

Dining Ashore Magazine

Best Dining Experiences

For Foodies Afloat

Volume 1

Newport, RI

The Black Pearl

<http://www.blackpearlnewport.com/>



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Welcome

The Black Pearl, located in the heart of the city's bustling waterfront, is one of Newport's best-known and best-loved restaurants.

From the warm ambience and classic cuisines of our **Commodore's Room** and **Tavern** to the al-fresco charm of our **Waterside Patio** and raw bar, the Black Pearl has something to offer everyone.

The Black Pearl, on Bannister's Wharf, is open seven days a week. Seasonally closed Jan. 3 to Feb 12.

Buy Our Award-Winning Chowder

Can't get here? Well, at least you can enjoy some of the Black Pearl's world-famous clam chowder via our **online store**. We'll ship it anywhere so you can enjoy a taste of Newport and the Black Pearl wherever you may be.



Be The First To Own One Of Our New T-Shirts!
AVAILABLE IN 4 COLORS

Black Pearl Chef Named "Chef Of The Year"

Executive Chef: J. Daniel Knerr CEC. AAC.

Daniel Knerr has been the Executive Chef at the Black Pearl Restaurant in Newport for the past 20 years. He was awarded The American Culinary Federation "USA Chef of the Year" for 2004 at the ACF's 42nd Annual Conference at the Orlando World Center Marriott on July 19, 2004.

Chef Knerr, and ACF-certified executive chef (CEC), has served as the Black Pearl's executive chef for the past 19 years.

He trained and worked with chefs in such world-renowned restaurants as Le Bec-Fin in Philadelphia, La Côte Basque in New York, Moulin de Mougins in southern France, Restaurant Taillevent in Paris and The French Laundry in California's Napa Valley.



[Read More about Chef Knerr...](#)

The Black Pearl Newport Bannister's Wharf Newport, RI 02840
401.846.5264 info@blackpearlnewport.com

Web Site Design and Internet Marketing by Pirata Media

The Clarke Cook House

<http://www.clarkecooke.com>



Clarke Cooke House

*Click on the thumbnails for a larger view of the **Clarke Cooke House**.*



Welcome to The Clarke Cooke House. Renowned for its innovative cuisine, it is legendary as a spot to meet and greet. For locals and visitors alike, the Cooke House is the quintessential Newport experience.

The Clarke Cooke House is a multi-layered feast. In our 18th-century building one can dine in romantic elegance on [The Porch](#), high above the assembled yachts, or casually relax at harbor

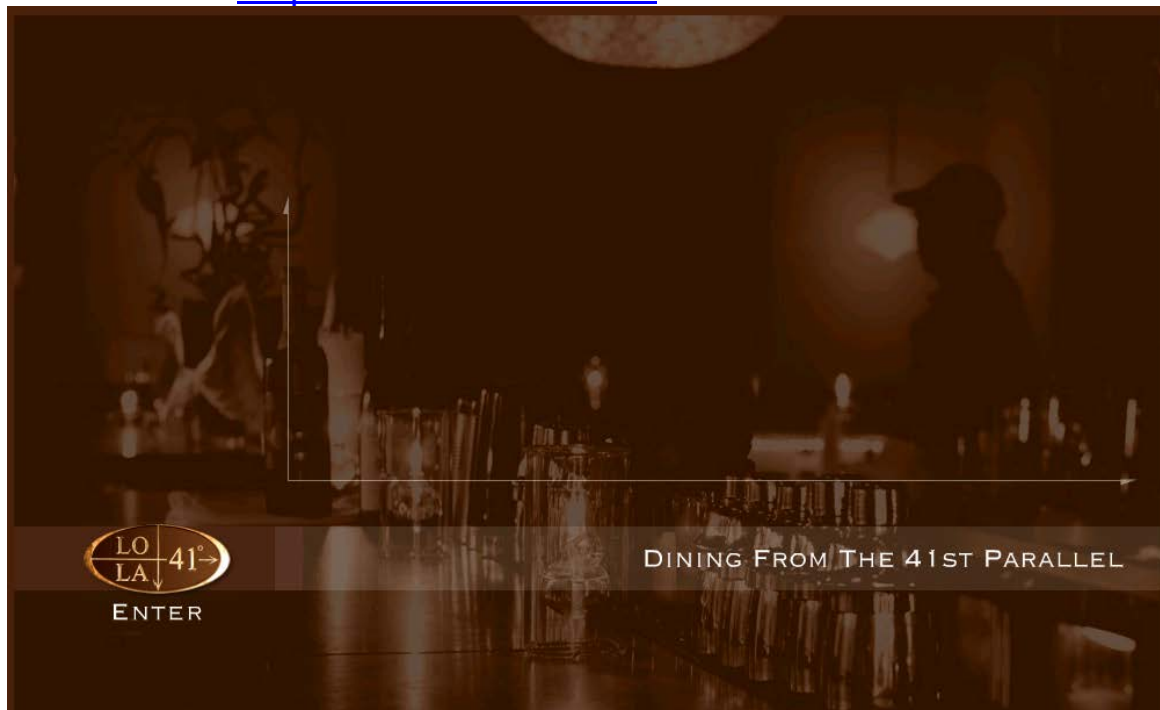
level in [The Candy Store](#). For the smart set there are intimate cocktails at [The SkyBar](#). In season, sample the delights of [Summer Sushi](#) or marvel at symphonic sunsets from [The Midway Bar](#). The room for all seasons is [The Club Room](#), a favored spot for private dinner parties be they corporate or social. During the Summer, [The Bistro](#) opens its wall of windows and welcomes in the sights and sounds of Bannister's Wharf. The temperature is always high on the dance floor of [The Boom Boom Room](#) beneath The Candy Store.

