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FOOD NEWS

September 8, 2011

Savor September

After the hustle and bustle of summer, September is time to slow down, savor the beautiful weather and sample the seasonal offerings at some of our favorite restaurants.



A Lure Chowder House & Oysteria, located at the landmark Port of Egypt Marina offers autumn hours, is open from 5:00 p.m. for dinner Tuesday to Sunday, closed Monday, and for lunch from noon on Saturday and Sunday.

A nightly \$35 three-course prix fixe dinner by is available giving the option of a glass of house wine in lieu of dessert. Three mid-week specials include: Two-for-One-Tuesdays, when two appetizers are the price of one all night, and two cocktails are the price of one from 5:00 to 7:00 p.m.; Wine-Down-Wednesdays, when all bottles of wine are half-price; and Thank-You-Thursdays, when those working in the hospitality industry receive a free glass of wine. Free live music plays on Thursday from 5:00 to 9:00 p.m. and on Sunday from 5:00 to 8:00 p.m. featuring local musicians who play include blues and classic rock.

62300 Main Road
Route 25
Southold, NY 11971
631-876-5300



The Beacon is open for lunch on Saturday and Sunday, 11:45 a.m. to 2:30 p.m. until September 25; and for dinner starting 6:00 p.m. from Thursday to Sunday through October. Chef Sam McClelland's lunch menu includes tuna tartare with capers, whole grain mustard, cucumber, red curry paste and mixed greens (\$14); moules frites "Beacon style" with garlic, white wine, lemon-thyme, cream and tomatoes and fries (\$16); and lobster salad with mixed greens, red onions, French beans, tomatoes and balsamic vinaigrette (\$25). The dinner menu includes: duck rilette with pickled red onion, grilled French bread and whole grain mustard (\$12); oven-roasted chicken with braised shallots, julienne carrots and smoked bacon-pecorino risotto (\$26); lobster malfaldine with roasted corn, basil, saffron and cream (\$29); and a grilled prime NY strip steak with baby arugula salad, pommes frites & bearnaise butter (\$42).

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LIRN | Bedell On The Patio In Garden City

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**8 West Water Street
Sag Harbor, NY 11963
631-725-7088**



Fresno announces its autumn schedule with dinner five nights from Wednesday through Sunday starting at 5:30 p.m. A nightly \$28 two-course, and \$30 three-course, prix fixe menu is available in the dining room until 6:32 p.m. and all night, every night, at the bar. Brazilian Thursdays continue starting at 7:00 p.m. with live bossa nova by Ludmilla and specialty caipirinhas, Brazil's national cocktail, on offer.

**8 Fresno Place
East Hampton, NY 11937
631-324 8700**



Harbor Bistro announces new fall hours and prix fixe availability beginning Monday, September 12. The restaurant will serve dinner from 5 p.m. Thursday through Sunday and will be open through Columbus Day Weekend Monday, October 10. The extensive "Before the Sunset" prix fixe, with choice of three courses or two courses and a glass of wine, will be available all-night Thursday and Sunday, from 5 to 6 p.m. on Friday and Saturday, and all night, every night at the bar. There is also a \$19 Chef's prix fixe offered from 5 to 6 p.m. every night the restaurant is open. Chef Damien O'Donnell will also offer nightly specials focusing on fall. The "Before the Sunset" prix fixe menu includes: Steamed PEI Mussels; Grilled Romaine Hearts; Rigatoni Bolognese; Hibachi Grilled Salmon; Jamaican Jerk-Grilled Pork Tenderloin; Murray's Farm Chicken Breast; Warm Bread Pudding; and Chocolate, Chocolate Cake.

**313 Three Mile Harbor Road
East Hampton, NY 11937
631-324-7300**



little|red announces autumn hours with lunch Friday, Saturday

and Sunday, 11:30 a.m. to 2:30 p.m., and dinner on Tuesday to Sunday from 5:30.

Popular lunch dishes by Chef Bob Abrams are the signature little|red bacon grilled cheese sandwich with cheddar, American cheese and tomato served with chips (\$15); steamed mussels with white wine, garlic, butter and tomatoes (\$12); and fish and chips with beer battered white fish, spicy potato wedges and lemon-tarragon aioli (\$16). On the dinner menu, popular dishes include local fluke crudo with citrus and shaved fennel salad (\$14); "little" veal milanese with arugula, tomato and red onion salad with balsamic dressing (\$24); and little|red steak frites featuring herb-rubbed NY strip steak with Parmesan-truffled frites (\$42).

