

From: Fred white  
Sent: 12/30/2014 4:10:58 PM  
To: Larry Dick  
Cc:  
Subject: FW: Your campaign Tomorrow is New Year's Eve Night. has been sent

**From:** Constant Contact [mailto:support@constantcontact.com]  
**Sent:** Tuesday, December 30, 2014 12:22 PM  
**To:** redpepper@sc.rr.com  
**Subject:** Your campaign Tomorrow is New Years Eve Night. has been sent

[http://img.constantcontact.com/mktg/marketing/campaigns/logos/ctct\\_logo\\_175x45.png](http://img.constantcontact.com/mktg/marketing/campaigns/logos/ctct_logo_175x45.png)

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Dear Fred White,

Your campaign '**Tomorrow is New Years Eve Night.**' was sent on 12/30/2014 around 12:21 PM EST.

Below is a copy of the message your subscribers received. See how your campaign is doing by visiting Reports in your account <<https://login.constantcontact.com/>> to get real-time results and stats.

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**Subject:** Tomorrow is New Years Eve Night.

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<http://r20.rs6.net/on.jsp?ca=773a72d1-fe0a-4f11-a468-edc3fbc48bcc&a=>

[1112401452540&d=1119625996253&r=3  
&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>](http://1112401452540&d=1119625996253&r=3&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>)

[<http://ih.constantcontact.com/fs110/1112401452540/img/29.jpg>](http://ih.constantcontact.com/fs110/1112401452540/img/29.jpg)

Carpaccio

GUMBA CLUB MEMBERS

(If you are receiving this email you are a member of our Gumba club.)

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Tomorrow is New Years Eve Night.

12/31/2014

We will be open New Years Eve and New Years Day with our regular menu along with seven of our favorite special fish dishes, fish salad, fish appetizers and Prime aged Prime Rib and Prime Rib topped with Shrimp in a cream sauce.

## **Chef Giuffre's Holiday Specials**

### **Festa dei Sette Pesci (Feast of Seven Fishes)**

#### **Antipasto**

**Sambuca Ostriche Fiorentine \$12**

**(Oysters on the half shell. Great Treat )**

**Broiled gulf coast oysters on the half shell topped with a blend of mascarpone cheese, bacon, red onion, spinach, basil, garlic, and Sambuca liqueur. Finished with toasted Italian breadcrumbs tossed with parmesan.**

**Vongole Oreganati \$12**

**Little neck clams tossed with scallions, garlic, tomatoes and fresh oregano in sherry butter sauce.**

**Insalata di Polpo e Cozze con Gamberi \$12**

**Chilled smoked baby octopus, mussels, and shrimp tossed with marinated diced vegetables**

**in red wine vinegar.**

**Sperlano Fritti \$9**

**Crispy smelt deep fried with spinach and lemon rings. Served with a green olive tartar sauce.**

**Portata Principale(Main Course)**