

HOTOGRAPH OF L'ESCALE CONTRIBUTED. SEAFOOD BY ANTHONY KOSTE

n our coastal corner
of the world, the number
of public waterfront
dining options are surprisingly
limited. But those that do exist
offer exceptional cuisine and,
in some cases, a killer way to
make an entrance—via boat.
Docking prices vary from
day of the week to time of the
year and space is, of course,
limited; be sure to call in
advance for a reservation.

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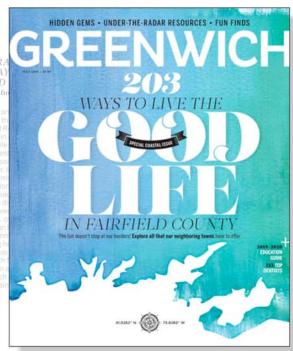
L'ESCALE lescalerestaurant.com

With a name that means "port of call," Tescale is a longstanding social scene favorite, thanks, in part, to its amazing views. And the generous amount of dock space is good news for hungry boaters. The Mediterranean cuisine prepared by Executive Chef Frederic Kieffer highlights locally sourced ingredients, and the desserts by Pastry Chef Wendy Laurent will ensure you book that SoulCycle class. Since it's connected to the Delamar hotel, the bar and kitchen are open all day. That's a call we like to hear.



THE RESTAURA AT ROWAY SEAFOOD

It doesn't get ar New England th Restaurant at R Seafood. Set in on the Fave Mile the baloved reat serves up class. Clam chowder. I rolls, fried clam' and shrimp alor simply and beat prepared fish di And maybe evie than the food o avid fishermen Corray is common to supporting ho ceans and has partnered with ! Bay Aquarium a Seafood Watch to serve sustain ead food.



above: Our favorite "port of call"

greenwichmag.com

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