**76 C Jobs Lane
Southampton, NY 11968
631-283-3309**



[La Fondita](#) will continue to serve south-of-the-border tastes Wednesday through Sunday from 11:30 a.m. Menu selections include: tacos (\$3 each or 5 for \$12); burritos (\$8.50); tostadas (\$6.00); quesdillas (\$4.50); platillos tradicionales (\$13) served with tortillas, rice, refried black beans, lettuce, avocado, pico de gallo, with chayote en salsa verde - squash in salsa verde; pollo adobado - chicken breast; carne asada - marinated skirt steak; or carne enchilada - chile rubbed pork.

**74 Montauk Highway
Amagansett, NY 11930
631-267-8800**



[The Living Room Restaurant at c/o The Maidstone](#) hosts afternoon tea on Saturdays and Sundays from 3 to 5 p.m. The offer includes a selection of Plain teas, finger sandwiches, scones, jam, clotted cream and cookies. The cost is \$20, or \$30 which includes a glass of champagne.

**207 Main Street
East Hampton, NY 11937
631-324-5006**



[Mirabelle Restaurant](#) recently introduced a new menu for

Autumn created by award-winning Chef Guy Reuge, available for dinner Tuesday through Sunday. New offerings include: Hamachi Crudo (15); Dashi broth, slow-cooked organic egg (14); Seared Lamb Chop (16); Beer-Braised Pork Belly (13); Monkfish Roulade (29); Caramelized Scallops (32); Red Snapper "Poelee" (34); Juniper-Coriander Crusted Venison (42); Duo of Painted Hill Farm Shell Steak and Blue Ribbon Short Rib (38); and The Duck Mirabelle (36).

Three Village Inn
150 Main Street
Stony Brook, NY
631-751-0555



[Mitch and Toni's American Bistro](#) will open on Sundays beginning September 18 from 4 to 9 p.m. The al a carte menu will be offered with dishes including: Grilled octopus, gigante beans, caper berries, olives, red onion, celery, roasted garlic honey vinaigrette (17); Parmesan flan, grilled asparagus, poached egg, crispy pancetta, micro greens (12); Lobster tempura tacos, soft flour tortilla, pickled cabbage, charred tomato-chipotle salsa (15); Bourbon glazed pork porterhouse, shitake mushroom & pine nut faro, garlic sauteed broccoli rabe (25); Pan roasted Long Island black sea bass, fried calamari, asparagus risotto & pea risotto, wild mushrooms, lobster broth (27); Nutella crepes, chocolate-hazelnut filling, caramel (8); and Strawberry cobbler, vanilla ice cream (8).

The restaurant is also open from 5 p.m. until 11 p.m. Monday through Thursday, and until midnight Friday and Saturday.

875 Willis Avenue
Albertson, NY 11507
516-741-7940



[The Montauk Yacht Club Resort & Marina](#) announces a new

Gulf Coast Kitchen \$29.95 three-course prix fixe dinner menu from Sunday to Thursday evening starting Monday, September 12. Locals who show their Montauk Yacht Club blue and white enamel key chain get an additional 10% off. Selections include: Clam chowder with double smoked bacon, fresh clams; Baby organic greens of Fuji apple, Coach Farm goat cheese, candied walnuts, dried cranberries, whole grain mustard vinaigrette; Mussels meuniere with white wine, shallots, lemon, whole grain Dijon mustard, oregano; Grilled striped bass with jasmine rice, lentils, mushrooms, asparagus, lemon vinaigrette; Marinated chicken breast with corn risotto, broccolini, white wine gravy; Slow cooked short ribs with horseradish mash, summer vegetable, thyme jus; Chocolate decadence cake with raspberry puree; Warm cobbler a la mode; and Vanilla bean creme brulee.

**32 Star Island Road
Montauk, NY 11954
631-668-3100**



Navy Beach introduces new menu items for fall. They include Duck Leg Tacos with Hoisin BBQ and Mango Chutney (\$13) and Lamb Osso Buco with Israeli Cous Cous and Harissa (\$26). As well, Navy Beach announces a new fall promo called "Sixty Sundays." Every Sunday all day from September 11th through October 9th, enjoy sixty-cent Jerk Wings and \$6 Navy Dogs, available at the bar only. Also enjoy \$6 Draft Beers and \$6 Bacon Bloodies. The hours of operation are as follows: Lunch Saturday and Sunday and Dinner Thursday through Sunday.

**16 Navy Road
Montauk, NY, 11954
631-668-6868**



Nick & Toni's offers specialty woodburning oven pizzas, film & food package, and a three-course prix fixe for the fall season.

