

YOU CAN DRINK! REPEAL VOTED



America Says "Arrivederci!" to the 18th Amendment

Italian Clam Bars start serving beer with Hot Tomato Sauce, It's time to enjoy life!

Washington, Dec. 5 -- Legal liquor today was returned to the United States, with President Roosevelt calling on the people to see that "this return of individual freedom shall not be accompanied by the repugnant conditions that obtained prior to the adoption of the Eighteenth Amendment and those that have existed since its adoption."

Prohibition of alcoholic beverages as a national policy ended at 5:32 1/2 PM, Eastern Standard Time, when Utah, the last of the thirty-six States furnished by vote of its convention the constitutional majority for ratification of the Twenty-first Amendment. The new amendment repealed the Eighteenth, and with the demise of the latter went the Volstead Act which for more than a decade held legal drinks in America to less than one-half of one percent of alcohol and the enforcement of which cost more than 150 lives and billions in money.

Clam Stand To Re-Open As An Italian Clam Bar



Mullberry Street Clam Stand

A well-known clam stand will roll down Mullberry Street for the last time today. Throughout prohibition crowds stood around The Mullberry Street Clam Stand, enjoying fresh clams. Most probably headed to a Speakeasy to wash down those clams. Now they will be able to enjoy those same fresh clams with beer or a cocktail in the comfort of a sitdown restaurant. It is rumored that the clam stand - turned Italian Clam Bar - will offer homemade pasta, and allow guests to pick a sweet, medium or hot tomato sauce. We spoke to the Italian chef who did not want to divulge too much information. With a little sweet talking we were able to figure out that the new establishment will expand beyond clams and offer calamari, shrimp, fish and even authentic Italian meat dishes. They will be occupying a now defunct Speakeasy. An interesting tidbit. While cleaning out the Speakeasy, the chef discovered cases and cases of shot glasses in the attic.

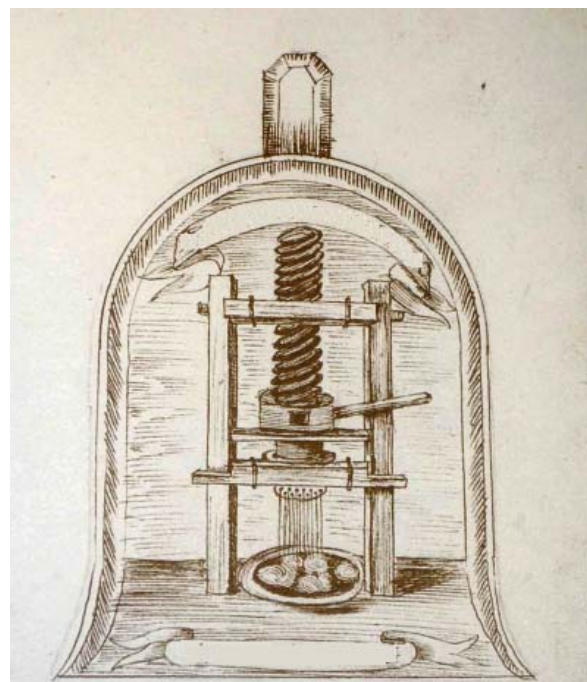
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Machines Arrive From Italy to Make Your Pasta For You!

The future is here

It's no secret that Italians make the best pasta. And everyone knows that fresh pasta beats anything in a box you can buy down at the market. Well, those crazy Italians have invented one of the best machines to be concocted since Mr. Ford's automobile: The Pasta Machine.

This marvel of the 20th century spits out ravioli, angel hair, fettuccine, tortellini, and tagliatelle, just like grandma used to make. Just hand make the dough, give it a crank, and out comes delicious, freshly made pasta. Ducky!



Futuristic Italian Pasta Machine

Speakeasies Open Doors To All



Teetotaler tries the hooch for the first time

With prohibition's fall, speakeasies, or "blind pigs," "blind tigers" or "juice joints," are opening their doors as proper destinations for all. A "blind tiger" referred to a secretive establishment, in which the seller's identity was concealed. A drawer runs into a wall of what appears to be a billiard saloon. You pull out the drawer, drop in your change, shove the drawer back, call for what you want, and then pull out the drawer again, and there it is: "Straight" or "Spiked," just as you'd have it. Nobody is heard or seen, and the "blind tiger," apparently without any keeper, works like a charm." Speakeasies were so called because of the practice of speaking quietly about such a place in public, or when inside it, so as not to alert the police or neighbors. With today's repeal of the Volstead Act, people are now making all kinds of noise, as they clamor to get in and have a nifty time. We spoke to barkeep Michael Figeroa about his time serving moonshine during prohibition: "I've served politicians, mothers, fathers, brothers, sisters, sons and daughters, but I ain't served no teetotaler. Now that my pours are as legal as a cup of tea, I expect plenty of the temperate types to be coming down to the speak for a wee night cap." Expect to see formerly shady establishments in the coming weeks promoting good fun and better fare. "Bathtub gin's all wet. It's all about the swell stuff now. Get out of the bath tub and get into a speakeasy!"

