

"Callinectes Sapidus" is an American delicacy. These creatures turn their coats around as politicians do, once a year though. At around the first full moon of May they are getting soft. Not less.

And if you are a nutrition freak, note that they provide per 100gr, 18.1% of calories, 1.1% fat, .32% omega-3 (nether heard of them). I don't know what happened to the 48.2% remaining...Maybe in the sauce.

Soft Shell Crabs are making a seasonal return to Pierre's!!

For the month of May and June, soft shell crabs will be served as an appetizer or entrée. Pan seared in olive oil, with a mild red pepper sauce as dressing and some shoestring potatoes on the side.

Also back for the summer season: beef filet tartare, tuna tartare, gazpacho, seafood bisque, filet of beef and steak of tuna with Tabouleh salad.

Jody Carlson and her trio will serenade us on a new schedule. They will play every **Tuesday night** from 7 to 9 pm.

And the Jazz goes on every Sunday night also from **7 to 9 pm**.

May 4th Dennis Raffelock <http://myspace.com/dennisraffelock>

May 11th Vanessa Trouble <http://www.vanessatrouble.com/>

May 18th Dennis Raffelock

May 25th Memorial Day Week-end Reservation Reservation!!!

June 1st Vanessa Trouble

Save the date:

Artist **Richard Hubner** does it again!

This time he will show us stylized contemporary landscapes of the local areas, in acrylic, paper and charcoal. The show is from April 30th until May 28th.

The opening is on Saturday, May 10th from 3 to 6 pm.

Little reminder: Pierre's is open 7 days, 52 weeks, 365 days...

. Petit déjeuner continental (croissants, coffee...) starts at 8 am and the patisserie is opened all day long.

. Lunch/brunch starts at 11 am until 5 pm

. Dinner starts at 5 pm until 10 pm and midnight on weekends.

A bientôt!!

Pierre

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