCHH - **TBA**

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Music Every
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6pm - 8pm
NO COVER!

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GAME ROOM!

~ Pool Tables

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~ Dart Boards

~ Classic Games
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SAVOY BROWN

TUESDAYS ~ LADIES NIGHT

w/ DJ DAVE ~ \$1.50 Domestic Drafts \$2 Well Drinks & Shot Specials

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STEAK NIGHT WEDNESDAYS ~ NY Strip/Potatoes/Veg \$10.95

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Owner

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Stephanie
Come Celebrate all 3
March 14th

Saturday 17th
St. Paddy's
Celebration!

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Saturday 17th

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STEELE**

4 Shows Nightly
Starting at 5:30
Saturday - 3 Shows
Starting at 7:30

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Guinness Specials All Day

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All Military \$2 Coors Lite
Miller Lite ~ Pabst Drafts
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\$2 Well Drinks

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~ ALL DAY
\$2 Miller Lite Drafts
\$2.50 MGD Miller Bottles

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Girls 7 Days A Week
Wed - Fri 2:00 till close

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at
Sandy's
Lighthouse!

FRIDAY~SATURDAY
KARAOKE w/ DJ Bryna

WEDNESDAY~SUNDAY
KARAOKE DANCE PARTY

THURSDAYS
LADIES NIGHT!

ST. PATRICK'S DAY

Saturday March 17th

IRISH BUFFET ~ \$15 couple \$10 Single

MARCH MADNESS ~ NASCAR

Kitchen Open till 11:30pm

MOTOR KNUCKLEHEADS CYCLES

"The Top Of
The Hill Cafe"

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Live Entertainment!

Fri. 9th - **STEMS & SEEDS**

Fri. 16th - **THE FURY III**

Saturday Mar. 17th

ST. PATRICK'S DAY PARTY

Corned Beef & Cabbage ~ Drink Specials

music by **THE RIVER RATS**

Friday 31st - Benefit for Jen

Sat. Apr. 7th - **Easter Egg Hunt**

~ **SUNDAY BUFFET** ~

FRIDAYS ~ Prime Rib Special

Catering Service for All Parties

Smoking Patio Open All Year

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TUESDAYS

TWISTED KARAOKE
w/ DJ DAVE
\$2 Twisted Teas

LADIES NIGHT

Wednesdays
1/2 Price Well Drinks

LIVE ENTERTAINMENT

Wed. 7th - **T-RAY**

Fri. 9th - **FRANK & JERRY**

Sat. 10th - **GONE FOR GOOD**



Wed. 21st - **T-RAY**

Wed. Apr. 4th - **T-RAY**



ST. PATRICK'S DAY PARTY

Saturday Mar. 17th

Corned Beef & Cabbage ~ Irish Drink Specials

music by **THE ENTH**

Check Out the New Back Room & Smoking Patio!

Backstage

Bar

Lounge



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Featuring Live Music Fridays & Saturdays

Sat. 3rd - **T-RAY**

Sat. 10th - **SUGAR FREE**

Fri. 16th - **T-RAY**

Saturday March 17th
St Patrick's Day from NYC
STAN PYRZANOWSKI

Sat. 24th - **CROSSTOWN**

Watch for
Dates From
JAMES HARRIS

THE FURY

PROGNATIC

VERTIGO

**NEGATIVE
CREEP**

KARAOKE EVERY WEDNESDAY

with **DJ D.A.V.E.** 9-1



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NO COVER MON & TUES

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**FREE GIRL GIVEAWAY
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You Pick Your Favorite Dancer

HAPPY HOUR

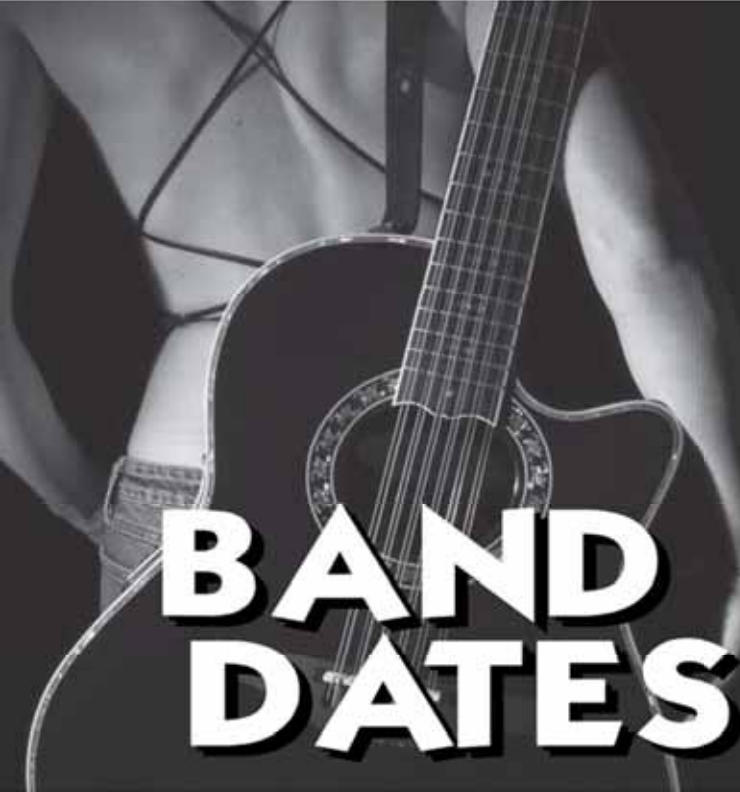
7 DAYS A WEEK

4-6PM

**94 NORWICH ROAD
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**SUNDAY - THURSDAY 12PM - 1AM
FRIDAY & SATURDAY 12PM - 2AM**

Always Hiring Dancers ~ No House Fees



BAND DATES

BOOTIE & THE COOL & EASY BAND

16,30 - Yacht Club, Westerly, RI 8pm

BROGUE & BLARNEY

3 - Killarney's, Ludlow, VT
10 - The Greyhound, Worcester, MA
16,30 - Irish Amer. Home, Glastonbury, CT
16 - Patrick's Pub, Providence, RI
17 - East End of London Pub, Putnam, CT
17 - Point Breeze, Webster, MA
23 - Sham Rocks, Wakefield, RI
24 - Harp & Dragon Pub, Norwich, CT
31 - Tinker's Nest, Warren, RI

DAN STEVENS

1 - Powow River Grille, Amesbury, MA
2 - Suds Pub, Bethel, ME
3 - Harbor Inn, York, ME
8 - Riverhouse, Westport, CT 7:00
9,30 - Penny Lane, Old Saybrook, CT 7:30
10,15 - RiverWalk, Mystic, CT
16 - G. W. Tavern, Washington Depot, CT
17 - Card Lake Inn, W. Stockbridge, MA
18 - Red Lion, Stockbridge, MA
21 - Unity College, Unity, ME
22 - King Eider's, Damariscotta, ME
23 - Horsefeathers, North Conway, NH
24 - Wildcat Tavern, Jackson Village, NH
31 - Barnum Museum, Bridgeport, CT 2:45

DAVE LOUNDON BAND

1,29 - Riverwalk, Mystic, CT
2,23 - Country Lounge, Wales, MA
9,10,30,31 - Lakeside, Coventry, CT

DELTA WHISKEY

16 - The Oasis, New London, CT
17 - KC's Tap, Pawtucket, RI
30 - Stash's Cafe, New London, CT

