



# NEW YORK POST

LATE CITY FINAL

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SUNDAY

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42 PULSE NEW YORK POST Sunday, July 4, 2010

TABLE HOPPING

NEW YORK POST PULSE 43 Sunday, July 4, 2010



**THE LOBSTER CLUB.** \$29, at Bar Americain, 152 W. 52nd St.

**The twist:** Bobby Flay's surprisingly light and crunchy take on the traditional club sandwich features crispy, thinly sliced cured ham (which tastes like bacon), crunchy arugula and sweet homemade green onion dressing made with just enough mayo, oil, vinegar, tarragon, scallions, red onion and chopped celery.

**Meat:** bite-sized chunks of tender claw, tail and knuckle meat from Maine and Canada

**Carb:** sourdough bread toasted and moistened with huge helpings of green-onion dressing

**Side:** barbecue potato chips

## NEW CLAWS

BY WENDY STRAKER HAUSER

## ON THE BLOCK

The lobster roll has come out of its shell. It takes on the city's food sandwich

**THE SUMMER ROLL.** \$15, at Spice Market, 403 W. 13th St.

**The twist:** "There are three flavors at work here," says chef Anthony Ricco: sweet, sour and spicy. The sweetness comes from the lobster. The sour bite comes from the vinegar and elderflower gelatin, which sits inside the roll, and the spice comes from a sriracha-based chili mayo dipping sauce. Glass noodles, shaved carrots, red leaf lettuce and a touch of dill and salt round out the roll to provide a burst of flavor and texture.

**Meat:** ½ pound of cooled and diced tail, claw and knuckle meat from Maine

**Carb:** rice paper



Christian Johnston

**THE ASIAN-INFLUENCE.** \$14, at Xie Xie, 645A Ninth Ave.

**The twist:** This season's "Top Chef" front-runner Angelo Sosa created this Asian-inspired version of the traditional lobster roll with creamy Japanese Kewpie mayo and plenty of tarragon. The best part? Each roll is covered in a handful of deliciously crispy fried shallots, adding crunch, flavor and texture to an otherwise sweet treat.

**Meat:** hearty chunks of Nova Scotia lobster tail, claw and knuckle meat

**Carb:** warm, lightly toasted potato roll



**THE MERMAID INN,** 96 Second Ave.; 79 MacDougal St.; 568 Amsterdam Ave.

**Price:** \$26  
**Meat:** Chef Laurence Edelman packs in 6-ounces (2-ounces more than your average lobster roll) of hunks of knuckle, tail and claw meat from Maine and Canadian lobsters.



**Filling:** a touch of cayenne pepper, lemon juice, chives, finely chopped celery, a whopping 3-to-1 lobster to mayo ratio, and a pinch of sea salt and pepper.

**Roll:** warm, lightly toasted, too-rich and buttery brioche bun from Amy's Bread

**THE BREAKFAST BLEND.** \$18, at Bagatelle, 409 W. 13th St.

**The twist:** "The Club Sandwich at 'Homard'" the most recent addition to Bagatelle's popular brunch menu, is garnished with sliced tomatoes, sliced hard-boiled egg and chopped hydro Boston lettuce. In place of straight-up mayo, chef Nicolas Cantrel makes a delightfully light French cocktail sauce made out of mayo, ketchup and brandy.

**Meat:** diced lobster tail and claw meat from Canada

**Carb:** toasted white bread

**Side:** homemade yucca chips



Michael Sauter

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**Roll:** warm, lightly toasted, too-rich and buttery brioche bun from Amy's Bread

## The Maine events

If you can't make it to the pine tree state, here's a sampling of the city's best classic-style lobster rolls

**LUKES,** 242 E. 81st St. and 93 E. Seventh St.

**Price:** \$14  
**Meat:** hearty chunks of fresh, tender claw and knuckle meat straight from the family's seafood processing business, which cuts out the middleman, allowing for faster deliveries and quicker boat-to-bun turn-around time.

**Filling:** a touch of celery salt, barely-there Hellman's mayo and plenty of drawn lemon butter. It's as if you pulled the meat out yourself.

**Roll:** a warm, toasted, buttery New England-style Country Kitchen bun

BEST PRICE!



Christian Johnston

**RED HOOK LOBSTER POUND,** 284 Van Brunt St.

**Price:** \$15  
**Meat:** claw, tail and knuckle meat from Maine served warm (Connecticut style) or cold (Maine style), depending on your preference

**Filling:** paprika, celery and homemade mayonnaise (or no-mayo and butter), topped with scallions

**Roll:** JJ Nelson bun straight from Maine

**DITCH PLAINS,** 29 Bedford St.

**Price:** \$26  
**Meat:** claw, tail and knuckle meat from Jordan's Lobsters of Long Island. "I don't like our Lobsters to travel too far," says chef Marc Murphy.

**Filling:** an aioli of light mayonnaise, roasted garlic and Dijon mustard mixed with scallions, celery, tarragon, parsley and Old Bay seasoning

**Roll:** a chewy Martin's potato roll

**Price:** \$27  
**Meat:** Chef Ed Brown steams and cleans each lobster — of which he uses knuckle, tail and claw meat — in house, "which is time-consuming," he says, "but nothing compares to the flavor of a live lobster."

**Filling:** a touch too much of mayo, fresh squeezed lemon juice, finely diced celery, salt and pepper and a sprig of watercress "to add a little crunch."

**Roll:** warm, toasted, buttery split bun



Michael Sauter