



newsday.com

View our guides and listings of LI restaurants at newsday.com/restaurants



MARGE PERRY

webspecial

Get a full plate of Marge Perry's Three Simple recipes — from apples to zucchini.

newsday.com/food



MARISOL DIAZ

cheapeats

Want a great meal at a decent price? Critic Joan Reminick has hundreds of places that fit the bill. newsday.com/food



STORYVILLE AMERICAN KITCHEN

feedme

Restaurant openings, closings and culinary events — get the latest dish every day on our blog.

newsday.com/feedme

GRAZING IN GREENPORT

18 eateries that put this North Fork town on the culinary map

BY ERICA MARCUS
erica.marcus@newsday.com

Farm stands and seafood markets, wineries and tasting rooms — you need a car or a bike to do the North Fork justice. But Greenport, almost at its eastern tip, is a walking-around town. The region's gastronomic bounty is concentrated into one delicious village full of notable restaurants, cafes and bakeries. Here is our selective downtown tour.



RANDEE DADDONA

1 AMERICAN BEECH

300 Main St., Greenport; 631-477-5939, americanbeech.com

The gracious, beech-shaded structure that anchors Stirling Square (most recently Main, and before that, North Fork Oyster Co.) is now American Beech Restaurant, Bar & Inn. The dining room has been completely overhauled and five luxurious guest rooms have been installed on the building's second floor. Executive chef Arielle Ferrara cooked at the former Riverhead Project, whose owner, Dennis McDermott, now manages American Beech. \$\$\$



RANDIE DADDONA

6 BLUE CANOE OYSTER BAR
104 Third St.,
Greenport; 631-477-6888,
bluecanoeoysterbar.com

One of the prettiest spots in the village, Blue Canoe overlooks the harbor and Shelter Island beyond. Oysters have pride of place on the menu, with three local varieties on the half shell and West Coast oysters available fried. The casual, fish-centric menu leans East (miso-glazed fish), South (oyster po'boy), North (steamed Maine mussels) and West (cioppino). \$\$\$

Alijah Bolling of Greenport holds a tray of local oysters at Blue Canoe Oyster Bar and Grill in Greenport.

2 LITTLE CREEK OYSTER FARM & MARKET
37 Front St., Greenport;
631-477-6992,
northforkoysters.com

The North Fork is Long Island's U-pick capital; now it boasts the Island's first U-shuck. At Little Creek Oyster Farm & Market, you are supplied with a kit containing a few oyster knives and a knife-proof glove and offered instruction in the art of shucking oysters. Owners Ian Wile and Rosalie Rung also own Little Creek Oyster Farm, which is raising oysters in Hog Neck Bay in Southold. The market features these mollusks, as well as oysters and clams (and pickles, beer and wine) from other local producers. \$\$

3 1943 PIZZA BAR
308D Main St.,
Greenport;
631-477-6984,
rollingindoughpizza.com

Matt Michel started off as

an itinerant pizzaiolo, driving his mobile "Rolling in Dough" wood-burning oven around Long Island. In 2014, he set up shop in Greenport's Stirling Square and named his pizzeria after the 1943 K-6 International Harvester truck that had once been his only place of business. (The truck is still available for catering.) This casual spot — with tables both inside and out — is a favorite of locals and tourists. Try the New Haven pizza, with its "curiously good" topping of buttery mashed potatoes. \$\$

4 BRIX & RYE
308A Main St.,
Greenport;
631-477-6985, brixandrye.com

Talk about an underground location. In the basement of the building adjacent to 1943 Pizza Bar, Matt Michel and master bartender Evan Bucholz have created a convivial speakeasy specializing in

craft beers and local wines, small-batch whiskeys, homemade mixers and live music. You can also order a pizza from upstairs. \$\$

5 FIRST AND SOUTH
100 South St.,
Greenport;
631-333-2200,
firstandsouth.com

Open for brunch and dinner, with a happy hour in between, the refreshing, comfortable First and South emphasizes local produce and wines. Dine inside or out and try the accurately described "really good burger" or South Street chowder (with smoked cod, applewood bacon, potatoes and clams), and don't pass up the fine, hand-cut fries with house-made ketchup (Heinz available on request). New this year is executive chef Scott Leventhal, who has done kitchen time in New Orleans and has added some Cajun-Creole accents to the menu. \$\$-\$\$\$