DOGIE & THE COWPIE POACHERS

2 - Oak Hill Tavern, Wickford, RI 8:30

10 SOUND WAVES

7,14,21,28 - Billy Goodes, Newport, RI

DYN-OMYTE DISCO REVIEW

3 - Rusty Nail, Stowe, VT
4 - Geraldine's, W. Springfield, MA
16 - Elks Club, Windsor, CT
17 - Stash's Cafe, New London, CT
23 - Vibz Uptown, Hartford, CT
24 - Grandstand's, Northampton, MA
30,31 - U.S.S. Chowder Pot, Branford, CT

1800 BAND

2 - Gilo's Cafe, E. Hartford, CT
9 - Burke's Tavern, Niantic, CT
10 - Hungry Tiger, Manchester, CT
16 - Bleachers, Bristol, CT
17 - JC Hooks, Waterbury, CT
23 - Oliver Campbells, Middletown, CT
30 - Salty Dog Saloon, New Haven, CT
31 - East Coast Billards, Torrington, CT

EIGHT TO THE BAR

2 - Black-eyed Sally's, Hartford, CT
3 - Swing 46, New York, NY
9 - Linden Place, Bristol, RI 6:30-11:30pm
10 - St. James, Watertown, MA
16 - Unitarian, Princeton, NJ 8:30-11:30
17 - Elks Lodge #1697, W. Warwick, RI
23 - St. Bridget's, Cheshire, CT 7:30-11
30 - Airport Road Café, Hartford, CT

FRANK & JERRY

2,30 - Blue Moon Grill, Westerly, RI
3 - Ivoryton Tavern, Ivoryton, CT
6,20 - Daniel Packer, Mystic, CT
9 - High Noon Saloon, Norwich, CT
10 - Billy Wilson's, Norwich, CT
16 - Main St. Tavern, Old Saybrook, CT
17,31 - Harp & Dragon, Norwich, CT
23 - Knuckleheads, Moodus, CT
24 - Ivory Rest., Deep River, CT

THE GOAT ROPERS

3 - Blondie's, Fall River, MA
10 - Oak Hill Tavern, Wickford, RI 8:30
11 - American Leg, E. Greenwich, RI 1-5
17 - Circle 9 Ranch, Epsom, NH 8-12

18 - V.F.W., Taunton, MA 2-6

23 - V.F.W., Taunton, MA 8:30-12:30

24 - Holy Ghost Hall, E. Taunton, MA 8-12

31 - Columbus Club, Framingham, MA 8-12

GOPHERBROKE

1,15,29 - Elizur's Pub, Holyoke, MA
2 - School St. Bistro, Westfield, MA 7-11
3 - McKinnon's, Hartford, CT
7 - Red Lion Inn, Stockbridge, MA 8-11
8,22 - Riverwalk, Mystic, CT 8-11
9 - Whip City, Westfield, MA 5:30-8:30
17 - John Harvard's, Manchester, CT
24 - Bidwell Tavern, Coventry, CT
30 - Tuscany Grill, Middletown, CT 8:30
31 - Brew 2, Southwick, MA

MIKE SAVINO/THE SONS

1 - Gilo's, E. Hartford, CT
2,8,22 - Ivoryton Tavern, Ivoryton, CT
3 - Ivory Restaurant, Deep River, CT
9 - Nikita's, Middletown, CT 5-8pm
10,31 - Cugino's, Cheshire, CT 8pm
15 - Tuscany Grille, Middletown, CT 7:30
16 - Donovan's Reef, Branford, CT
17 - June's Outback, Killingworth, CT
23 - Oliver's Taverne, Essex, CT 8pm
24 - Spin, Cromwell, CT
30 - Old Corner Cafe, Naugatuck, CT

MONSTA BUZZ

3 - Burkes Tavern, Niantic, CT

Ms MARCI & DAVE STOLTZ

5 - The Hungry Tiger, Manchester, CT

Ms MARCI & THE LOVESICK HOUNDS

18 - Elks Club, Leominster, MA 7:30-10:30

PROFESSOR HARP

3 - Crossroads, Palmer, MA
9 - Shoe City Tavern, Brockton, MA
10 - The Grog, Newburyport, MA
16 - American Legion, E. Providence, RI
17 - Bluesology, Belmont, NH

The Swinging dickcampobigband.com

DICK CAMPO BIG BAND

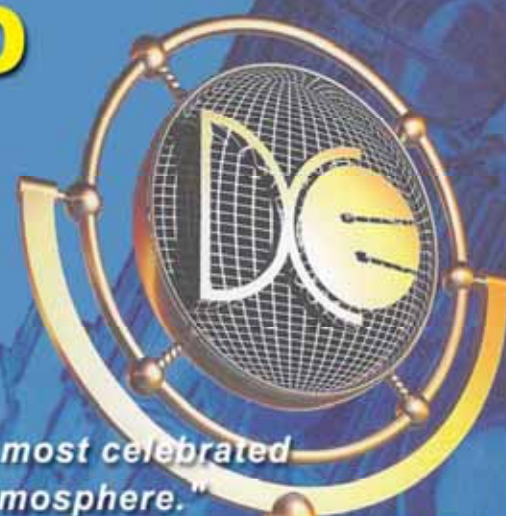
performing 6:30-9:30

Friday March 23rd

at STASH'S CAFE

New London, CT

"Come see and hear New England's most celebrated big band in a casual, relaxed atmosphere."



www.Swaves.com

30 - Voodoo Grill, Mystic, CT

SMAK DAB

10 - Christophers, Groton, CT

SUGAR

formerly Sugar Daddy Band

17 - Newport Blues Cafe, Newport, RI 3pm

22 - Wold Den, Montville, CT 7-11

24 - Stash's Cafe, New London, CT

WORLD'S SMALLEST QUARTET

1 - Tal's Place, Webster, MA

2,24 - Oliver's Taverne, Essex, CT

3 - Ray's Seafood, Westbrook, CT

8,29 - Angelico's, E Hampton, CT

9,31 - Billy Wilson's, Norwich, CT

10 - Bidwell Tavern, Coventry, CT

16 - Adams Mill, Manchester, CT

17,30 - Glock Grill, Higganum, CT

23 - Main St. Tavern, Old Saybrook, CT

Any bands wishing to be listed for the month, **MUST** have their dates into **SOUND WAVES** by the **LAST FRIDAY** of every month. **NO** listings will be taken over the telephone. These listings are **FREE!**

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SOUND WAVES 11

MUSIC NOTES

By Mark T. Gould

Another One Bites The Dust

It's been several weeks since the walls, like Jericho, came tumbling down, and I still have very mixed emotions about the demolition and destruction of still another concert venue, this time, the Veterans Memorial Coliseum in New Haven.

On the one hand, I'll always get misty eyed over the permanent loss of just about anything that has to do with rock and roll. On the other hand, though, I've been in venues all over the country, and, take it from me, the Coliseum was not the greatest place in the world to see, or hear, a concert.

Yet, its demise does leave me with some lasting, albeit sometimes bittersweet, memories from almost three decades of seeing shows there.

I think, as much as my increasingly decreasing long term memory will allow me, that my first taste of the Coliseum was an Allman Brothers Band concert, with my best friend Jim, back in about 1972 or '73. Those were the days of solely general admission shows, with no reserved seats that is, and I remember vividly taking that weird outdoor escalator down from the "eyesore" public parking garage that doubled as the Coliseum's second roof, and, as I traveled down to ground level, seeing a veritable wall of humanity pressed against the still closed and locked doors, only about an hour before show time. I'd been to a few shows by that time, but I'd never seen it like that.

