

THE KNOCKTURNAL

Hemenway'S Plates Up An Elegant Seafood Experience in Providence, RI



You would expect that the Ocean State has some of the best seafood around... and Hemenway'S is one of the capital city's hotspots for fresh, top-of-catch seafood that'll be the star of your meal, as well as your Insta feed.

The Food

Hemenway'S is open for both lunch and dinner and features a sprawling menu of delectable seafood dishes, a raw seafood bar, chowders (naturally), sirloin steaks, salads, desserts, and more.



Stuffed Live Maine Lobster (Stuffed with shrimp, scallop, and crab stuffing) at Hemenway'S in Providence, RI. Photo courtesy of the author.

The **Stuffed Live Maine Lobster** is, well, the same stuff that New England seafood foodie dreams are made of. Or, at least they should be if you were to dream in inventive ways to enjoy seafood. To that point, for any lobster mac and cheese fans out there, Hemenway'S also has an option to stuff the lobster with mac and cheese. (Bonus: your Insta feed will thank you later as you'll have all your friends drooling).



Executive Chef Austin Hamilton at Hemenway'S in Providence, RI. Photo courtesy of the author.

You could also opt to keep it simple by ordering only the lobster, sold at market price. But for an extra \$12, why not add the shrimp, scallop, and crab stuffing. I'm sure you could dine at Hemenway'S without ordering one of the stuffed lobsters for the table, but honestly, why would you.



Hamachi Crudo at Hemenway'S in Providence, RI. Photo courtesy of the author.

The **Hamachi Crudo** is another absolute standout, and is prepared with stone fruit, watermelon radish, herbs, citrus vinaigrette, and crispy shallot. As a light dish, it's the perfect accompaniment to the stuffed lobster, with a vibrant punch of flavor that doesn't overpower.



Tuna Tartare at Hemenway'S in Providence, RI. Photo courtesy of the author.

The **Tune Tartare** with wasabi crema, sriracha, scallion, radish, sesame seeds, and cilantro is served with uniquely flavored nori crackers. And who doesn't like calamari? Have yours the local way by ordering the **Rhode Island Style Calamari**, prepared with Karen Elizabeth squid, hot cherry peppers, arugula, and lemon caper aioli.



RI Mushrooms at Hemenway'S in Providence, RI. Photo courtesy of the author.

As much as I love a pure seafood diet — aka seeing food and eating it — I do come from LA... so I also ordered a token vegetable with a side of **RI Mushrooms**, which I was happy to see was a larger serving than I expected. Perhaps in LA, sides are just smaller. (Like real estate).



Mango Coconut Cake at Hemenway'S in Providence, RI. Photo courtesy of the author.

For dessert, try the **Mango Coconut Cake**, with orange curd, coconut glaze, toasted coconut with a sprinkling of colorful edible flowers that make it feel like confetti at a party... on your plate.

The Atmosphere

Hemenway'S somehow has that rare combination of New England elegance while also having a laid-back casual feel that is perfect for business lunches and dinners, special celebrations and dates, or just a fun night out with friends and family.

Overlooking the Providence River, and nestled steps away from Brown University, Rhode Island School of Design, the financial district (and not too far away from the state capitol

building as well), Hemenway'S is a perfect meeting spot to meld all of Providence's busy worlds.

During warmer temperatures, guests may also want to dine outside. The staff was also very friendly. Hemenway'S is part of the Newport Restaurant Group, a collection of unique restaurants and experiences, guided by a group of employee-owners in the front and back of house, who bring it everyday.