



the Dogfish

Company, Inc.

128 Free Street
Portland, ME 04101

www.thedogfishcafe.com

“Be the dogfish”

— Ted after a few Bourbons

the Dogfish

Company, Inc.

News & Events

August, September & October 09



the Dogfish

Company, Inc.

Dogfish Cafe 953 Congress Street Portland, Maine 207-253-5400	Dogfish Bar & Grille 128 Free Street Portland, Maine 207-772-5483
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Open 11:30 am Daily

Cafe—Sunday Brunch 10 am - 2 pm

Bar & Grille—Open Sundays at Noon

Nightly Dinner Specials

Takeout Available

www.thedogfishcafe.com

www.thedogfishbarandgrille.com

Dogfish Featured Artists

Dogfish Bar & Grille (Jul & Aug)

Holly Ross

Artist and Creator of Fish House Designs.

Holly has taken her signature style, her love of popular phrases and her own delightful prose and created Fish House Designs.

www.FishHouseDesigns.com

Diane Bowie Zaitlin (Sept & Oct)

is a Saco artist who has exhibited nationally for the past thirty years. She enjoys working with a variety of artist materials including encaustic, collage and oil paint. Her website is www.dianebowiezaitlin.com.

Dogfish Café (Jul & Aug)

Laura Friedman

Photography Exhibit “I am driven to show how intense and complex life is, particularly in light of our global environmental concerns.”

Susan Huston Littlefield (Sept & Oct)

My main goal in painting is to work with the transparency of the paint as a way to talk about those fleeting moments when you are outside and you hear a sound, sense a movement, focus on a detail of a wildflower, bird, or tree, and how to bring that fleeting feeling into a larger description of a place.

Weekly Specials

Monday: \$2.50 Drafts all night!!! (4 - close), 50% off starter menu items (4 - 7pm)

Tuesday: \$2.50 Drafts all night!!! (4 - close), \$6.99 Szechuan Beef Kabobs & Quesadillas (4 - 7pm)

Wednesday: Open Mic – \$2.50 Geary’s Pints from 4pm to close, \$7.99 Szechuan Beef Kabobs & Curry Coconut Mussels (4 - 7pm), music @ 7pm. Sign up for open mic @ 6:30pm

Thursday: \$3 Allagash Pints All Night! Music @ 8pm

Friday: Jazz Friday - \$2.50 Bottle Beer and \$5 Doggie Fizzles!!! (4 - 7pm), music @ 5pm, music @ 8pm.

Saturday: \$3 Shipyard Pints All Day!!! Music @ 8pm.

Sunday: \$2.50 Long Trail Pints ALL DAY!!! Kitchen’s open till 8pm. Come on in!

Dogfish Gear

Available at the
Dogfish Bar & Grille

Hats **\$16.99**

T-Shirts **\$16.99**

Sweatshirts. . . . **\$39.99**

Polos **\$44.99**

Dogfish Bar & Grille

- 8/12 Open Mic - Sorcha Merrill 7pm
- 8/13 Amanda Gervasi 8pm
- 8/14 Travis James Humphrey 5pm
- 8/14 Bebop Jazz Ensemble 8pm
- 8/15 Welcome to Florida 8pm
- 8/19 Open Mic - Clara Berry 7pm
- 8/20 Stephanie Hayward 8pm
- 8/21 Andrea Delan 5pm
- 8/21 Highball Jazz Trio 8pm
- 8/22 Johnny No Shoes 8pm
- 8/26 Open Mic - Billy 7pm
- 8/27 Pete Miller 8pm
- 8/28 Travis James Humphrey 5pm
- 8/28 Evan King Group 8pm
- 8/29 Christian Cuff 8pm
- 9/3 Evans & Keane 8pm
- 9/4 Van Voorst Trio 8pm
- 9/5 Murray's Rule 8pm
- 9/9 Open Mic 7pm
- 9/10 Amanda Gervasi 8pm
- 9/11 Travis James Humphrey 5pm
- 9/11 The Sally Davis Trio 8pm
- 9/12 Sorcha & Pete 8pm
- 9/16 Open Mic 7pm
- 9/17 Stephanie Hayward 8pm
- 9/18 Travis James Humphrey 5pm
- 9/18 Highball Jazz Trio 8pm
- 9/19 John Camp 8pm
- 9/23 Paul Cataldo 8pm
- 9/24 TBA 8pm
- 9/25 Travis James Humphrey 5pm
- 9/25 Evan King Group 8pm
- 9/26 Brad Hooper 8pm

Open Mic Wednesday Nights!

Every Wednesday at 7pm with hosts Michele Arcand and Craig Springer.

Jazz Fridays

Every Friday Evening, Travis James Humphrey. Happy Hour at 5pm.

