

Friday, September 3, 2010

HOW THEY RATE

\$\$\$\$ Average meal \$100, pp
 \$\$\$ Average meal \$60, pp
 \$\$ Average meal \$30, pp
 \$ Average meal \$15, pp

★★★★★ Exceptional
 ★★★★ Excellent
 ★★★ Very good
 ★ Good
 none Fair

exploreLI.com

RESTAURANTS

/restaurants

By Peter M. Gianotti
peter.gianotti@newsday.com

Gulf Coast Kitchen by Robbin Haas

FOOD ★ ★
 32 Star Island Rd.
 Montauk
 631-668-3100
 montaukyachtclub.com

COST \$\$-\$\$\$
SERVICE Good
AMBIENCE Very good
ESSENTIALS Dinner every day,
 from 5:30 p.m. Weekend
 reservations recommended.
 Credit cards accepted. Steps at
 main entrance to yacht club.

Robbin Haas earns his
 byline at the Montauk
 Yacht Club. The veteran
 chef's New American cuisine
 suits the Gulf Coast Kitchen,
 which the club renovated last
 season. The waterside eatery
 is all light, bright, comfortable.
 Haas arrived in March, after
 opening restaurants in Antigua,
 Guatemala and in Coral
 Gables, Fla. His Caribbean and
 South Florida experiences
 transfer easily to Montauk,



Butter-poached lobster

where he's emphasizing sea-
 food and the local angle. It's
 refined, unpretentious food,
 with hints of the tropics and
 the Mediterranean, New Eng-
 land and New York City. And
 now, "East End" easily could
 be subbed for "Gulf Coast."

THE BEST

Haas prepares excellent
 lobster dishes. His bisque is
 deeply flavored, coral-shaded,
 with nuggets of meat and a
 swirl of crème fraîche. Butter-
 poached lobster: terrific, with
 tender, shelled meat accom-
 panied by asparagus, mushrooms,
 baby carrots, peas and edama-
 me. Whole lobster, steamed,
 grilled or roasted, arrives with
 steamed potatoes and fresh
 corn. Seaside, the competition
 comes from a clambake that
 includes a small lobster,
 shrimp, clams, corn and pota-
 toes; and a thick, moist cut of
 seared striped bass, surround-
 ed by a summer succotash of
 corn, tomatoes and snap peas
 seasoned with ginger and mint.
 Haas sends out a mild, good
 fritto misto of fluke, zucchini
 and scallops with basil mayo
 and ponzu sauce. Salads also
 are refreshing openers. Try the
 combo of avocado, tomato and
 bacon, loosely molded into a
 disc and capped with a smear
 of diverting, blue-cheese sor-
 bet; and the field-fresh, gener-
 ous mixed-green number with
 an herb vinaigrette. Gluten-
 free corn pasta, with tofu,
 asparagus, mushrooms, snap
 peas and pear tomatoes give
 vegetarians a satisfying choice.
 The carnivorous should veer
 toward the Roquefort-crusting
 filet mignon. On the side,
 sample sautes of fresh corn,
 bacon and green onions; and



PHOTOS BY GORDON M. GRANT

Private dining rooms are available at the Gulf Coast Kitchen.

spinach with lemon and garlic.
 Tall, tart Key lime pie, and
 dark- and milk-chocolate
 mousse lead desserts.

breast; a bland blueberry-rasp-
 berry tart; and a strawberry-
 rhubarb tart that must have
 been reheated with a blow-
 torch.

THE REST

Leaden goat-cheese gnoc-
 chi; tough, chewy seared duck

THE BOTTOM LINE

Year-round relaxation



On the Kitchen's patio, there's a fire pit for cool evenings.