And, perhaps given the band's followers at a time far before its present-day, jam band phenomena, that was not a happy, hippie (for the day) crowd. It teemed with drunken bikers and sundry rough and tumble guys (I don't recall seeing many women in the crowd) and gave off the vibe that a fistfight could happen at the drop of a word or a glance askance. On top of that, the band came on two hours late, played terribly and we left early, disappointed and disillusioned by it all.

Put simply, my first Coliseum experience, well, sucked.

A few years later, I returned for one of the most magical concert nights of my life. Bob Dylan's touring ragtime band, the Rolling Thun-

der Revue, scheduled two shows on the same day, one in the afternoon, and the one my friends and I attended, later that night. It was Joni Mitchell's first night on the tour, and I well recall the surprised roar when Bobby Neuwirth introduced her. I had great seats, on the floor, about 25 rows back, and Bruce Springsteen—still not so very well known on the cusp of superstardom in that, the fall of '75—and Patti Smith sat just in front of us. The show lasted over three hours and blew me away.

A few years later, as I began my law practice and concurrent social life in New Haven, Coliseum shows were more plentiful, particularly since the commute was much shorter.

I remember seeing Tom Petty along with the Georgia Satellites and the Del Fuegos, in one of the best multi-act concerts I've seen, to this day. I also saw Billy Joel there one night, mere hours after walking by him, his then-wife Christie Brinkley and their infant daughter Alexa Ray (who now does her own shows in New Haven sometimes) as we all walked across the nearby New Haven Green.

I also saw Elton John, Jackson Browne, Crosby, Stills & Nash, Joni Mitchell in her own show, Jeff Beck and the Mahavishnu Orchestra (when I squired a backstage pass, met and chatted with concert promoter nonpareil Jim Koplik and got a guitar pick from Beck) and several others.

Now, don't get the idea that the Coliseum was a panacea to rock. The sound in that barn masquerading as a concert hall was awful, booming off the pipes that crisscrossed the ceiling and bouncing like a drunken pinball off the brick-laden back wall. The place was always cold, the bathroom were hideous, and the refreshments were, well, not terribly refreshing.

Yet, for rock and roll, that is never the point. What is are the memories of all those fabulous shows. That is what I was remembering on a very cold January morning when I watched the God forsaken building meltdown live on TV.

Goodbye, fair Coliseum. I'll miss you. I guess.



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HEARING AID

THURSDAY

"A City By The Light Divided"

Island Records

When Bill Harriman called me with a job to write the Thursday review I was somewhat hesitant to take on the task. However, once he mentioned that they recently gave up their old producer, Sal Villanueva, for Dave Fridmann (who is most notable for his work with The Flaming Lips) I took the job. I thought maybe this change in production, and their continued relationship with Island would be an advantageous step in their creative process. I wondered if they must have something that I have overlooked in their previous releases.

After listening to "A City By the Light Divided" a few times I will agree that it is unlike any Thursday album before it. But is this a good thing or a bad thing? After speaking to some fans of Thursday they seem to be quite disappointed with the band's new release. I feel that there is too much going on at certain points in songs. In "Counting 5-4-3-2-1," when the song is coming to a close, the music becomes cluttered with no real melody to be found anywhere. Following "Counting 5-4-3-2-1" is "Sugar in the Sacrament." At first this song sounds soothing and the bands new found artistry seems to be working for them in the right way. The intricate details of the music are actually coming in clear, however once the song finally gets into motion the melody is vanishes. Another element that I couldn't escape was the complete inability to understand Geoff Rickley. His voice would only come in clear at the beginning of songs and other quieter sections.

I do not believe the album is necessarily bad. I think that it is a step that needs to be taken by them to explore creative elements they lacked beforehand. I think the most potential shows through in "The Lovesong Writer," where things become much more experimental. In "The Lovesong Writer" experimentation is better than in the other songs on the record.

Island is definitely a good choice for Thursday to find their creative side however, I think Thursday should be more careful with the number/type of instruments they are putting into their music. For Thursday to really overcome in this creative process they need to consider the type of music they are making, and have made in the past, with the type of effects they're using. Dave Fridmann is a great effects producer considering his background, and Island has come on top with many great acts and serves as a great label for Thursday. The only problem is what appears to be a clash in what each member of the band views as creative.



- Bryan Farrell

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SOUND WAVES 13



JOSH GROBAN; FOLLOWING THE GOOSE BUMPS

By Rex Rutkoski

Josh Groban says, "Bring it on!"

Aware that many artists have told tales of not being able to enjoy their greatest moments of success while they were happening because of so many demands on their time, and music industry pressures to repeat their triumphs while the proverbial iron is still hot, Groban, who has his own multi-platinum success story, says not to worry.

He plans to savor it all in the moment. "Anytime I wind up feeling that pressure, I try to understand and make it a situation where I realize it's right for me, not because I'm doing it for someone else or the industry machine. I'm doing it because I want to do it for myself. If I decide to run myself ragged (he laughs), it's because I'm passionate about what I'm doing. I'm very, very excited about spreading this music one listener at a time."

That's what the California native is doing again as, armed with his third album, "Awake," he takes his ever expanding music to the people on concert stages across America.

Along the way he hopes to offer a better understanding of who he is as an artist and a person. He senses that he has been making progress since his self-titled international debut in 2001, and then with his follow-up "Closer," with the major hit, "You Raise Me Up." Collectively they have sold well over 13 million copies.

His first of two PBS Specials became the number one selling DVD of 2002. He has performed at the Super Bowl, the Oscars and at the closing ceremonies of the 2002 Salt Lake City Olympics, the latter with an audience estimated at more than two billion people. He has been in demand for a variety of television appearances, including performances on Oprah Winfrey, Good Morning America, and the Today Show.

Still, there is work to be done, Groban says. "Certainly I feel the foot power of people coming in buying the album. The success has been beyond my wildest dreams and that is great," he says. "On the other hand, there is still probably a very large group of people who just have the wrong idea or a preconceived notion about me."

It can be difficult to get a well-rounded idea about someone in the modern world of media, especially on the Internet or TV, with 30 seconds of a song or a photographic "blip," he sug-

gests. Everything is so quick, he adds.

He believes he needs to do a better job of getting his personality "out there." Part of the problem, he theorizes, is that he sometimes keeps too low of a profile.

He says a concert tour is his time to show an audience every aspect of who he is and wants to be. "With an album, you may have three minutes to sing on TV. It is hit and miss. Sometimes you don't get across who you are," he explains.

Though he feels he still has a long way to go, he says his audience is wider than it once was. "On the last tour, I looked out into the audience and saw exactly what I was hoping to see, such a broad range of people just like me who love every style. They might be at a U2 concert one night and my concert the next."

That's very inspiring to him.

Groban, now 26, says he does want to reach a bit more of his peers.

He is very excited to be playing a lot of arenas. Theaters are rewarding, he says, but he senses that people are not certain if they can let go in that more formal atmosphere and display their excitement.

The artist assures that he wants them to feel free to express themselves. "In a theater they don't know if it's OK if they holler," he says. An arena encourages more audience expression, he suggests. "I want the music to allow people to escape and have fun. I want it to be a ride of emotions. It's time to let loose and have a good time."

He recalls that when he was growing up and went to concerts, he often wished that he could be the one on stage making people feel the way he did in the audience. Now he is.

"My constant goal is to allow for a very honest, very real thing, that is shared between myself and people out there. I want them to feel we are sharing that time together."

Those coming to his shows can expect the concert to be completely unique to them that night, Groban promises. "I don't like to have a script. I want it to be visually and musically like the feeling of listening to the album times 20. I want it to be a big, big experience."