RANDIE DADDONA

7 BASSO CICCETTI E SPECIALITA
300C Main St., Greenport; 631-333-2175

Take a stool at the bar, order a glass of prosecco and ask owner Nick DeCillis to shave off some paper-thin slices of Italian prosciutto or Spanish chorizo at Basso Cicchetti e Specialita, a wine bar-delicatessen that has taken up residence in the town's rejuvenated Stirling Square. "Cicchetti" (pronounced "chih-KET-tee") is the Venetian word for little snacks consumed with wine and, in fact, a leisurely snack with a glass of wine is the main event here. DeCillis serves about eight wines by the glass, and slices cured meats and cheeses from Italy, Spain and the United States. The shop also sells a small but well-chosen selection of dried pasta, olive oil, canned fish and jarred peppers. \$\$-\$\$\$

More on next page

GRAZING IN GREENPORT

From preceding page

8 D'LATTE CAFE

218 Main St., Greenport;
631-477-6738

At this Greenport institution, owner Frank Purita displays his mastery of myriad culinary arts: classic French pastry (try the croissants and Key lime tarts), fresh Italian gelato, good old American muffins and scones, well-executed sandwiches and soups. Grab a table outside or, if it's open, in a backroom that used to be the insurance office of one Joseph L. Townsend. Purita has turned it into a combination salon-museum with old prints and maps depicting Greenport's history. \$

9 ALDO'S

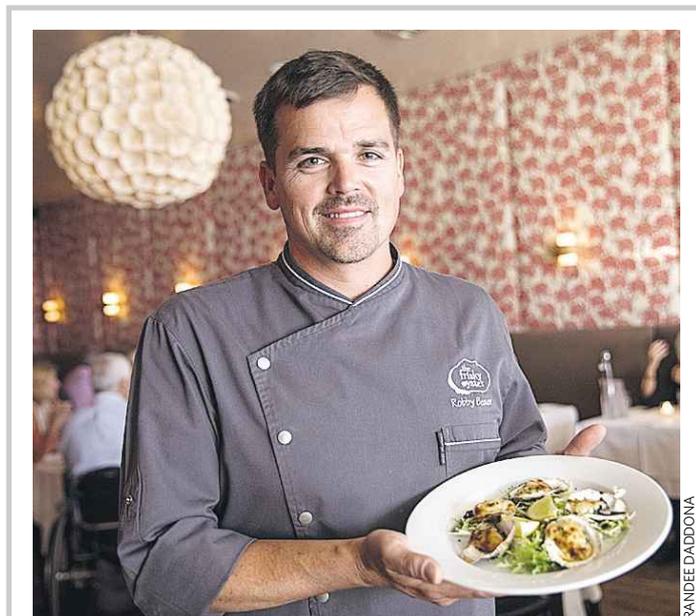
103-105 Front St.,
Greenport; 631-477-6300,
aldos.com

When Aldo Maiorana started roasting beans in Greenport, many of Long Island's artisan roasters still weren't old enough to drink coffee. Since 1987, Aldo's has had numerous incarnations (even a sushi bar), and has moved back and forth across Front Street a few times; hours are inconsistent. But here's what hasn't changed: Aldo's serves some of the best coffee and biscotti you'll ever have. \$

10 BRUCE & SON

208 Main St.,
Greenport;
631-477-0023,
brucescheeseemp.com

Bruce's Cheese Emporium opened in 1974, selling cheese, coffee and other "gourmet" items. Over the years it has expanded into more of a cafe, less of a purveyor, and founder Bruce Bollman has been joined by his son, chef Scott Bollman. Under the direction of



Chef-owner Robby Beaver of The Frisky Oyster holds his version of Peconic Gold oysters, "Friskafella."

11 THE FRISKY OYSTER

27 Front St., Greenport; 631-477-4265,
thefriskyoyster.com

When The Frisky Oyster opened in the summer of 2002, it spearheaded a restaurant boom that transformed Greenport from a sleepy fishing village into the North Fork's culinary hot spot. The hip decor (not a fish net or lobster trap in sight) and eclectic menu are as lively as ever. Chef-owner Robby Beaver's cooking makes lavish use of local produce and fish. Specialties include oysters "friskafella" with garlic-infused spinach, chipotle and Parmesan aioli, and a dessert billed as "the best key lime pie." \$\$\$

Bollman the younger, the cafe — open only for breakfast and lunch — strikes a nice balance between farm-to-table hominess (savory oats with local mushrooms, local spinach salad with hazelnuts, pear and figs) and global sophistication (striped bass burger with lemon, herbs and daikon slaw). Most of the items take well to a side of house-made, brown-sugar bacon. \$\$

12 NOAH'S

136 Front St., Greenport;
631-477-6720,
chefnoahs.com

One of Long Island's top seafood restaurants, Noah Schwartz's restaurant is both a neighborhood magnet and destination spot. The look is slightly industrial, very sleek and in fine weather the dining room spills onto the wide sidewalk of Greenport's main drag. Among recommended

