

Thursday, August 19, 2010



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RESTAURANTS

food

FOR CELEBRITY SPOTTING

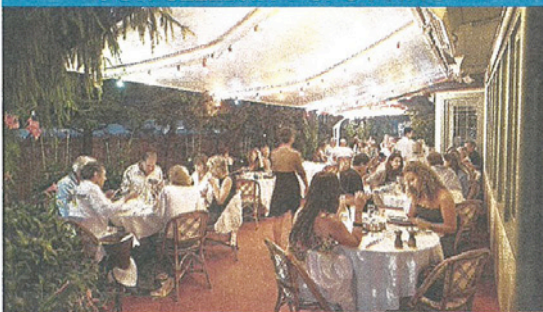


PHOTO BY GORDON M. GRANT

You can find rustic Italian food and big stars at Nick & Toni's.

NICK & TONI'S

136 N. Main St., East Hampton; 631-324-3550; nickandtonis.com \$\$\$

If that's who you think it is, it probably is. Known for Spielberg sightings, McCartney moments and more. Very good food, too.

PHILIPPE

44 Three Mile Harbor Rd., East Hampton; 631-907-0250; philippechow.com \$\$\$-\$\$\$\$

Many "Real Housewives" materialize, along with assorted fashion and show-biz types. You'll like the soup dumplings and Beijing duck.

BOSTWICK'S CHOWDER HOUSE

277 Pantigo Rd., East Hampton; 631-324-1111; bostwickschowderhouse.com \$\$

Where Sarah Jessica Parker, Kim Cattrall, Liev Schreiber, Naomi Watts and others kick back with a bowl of chowder and a plate of steamers.

SWEET FINALES



PHOTO BY JOHN GRIFFIN

Honey-and-pine nut tart

THE NORTH FORK TABLE & INN

57225 Main Rd. (Route 25), Southold; 631-765-0177; northforktableandinn.com \$\$\$-\$\$\$\$

The desserts at this four-star restaurant change with the seasons. The quality stays the same. Memorable choices: a honey-and-pine nut tart with ricotta ice cream; an updated peach cobbler; the chocolate-and-caramel tart; "sugar and spice" doughnuts; buttermilk panna cotta with strawberry-rhubarb compote.

HOW THEY RATE

Average meal price per person:

\$\$\$\$ = \$100, \$\$\$ = \$60, \$\$ = \$30, \$ = \$15

BEST OF THE EAST END

Where to satisfy every appetite on the North & South forks

The East End glimmers in late summer, beckoning vacationers and day-trippers. Finding a meal to match the views, however, requires a bit more work. We've done it for you. For 2010, here are some of the sharpest tines on the North and South forks, categorized and selected by Newsday's food staff, **Peter M. Gianotti**, **Joan Reminick** and **Erica Marcus**.

FIVE WATER VIEWS

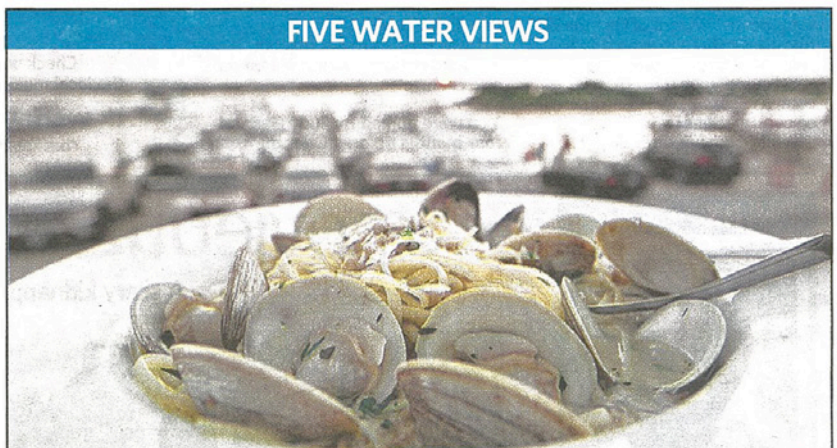


PHOTO BY GORDON M. GRANT

Pasta with clam sauce at The Boathouse tastes even better with ocean breezes and salt air

THE BOATHOUSE

39 Gann Rd., East Hampton; 631-329-3663; easthamptonboathouse.com \$\$-\$\$\$

From the second-floor dining room, observe boaters, revel in a long sunset. Eat shellfish, fish-and-chips, pasta with clam sauce.