So, who is this Josh Groban, with the big, powerful voice that seems to live so comfortably in both the classical and popular music worlds?

"Like any artist out there, I'm complicated. There are many, many layers to the music I do," he replies. "People may have the CD in their hand and have a preconceived notion of what it will be."

He just asks them to listen from beginning to end and make a decision. "First and foremost, I hope I can sing in a way that people like to listen to. And second, I really tried with this (new) album to put in as much of myself and my personality and influences that I can. I feel music is my way to express all the things inside of me."

He hopes he brings patience and a willingness to explore to the table.

"I hope no matter how old I get to always think of myself as a student. There is so much to learn every day. That's part of the fun and enjoyment of being in this business. The idea of learning doesn't end."

In approaching the "Awake" album, he says he felt it was time to go where his heart and mind were telling him to go, even if it

would be a risk.

Anytime he has taken what might be considered a chance it has worked out well for him, he says.

"It has opened more doors musically or inspired me to write a song or write something new that tried to focus into the creative energy I was feeling. With every release, it is I saying, 'This is what I learned the last couple years and what I have to offer.'" He is convinced that it all is still the "tip of the iceberg" for him in terms of what he can achieve artistically.

Groban says he always tries to keep himself open to people and sounds that enter his life. "Some of the people I'm so honored to work with just kind of come into my life. It seems to happen in the most mysterious and wonderful way if I just let those things happen."

Since he was a child, he believes he has had music running through him. He couldn't explain it, he says. "I had blinders on for music. It was one of those things where I feel there is always a nagging kind of pulse in me to not sit down, rest, stop exploring, not cease to have the wonderment that always affected me since I was young."

It is a challenge in the entertainment industry not to let go of the innocence that brought you to it, he says, "and to go where the goose bumps take you." It's about not getting caught up with what your cautious side tells you to do, but by how you feel about it, he adds. It really is about the heart and not the head, he says.

Groban followed his heart to some distance places in making "Awake," including fulfilling a long-held dream to go to South Africa. The fire was lit 15 years ago when his parents bought him a copy of Paul Simon's "Graceland" album, which explored the musical possibilities from that land.

"So many of us were introduced by Paul Simon to that kind of meshing of American folk songs and African drums and the incredible voices that talk about spirituality in the songs," he says.

He recorded two of "Awake's" songs, "Lullaby" and "Weeping," with South Africa's celebrated Ladysmith Black Mambazo.

"When I hear them sing, I don't know what they are saying, but there is a pathos that is impossible not to affect the heart and soul of everybody around the world," he says.

The South African experience exceeded his expectations.

He read Nelson Mandela's autobiography, and had the opportunity to perform for the civil rights legend and visit with him. Mandela made him an ambassador to his foundation, which focuses on AIDs awareness and global poverty.

Groban felt humbled to meet Mandella and to visit some orphanages. "You walk away so inspired to try to make a difference any way you can," he says. There is sadness there, he says, but he is convinced everyone can make a difference to address the poverty and the health issues. "A little goes a long way," he says.

"Lullaby," written by Groban and Dave Matthews, addresses that sentiment.

Groban believes this is his best album, "but it's up to the fans to decide." "For me, I want to feel everything I do is a step up from my last CD. Each one is how I feel. I had the most fun I've had making music and I wanted that to come across. It was a very, very inspiring experience and one of the reasons I called it 'Awake.' I feel enlightened by it. It is the tip of the iceberg of what I'd like to do and a cleansing experience for me to get



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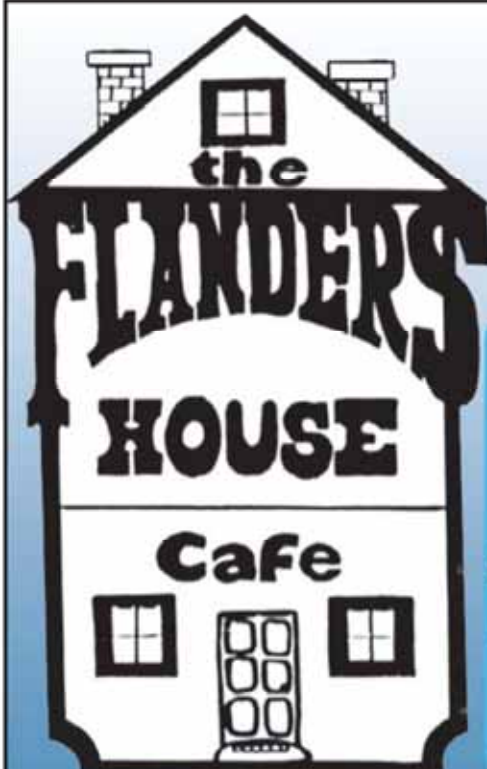


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He believes he emerges a stronger artist from a collaborative effort. "Without question, you learn so much from people you work with," he says. He agrees that working with several producers can be a challenge, "but it was kind of the same way I loved summer camp as a kid." "I like the idea of getting out of the city meeting a new person you don't know. David Foster will always be a great safety blanket for me. It is a lot of fun for me to work with new people."

"February Song" finds Groban on keyboards, performing a composition on which, melodically and lyrically, he wanted to express how he felt one sleepless night. "It was one of those moments where I was feeling a certain thing and I wasn't resting until the chords I was playing represented what I wanted to say," he explains.

Groban believes that his music resonates for people because he tries to make it something that touches their lives.

"I like to make people realize they are not alone in the emotions they are feeling. I always turned to music either to feel more comfortable about things I was feeling, or to allow me to feel things I never felt. It is a visceral thing that makes you feel not alone. Hopefully my music can do that and inspire people the way it has inspired me to do so many different things."

He says when he listens to a song, he can pretty much tell immediately if something is right for him. "There's nothing like hearing a song that affects me so greatly that I feel I have to be the interpreter of that song," he says.

He is really big on lyrics, he says. "It really has to be a lyric I feel, whether in English or not, and because of the style of my voice, I have to choose a lyric that will sound appropriate and still resonate with all age groups and make something very honest."

It is exciting for him to explore language as an instrument itself, and the way to get a song across even if people don't understand what he is singing.

With "Awake," he wanted to embrace a part of his voice that he felt came naturally to him — the pop and classical voice — while pushing himself to be more experimental in the pop context.

"I wanted to take the pop influence and put it in there and make it a little more world music oriented," he explains.

The artistic bottom line for him remains honesty. "Hopefully every album can show different sides. It's all about honesty," Groban says. "You just have to be honest."





