



RESORT & MARINA

# NEWS RELEASE

**WHO:** The Montauk Yacht Club Resort & Marina  
**WHAT:** New Restaurant - Gulf Coast Kitchen  
**WHERE:** 32 Star Island Road, Montauk, NY 11954  
**WHEN:** April 2009

**MONTAUK YACHT CLUB RESORT & MARINA  
LAUNCHES NEW SOUTHERN COASTAL DINING CONCEPT:  
GULF COAST KITCHEN BY NEW EXECUTIVE CHEF MICHAEL DOMITROVICH**

*\*The Best of Montauk with a Southern Coastal Twist  
\*Chef Joins From Legendary "Lola's Southern Seafood" in Martha's Vineyard*

(Montauk, LI, NY . . . April 2009): The Montauk Yacht Club Resort & Marina (32 Star Island Road, Montauk, NY 11954 [631] 668-3100 or [www.montaukyachtclub.com](http://www.montaukyachtclub.com)) announces a new dining concept by new Executive Chef Michael Domitrovich, **Gulf Coast Kitchen**.

The new **Gulf Coast Kitchen**, aka "The Kitchen," features the best offerings from Louisiana, the deep South, the Florida Keys, Cuba, Mexico and Texas with the best of what Montauk has to offer. Domitrovich's southern coastal concept extends to the relaxed **Hurricane Alley** as a popular drop-in area where guests may avail themselves of freshly hand-smashed guacamole and tortilla chips; a burger with Monterrey Jack, pickled onions and chipotle mayo; and fried calamari served with saffron aioli. The **Barracuda Bar** and **Turtle Lounge** round out the complete experience with "Barracuda Bites," a small plates menu of sweet and savory selections along with handcrafted specialty and classic cocktails.

### **Gulf Coast Kitchen**

Guests are transported to a "southern coastal manor" with the warm ambiance of a living room-styled lounge that opens onto a floor-to-ceiling windowed dining room with inspiring water views. Decorated with wicker couches, potted plants, historic images of the Montauk Yacht Club and antique treasures, this is the **Gulf Coast Kitchen**. Creating a new sense of tradition in the nostalgic location is Executive Chef Michael Domitrovich's comfort food menu. Influenced by classic Cajun, Cuban, Mexican and soul food cuisines, dishes are lovingly prepared with the finest local ingredients to combine the best of what Montauk has to offer with a southern coastal twist.

Diners may choose from soups, salads and seafood starters (\$8 - \$15) including signature fried oysters Rockefeller, of New Orleans origin, as a half-dozen oysters with spinach béchamel topped with crispy shallots and Pernod. Among the entrées (\$22 - \$42) are duck, pork and beef selections complementing a full range of fish dishes including local striped bass with a Mexican take. Prepared "tikin xic," it is glazed in sour orange and achiote powder and served with sweet plantains, salsa cruda, lime wedges and habanero salt. Sides (\$6) include a crock of shells and cheese, collard greens, stewed okra, yucca fries, sweet plantains and moros, Cuban black beans and rice.

Among desserts (\$8 - \$10) is the signature spicy brownie sundae. The fudge-y brownie is served with house-made, seasonally flavored ice cream and Mexican chocolate sauce with a hint of chili and cinnamon. On the menu too are traditional key lime parfait - made of key lime mousse, Swiss meringue and toffee graham crackers; plus a Florida sunshine cake of triple citrus syrup-soaked pound cake with berries and chantilly cream.

The **Gulf Coast Kitchen** dining concept extends to *Hurricane Alley* for breakfast, lunch and dinner from Memorial Day 2009; and the *Barracuda Bar* and *Turtle Lounge* for nighttime menus.

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### **Hurricane Alley**

Waking up to the day, following an afternoon sail or back from the beach, guests are welcomed into a laid-back indoor/outdoor dining atmosphere reminiscent of a time-honored bait and tackle fish shack in the Florida Keys. Instantly recognizable yet surprising dishes feature the best of what Montauk has to offer with a southern coastal twist. From guacamole mashed-to-order, crab cakes Benedict and signature New Orleans-style sandwiches on Cuban bread, **Hurricane Alley** delivers a new take on summer fare with fresh and simple cuisine served for breakfast, lunch and dinner.

The breakfast menu has traditional fare but also Southern style cornmeal pancakes with honey butter and powdered sugar along with extras like house-made Chorizo patties, sweet plantains and Cuban pressed toast. Children-friendly seating and menus (\$8) include “Chef Mikey’s” initial cakes for kids whose choice of three letters may be returned in the form of pancakes.