We are serious about our food. The freshest seafood, the most flavorful beef, the best regional produce – Chef Ted Gidley uses these to create imaginative dishes. Inspired by his experience in the finest French kitchens, his cooking remains true to our seaside New England heritage. Our award-winning [wine list](#), with over 400 selections, ranges from simple and satisfying regional wines to sumptuous vintage Bordeaux treasures. It provides the perfect gustatory complement to an afternoon burger waterside or an exquisite sautéed lobster in the elegance of The SkyBar.

We've been hosts to princesses and yachting stars, captains of industry and charming scalawags, to occasions whimsical and outrageous. Whether a quiet dinner or late night revelry, our goal has always been to hospitably cater to our guests with great food, professional service, and a sophisticated environment. The Clarke Cooke House lends its unique charm to meetings and celebrations. Our dining rooms and porches can accommodate corporate groups, victorious America's Cup crews, and family gatherings.

Nantucket, MA

LO LA 41° <http://www.lola41.net>



21 Federal <http://www.21federal.com/>



White Elephant Brant Point Bar and Grill


<http://www.whiteelephanthotel.com/restaurant/>

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Brant Point Grill


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Unforgettable DINING



The White Elephant offers some of the finest dining to be found on Nantucket. Guests can indulge in exceptional seafood, steak and choice selections from an award-winning wine cellar. In addition to superlative lunch and dinners, the White Elephant's Brant Point Grill boasts a sumptuous breakfast and Sunday brunch.


Brant Point Grill will open for the 2010 Season April 21.

 **Become a fan of BPG on Facebook**

"WITH AN IDYLIC SETTING RIGHT ON NANTUCKET HARBOR, THIS FINE DINING ROOM HAS EXCELLENT SEAFOOD AND STEAKS AND NOBODY COMPLAINS ABOUT THE EXQUISITE VIEWS."
- Zagats


Hours of Service

ROOM SERVICE	7 am - 11 pm
BREAKFAST	8 am - 11 am
LUNCH	11:30 am - 3 pm
BAR MENU	3 pm - 11 pm
DINNER	Sunday - Thursday 5:30 pm - 9 pm Friday & Saturday 5:30 pm - 9 pm
SUNDAY BRUNCH	10 am - 2:30 pm mid-April thru end of August




Breakfast

Brant Point Grill serves full breakfast daily. Enjoy the early morning views of the magnificent harbor either from our dining room or dine al fresco on our covered deck while you savor delicious breakfast fare from omelets to waffles to an incredible array of homemade pastries.



Lunch

Lunch at the White Elephant offers al fresco dining on the Harborside Terrace. Spectacular views of the harbor and the lush hotel gardens complement a menu of crisp salads, fresh seafood, daily specials and select wines.



Dinner


Dinner at Brant Point Grill features a seafood and steak menu unmatched in the island. Our FireCone, a modern-day interpretation of a Native American technique, provides a spectacular cooking display and offers unique specialties such as cedar planked Atlantic salmon.

Al Fresco Dining on the Harborside Terrace

The awning-covered Harborside Terrace boast a commanding harbor view and is an ideal setting for al fresco dining. Guests can enjoy breakfast, lunch, dinner and Sunday brunch while watching the sailboats skim along the waters of Nantucket Harbor.


Sunday Brunch - Mid-April - end of August

Beautiful and bountiful. That's how we describe Brant Point Grill's Sunday Brunch - the island's largest unlimited buffet brunch, served from 10 am - 2:30 pm. Enjoy custom omelets, waffle station with incredible toppings, carving stations, entrées, seafood, salads, our Kids Corner and decadent desserts. You'll also find a make-your-own Bloody Mary Station. Check out our menu and see for yourself why *Inquirer & Mirror* readers rated the BPG Brunch the "best on island."