SHELL BAR

CLAMS ON THE HALF SHELL

9 doz

OYSTERS ON THE HALF SHELL

12 ½ doz, 20 doz

OYSTERS ROCKEFELLER

Gulf oysters roasted topped with our Spinach Rockefeller 14 ½ doz, 24 doz

STEAMED CLAMS BROCCOLI RABE

Middle Neck Clams With Broccoli Rabe, White Navy Bean, Roasted Garlic, White Wine and Garlic Toast 15

SHRIMP BALLS

Crispy, fried Risotto Shrimp Balls with our house made Red Sauce: Sweet Marinara, Medium, or Hot 8

EGGPLANT NAPOLEON

Layers of fried Eggplant with Beef Steak Tomatoes, Mozzarella Cheese and a Balsamic Drizzle. Your choice of Red Sauce: Sweet Marinara, Medium, or Hot 10

FRESH HOT GARLIC BREAD

Served with Olive Oil and roasted Garlic 3

LOBSTER BISQUE

CUP 5 BOWL 8

NEW ENGLAND CLAM CHOWDER

Cup 5 Bowl 8

SOUP & SALAD

Cup of soup with a House or Ceasar Salad 7

CAESAR SALAD

Green Romaine make up this classic Salad 7 w/ Chicken 11 w/ Salmon or Grouper 13 w/ Shrimp 13

ROASTED BEET AND PINEAPPLE SALAD

Roasted Beets, Wine marinated Pineapple, Goat Cheese, Candied Pecans, Arugula 10

BUTTERED LOBSTER ROLL

Fresh Maine Lobster Chunks on a buttered toasted New England Roll 19

MAINE LOBSTER ROLL

Fresh Maine Lobster Salad on a toasted New England Roll 19

EGGPLANT PARMESAN HERO

Eggplant breaded and draped covered with Mozzarella on a 12" Milano Roll, Your choice of our Red Sauce: Sweet Marinara, Medium or Hot 10

OYSTERS BASKET

Fresh shucked Oysters deep fried 16

SHRIMP BASKET

Golden fried jumbo butterflied Shrimp 15

PEEL & EAT OLD BAY SHRIMP

Old Bay Beer Broth boiled Shrimp, served hot or chilled, with Lemon and Cocktail Sauce 10

STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 9 doz

IPSWICH STEAMERS when available

One pound served with Broth & Butter 14

DRUNKEN PEI MUSSELS

Steamed and tossed in our Red Hot Sauce or White Wine Sauce 10

STARTERS

SPINACH & CRAB DIP

Hot & cheesy baked Crab and Spinach Dip and Crostinis 11

SPEAKS MEATBALL TASTE

Meatball with Ricotta, Parmesan and your choice of house made Red Sauce: Sweet, Marinara, Medium, or Hot 7

CALAMARI CALABRESE

Crispy Calamari tossed with Peppers & Garlic, smothered with our house made Red Sauce: Sweet Marinara, Medium, or Hot 14

CHOWDERS, SOUPS & SALADS

All Salads & Soups served with our fresh hot Bread

SIDE CEASER SALAD

Green Romaine make up this classic Salad 4

HOUSE SALAD

Aromatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, House Balsamic Vinaigrette 7

SIDE HOUSE SALAD

romatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, House Balsamic Vinaigrette 4

CAPRESE SALAD

Fresh house made Mozzarella, Arugula and Basil, Beef Steak Tomatoes, Pesto, Balsamic Glaze 8

SANDWICHES

All Rolls served with Coleslaw or Chips. Add \$1.50 for Fries

MEATBALL HERO

Meatballs covered with Mozzarella on a 12" Milano Roll, Your choice of our Red Sauce: Sweet Marinara, Medium or Hot 9

LOBSTER & SHRIMP SALAD ROLL

Lobster and Shrimp Salad on a toasted New England Roll 19

ITALIAN CHEESE STEAK

Rib eye Steak, Onions, Peppers, Mushrooms on a 12" Milano Roll, with your choice of American or Mozzarella Cheese 10