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Appetizers

- Shrimp Cocktail - \$1.95 each
- Clams on the Half Shell - Rhode Island littlenecks \$7.95/half dozen
- Chilled Mystic Oysters - locally harvested \$10.95/half dozen
- Stuffed Clams - full of clams \$6.95
- Baked Cod and Linguisa Cakes - piri piri sauce \$6.95
- Crispy Fried Calamari - hot peppers, lemon pernod garlic butter \$7.95
- Rare Seared Tuna - Asian vegetable slaw, citrus wasabi dressing \$9.95
- Grilled Portabella Mushroom - roasted peppers, goat cheese, roasted garlic cloves \$6.95
- Crab and Pork Egg Roll - bean sprout salad, plum vinaigrette, spicy mustard \$8.95
- Lump Crab Cake - jicama, carrot, hearts of palm, cilantro remoulade \$7.95
- Pad Thai with Chicken - rice vermicelli, snow peas, bean sprouts, sweet pepper, green onion, egg, tofu, chopped peanuts, cilantro, crushed red pepper, lime \$8.95
- Buffalo Chicken Wings - celery sticks, blue cheese dressing \$6.95
- Spicy Shrimp - garlic, white wine, red chili sauce, brie stuffed risotto dumpling \$9.95
- Steamed Prince Edward Island Mussels - choose one of three preparations \$7.95
- * seasoned tomato sauce, crushed red pepper, sweet butter
 - * white wine, chopped garlic, julienne vegetables, fresh herbs
 - * green curry, coconut milk, sweet basil
- Peppered Carpaccio of Beef - tri-color salad, gorgonzola dressing, balsamic glaze \$7.95

Soups

- New England Chowder (creamy) - \$3.00/cup \$5.00/bowl
- Rhode Island Clam Chowder (clear broth) - \$3.00/cup \$5.00/bowl
- Lobster Bisque - \$3.50/cup \$6.00/bowl
- Chili topped with cheese and scallions - \$3.00/cup \$6.00/bowl

Salads

- Baby Spinach and Arugula Salad - julienne carrots, fresh herbs, white balsamic vinaigrette \$6.95
- Apple and Gorgonzola Salad - field greens, spiced pecans, carrots, red onion, maple vinaigrette \$8.95
- Falafel Salad - crisp greens, tomatoes, tzatziki, lemon tahini sauce, soft pita bread \$8.95
- Tri-Color Salad - radicchio, belgian endive, arugula, balsamic vinaigrette, creamy gorgonzola dressing \$7.95
- Caesar Salad - crisp romaine, croutons, classic dressing \$6.95
- * Add chicken to any salad \$3.95
 - * Add grilled salmon to any salad \$6.95

Light Fare

- Beef Burger sauteed mushrooms, swiss cheese \$6.95
- Chicken Focaccia Sandwich grilled chicken, creamy garlic dressing, roasted red peppers, provolone cheese \$7.95
- Blackened Chicken Sandwich lettuce, tomato, creamy garlic dressing \$6.95
- Fish Tacos seasoned fish, cabbage, cheddar, fresh tomato salsa \$8.95
- Fish and Chips french fries, cole slaw \$10.95
- Fried Sea Scallops french fries, cole slaw \$15.95
- Fried Shrimp french fries, cole slaw \$15.95
- Fried Oysters french fries, cole slaw \$13.95
- Fried Clam Strips french fries, cole slaw \$11.95

Seafood

- Pan Seared Atlantic Salmon - jasmine rice, seasonal vegetables, rich miso glaze \$16.95 suggested wine - Marquis De Goulaine Vouvray, France
- Oven Roast Cod - whipped potatoes, fennel, roasted tomatoes, garlic, saffron, herbs \$15.95 suggested wine - Peter Lehmann Semillon, Australia
- Portuguese Style Baked Cod - tomatoes, potatoes, onions, garlic, spicy red pepper \$14.95 suggested wine - Hess Select Chardonnay, California
- Grilled Stonington Sea Scallops - sweet potato puree, organic greens, lemon essence \$18.95 suggested wine - McManis Viognier, California

Pasta

- Cavatappi with Seafood - shrimp, scallops, julienne vegetables, garlic, parmesan, cream \$18.95 suggested wine - Fish Eye Chardonnay, California
- Rigatoni with Braised Chicken - chicken sausage, roasted tomatoes, black pepper \$15.95 suggested wine - Palagetto Chianti, Italy
- Orzocchiette with Shrimp - roasted tomatoes, spinach, garlic, white wine, fresh herbs \$16.95 suggested wine - Angelini Pinot Grigio, Italy
- Linguine with Littleneck Clams - chopped garlic, roasted garlic cloves, white wine, fresh herbs \$16.95 suggested wine - Ferrari-Carano Fume Blanc, California

Meat

- Pan Roast Chicken - whipped potatoes, assorted vegetables, roasted garlic pan sauce \$15.95 suggested wine - Robert Mondavi Private Selection Pinot Noir, California
- Veal Stew - tender veal, egg noodles, roasted tomatoes, vegetables, and a touch of cream \$16.95 suggested wine - Delicato Cabernet Sauvignon, California
- Grilled Lamb Sirloin - Moroccan couscous, dates, apricots, carrots, sweet potatoes \$18.95 suggested wine - Steltzner Claret, California
- Blackened New York Strip - whipped potatoes, pickled beet salad, gorgonzola butter \$19.95 suggested wine - Lindeman's "Bin 50" Shiraz, Australia
- Grilled Pork Loin Medallions whipped potatoes, artichoke hearts, roasted tomato, mushrooms, spinach, garlic, white wine \$16.95 suggested wine - Sokol Blosser "Evolution", Oregon

much of our menu is prepared "to order", your patience is appreciated
an 18% gratuity will be added to parties of six or more



"A Taste of New Orleans in Mystic"
12 Water St. ~ Downtown Mystic CT
860.572.4422
Serving the Best in Cajun & Creole

TO BEGIN...

Award Winning

Crawfish N' Corn Chowder

Cup ...\$3.25 Bowl ...\$4.25

The Mighty Chicken Gumbo

Chicken soup the likes you never had before.

We add onions, celery & over rice. Wow! Cup \$2.95
 Bowl \$3.95

Black Bean Soup

A hearty rendition of this Southwest staple Cup \$1.95
 Bowl \$2.95

French Onion Soup \$4.50

Voodoo Chicken Chili

Loaded with chicken and beans, served with our own nacho chips! ...

Cup ...\$3.25 Bowl ...\$4.50

Rotten Bayou Alligator Bites

The alligator ain't rotten, the bayou is - real alligator

coated & deep fried with jalapeno rings \$6.95

Poutine Potatoes

A mound of fries drippin' w/cheese & brown gravy \$3.25

Hot Wings

Big daddy's arctic heat, mild, medium, hot or roadhouse fire.

(please note - even the mild is hot.) 10 \$5.95

Crawfish & Corn Chowder 20 \$9.95

Roadhouse Fire Add \$1.00

Chicken Claws

Boneless strips of chicken breast doused with our legendary

hot sauce. Your choice of heat! \$6.25

Cajun Popcorn

Crawfish and shrimp in our own swamp

spice with a remoulade sauce \$6.50

Catfish Fritters & Hushpuppies

Fried catfish and cornmeal nuggets served with

remoulade sauce. A real cat & dog dish. If you wish just the puppies, we can do that too! \$5.95

Jalapeno Poppers

Cheddar cheese treat popping with flavor \$5.95

Mozzarella Sticks

A great way to start. Served with a marinara sauce.

Kids love them! \$5.95

Homemade Crab & Crawfish Cakes (seasonal)

..... \$6.95

Add fries & close slaw \$8.95

TO CONTINUE...

Jambalaya 🍴

Chicken, pork & andouille sausage,

jumbled in a brown sauce and white rice \$10.95

BBQ Ribs

Tender, tangy and Texas style with a heapin'

helpin' of mashed potatoes \$14.95

Creole Chicken, 🍴🍴

Shrimp or Veggie

A great tomato sauce "Simmering" in cajun spices! served over white rice

Chicken \$12.95; Shrimp \$14.95; Veggie \$10.95

Shrimp & Crawfish Etouffee 🍴🍴

Your shrimp and crawfish will be "smothered in"

a tomato seafood sauce. Served over white rice

Chef's specialty \$14.95

Paneed Bayou Chicken 🍴🍴🍴

This one's our gourmet special chicken breast, crawfish tails

and roast pecans in a cajun cream sauce

Served with dirty rice. Slap yo mama! \$13.95

The Voodoo Combo

Grilled chicken breast smothered in hot sauce, ribs &

braised beef brisket with a mound of mashed. Hope your hungry! ... \$16.95

Seafood Jambalaya 🍴🍴

Chicken, pork & andouille sausage with

shrimp & crawfish in cajun tomato sauce

To Continue....