Enjoy Casual Dining in the Brant Point Grill Lounge

The BPG Bar Menu is available from 3-11pm. Savor superb seafood appetizers like Bloody Mary Oyster Shooters, Seafood Sampler and more. Our beverage selection includes classic specialty cocktails such as the White Elephant Cocktail, Cosmopolitan and Brandy Alexander. The Bar also offers an award-winning wine list as well as extensive port and cognac selections.



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White Elephant is owned and operated by Nantucket Island Resorts, a collection of premier properties on Nantucket, including: [The Wharfmaster](#), [White Elephant Hotel Residences](#), [The Cottages @ Lofts](#), [Jared Coffin House](#) and [Nantucket Boat Basin](#). [Privacy Policy](#) / [Terms of Use](#) © 2010 Nantucket Island Resorts

Sea Grille <http://www.theseagrille.com>

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Tuesday night is Italian Night!!!
3 Course Meal for \$18.00 (Caesar Salad, Cavatappi Bolognese, and Tiramisu)

Thursday night is Broiled Scrod Night!!!
3 Course Meal for \$18.00 (Cup of Chowder, Broiled Chatham Scrod, and Apple Crisp)

[Click here](#) to watch EJ Harvey make his famous Quahog Chowder at MarthaStewart.com!

Arnos Main Street Grill <http://www.arnos.net/about.php>

ARNO'S AT 41 MAIN STREET

NANTUCKET, MA

508.228.7001 FOR RESERVATIONS

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About Arno's at 41 Main Street

Arno's at 41 Main Street has been a Nantucket Restaurant tradition for over forty years. Now in their fourth year, Chris Morris and his team have revitalized Arno's at 41 Main Street. Still serving breakfast, lunch and dinner from April until January, the new Arno's has a modern edge. With the always evolving wine bar *the 41*, Morris has committed his menu to pair great wines, reasonably priced with wine oriented appetizers and entrees. "Anyone can go out and order an expensive bottle of wine, but my job is to find those same taste qualities in a value oriented wine and then pair them with fresh, local menu items so everyone can enjoy them."

Combining the talents of two chefs - Chris Brantley, who has worked on Nantucket for over fifteen years and has been with Morris for five years, and Jermaine Scarlett, who brings formal Jamaican Culinary Schooling with a creative flare, Arno's at 41 Main Street has a little bit of something for everyone. "I'm lucky to have two very talented guys in the kitchen with me. They keep coming up with fresh ideas and we put them into the mix for our customers, there are no limits to our menu, just price awareness."

The Arno's "family" as Morris describes it, prides itself on fast, energetic service with a smile. Michelle St. Martin, General Manager brings her youthful leadership to the dining room and with Jordan Payton Fearnley as head "winetender" a pairing recommendation is always ready for the customer. "I am a front of the house guy, and I have great confidence in Michelle and the staff she puts together. Consistent, competent wait staff and "winetenders" with an energetic supporting cast has always been our motto out front."

So stroll down historic cobblestoned Main Street for Nantucket's new culinary tradition - Arno's at 41 Main Street...

OPEN APRIL THRU JANUARY 1

CHRIS@ARNOS.NET


Le Languedoc Inn & Bistro <http://www.languedoc.com>



Martha's Vineyard - Vineyard Haven, MA

Black Dog Tavern and Bakery

<http://www.theblackdog.com/pages.php?pageid=5>

**The Black Dog**


1.800.626.1991

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The Black Dog > Tavern

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Tavern



When you move to a town that doesn't have a good year-round restaurant, you have to build one. And we did.

- Captain Robert Douglas

Looking over The Black Dog's renowned menu, you might be surprised to learn that the inspiration for this hearty fare was, of all things, a stale donut.

Let us explain.

It was a desperately cold day in 1969. With the Vineyard having no year-round restaurant, Captain Robert Douglas' repast on that particular night was a bitter cup of coffee and a dry, packaged, store-bought donut. The Captain had finally had enough. He began sketching on a paper napkin. A small gambrel-roofed building started to take shape. There were more napkins and more sketches. Captain Douglas played with the placement of the windows, added dormers, and then pulled it all together with a large red brick chimney. The restaurant would look just right on the beach at the head of Vineyard Haven harbor, he thought. It would give Vineyarders and visitors a place to meet and eat.

The Captain's excitement was contagious. Townsfolk helped build and shingle the establishment. Locals shared their recipes for pies, chowders and soups. The Captain named the restaurant after his faithful black canine companion - The Black Dog.


Now, Robert Douglas had three passions - his sailboat, the Vineyard and good food.