CAPTAIN'S BASKETS

All Captain's Baskets served with fresh thick cut Fries & Cole Slaw

COD FATHER BASKET

Authentic Beer battered Cod 14

BUBBA BASKET

Oysters, Cod Strips & Jumbo Shrimp 16

ALASKAN SNOW CRAB LEGS

1/2lb Steamed Alaskan Snow Crab Legs served with Drawn Butter and Lemon 14

BAKED CLAMS OREGANATA

Florida fresh Middle Neck Clams opened, breaded & baked, doz for 14

SHRIMP COCKTAIL

Chilled Shrimp served with our Cocktail Sauce 10

SMOKED FISH DIP

Served with Capers, Onion, Tomatoes, Cherry Peppers & Crackers 8

CALAMARI FRITTI

Fried Calamari served with our house made Red Sauce: Sweet Marinra, Medium, or Hot 13

COLD ANTIPASTO PLATE

Fresh Mozzarella, Prosciutto, sweet stuffed Peppers, Olives, Aged Parmesan, grilled Artichoke, roasted Red Peppers 14

OUR COLOSSAL MOZZARELLA STICKS

Three huge Mozzarella Sticks Deep-Fried and served with our house Red Sauce: Sweet, Marinara, Medium, or Hot 8

LOBSTER & SHRIMP SALAD PLATE

Fresh bed of mixed greens with Hierloom Tomatoes, Cucumbers, Red Onion, Topped with Cold water Lobster & Shrimp Salad 15

SPINACH & FRIED CALAMARI SALAD

Fresh bed of Baby Spinach with Herloom Tomatoes, Goat Cheese Crumbles, Red Onions, Olives, Crispy Fried Calamari served with choice of Dressing 12

SPEAKS CHEF SALAD

Mild Spiced Italian Sausage, Prosciutto, Mozzarella, Tomatoes, Red Onions, on fresh greens 12

CHICKEN PARMESAN HERO

Chicken breaded and draped covered with Mozzarella on a 12" Milano Roll, Your choice of Sweet Marinara, Medium or Hot 10

ITALIAN OYSTER GRINDER

Fried Oysters on a 12" Milano Roll with Lettuce, Tomatoes and our Remoulade Sauce 11

ITALIAN SHRIMP GRINDER

Fried Shrimp on a 12" Milano Roll with Lettuce, Tomatoes and our Remoulade Sauce 11



SEA

BAKED STUFFED SHRIMP

Large Gulf Shrimp stuffed with Crab, baked in Scampi boat, Served with Drunken Sweet Potato with Rum Sauce and grilled Asparagus 19

PARMESAN CRUSTED COD

Our Cod Filet w/ house made Parmesan & Herb Breading baked and topped with Caper Cream Sauce, served with Honey Pistachio Sweet Potato Mash and fire grilled Broccoli Rabe 18

CRAB CAKE TRIO

3 petite Crab Cakes, with flavors of fresh Basil, Rosemary, and Roasted Red Pepper, topped with a Lobster sauce and remoulade. 22

PESTO GRILLED SHRIMP

Large Gulf Shrimp grilled with Pesto on a bed of Arugula, finished with a balsamic drizzle and served with a drunken Sweet Potato 18

ALASKAN SNOW CRAB STEAMED POT

Steamed Alaskan Snow Crab Legs, Clams, Mussels, Corn, Potatoes 29

FISHERMAN'S CIOPPINO

Mussels, Middle Neck Clams, Shrimp, Cod in Garlic Basil Stew 20

LOBSTER

LOBSTER & CLAM STEAM POT

Steamed 1 1/2 Lb Cold Water Lobster, Clams, Mussels, Corn on the Cobb, Potatoes 38

MAINE 1 1/2 LB STEAMED LOBSTER

Steamed 1 1/2 Lb Cold Water Lobster, Corn on the Cobb, Potatoes 32

MAINE LOBSTER TAIL

Lobster Tail poached in a butter broth, served with Corn on the Cob and Potatoes 26

LOBSTER TAIL SCAMPI

A Butter poached cold water Lobster Tail served over a Scampi Linguini pasta 26

PASTA

RIGATONI ALLA VODKA

Fresh Rigatoni Pasta in our Pink Alla Vodka Sauce 14

LINGUINI VONGOLE

Fresh Whole Clams sautéed traditional style and served over Linguini & Clam Sauce 16

SHRIMP SCAMPI LINGUINI

Large Gulf Shrimp Sautéed with Garlic Butter and White Wine, served with Pappardelle Pasta 16

LASAGNA BOLOGNESE

House Made Pasta with Layers of Cheese, Beef, Prosciutto & topped with Parmesan, Bolognese Sauce and Mozzarella 14