Jumbled with white rice. Rock your world good! \$15.95

Blackened Catfish 🍴🍴

A bend of cajun herbs and spices, and a little piquanti

sauce and hold on. Served with dirty rice \$12.95

8 oz Sirloin Steak \$11.95

Try our bourbon gravy w/saute mushrooms &

onions, or if you like it hot try cajun style or simply

grilled. Served with cheddar mashed potatoes

Voodoo Cordon Bleu Peppers 🍴 \$14.95

Chicken breast stuffed with tasso ham & cheddar cheese

breaded & deep fried then topped with a creamy crawfish sauce.

A Local Favorite

Quesadillas

Not your ordinary quesadillas! Huge, light and crispy,

seasoned Southwest style served with dirty rice

Original (Cheese, onions & tomatoes) \$6.95

Chicken (The original with chicken) \$9.95

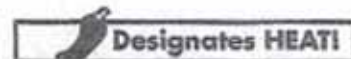
Veggie (Cheese, onions, peppers & tomatoes) \$8.95

Chicken Veggie (Chicken with all the veggies) \$10.95

Crawfish (Cheese, onions, tomatoes & crawfish) \$11.95

Crawfish Veggie (Crawfish with all the veggies) \$12.95

Add Jalapenos for .75



**Right
Near By**

Fries - \$1.95
 Dirty Rice - \$1.95
 Red Beans & Rice - \$2.50
 Onion Rings - \$3.95
 Cheddar Mashed - \$1.50
 Cornbread - \$1.25
 Close Slaw - \$1.50

From the Greenhouse

Bleu Cheese, Caesar, Ranch & Balsamic Vinagrette

The House Salad

A hearty serving of fresh greens topped with onion,

tomato, carrots and house-made croutons

Small \$2.95 Large \$4.50

Large with chicken or cajun chicken \$8.95

Large with shrimp \$9.50

Caesar Salad

Tried & true, fresh greens with Caesar dressing, parmesan cheese, black

pepper and those delicious croutons

Small \$2.95 Large \$4.50

Large with chicken or cajun chicken \$8.95

Large with shrimp \$9.50

To Finish

Sweeney Snooks Bowl of Mud

Brownies & chocolate sauce topped with whipped cream

"A chocolate lover's dream"

Sweet Potato Pecan Pie

Sweet potatoes like you never had before.

Topped with whipped cream.

Bread Pudding

Who knew bread could be this good. We add a warm

bourbon sauce, apples and raisins. Topped

w/whipped cream.

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Lunch Menu & Kids Menu Available

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Come down to C.C. O'Brien's Sports Café where there is never a cover charge. We have a friendly staff and a fun environment. We take pride in offering a variety of fresh, flavorful and homestyle foods including burgers, sandwiches, salads and pizzas. At C.C. O'Brien's Sports Café, we have 28 draft beers on tap, 19 televisions that play every sport, 2 pool tables and darts. We also have a live band playing every Saturday night. We are located at the eastern end of Rt. 2 in downtown Westerly-Pawcatuck. We are open Sunday through Thursday 11:00 a.m.-1:00 a.m., Friday & Saturday 11:00 a.m.-2:00 a.m. Stop in today for great food, great people & great fun!

APPETIZERS

New England Clam Chowder.....Cup: \$3.00.....Bowl: \$4.25	
Chili with Cheese & Nacho Chips.....Cup: \$3.25.....Bowl: \$4.25	
Basket of French Fries- regular or curly...Small: \$2.50.....Large: \$3.25	
Basket of Sweet Potato Fries-.....Small: \$3.95.....Large: \$4.95	
Basket of Onion Rings.....\$3.25 Jalapeno Poppers...\$4.95	
Broccoli-Cheddar Poppers.....\$4.95	
Fried Cheese Ravioli served with tomato sauce for dipping.....\$4.95	
Mozzarella Sticks served with tomato sauce for dipping.....\$5.50	
Combo Basket 3 mozzarella sticks, 3 jalapeños, 3 broccoli poppers.....\$5.95	
C.C.'s Snacker 3 chicken fingers, 3 mozzarella sticks, 4 ravioli, onion rings.....\$7.50	
Potato Skins w. melted cheese, broccoli & cheese, chili & cheese or bacon & cheese.....2 for \$2.75	
	4 for \$5.25
Basket of Nacho Chips with Salsa.....\$2.75	
Hot Spinach and Artichoke Dip served with nacho chips.....\$5.95	
Nachos crisp tortilla chips topped with lettuce, tomato, black olives, jalapeños and melted cheese.....\$7.50	
Nachos Supreme same as regular nachos with chili added.....\$8.25	
Chicken Nachos same as regular nachos with grilled chicken breast.....\$8.95	

Ultimate Nachos Grande - \$14.95

Can't decide? Have it all on a giant tray of corn tortilla chips with melted cheese, chili, chicken, lettuce, tomato, black olives, jalapeños, guacamole, salsa & sour cream!

Buffalo Wings mild, hot or XTRA hot, served with blue cheese dressing and celery sticks.....\$6.95	
Honey-Teriyaki Wings our special honey teriyaki sauce.....\$6.95	
Chicken Tenders served with choice of BBQ or honey-mustard sauce for dipping.....\$6.95	
Buffalo Tenders mild, hot or XTRA hot, served with blue cheese dressing and celery sticks.....\$7.50	

SANDWICHES & SALADS

Hot Dog...\$3.50	Chili Dog...\$3.95	Chili & Cheese Dog.....\$4.50
Grilled Cheese.....\$3.00	Grilled Ham & Cheese...\$3.95	
Grilled Cheese with Tomato.....\$3.25	BLT.....\$3.95	

Deli Grinders choice of baked ham, roasted turkey breast, cheeseburger or tuna with provolone, lettuce, tomato & mayo.....\$5.50	
Tuna Melt delicious white albacore tuna with melted Swiss on rye.....\$5.50	
Patty Melt hamburger patty with sautéed onions with melted Swiss on rye.....\$5.75	
Chicken Salad Sandwich fresh white meat chicken salad, lettuce and tomato served on a roll.....\$4.95	
Reuben xam corned beef with melted Swiss, sauerkraut, thousand island dressing on rye.....\$5.75	

Above all served with chips and pickles • Substitute French fries with any sandwich for \$1.00

Club Sandwiches choice of baked ham, roasted turkey breast, cheeseburger or tuna, with American cheese, mayonnaise, bacon, lettuce and tomato, served with French fries and pickle.....\$6.75	
Garden Salad lettuce, tomato, cucumber, onion, pepper & choice of dressing.....\$3.25	
Salad Plate one scoop each of tuna and chicken salad and fresh lettuce, tomato, cucumber & choice of dressing.....\$5.75	
Chef's Salad a healthy combination of ham, turkey, provolone and American cheeses on top of fresh lettuce, tomato, cucumber, onion, peppers and black olives.....\$8.25	
Grilled Chicken Salad lettuce, tomato, cucumber, onion, peppers and olives topped with a grilled chicken breast.....\$8.95	
with a buffalo chicken breast.....\$9.50	

ALL-STAR BURGERS

Hamburger 7 oz. Ground BEEF.....\$5.25	Cheeseburger.....\$5.50
Mushroom Burger.....\$5.75	Mushroom Cheeseburger.....\$6.25
Bacon Hamburger.....\$5.75	Bacon Cheeseburger.....\$6.25
Bacon Mushroom Burger.....\$5.95	Bacon Mushroom Cheeseburger...\$6.50
Mexican Burger chili, jalapeños, and cheese.....\$6.50	