Today, the chefs of The Black Dog are eager to share their passionate culinary creations with you. Breakfast, lunch and dinner are currently served for locals and travelers alike. The Black Dog is known for its menu, desserts and atmosphere, as well as the view of the harbor and its sailing vessels.


Eat well!


The Black Dog Tavern is open for breakfast, lunch and dinner everyday.


The Black Dog Tavern
Vineyard Haven Harbor
P: 508-693-9223




**Download the Black Dog Tavern Breakfast Menu**
PDF Menu

**Download the Black Dog Tavern Lunch Menu**
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Martha's Vineyard- Edgartown, MA

Chesca's Restaurant <http://www.chescasmv.com>



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38 N Water Street, Edgartown, MA
508.627.1234
email jomaxwell12000@aol.com

Chesca's Restaurant is a Martha's Vineyard favorite:

Delicious urban Italian and American food that bridges the gap between upscale and comfort. A vibrant blend of restaurant and lounge that offers creatively crafted cocktails, and value based unique new and old world wines. Emphasis on quality, consistency and utilization of natural and local products. The cozy bar is perfect for dinner too.


Great food, exceptional service, and attention to detail in a beautiful comfortable atmosphere, all make for a great dining experience. Old fashioned front porch with rocking chairs overlooking historic downtown Edgartown.



Jo Maxwell & David Joyce
Chef-Owners



Harbor View <http://www.harbor-view.com/dining.asp>



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Choose From:


Water Street Restaurant
Graceful Victorian dining room with spectacular views and Chef Levon Wallace's Vineyard Harvest Cuisine.


The Newes from America Pub
Historic Colonial pub in the heart of Edgartown with hearty pub fare and New England's best micro-brewed draft beers.


Henry's Hotel Bar
Elegant and intimate bar serving signature cocktails and a grazing menu of Vineyard Small Plates.


Harbor View Hotel & Resort Dining Awards Include:

*"Best Breakfast on Martha's Vineyard." Water St
Cape Cod Life Magazine, 2008.*

*"Best of The Vineyard." The Newes From America Pub
Martha's Vineyard Magazine, July 2008.*

*Currier, Geoff and Tom Dresser. "Best of the Vineyard."
Martha's Vineyard Magazine, July 2006.*

*Black, Jane and Sascha de Gersdorff. "The Best of Boston."
Boston Magazine, August 2006.*


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Annapolis, MD

O'Learys Seafood Restaurant

<http://www.olearys-seafood.com/>



Lewnes Steak House

<http://www.lewnessteakhouse.com>



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What's Up? Annapolis Magazine

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Ordinary "choice" and "selected" beef comes from open grassland ranges. U.S. Prime steers, however, are selected from sources such as 4-H clubs, and [Future Farmers of America](#) where the animals are pampered and cared for on an individual basis. At the proper time they are shipped to cool weather feed lots in the upper Mid-West where they are fed a special mash of oats, barley and wheat. During the last six weeks, the steers are fed a diet of corn to enhance fat marbling. This marbling provides flavor, tenderness, and juiciness for which U.S. Prime beef is known. Finally the beef is aged under controlled conditions to enrich its magnificent flavor. But that's not all: It takes special broiling equipment to properly prepare the steaks. Our broilers operate up to 1800 degrees! They sear in the flavorful juices while browning the outside.



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<http://www.boatyardbarandgrill.com/index.shtml>

FOR THE PLANET
100%
WEEKEND
BRUNCH

New Year's Party
THURSDAY, DEC 31
Open til 2 am.
DJ & Dancing
Special Menu Items

FULL MOON PARTY
with House Lights, Good & Beautiful
WE'VE STEVED IT UP A NOTCH!
Lower till 10pm, Full Moon Gumbo, Jambos, Jumbo Wings, Buck Oysters, Drink Specials, and
Sundays Dec 31 O.L., Jan 28: Nautilus Tavern

SPECIALS
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\$14.95
Tuesday
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Also add 1/2 price wine right starting at 5:30pm in the dining room
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World's Famous
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Jan 12 Jambos, Tarpies - filmed in Key West, 1970 - Soundtrack by Jimmy Buffet
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PropFlicks
Tuesdays: Jan 12, Jan 26, Feb 9, Feb 23, Mar 6, Mar 23
6pm Gumbo - 7pm Dinner & Music
Musical Loaf Special Half Price Bottles of Wine
Location: Boatyard Market Section, Limited to 49
ROCKY LINE-UP
Jan 26: Strong Line
Feb 9: Strong Line
Feb 23: Strong Line
Mar 6: Strong Line
Mar 23: Strong Line

Howl in the New Year

OPEN TIL 2 AM

New Year's Eve FULL MOON PARTY

THURSDAY, DECEMBER 31
DJ & DANCING • DRINK SPECIALS
SPECIAL MENU ITEMS:
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