For lunch and dinner, there are appetizers (\$8 - \$15) such as guacamole mashed-to-order, salads (\$10 - \$17) and sandwiches (\$12 - \$15). The signature Cuban Mix is an indulgent flavor combination of slow-roasted pork, ham, Swiss, mustard and pickles press on Cuban bread in itself a treat with its fluffy-style loaf and hard exterior. A New Orleans-style Muffuletta Mix, also with Cuban bread, is stuffed with ham, salami, provolone and olive salad.

### **Barracuda Bar and Turtle Lounge**

Sip and snack at the pentagonal **Barracuda Bar** with water views, on the yachtside patio or inside the “other” Montauk Lighthouse, the replica of the landmark beacon built by Carl Fisher in the 1920s, and named the **Turtle Lounge**. The bar is adorned with vintage travel posters and maps from around the globe. The intimate lounge features historic images of the Montauk Yacht Club and tavern-style seating. Choose from a selection of handcrafted specialty and classic cocktails and a menu of “Barracuda Bites” – small plates, savory and sweet, echoing the southern coastal cooking-style of *Gulf Coast Kitchen* and *Hurricane Alley*.

“Barracuda Bites” (\$5 - \$12) range from fried green tomatoes, lightly battered in seasoned corn meal, fried and served with Cajun remoulade dipping sauce; and chicken wings tossed in garlic mojo - Cuban-style buffalo wings with a garlicky sweet and sour finish; to Long Island duck sliders on mini-sweet potato biscuits with caramelized onions and house-made orange marmalade.

### **Chef Michael Domitrovich**

Born to a Greek-Croatian restaurant family in Detroit, Michigan, Domitrovich has worked nearly every position in the restaurant business. After a stint operating successful family restaurants through the ‘80s and ‘90s in New York City and Long Island, **Ham Heaven**, **Ham Heaven Uptown** and **The Other Place** at The Jones Beach Hotel, his family moved to Cape Cod’s Martha’s Vineyard.

While at **Lola’s Southern Seafood**, Domitrovich worked directly under his mother, Chef Lola Domitrovich, and eventually became accountable for the entire culinary operation of 300 seats, an indoor and outdoor bar and a full staff. Of the New Orleans-style Cajun restaurant, the *Cape Cod Travel Guide* said it has “exquisite food, elegant ambience and exuberance,” while the venerable *Yankee Magazine’s Travel Guide to New England* named Lola’s an “Editor’s Choice for 2004.”

After leaving Martha’s Vineyard, Domitrovich broadened his cooking style by traveling, studying and cooking a multitude of international cuisines. In 2007, he co-authored *Tastes Like Cuba: An Exile’s Hunger for Home*. He has also been a guest lecturer at the *Culinary Institute of America*. No stranger to dramatic presentations, Domitrovich holds a Bachelor of Fine Arts in Cinema Studies from *New York University Tisch School of the Arts*. He prides himself not just as a chef but as a playwright too. His most recent production, an off-Broadway play about restaurant brats, “On Island,” is about a restaurant family on Martha’s Vineyard marking a convergence of his passions for food, family and theater.

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**ABOUT THE MONTAUK YACHT CLUB RESORT & MARINA**

Rich in history and tradition, The Montauk Yacht Club Resort & Marina ([www.montaukyachtclub.com](http://www.montaukyachtclub.com)), founded in 1929, is situated on 35-acres of scenic waterfront property at the East End of Long Island, New York where it has been the preferred playground for a who's who of visitors since famed entrepreneur Carl Fisher built the original clubhouse. Today, after a multi-million dollar redesign & renovation, owner Island Global Yachting ([www.igymarinas.com](http://www.igymarinas.com)) opens the new Resort & Marina to family holiday makers, wedding parties, corporate meetings and events. The newly renovated property, while modern and chic, stays true to the Montauk landmark's legacy and old world charm with a luxuriously casual atmosphere. In addition to the 232-slip world-class Marina, there are 107 comfortably elegant guestrooms, 43 with water views; 23 well-appointed Villa Cottages, fine dining and cocktails at the Gulf Coast Kitchen, Hurricane Alley, Barracuda Bar and Turtle Lounge; the full-service SPA MYC and fitness center; a private beach and three swimming pools; Har-tru lighted tennis courts; easy access to fishing and water sports; and 10,000- feet of indoor meeting and event space plus the expansive Great Lawn that can accommodate large-scale tented events up to 1,000 people. This summer, the Montauk Yacht Club Resort & Marina proudly celebrates its 80th anniversary.

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