

The 100 best restaurants on LI: Eat here now

Writers: Peter M. Gianotti, Joan Reminick, Erica Marcus

Interactive editor: Polly Higgins **Designers:** Matthew Cassella, Adelaide Chen **Project manager:** Saba Ali

Online copy editor: Martha Guevara

In a year of small plates, big brews, high risks, low prices and enough openings and closings to make so many meals out seem like yesterday's news, we present the class of 2014: Long Island's 100 essential restaurants. With 10 categories that cover casual to fine dining and must-trys in the middle, staffers Joan Reminick, Peter M. Gianotti and Erica Marcus have selected the places you must gobble up now.



Grilled sardines. (Credit: Gordon M. Grant)

SEAFOOD

Noah's

136 Front St., Greenport, NY 11944

631-477-6720

To know: Modern and traditional, sharp and subtle, chef Noah Schwartz's North Fork seafooder has a sense of place and of style. The decor combines industrial and artful. Schwartz's highlights include a superior LI clam chowder, Shinnecock sea scallop ceviche, grilled sardines with piquillo peppers, Tasmanian red crab tacos, a local seafood stew inspired by bouillabaisse, poached Atlantic halibut with coconut milk and, on another note, Crescent Farms pulled duck.