CHARBROILED TO PERFECTION

Above served with lettuce, tomato, pickle and chips • Substitute French fries with any sandwich for \$1.00

C.C.'S FAVORITES

South Philly Cheesesteak Grinder sautéed mushrooms, onions green peppers and melted cheese...\$6.95	
Sausage Grinder choice of sweet or hot Italian sausage with sautéed mushrooms, onions, green peppers and melted cheese...\$6.95	
Spicy Steak or Spicy Chicken Grinder special hot seasonings with sautéed mushrooms, onions, green peppers, and melted cheese.....\$6.95	
Grand Slam steak and sausage with sautéed mushrooms, onions, green peppers, and melted cheese.....\$7.25	
Charbroiled Marinated Chicken Breast Sandwich made with melted provolone cheese, lettuce and tomato.....\$6.95	
Buffalo Chicken Breast Sandwich dipped in hot sauce, served with blue cheese dressing, lettuce and tomato...\$6.95	
Chicken Club Wrap grilled chicken breast strips with bacon, lettuce, tomato and honey mustard dressing.....\$6.95	
Buffalo Chicken Wrap mild buffalo tenders, lettuce, tomato and blue cheese in a wrap.....\$6.50	
Above sandwiches served with pickle and chips • Substitute French fries with any sandwich for \$1.00	
Chicken or Steak Quesadilla-Choice of seasoned chicken or spicy marinated beef with melted cheese served with fajita seasoning, lettuce, tomato, sour cream and salsa.....\$8.95	
Chicken or Beef Fajitas charbroiled chicken breast or tender beef strips, with sautéed onions and peppers served with 4 flour tortillas, lettuce, tomato, cheese, salsa, sour cream and guacamole.....\$9.95	
AC.C. O'Brien's Specialty.....\$9.95	
Add a side of chicken or beef for.....\$3.00	
Fish and Chips Basket 3 pieces of batter-dipped cod with French fries, cole slaw and tartar sauce.....\$6.75	
Clam Strip Roll a generous portion of tender clam strips served with tartar sauce, chips and cole slaw.....\$6.95	
Seafood Combo tender clam strips and two pieces of batter-dipped cod deep fried and served with French fries, cole slaw, and tartar sauce.....\$10.95	

PIZZA

Cheese.....\$9.75	
Extra Cheese.....\$10.50	
One Topping choice of pepperoni, sausage, onion, green pepper, mushroom, black olive, hot vinegar pepper, broccoli, chicken, bacon, hamburger.....\$11.95	
Two Item Combo choice of two of above.....\$12.95	
Three Item Combo choice of three of above.....\$13.95	
BBQ Chicken Pizza BBQ sauce topped with onions and dried chicken and cheese.....\$13.75	
White Pizza olive oil combined with ricotta cheese, garlic, basil topped with dried tomato, chicken, broccoli and cheese.....\$13.95	

All pizzas are 14" with fresh toppings

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8 MECHANIC STREET • PAWCATUCK, CT

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.

*PRICES SUBJECT TO CHANGE

Appetizers

Mussels with garlic.....	5.95	Rigatoni vodka.....	6.95
Clams casino.....	6.95	Bruschetta caprese.....	5.95
Fried calamari.....	6.95	Stuffed eggplant.....	5.95
Cajun shrimp.....	8.95	Blackened lamb kabob.....	7.95
Cajun scallops.....	8.95	Littleneck clams.....	6.95
Blackened seafood.....	8.95	Spanakopita.....	5.95
Buffalo wings.....	5.95	Mozzarella sticks.....	5.95
Potato skins.....	4.95	Chicken fingers.....	5.95

New England Clam Chowder.....cup.....	2.95	Bowl.....	3.95
Soup of the Day.....cup.....		Bowl.....	

Salads

Garden salad.....	3.50
Fresh crisp lettuce, cucumbers, tomato, pepperoncini, and olive with your choice of dressing.	
Caesar salad.....	5.50
With Grilled Chicken.....add \$4.00	
With Cajun Shrimp.....add \$2.50 each	
Greek salad.....	6.50
Fresh crisp lettuce, onions, green peppers, kalamata olives, cucumbers, tomato, and feta cheese tossed in our own balsamic vinaigrette dressing.	
Rainbow salad.....	6.50
Radicchio, Belgium endive, cucumbers, romaine lettuce, plum tomatoes, and apples chopped and tossed with feta cheese in our own balsamic vinaigrette dressing.	
Mediterranean salad.....	7.50
Chopped tomatoes, kalamata olives, cucumbers, capers, artichoke hearts, fresh mozzarella, and anchovies tossed in our own balsamic vinaigrette dressing.	

Sandwiches

Steak.....	7.95
Sautéed onions and mushrooms with melted mozzarella cheese.	
Chicken parmigiana.....	6.95
Tomato sauce and melted mozzarella cheese.	
Veal parmigiana.....	7.95
Tomato sauce and melted mozzarella cheese.	
Sausage or Meatball.....	6.95
Tomato sauce and melted mozzarella cheese.	
Cheeseburger.....	5.95
8 oz. of Black Angus beef on a sesame seed bun with lettuce and tomato.	
Soupy burger.....	7.95
Our very own mild sopressatta meat on a sesame seed bun with lettuce, tomato and cheese.	

Pesche

*Fish and chips.....	9.95
Fresh Haddock lightly battered. Served With cole slaw and tarter sauce.	
Mussels Saganaki.....	12.95
Prince Edward Island mussels with feta cheese, fresh tomatoes, Mediterranean herbs and spices. Served over cappellini.	
Mussels Fra-Diavolo.....	12.95
Prince Edward Island mussels with garlic and herbs in a spicy plum tomato sauce. Served over linguini.	
Cajun Salmon.....	15.95
A fresh filet of salmon blackened with our own Cajun seasoning. Served with potato and vegetable.	
Sole Al Limone.....	15.95
Fresh filet of sole dipped in a light egg batter sautéed in a delicate lemon and butter sauce. Served with potato and vegetable.	
Seafood Pailla.....	18.95
An assortment of shellfish, squid, and chourico with fresh vegetables. Served over scented risotto.	
Shrimp Scampi.....	18.95
Fresh jumbo shrimp broiled in a garlic butter and lemon sauce. Served over linguini.	
Gamberi Fra-Diavolo.....	18.95
A hot spicy dish! Fresh shrimp and clams sautéed with garlic and ground pepper in a robust tomato sauce. Served over linguini.	
Camarones Alla Veracruzana.....	18.95
Fresh shrimp sautéed with garlic, onion, capers, cilantro, fresh tomatoes, jalapeño peppers and Spanish olives. Served over Spanish rice.	

Pasta

All entrees are served with a garden salad or a cup of soup and our own whole wheat bread. Entrees served without a garden salad or soup will be \$1.00 less. We'll be happy to accommodate most substitutions at a slight up-charge, please ask your server.

