



'Prime' Summer Hotspot

By The Foodies/ foodie@longislandernews.com

Dorothy 潤滑鹹 all wrong when she said "there's no place like home." She should have been saying "there's no place like Prime" and wishing herself to Huntington's waterfront.

When the sun comes out, follow New York Avenue – our own personal Yellow Brick Road – to Prime's outdoor patio, where diners can enjoy a relaxing sunset or lively evening with stellar food, killer cocktails, live music and a view of Huntington Harbor you can't find anywhere else. Grab a dockside table an arm's length from the water, or camp out near the fire pit, Cabana Bar, or on the patio – anywhere makes for a spectacular summer meal. Executive Chef Gregg Lauletta's menu dazzles with local foods and sumptuous combinations. Certain dishes seem to have been made especially for summer, bursting with flavor and color.

Perfect for a sun-kissed summer day while sipping a Prime Sweet Tea cocktail is the artful Green Lotus (\$16), a mix of spicy tuna, Jonah crab and Asian pear molded into a ball and wrapped in avocado slices. Nothing says summer like this pair of cool, colorful and refreshing salads: the Heirloom Tomato (\$14) and the Beet Salad (\$13). In the Heirloom the tomatoes are perfect, dressed with basil, pine nuts, and parmesan and topped with creamy but delicate Crescenza cheese. The Beet Salad (\$13) is light, with walnuts, mesclun greens, goat cheese and balsamic. Prime's seafood bar is the perfect accompaniment to its drink menu.

While lunch boasts an array of lighter dishes and mouthwatering sandwiches like the Lump Crab Salad Sandwich (\$18) and Cold Water Lobster Roll (\$28), dinner presents Prime's signature steaks as well as seafood and chicken. One of our favorites, Chicken Grecco (\$26) is like the best Greek salad you've ever had, minus the lettuce. Half an organic chicken, boned before it is cooked, makes for a juicy and crispy star with tomatoes, a triangle of feta, yellow peppers, cucumbers, capers, onions and olives. Colossal Shrimp (\$42) is just that – colossal – so make sure you have a friend to help, although you may not want to share its creamy parmesan risotto and slow-cooked tomato fondue.

Don't skip out on dessert; all are made in house and are delicious. The apple tart, chocolate crème brulee and sorbet assortments are wonderful or go for our favorites, the Verona chocolate cake and the double-crusted cheesecake drizzled with a caramel Macadamianut sauce.

The party continues all summer long. Enjoy Happy Hour on the harbor Fridays from 4:30-7:30 p.m. with half-priced sushi and music. On Margaritaville Saturdays sip half-price margaritas from 3-5 p.m. with music until 7 p.m. Live Reggae on Calypso Sundays lasts from 4 p.m. until sunset. Catch an outdoor flick on Monday Night Movie Night at 8:30 p.m. and enjoy a jazz brunch on Sundays from 11 a.m. to 3 p.m.

Prime

117 New York Ave., Huntington
631-385-1515

Restaurantprime.com

Invite The Foodies Submit news and notices of upcoming events to The Foodies c/co Long Islander Newspapers 149 Main Street Huntington Ny 11743 or email foodie@longislandernews.com. To suggest a review call Peter Sloggatt at 631-427-7000.