

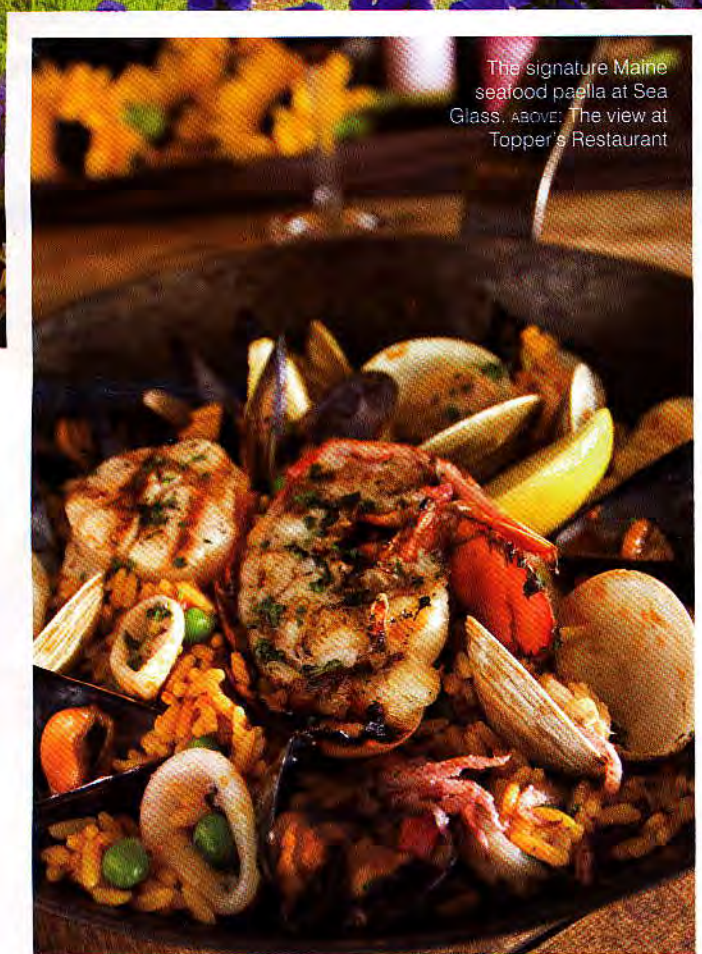
BOSTON COMMON



Tables by the Sea

Elegant oceanside dining all along the region's coastline

By Victoria Abbot Riccardi



The signature Maine seafood paella at Sea Glass. ABOVE: The view at Topper's Restaurant

COME SUMMER, it's hard to rival the pleasure of savoring a special meal overlooking the water—a salty tang in the air, yachts or a rocky coast visible in the distance and the last of the day's golden sun lingering over the watery horizon. These five seaside spots allow you to set down your anchor and savor summer's gastronomic splendors.

SEA GLASS

Tucked along the Cape Elizabeth peninsula just seven miles south of downtown Portland, this ocean-to-fork restaurant offers gorgeous views stretching from carefully tended gardens down to Crescent Beach. Chef Mitchell Kaldrovich works with local farmers, fishermen and lobstermen to secure the best ingredients available, which he crafts into options such as seared jumbo scallops with summer succotash and truffled popcorn crumbs; butter-bathed lobster with tarragon, baby vegetables and homemade gnocchi; and Maine seafood paella plumped with clams, mussels, calamari and lobster. Tip: don't miss the evening s'mores by the fire pit. *Inn by the Sea, 40 Bowery Beach Road, Cape Elizabeth, Maine, 207-799-3134; innbythesea.com*

TWENTY-EIGHT ATLANTIC

Thanks to the dining room's soaring, eight-foot windows, you can enjoy spectacular views of Pleasant Bay while savoring executive chef James Hackney's award-winning fare, a sophisticated, seasonal rendering of area ingredients. His tartare trio—spicy tuna, gingered yellowtail and truffled salmon—are as tasty as they are refreshing, while his Petite Clambake featuring a butter-poached lobster and tender corn pudding tastes like the essence of August. For carnivores, game and meat offerings, like fruit-glazed seared duck breast and brown-sugar-brined Berkshire pork loin with Swiss chard, are sure to satisfy. *Wequassett Resort & Golf Club, On Pleasant Bay, Chatham, 508-432-5400; wequassett.com*

