

## 10 of the best places to eat along the New England coast

Coastal New England dining goes far beyond the lobster roll



By Linda Laban

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Ocean views and quaint port towns paired with straight-off-the-boat fish and seafood, as well as farm-to-table produce from the region's family farms is what modern coastal New England dining is all about. Let's take a tour, starting in Connecticut and ending in Maine.

## **Boat House | Tiverton, Rhode Island**



The Boat House's key lime bar with fruit coulis — Photo courtesy of Linda Laban

This gem tucked away on Mount Hope Bay has soothing water views; enjoy dining outside on the deck or alongside window-lined walls inside. The property extends to a pier and over grassy lawns where Adirondack chairs overlook the bay.

Guests can stroll or sit, both before or after enjoying one of two dozen local beers accompanied by chef Marissa Lo's truly classic, creamy New England clam chowder; roasted salmon with carrot celeriac purée and lemon fennel compote; and unmissable key lime bar with fruit coulis.



## **Showfish and Scarpetta restaurants | Newport, Rhode Island**



 $Show fish's \ cau liflower \ steak \ chick \ peas \ topped \ with \ a \ lemony \ chimichurri - Photo \ courtesy \ of \ Linda \ Laban$ 

Famed for vermillion sunsets over the Newport Bridge, this really fun set-up sees sister restaurants Showfish and Scarpetta swapping in and out on the deck and chic main restaurant.

Besides perfectly prepared seafood and steaks, chef Melqui Corleto adds witty twists like the Hot and Cold Caesar – a deconstructed Caesar salad with roasted sprouting broccoli, brioche breadcrumbs and a crown of finely grated pecorino. Or try the cauliflower steak, a combo of grilled green, purple and white cauliflower resting on a creamy cauliflower purée with crispy curried chickpeas topped with a lemony chimichurri – an Argentinian steak sauce.