*Linguini Marinara.....	7.95
*Linguini with Italian Sausage.....	9.95
*Linguini with Meatballs.....	9.95
*Fettuccine Alfredo.....	9.95
Fettuccine in a classic cream sauce.	
Rigatoni Vodka.....	10.95
Rigatoni pasta in a fresh plum tomato sauce with a splash of vodka.	
Penne Melanzane.....	10.95
Tubular pasta with chunks of eggplant, garlic, and capers in a fresh plum tomato sauce.	
*Ravioli Vodka.....	11.95
Cheese ravioli in a fresh plum tomato sauce with a touch of vodka.	
*Penne Primavera.....	11.95
Penne pasta with sautéed zucchini, squash, carrots, mushrooms, and broccoli in a classic cream sauce.	
Cappellini con Verdure.....	11.95
Artichokes, asparagus, roasted garlic, zucchini, red roasted peppers, and broccoli in a white wine sauce.	
Cappellini Alla Bolognese.....	12.95
Angel hair pasta served with our superb meat sauce.	
Linguini with Clam Sauce.....	16.95
Fresh clams sautéed with garlic and fresh herbs in a white or red sauce.	
Linguini Mediterranean.....	18.95
Linguini pasta with shrimp, scallops, broccoli, asparagus and tomatoes in a light garlic and white wine sauce.	

From the Grill

Pork Chop.....	12.95
A 10 oz. center cut pork chop grilled to perfection. Served with potato and vegetable.	
Beef Kabob.....	15.95
Cubes of marinated beef with red and green peppers, Bermuda onions, and tomatoes. Served on a skewer over a bed of rice.	
Cajun Lamb Loin.....	21.95
Fresh lamb loin blackened with our special Cajun seasoning and grilled to your liking. Served with potato and vegetable.	
Blackened Sirloin (USDA Choice).....	21.95
A 12 oz. cut of choice New York sirloin blackened with our own Cajun seasoning cooked to your liking. Served with potato and vegetable.	
Lamb Chops.....	24.95
Rack of lamb grilled to perfection with a garlic béarnaise sauce. Served with potato and vegetable.	
Filet Mignon (USDA Choice).....	24.95
A 9 oz cut of choice tenderloin grilled to perfection. Served with potato and vegetable.	

Pollo

Pollo Mediterraneo.....	12.95
Boneless breast of chicken with garlic, tomatoes, artichokes, roasted peppers, and capers in a white wine sauce. Served with potato and vegetable.	
*Pollo Parmigiana.....	12.95
Breaded breast of chicken and tomato sauce, baked with mozzarella cheese. Served with linguini.	
Pollo Romano.....	12.95
Boneless breast of chicken coated with Romano cheese, sautéed with artichokes and asparagus in a white wine and lemon sauce. Served with potato and vegetable.	
Pollo Marsala.....	12.95
Breast of chicken sautéed with shallots and mushrooms in a marsala wine sauce. Served with potato and vegetable.	
Pollo Francaise.....	12.95
Breast of chicken dipped in a light egg batter sautéed in a white wine and lemon sauce. Served with potato and vegetable.	
Pollo Tequila.....	12.95
Boneless pieces of chicken breast marinated in tequila, lime juice, and cilantro sautéed with fresh tomatoes, red onions, and red/green peppers. Served over rice.	

Vitello

Vitello Sorrentina.....	14.95
Veal escalopes topped with sliced eggplant and mozzarella cheese with a touch of fresh tomato sauce. Served with potato and vegetable.	
Vitello Gorgonzola.....	14.95
Veal escalopes sautéed with mushrooms in a Gorgonzola sherry cream sauce. Served with potato and vegetable.	
Vitello Marsala.....	14.95
Veal escalopes sautéed with shallots and mushrooms in a marsala wine sauce. Served with potato and vegetable.	
Vitello Francaise.....	14.95
Veal escalopes dipped in a light egg batter sautéed in a white wine lemon sauce. Served with potato and vegetable.	
*Vitello Parmigiana.....	14.95
Breaded fresh veal and tomato sauce baked with mozzarella cheese. Served with linguini.	

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OLD MYSTIC, CT
06372**

MUSICIANS!

"The Audio Clinic LLC"
CT's LARGEST FACTORY SERVICE CENTER

Don't Want to Spend the Bucks for Repairs?

We BUY Broken Gear for CASH!

Fender
Marshall
Mesa

Roland - Korg & Others

CT STATE CERTIFIED - FACTORY CERTIFIED
**PHONE: 860-848-3873
FAX: 860-848-0716**



walk in or call for an appointment today

**210 S. Broad St.
Pawcatuck, CT**

860-599-1230

Hours:
Mon, Tues, Wed, Fri 9-7
Thurs. 9-8 Saturday 9-3

**CoCo's Salon Uses & Offers
Paul Mitchell ~ Tigi ~ CHI ~ Aquage
Paul Brown ~ Matrix**

**We Specialize in - Color ~ Cuts
Nails - Waxing - Pedicures - Spray Tanning
Check out our new line of designer Bags & Accessories**

**CoCo's^{*}
salon**



CHRISTOPHER'S

Groton, Connecticut

Cane

Ribs, Rock-N-Roll & More

Steak Night

Every Monday

\$12.99 6-9:00

12oz Rib Eye

Salad ~ Potato

Free Beverage ~ Draft

LADIES

All Male Review

Every Wednesday

\$1 Drinks 8-10:30

Karaoke Party

Thursday Night

w/ **DJ DAVE** 9 to close

Specials ~ Prizes ~ Giveaways

~ Country Line Dancing

6:30-8:30

Learn how to Line Dance!

*Best Burgers ~ Wings ~ Ribs
in Town!*

Private Room & Catering
Available.

We can cater to all your needs

NASCAR SUNDAYS

with 1/2 Price Wings During the Race

MARCH MADNESS

Watch All the Games Here!

Live Bands

Fri		Sat	
2	LIVE MUSIC TBA	3	GUILTY PLEASURE
9	FAT BETTY	10	SMACK DAB
16	LIVE MUSIC TBA	17	LEFT OF CENTER
		24	NEVER ENOUFF
30	LOOSE CHANGE	31	LIVE MUSIC TBA

Route 1, Groton CT 445-6716

13 HOPE STREET NIAHTIC, CT (860) 739-5033
THE AREA'S BEST LIVE ENTERTAINMENT!

**EVERY SUNDAY
T-RAY**

Thursday 15th
**CHRISTIANA
GAUDET**
Psychic Readings
7pm



EVERY DAY
\$5
BUSCH PITCHERS
\$9
PITCHER & PIZZA
6 DART BOARDS
2 POOL TABLES

Fri. 2nd - **DOUBLE FISTED**

Sat. 3rd - **MONSTA BUZZ**

Fri. 9th - **1800** Happy Hour **BIPOLAR**

Sat. 10th - **DIAMOND BACK**

Fri. 16th - **LICK** Happy Hour **EXIT 72**

Sat. 17th - **St. Patrick's Day** w/ **EXIT 72**

Fri. 23rd - **MELEANA**

Happy Hour **BIPOLAR**

Sat. 24th - **MUNSELL BROTHERS**

Fri. 30th - **FLOWERS & KAINE**

Happy Hour **EXIT 72**

Sat. 31st - **SPECIAL 20**

~ **Best Happy Hour!**
4-7pm Mon-Fri

Hot Buffet!

Every Drink A Special

~ **Late Night Menu**
Till Close

~ **ALL YOU CAN EAT**
Baby Back Ribs \$14.95
5-10 ~ Mondays

~ **Sunday Breakfast 11am-3pm**



MILITARY APPRICIATION
NEVER A COVER

CHECK OUT OUR NEW WEB SITE AT
WWW.BURKESTAVERN.ORG
& MYSpace.com

THURSDAY NIGHTS - KARAOKE & DANCE
with RJ the DJ 8-12

FULL LUNCH & DINNER MENU - OPEN EVERYDAY
BEST BURGERS, STEAKS & SANDWICHES IN THE AREA!
Best Happy Hour! Hot Buffet! Monday-Friday