HARBOR BISTRO

313 Three Mile Harbor Rd., East Hampton; 631-324-7300; harborbistro.net \$\$-\$\$\$

Tranquil harbor views and great sunsets heighten the fun at this New American

winner. Try the lime-grilled local catch and seared halibut.

THE BEACON

8 W. Water St., Sag Harbor; 631-725-7088; beaconsagharbor.com \$\$-\$\$\$

Stirring sunsets, pretty views and tasty New American cooking attract regulars. Right for fish tacos, tuna tartare, pork chop Milanese.

A TOUCH OF VENICE

2255 Wickham Ave., Mattituck; 631-298-5851; touchofvenice.com \$\$

Sip a Bellini and daydream. The Italianate fare includes grilled swordfish Abruzzo, grilled tuna Capri and veal Parmigiana.

NAVY BEACH

16 Navy Rd., Montauk; 631-668-6868; navybeach.com \$\$-\$\$\$

You're almost in the water here, a beach-ball toss from Fort Pond Bay. Alfresco and indoor dining available. Nibble on seafood and chips, fried chicken, Parmesan fries, passion-fruit granita.

NEW AMERICAN



The lobster roll at Luce & Hawkins makes the best of local ingredients.

LUCE & HAWKINS

400 S. Jamesport Ave., Jamesport; 631-722-2900;
jedediahhawkinsinn.com **\$\$\$-\$\$\$\$**

The new restaurant at the grandly restored inn is one of the year's best. Exceptional tasting menus with local ingredients.

THE 1770 HOUSE

143 Main St., East Hampton; 631-324-1770; 1770house.com **\$\$\$**

A vintage inn with Hamptons' style and first-class cooking, including roasted swordfish, pork chops and duck-confit salad.

SCRIMSHAW

102 Main St., Greenport; 631-477-8882; scrimshawrestaurant.com
\$\$-\$\$\$

At Preston's Wharf, an inviting spot for seafood chowder, diver scallops, duck breast with peach sauce.

A BOWL OF PASTA

ROBERT'S

755 Montauk Hwy., Water
Mill; 631-726-7171;
robertshamptons.com
\$\$-\$\$\$

In a pasta-everywhere region, Robert's is a refined, low-key presence. Consider the fresh ricotta gnocchi with tomato and basil; the rigatoni Bolognese; pappardelle with duck confit; orecchiette with shrimp and broccoli rabe; and perhaps an old favorite — fettuccine with artichokes, asparagus and peas in cream sauce.



PHOTO BY DANIEL GONZALEZ

Robert's rigatoni Bolognese

BEST OF THE EAST END

PIZZA UNO



Margherita pizza

PIZZETERIA BRUNETTI
103 Main St.,
Westhampton Beach;
631-288-3003;
pizzeteriabrunetti.com **\$\$**
There's not much more to
this tiny establishment
than the wood-burning
brick oven (imported from
Naples), a dozen stools,
great ingredients and gifted
pizza makers. All sampled
pies, excellent; the clam
pie, a revelation. Plus an
improbably good wine list.

PHOTO BY DOUG YOUNG

RARE BURGERS



Ice cream and shakes, too

**LT BURGER
IN THE HARBOR**
62 Main St., Sag Harbor;
631-899-4646;
ltburger.com **\$\$**
Laurent Tourondel,
high-profile chef formerly
of NYC's BLT Market, BLT
Steak, BLT Burger and BLT
Fish (to name a few),
offers Hamptonites this
laid-back cafe, where the
beef burgers (regular or
Kobe) are deliciously juicy
and satisfying.

PHOTO BY DOUG YOUNG

LOBSTERS TIMES THREE



A great duo at Duryea's: lobster and a view of Fort Pond Bay

DURYEA'S LOBSTER DECK

65 Tuthill Rd., Montauk; 631-668-2410; duryealobsters.com **\$\$-\$\$**

Very casual, outdoors and devoted to steamed lobster,
Duryea's has pristine appeal. Just in case, they have hot dogs.