Dogfish News

Hello Dogfish Nation!!!.....Hopefully by the time this gets in your hands we should finally be getting some summer weather. I know July, August, September and October this year will be beautiful. We deserve it after this past June!! **Seadog season is in full swing and what better way than to spend an afternoon than having lunch at the dogfish and checking out a game.** Just a reminder, this year, because of the nonsmoking ordinance passed, we have decided to provide full service on our back deck at The Dogfish Bar & Grille, so come on down and check out either the front or back deck at Free Street or our newly spruced up back deck at the Café on Congress St. I'd like to formally say Happy 21st to both Katie and Russ, next time you see either of them, buy 'um a drink!.. **If you have some time check out our newly improved website at www.thedogfishcompany.com.** We hope to continue to upgrade the site and use it more to keep you all informed. **Remember we are still doing live music Wed thru Sat at the Dogfish Bar & Grille...And every Friday it's JAZZZ...**Vela is finally in the water Yea!!! I will be looking for crew to help with the rum and beer consumption and a little sailing!..Join our friend network on Facebook at the dogfish bar and grille and I'll be sure to let you know when the wind is a blowing ... **BRUNCH< BRUNCH< BRUNCH at the Dogfish Cafe.** Check it out! Hi MOM!! Kate, as usual, is trying to keep the Dogfish Nation updated with her email campaign for specials, coupons, fundraiser, brunch specials and so on. If you are not on the email list, get on it and stay informed... **DECKS< DECKS< DECKS.** Also, the catering biz is starting to pick up. If you are planning a party or event, think of us for your beverage catering needs and call me at 879-1647... As always, I would like to give a special thanks to the whole Dogfish crew who work hard to make your experiences at the Dogfish pleasant and enjoyable. Thanks guys. **See ya at the Dogfish! Ted**

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"Dave is sooooo cute!!!"
— Katie Kenyon

Join our mailing list - visit www.thedogfishcompany.com

Meet the Dogfish Staff **David Thompson**

D. O. B.: 04/03/1983 • **Position:** Bartender Extraordinaire

DFNews: Let's start with an easy one; Favorite Color?

David: Black, of course

DFNews: Favorite Poet, and you can't pick yourself?

David: Emerson

DFNews: Boxers or Briefs? (Katie needs to know!)

David: Boxer- Briefs Hybrid

DFNews: Cat or dog?

David: Dog

DFNews: Besides Ted who are your idols?

David: Dad then, Cormac McCarthy

DFNews: What's with the hair?

David: Keep them guessing, who's them? Never mind.

DFNews: Favorite Dogfish Menu item?

David: Rogue Dead Guy Ale

DFNews: If you only had \$1 dollar left to your name how would you spend it?

David: Invest it in my future

DFNews: Any tattoos?

David: No, not even a panther with sunglasses on!

DFNews: Is there anyone you would like to say hi too?

David: Hi Mom!!!!!!

Dogfish Fact

Chris Hopkins once ran a mile in 4 minutes and 14 seconds! Backwards :)

"I distrust camels, and anyone else who can go a week without a drink."

- Joe E. Lewis



"Would you like to advertise with Dogfish?"

YOUR AD HERE

Please e-mail manager.dogfish@yahoo.com for more info.

Your opinion counts...

Starting in Sept we will be announcing two employees of the month. Any member of the Dogfish Crew is eligible. (Don't forget the cooks!) If you think a member of our staff should be nominated for employee of the month take a moment to fill out a comment card.

"Between two evils, I always pick the one I never tried before."

- Mae West

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EVERY Wednesday
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GEARY'S
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Dogfish Secret **Recipe**

Avocado Gazpacho

(Serves 12)

Ingredients:

3 Cucumber; peeled, seeded, chopped	3 tablespoons Red Wine Vinegar
6 cloves Garlic; quartered	3 cups Chicken Stock
6 Shallots; quartered	3 Avocado
3 Green Bell Peppers; seeded, roughly chopped	1 1/2 Lemon (juice only)
3 cups Torn Lettuce	6 tablespoons Vodka
3 tablespoons Chopped Fresh Dill	Salt
3 teaspoons Chopped Fresh Dill	Ground white pepper



Directions:

Place the cucumber, garlic, shallots, green pepper, lettuce, 1 tablespoon dill, vinegar and chicken stock (in that order) in the container of a blender or food processor. Blend until smooth.

Cut the avocado in half lengthwise. Peel and remove the pit. Roughly chop half the avocado and add it to the mixture in the blender or processor. Blend until smooth.

Transfer to a medium bowl. Finely chop the remaining avocado and sprinkle with the lemon juice. Stir this into the gazpacho; add the vodka, salt and white pepper to taste. Stir gently and chill thoroughly before serving. Garnish with remaining chopped dill.

"I cook with wine, sometimes I even add it to the food."
- W. C. Fields

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Check out our starter menu which includes ribs, chicken wings, and a pizzata just to name a few, or try one of our great salads!

Please present to server when ordering.
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