13 CLAUDIO'S

111 Main St., Greenport; 631-477-0627,
claudios.com

The oldest restaurant in Greenport is, in fact, the oldest family-run restaurant in the United States. Founded as Claudio's Tavern in 1870, the two-acre waterfront parcel now comprises not only Claudio's Restaurant, but also two outdoor eateries, Claudio's Clam Bar and Crabby Jerry's. As the North Fork dining scene has become increasingly chef-driven and rarefied, Claudio's has remained constant. Here is a menu that Dwight Eisenhower — if not Ulysses S. Grant — would recognize: baked clams, clam chowder, steamed lobsters and a "fisherman's sampler" of broiled or fried shrimp, scallops and flounder. \$\$-\$\$\$



dishes: Long Island clam chowder, crab-stuffed deviled eggs, Tasmanian red crab tacos, warm lobster roll, and fish and chips with Atlantic cod and Greenport Harbor beer batter. \$\$\$

14 SCRIMSHAW

(on the cover)
102 Main St., Greenport;
631-477-8882, scrimshawrestaurant.com

Since 2004, the tip of Preston's Wharf has been occupied by Scrimshaw, Rosa Ross' cosmopolitan-yet-casual restaurant. The water views are unparalleled, but pay attention to what's on the plate. Ross, a globe-trotter whose culinary influences range from Macau to Milan, makes a mean local seafood chowder, duck confit spring rolls with tomato chutney, "Hong Kong" bouillabaisse, pork medallions in Romesco sauce. \$\$\$

15 CORONET

2 Front St., Greenport;
631-477-6669, coronetrestaurant.com

Sink into a turquoise booth

at longtime Coronet and order like it's 1949 (the year it opened). The luncheonette is open from 6 a.m. to 4 p.m. daily, and breakfast is served all the time. Malted Belgian waffles are a treat, as are BLTs, turkey clubs, sundaes, malts and other standards. It's cash only, but the air conditioning is modern enough. \$-\$\$

16 STIRLING SAKE

477 Main St., Greenport;
631-477-6782,
stirlingsake.com

Slated to open by the end of August, the gracious corner location that used to be Vines & Branches has been transformed into a stylish spot specializing in sake and sushi. Co-owner Yuki Mori, who used to manage the Manhattan sake bar Decibel, is hoping to introduce the North Fork to the finer points of Japan's great rice wine. Sushi chef Akio Kon will preside over a sushi bar focusing on omakase (chef's choice), while the kitchen will put out Japanese classics such as ramen, udon and donburi (rice bowls). \$\$\$



DOUG YOUNG

17 LUCCHARITOS
 119 Main St., Greenport;
 631-477-6666, lucharitos.com
 Newly expanded, this rollicking
 taco and tequila bar is named for the
 colorful Mexican wrestlers known as
 luchadores. Their fearsome
 countenances adorn the walls while
 terrific tacos adorn the plates. Filled

with meat, fish, shrimp or even
 mushrooms, they come cradled in
 soft-corn tortillas and topped with
 salsa verde, pickled radish, chopped
 onion and cilantro. New menu items
 include Cuban sandwiches and pork
 huaraches (thick, "shoe-shaped"
 tortillas topped with pork and
 garnishes). \$\$



DOUG YOUNG

18 THE SALAMANDER GENERAL STORE
 38 Front St., Greenport; 631- 477-3711, salamandersgreenport.com
 Once a little takeout shop off Greenport's beaten path,
 Salamander's now occupies a bi-level space on Front Street. The new digs
 have plenty of display cases for chef-owner Claudia Helinski's homemade
 salads, sandwiches, mains, sides and baked goods, plenty of shelves for her
 carefully curated specialty groceries, and plenty of tables at which to enjoy
 it all. Fried chicken, which is made to order, is well worth whatever wait
 there is. \$-\$\$



at JONES BEACH



Located at the Central Mall Field 4
 Overlooking the Atlantic Ocean
 Beer & Wine Available
 Sit Down Wait Staff Service

Appetizers:

Lobster Bisque • Shrimp Cocktail
 Fried Calamari • Mozzarella & Tomatoes

Salads:

Chopped Salad • Cob Salad

Sandwiches:

Baja Burger • Lobster Roll Platter
 BBQ Pulled Pork

Entrees:

Linguini & Clams • Grilled Chicken Breast
 Fried Seafood Platter • Seasoned Salmon
 Penne Alla Vodka • Fish and Chips
 (Many Other Menu Items and
 Kids Meals Available)

Weekends Fri, Sat, Sun 2pm-10pm
 For more info call: 516-826-5979



**One Free Kids Meal
 with Adult Entree**



Valid only at
 Calypso Restaurant
 Expires August 17, 2015