

# Tamo cruises into summer with new cocktails

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Dana Seabury creates her Grape Island martini.

The newly renovated [Tamo](#) bar at the Seaport Hotel keeps a busy stream of customers with its built-in customers from nearby hotels, conventions, weddings,

boating and concert events, and nearby businesses. With more businesses going up along the Seaport waterfront, Tamo just released a new line of \$12 Harbor Island martinis just in time for the summer sipping season.

Dana Seabury the bartender said their most popular Harbor drink is the Grape Island, which is Absolut Raspberri, Chambord, shaken and served in a cold martini glass, topped with sparkling wine, and served with a frosty miniskewer of refreshing grapes that makes it kinda good for you. It's grapy but not too sweet, yet refreshing and fun. On the menu, the drink was named in honor of Abigail Adams, who wrote in her famous letters to John about the island's help in the Revolution. However, Seabury's been at Tamo for 10 years, and has been serving variations of this drink for five, that's how popular this is.

The next most popular drink, and more of a man's drink, is the Peddocks Island, a refreshingly citrusy but strong drink with Myers Rum, orange juice and grenadine. On the menu, it says "Historically used for farmland but now gone Hollywood. Look for Peddocks in the upcoming Scorse thriller, "Shutter Island," starring Leonardo Di Caprio." Seabury's still reading the Dennis Lehane book that it's based on, so she's a fan of both the movie and the drink.

Manager Steve Wood is the history buff who added the drink descriptions. "We just wanted to have some fun," he said. But if you get him at the bar, he can go on and on about Boston Harbor history, which isn't a bad way to while away time at a pretty bar.

The other drinks are Castle Island, with Tanqueray, Midori & Peach Schnapps; Nix's Mate Cosmo, with Grey Goose Citron, Triple Sec, Cranberry Juice & Lime Juice (named after the cage that the military placed pirates' bodies into as a warning that Boston won't tolerate piracy); and George's Island-Fort Warren is a pomegranate margarita, with Cuervo Gold, Cointreau, Grand Marnier, Pomegranate & Sour Mix.

Suggest appetizers from chef Rachel Klein's nearby Aura kitchen include the savory chickpea fries, which I haven't seen anyplace else. It's a chickpea mixture cut into fries on a cookie sheet and then fried, served with two sauces. It's almost healthy, since chickpeas have fiber right? Served hot, they're addictive, especially dipped in the green sauce, which is yogurt and cilantro; The tamarind sauce did nothing for me, and the fries kind of fell apart in the goo.

Seabury and Wood also highly recommended the tuna tartare, with carmelized cane sugar for a crunchy top, with an added crunch from sweet marcona almonds, spice coming from the chili vinaigrette, and a surprising sweetness from embedded currants. It's served with a bright and fresh wasabi sauce. Dana also said the Rhode Island Style Calamari with chopped cherry peppers and smoked chili aioli.

Around 5pm, the work crowd regulars float into their usual spots, and the place gets noisier. Guests come from the hotel, nearby conventions, weddings, cruise ships,

**Volvo, Tall Ships and other boating events, and the nearby concert tent, although there's a regular visit from daily workers, too. "We get everyone here," said Dana. "We have brides in their wedding dresses coming in for a drink."**

**It has a view of the oldest operating fishing pier in America. Although they just redid the bar, with Tamo wood and added seating where the old gift shop used to be, they still are looking into moving the service bar so more patrons can get a view of the harbor that's partially obscured by the bar, made of the Japanese tamo ash wood. "We get to look out into the harbor as we work," said Dana. "We're pretty lucky."**

**For more info: [Seaport Hotel](#) and Seaport World Trade Center Boston, One Seaport Lane, Boston, MA 02210 800.440.3318**