THE MANSION

Perched on a peninsula overlooking Narragansett Bay, the posh Castle Hill Inn (built in 1874 for Harvard marine biologist Alexander Agassiz) offers some of the most stunning ocean views you'll ever encounter. Executive chef Jonathan Cambra's commitment to working with area farmers, fishermen, bakers, honey producers and cheese makers is apparent in all of his Mediterranean-inspired menus. Options include a parsley-wine potage of native littleneck clams, locally made kielbasa and cherry tomatoes; roasted rack of local lamb with ricotta ravioli, Swiss chard and parsley pesto; and area artisanal cheeses served with pâté de fruit, roasted almonds, grilled bread and honey from nearby Aquidneck Island. *Castle Hill Inn, 590 Ocean Drive, Newport, 888-466-1355; castlehillinn.com*

THE RED INN

You won't find such elegant dining so close to the water as at this P-town hideaway. Walk just a few steps from the deck where drinks are served and you can wiggle your toes in the sand. Naturally, seafood reigns at this cozy 74-seat restaurant with jaw-dropping views over Provincetown Harbor, Cape Cod Bay and the sandy shores along the Outer Cape. In the yolk-yellow dining room with white tablecloths and warm wooden floors, you'll fall hook, line and sinker for executive chef/owner Philip Mossy's market-fresh cuisine,



Lobster roll from Topper's Restaurant

AAH... FRESCO!

DINE AND UNWIND OUTSIDE AT THE CHANLER.

Abandon the dinner jackets for rolled-up sleeves and warm sun as you eat in the open air this summer. The Chanler, a posh hotel originally built as a private Newport summer residence in 1873, offers plenty of opportunities to dine alfresco. Find a seat at Cliff Walk Terrace, the resort's bustling outdoor patio restaurant overlooking Cliff Walk and the Atlantic Ocean. It's the only restaurant that has an entrance directly off the Walk, so you can enjoy a leisurely stroll with unparalleled views of the water before or after your meal. Relish the simplicity of citrus-poached shrimp with Bloody Mary cocktail sauce or the Spiced Pear Caesar salad with sourdough croutons and roasted garlic dressing.

If you want to feel the grass beneath your feet, grab a cocktail and a plate of local oysters with watermelon, jalapeño and ginger from the Terrace and find a choice spot on The Chanler's sprawling lawn. Sip a 25-cent martini (really!) and enjoy the panorama from a price-less perch. And if you toss back those martinis a little too enthusiastically, your plush room—with butler service—awaits at the inn. *117 Memorial Blvd., Newport, 401-847-1300; thechanler.com*

—JESSICA LANIEWSKI

featuring all kinds of Piscean appetizers, like sweet Wellfleet littlenecks, oysters and mussels in a spicy tomato broth or pan-roasted cod with crisp bacon and lemon-garlic confit. Meat lovers will adore the signature "Big" 16-ounce, dry-aged center cut sirloin slathered with herb butter and served with crunchy onion rings. *15 Commercial St., Provincetown, 508-487-7334; theredinn.com*

TOPPER'S RESTAURANT

There are two ways to reach the indoor/outdoor dining at this restaurant overlooking Nantucket Bay: From town, step aboard *The Wauwinet Lady* and motor over to the restaurant (and back) from the dock behind the White Elephant hotel; or if you're staying at the Wauwinet, just stroll down from your room. Regardless of your route, you'll be in for a treat thanks to the restaurant's 1,450-bottle wine cellar and the talents of chef Kyle Zachary, a veteran of Chicago's Alinea and the Wheatleigh in Lenox. Using French techniques, he transforms the season's bounty into such favorites as crispy crab and lobster cakes seasoned with smoked corn, spicy olives and a creamy mustard sauce; meaty cod with roasted cockles; and halibut with fresh artichokes and wine. There may be a lawn between you and the sea, but nothing will obstruct your view. *The Wauwinet, 120 Wauwinet Road, Nantucket, 508-228-0145; wauwinet.com*