BAKED ZITI

Ricotta Cheese, Mozzarella, fresh house made Rigatoni and your choice of our house made Red Sauce: Sweet, Medium, or Hot 14

CHEESE RAVIOLI

House made Ravioli stuffed with Ricotta Cheese and Parmesan 14

BROCCOLI RABE & SAUSAGE RIGATONI

Mild Sausage with Broccoli Rabe sautéed in a lite Cream Sauce 16

SPAGHETTI MEATBALLS OR SAUSAGE

Mild Rope Sausage or Meatballs, served with a Marinara Sauce over Spaghetti 15

RIGATONI BOLOGNESE

Served with our Bolognese Meat Sauce 15

CORFU SEAFOOD LINGUINI

Jumbo Shrimp, Clams, Calamari, Mussels, Artichoke, Eggplant, Tomato, Black Olives, roasted red Peppers, with your choice of house made Red Sauce: Sweet Marinara, Medium or Hot, Served over Linguini 20

\$6 DAILY PASTA LUNCH SPECIALS

Monday - RIGATONI ALA VODKA

Tuesday - BAKED ZITI

Wednesday - LINGUINI & CLAMS

Thursday - RIGATONI BOLOGNESE

Friday - MEATBALLS & SPAGHETTI

\$12 DAILY COMBO LUNCH SPECIALS

Includes a House Salad or Cole Slaw and a soft Drink

Monday - CHICKEN MARSALA

Tuesday - LASAGNA BOLOGNESE

Wednesday - CHICKEN PARMESAN

Thursday - SHRIMP SCAMPI

Friday - COD FATHER BASKET

HOUSE SPECIALTIES

CHICKEN MILANESE STYLE

Lightly Breaded and sautéed served topped with a Romano sauce, Arugula and Cherry Tomatoes, served with Asparagus 18

CHICKEN SALTIMBOCCO STYLE

Thinly sliced Chicken sautéed with Prosciutto, Mozzarella, Sage and White Wine, Served with Spaghetti 18

CHICKEN MARSALA

Sautéed Mushrooms in a Marsala Wine, Served with Spaghetti 18

CHICKEN PARMESAN

Chicken Breaded and draped with Mozzarella & Speaks famous Sauce, Served with Spaghetti 18

EGGPLANT PARMESAN

Eggplant Breaded and draped with Mozzarella & Speaks famous Sauce, Served with Spaghetti 16

FRESH SIDES

Grilled Asparagus 4

Fire grilled Broccoli Rabe 4

Thick cut Fries 4

Honey Pistachio sweet Potato Mash 4

Drunken Sweet Potato with Rum Sauce 4

Rosemary roasted Beets 4

House made Pasta with Sauce:

Rigatoni, Spaghetti or Linguini 4

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.

There is a risk associated with consuming raw oysters: If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

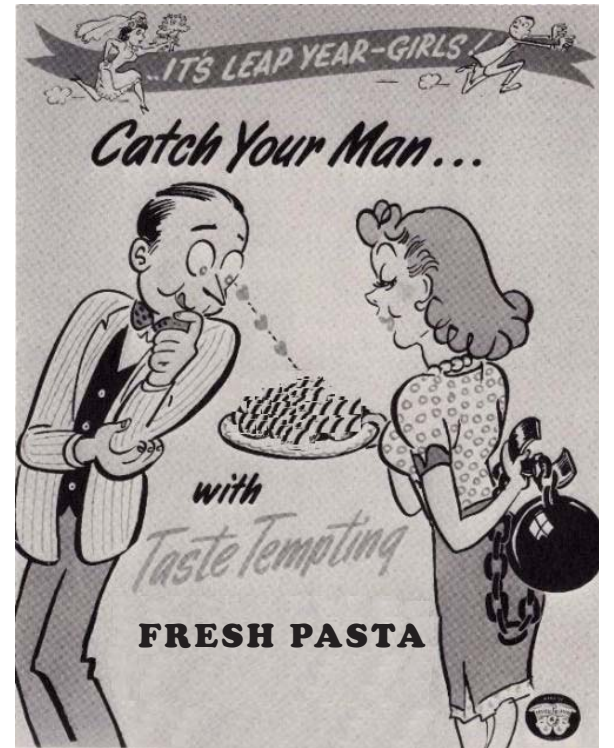
Gluten Free Menu Available • SpeaksClamBar.com

SOFT DRINKS

- | | |
|--------------------------|------------------------------|
| Diet Coke 2 | Regular Brewed Iced Tea 2 |
| Ginger Ale 2 | Peach Flavored Iced Tea 2 |
| Sprite 2 | Organic Blueberry Iced Tea 2 |
| Fanta Orange Soda 2 | Lemonade 2 |
| Aqua Pana 3 | Bargs Root Beer 2 |
| San Pellegrino 3 | Coke 2 |
| Speaks Sparkling Water 1 | |



In the 1920s we overcame the enforcement of bathing suit lengths. In the 1930's prohibition has ended. What changes can we expect in the 1940s? These are exciting times!



