

The LEGEND of

# LOBSTER GRAVY



Saddled with the task of inventing a new – the ultimate – “comfort food” is an awesome responsibility. Meatloaf has often been held up as the standard and even “gourmized” into recipes that include Kobe beef and Chateau Lafite du Rothschild gravy. Barnacle Bob, Long John and Cap’n Clawed didn’t think going the “hoity-toity” route was in the best interest of our guests. Something closer to the coast; something that said, “Americana;” something that shouted, “Marblehead.”

It was then that Barnacle Bob recalled a story about his great, great, great, great (really great, maybe even the greatest) grand pappy, Ed W. Evans, the legendary Civil War cook. Understandably, his favorite dish to feed the regiment was biscuits with gravy. It did wonders for morale, not only filling the bellies of the soldiers with “stick-to-the-ribs” goodness, but also reminding the men of their kitchens at home – the wife, the kids, the comfort.

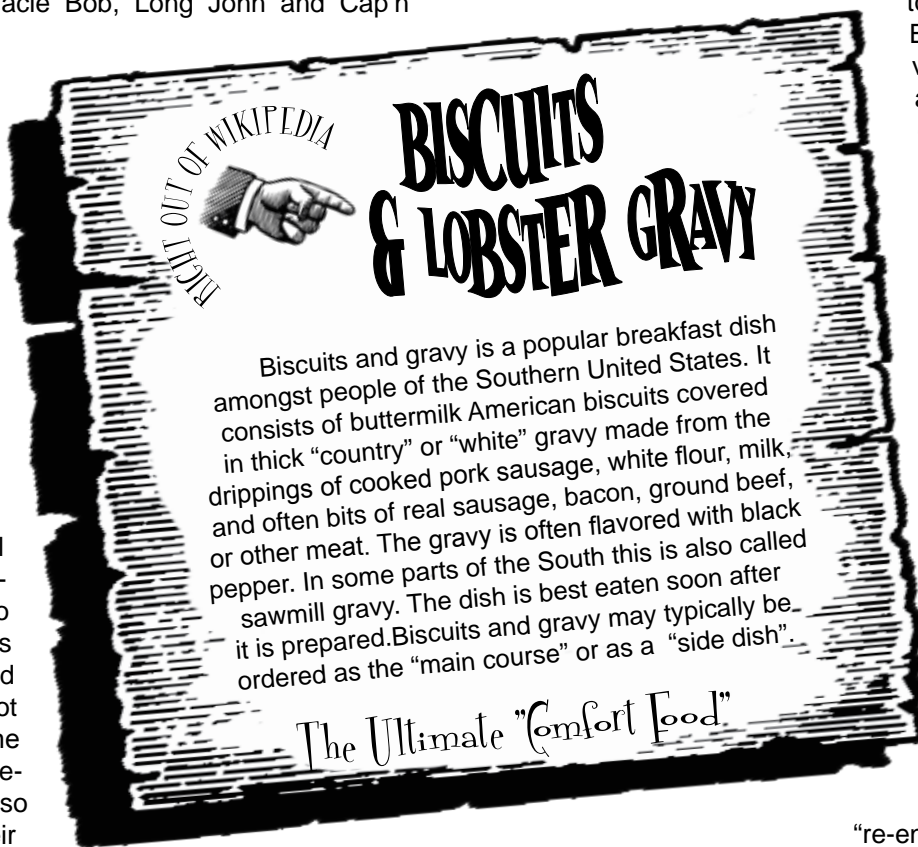
After the war, legend has it, pappy headed north for better employment opportunities and met the love of his life, Shelly, a lobsterman’s daughter. A match made in heaven, Shelly one day announced, “EWE are going to marry me!” They soon married but something

was missing. Something made Ed uncomfortable and it wasn’t just Shelly’s constantly referring to him as “Hey, EWE!”. A long way from home, he recalled how the biscuits and gravy comforted the regiment’s men and

asked his beloved wife to prepare it for him. Being a Mother of Invention and a non-beef and pork eater, she decided to add her own little twist to the dish Ed described. Her lobsterman dad had told her that there is no better way to show love than lobster. August is a plentiful month for cold water crustaceans - “VOILA!” The ULTIMATE COMFORT food! Pappy was so excited he forgot about his home sickness and asked Shelly to make this a weekly happening at their dinner table. Here at Marblehead we

“re-enact” Shelly’s delicacy

from the 1870’s with the hope that it has the same effect on our relationship with you as it did for Ed and Shelly! Civil War style, paying homage to southern biscuits and northern lobsters, or you can enjoy just the Lobster Gravy on a number of our other menu offerings. If you really, really love this “Ultimate Comfort Food,” please feel free to voice your approval. Just stand and shout “Marblehead!” or “Hey, EWE!”



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## BISCUITS & LOBSTER GRAVY

Biscuits and gravy is a popular breakfast dish amongst people of the Southern United States. It consists of buttermilk American biscuits covered in thick “country” or “white” gravy made from the drippings of cooked pork sausage, white flour, milk, and often bits of real sausage, bacon, ground beef, or other meat. The gravy is often flavored with black pepper. In some parts of the South this is also called sawmill gravy. The dish is best eaten soon after it is prepared. Biscuits and gravy may typically be ordered as the “main course” or as a “side dish”.

The Ultimate “Comfort Food”