The famous woodburning oven pizzas are returning for the fall season. The pizza menu is available all night Wednesday, Thursday, and Sunday. Sample pizzas (\$16) include: Margherita (Tomato, Basil, House-made Mozzarella); Spinaci (Spinach, Tomato, Toasted Garlic, Fresh Ricotta); and Quattro Formaggio con Cipolla (House-made Mozzarella, Asiago, Gorgonzola, Parmigiano Reggiano, Sweet Onions). Film and Food is offered every Wednesday, Thursday, and Sunday. A two-course dinner will be available with a United Artist/Lowes movie voucher for \$30 per person. The menu will include a choice of soup, mixed greens or Caesar salad and any pizza or pasta.

The three-course prix fixe for \$30 is offered every Wednesday, Thursday, and Sunday all night. Choose an antipasti or primi, secondi and dolci. Pizzas are not available for the prix fixe and there is a supplemental charge for the whole fish, strip steak and veal chop.

**136 N. Main Street
East Hampton, NY 11937
631-324-3550**



Red/bar brasserie is open for dinner every Wednesday to Monday, closed on Tuesday, from 6:00 p.m.

A prix fixe menu, \$28 for two-courses, and \$31 for three-courses, is now available all night Sunday to Thursday and Friday until 6:45 excluding holidays and holiday weekends. Popular selections from Chef Erik Nodeland's wine friendly menu are: Malpeque oysters on the half shell with mignonette sauce (market price); char-grilled baby octopus with warm chickpeas, spicy olives, frisee and espellette pepper (\$15); whole roasted fish of the day with fingerling potatoes, grilled leads and romesco sauce (\$35); beef bourguignon of braised beef in red Burgundy wine with carrots, onions and white mushrooms (\$31); and Long Island duck breast with toasted almond-wild rice, baby bok choy and mango-pekoie tea sauce (\$32).

**210 Hampton Road
Southampton, NY 11968
631-283-0704**



[Serafina East Hampton](#) has announced fall hours to take affect on Monday, September 12. The fall hours are as follows: lunch at noon on Saturday and Sunday; dinner starting at 5 p.m. Thursday through Sunday; and closed Monday through Wednesday.

Menu options may include: goat cheese and spinach salad with roasted pine nuts, honey and vinaigrette (\$14.95); homemade ravioli sauteed with imported fresh porcini mushrooms (\$19); and oven roasted Italian bass with rosemary and potatoes (\$29).

**104 North Main Street
East Hampton, NY 11937
631-267-3500**



[Townline BBQ](#) will be open Thursday through Monday from 11:30 a.m. serving their full menu.

Beginning Monday, September 12, a happy hour will be offered from 4 to 7 p.m. on Monday, Thursday & Friday. Specials will only be offered at the bar and feature: Tap beer - \$4 pints/\$15 pitchers and \$3 bottles of Coors Light. Full Pint Cooler Specials (4pm - 5pm for \$4 each; 5pm - 6pm for \$5 each; 6pm - 7pm for \$6 each) include Townline Dawg (Tito's Vodka, Fresh Pressed Grapefruit Juice, Cointreau, Organic Agave Nectar, Salted Ri); MTO Sangria (made to order sangria with red wine, brandy, lemons, limes, oranges & sprite); Fresh Lime Margaritas (fresh pressed lime juice, tequila blanco & triple sec served on the rocks) and Apricot Smash (Rye whiskey, Triple Sec, Apricot puree, fresh mint & lemon juice shaken and served on the rocks). Food Specials & bar snacks - \$2.50 Hush Puppies, \$3 Wings, \$3 Chili Cheese Nahcos and \$3 Warm Pretzels with Mustard - will available from 4 to 6 p.m.

**3593 Townline Road
Sagaponack, NY
631-537-2271 (BBQ1)**

TURTLE CROSSING



AMERICAN BISTRO




Turtle Crossing American Bistro is open for dinner, take-away and catering five nights from Thursday to Monday, and for lunch Saturday and Sunday, through October 16 with new and long-standing menu favorites.

New is Fajita Thursday when diners can fall back on an old Turtle Crossing favorite when dining in. Each steak, chicken or shrimp fajita is served with rice and beans for \$18. New too for football season, Saturday and Sunday, lunch and dinner, at the bar are \$5 Dos Equis beer on tap, \$8 chicken wing plates and a seat to watch the college and NFL games on widescreen TV.

Continuing happy hours are Thursday and Monday, 5:00 p.m. to 7:00 p.m., and weekends from noon to 4:00 p.m. with \$3 off for wine by the glass, a house cocktail or choice of tap beer. Also continuing each Friday, from 5:00 p.m. to 7:00 p.m. are \$5 tap beers and \$4 Palm beers timed to live music by Mama Lee and Rose.

221 Pantigo Road
(Rt. 27 - Montauk Highway)
East Hampton, NY 11937
631-324-7166

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