CALL AHEAD DINING

Just give us your mobile phone number and we will text you when your table is ready.

Call 941-232-7646 or visit speaksclambar.com

Get Sauced!
A story about a sauce that people cant get enough of.

Starring . . . Speaks Medium Sauce

Supporting Actors :

Calamari Fritti	Shrimp Balls	Chicken Parm
Spaghetti	Meatballs	Eggplant Sticks

Understudies : Speaks Sweet & Hot Sauce

Opening Act : Garden To Glass Cocktails

Encore : Dulce Dessert Shots

Directed By : Chef

NOW PLAYING AT

WINE BY THE GLASS

WHITES

- Pinot Grigio **Zenato**, Veneto, Italy 6
- Sauvignon Blanc **Ponga**, Marlborough, New Zealand 7
- Gavi di Gavi **Patrizi**, Piedmont, Italy 8
- Riesling Dr. **Loosen**, Mosel, Germany 8
- White Zinfandel **Stowell**, Central Valley, California 6
- Chardonnay **Oxford Landing**, South Australia 6
- Chardonnay **Anna Bella**, Napa, California 8
- Chardonnay **En Route**, Russian River Valley, California 19
- Rose **Champs de Provence**, Provence, France 9

SPARKLING (187 mL bottle)

- Prosecco **Zardetto**, Veneto, Italy 8
- Moscato **Villa Jolanda**, Piedmont, Italy 7
- Brut **Chandon**, Napa, California 14

REDS

- Chianti Classico Riserva 2011 **Tomaiolo**, Tuscany, Italy 10
- Pinot Noir **Red Wood**, Modesto, California 6
- Pinot Noir **Reserve Angeline**, Mendocino, California 10
- Pinot Noir **Purple Hands**, Willamette Valley, Oregon 21
- Merlot **Gryason Cellars**, Napa, California 8
- Merlot, **Margarett's**, Mendocino, California 8
- Cabernet Sauvignon **Dante**, Oakville, California 6
- Cabernet Sauvignon **McNab**, Mendocino, California 9
- Zinfandel **Zinsanity**, Lodi, California 8
- Petite Sirah **Bushwood**, Paso Robles, California 10
- Malbec Reserva 2012 **Sur de los Andes**, Mendoza, Argentina 11
- Montepulciano **Lungo li Fiume** Abruzzo, Italy 6
- Tempranillo-Merlot Reserva 2012 **Terra Unica**, Valencia, Spain 8
- Barbera d'Alba **Planromulado**, Alba, Italy 12

Clam Stand To Re-Open As An Italian Clam Bar

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The creative chef will use the shot glasses to create individual dessert shots. Along with the shot glasses, cases of old speakeasy doors were discovered. Coming from a small town in Italy the chef is used to taking everyday objects and repurposing them. I am sure we will see a creative use of the speakeasy doors. We look forward to enjoying a beer with some homemade pasta.

MODERN MIXOLOGY

GARDEN TO GLASS



LITTLE RASCALS KID'S MENU



FRIED SHRIMP

Golden Fried Jumbo Shrimp and French Fries 7

SPAGHETTI & MEATBALL

Spaghetti with Tomato Sauce and one Meatball 6

PASTA & BUTTER SAUCE

Rigatoni Pasta tossed with butter, served with Apple Sauce 6

CHICKEN TENDERS

Fried Chicken Tenders and French Fries 6

CHICKEN PARMESEAN STRIPS

Chicken strips with Tomato Sauce and Mozzarella Cheese, served with French Fries 7

CHEESE RAVIOLI

Cheese Ravioli with Tomato Sauce, served with Apple Sauce 6

FISH STICKS

Fried fish served with french fries 6

RIGATONI ALFREDO

Rigatoni Pasta tossed with an Alfredo Sauce, served with Apple Sauce 7

FOR RASCALS 12 YEARS AND UNDER ONLY

CATERING - OFF SITE - ON SITE- PRIVATE PARTIES



From our catering menu and beyond, our Catering Department & Chefs will make your event a memorable one with that personal touch. For more information call 941-232-7646



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