CLAM BAR AT NAPEAGUE

2025 Montauk Hwy., Amagansett; 631-267-6348;
clambaronline.com **\$\$-\$\$**

Why is this roadside stand always crowded? Probably
because of the lobster roll — big chunks of sweet meat, a little
celery, a touch of mayo, a lightly toasted hot dog bun.

LOVE LANE KITCHEN

240 Love Lane, Mattituck; 631-298-8989;
lovelanekitchen.com **\$\$-\$\$\$**

The fine lobster roll consists of lobster salad — very little
chopped celery, some lemon juice and mayo — piled high into
a toasted brioche bun, thoughtfully lined with mesclun to keep
it from getting soggy.

SERIOUS SUSHI



Consistently good raw fish

SEN

23 Main St., Sag Harbor;
631-725-1774;
seninthehamptons.com
\$\$-\$\$\$

You'd expect intense
competition, but there
isn't any. Sen is the most
consistent destination for
uncooked fish: sushi,
sushi rolls, sashimi.

PHOTO BY DANIEL GONZALEZ

MEDITERRANEAN



Lobster in mini-pumpkin

STONE CREEK INN

405 Montauk Hwy., East
Quogue; 631-653-6770;
stonecreekinn.com **\$\$\$**

This charmer has a serene
style and energized cook-
ing. Look for tuna au poivre,
butter-poached lobster,
grilled Portuguese octopus,
an appetizer of burrata
cheese and Serrano ham.

NEWSDAY PHOTO / SERCA MARCUS

MAXI-MEXICAN



Shrimp tacos by the pond

LA FONDITA

74 Montauk Hwy., Amagansett; 631-267-8800;
lafondita.net **\$\$-\$\$\$**

Those featured in Us and
those who read about
them converge at this
vortex of intense, authentic
Mexican flavors. Grab a
pionside picnic table and
revel in soft-corn tacos
(shrimp, carne asada,
chorizo or fish) and a bowl
of zesty pozole rojo, a
stewlike pork and hominy
soup.

PHOTO BY DOUG YOUNG

FOUR FOR FISH



Grilled sardines are a standout "small plate" at Noah's.

NOAH'S

136 Front St., Greenport; 631-477-6720;
chefnoahschwartz.com **\$\$-\$\$\$**

This year's winning newcomer, Noah's stands out with plates
small and large, from striped-bass crudo to the warm lobster
roll and grilled sardines.

THE PLAZA CAFE

61 Hill St., Southampton; 631-283-9323; plazacafe.us **\$\$-\$\$\$**
Fin for fin, shell for shell, at the top, whether you're ordering
the swordfish "chop," the shepherd's pie with shellfish or
lobster-corn chowder.

TRATA ESTIATORIO

1020 Montauk Hwy., Water Mill; 631-726-6200; trata.com
\$\$\$-\$\$\$\$

Outstanding whole grilled fish from the Mediterranean and
closer waters define Trata. Fine Greek dishes, too.

FISHBAR ON THE LAKE

467 E. Lake Dr., Montauk; 631-668-6600; freshlocalfish.com
\$\$-\$\$\$

Casual, popular, and to the point, Fishbar is a net full of flavor
that takes in fish tacos, fried cod, pan-seared fluke and
steamed lobster.

PHOTO BY GORDON M. GRANT

POUNDS OF BBQ



Fine dining (no turtles)

TURTLE CROSSING

221 Pantigo Rd., East
Hampton; 631-324-7166;
turtlecrossing.com **\$\$-\$\$\$**

Stars often drop into this
informal favorite for a
'cue fix, indoors or out.
Recommended: smoked
brisket chili with moist
cornbread, ribs, quesadil-
las, fish tacos.

TOWNLIN BBQ

3593 Montauk Hwy.,
Sagaponack; 631-537-2271
\$\$

A magnet for celebs as well
as locals, this rustic order-
at-the-counter spot keeps
'em coming back for more
of the smoky ribs (both
pork and beef), pulled pork,
barbecued chicken and
brisket. Grab an outdoor
table with a view of sur-
rounding farmland.

PHOTO BY DOUG YOUNG

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