Five Towns Restaurant Review

& MCGOY Hudson

On the Nautical

Seafood, ambiance and entertainment are yours for the taking at Hudson & McCoy on Freeport's Nautical Mile. Everything, including the décor, is of high quality. The nautical imagery, the tiling,

the square bar at the entrance and their ample upstairs dining room provide a comfortable environment for the meal that followed.

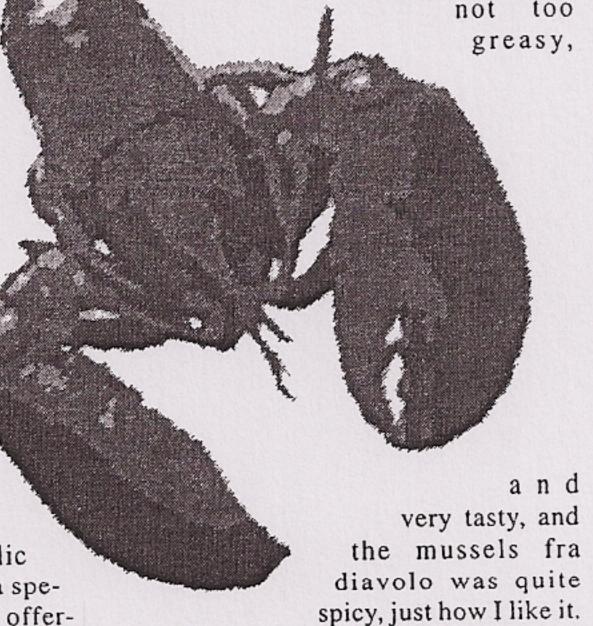
I arrived on a Tuesday evening on a stormy night and it was still busy. If you want to go there on the weekend, I suggest you call ahead to make reservations, as this is a popular watering hole, as well as a fine restaurant.

The evening's specials included a carrot ginger soup with a dollop of apple walnut relish, which was divine. Among their special appetizers was a grilled shrimp in a lite garlic cream sauce. A fettuccine, as the waitress described it, with fresh garlic and parsley paprika was the pasta special of the evening and the fish offerings included a blackened swordfish with rice pilaf and Pico de Gallo, and a

Chilean Sea Bass in a Strawberry Balsamic Reduction. Lobsters from Maine were offered in 2 or 3 lb weights.

Timmy, the chef, offered his best and calamari, mussels fra diavolo and crab cakes in a garlic aioli sauce with chives followed for appetizers. The

was cooked perfectly, calamari not too greasy,



The crab cakes were absolutely fabulous! I recommend all of the appetizers. In ad-

dition to the hot appetizers, the cold seafood platter of raw fixins followed: littleneck clams and malpeques (oysters) whet our appetite for the feast that continued.

The special Hudson and McCoy salad with cucumbers, tomatoes, onions, snow peas, chickpeas, carrots and celery with feta cheese in red wine vinaigrette was a meal in itself and was quite delicious.

The seafood pasta with scallops shrimp, calamari, mussels and fresh lobster claw meat in the fra diavolo sauce was spectacular, one of my favorites, and this was prepared excellently. We also sampled the fettuccine with garlic parsley pappardelle in a white sauce and it was delicious, although heavy as the dish dictates. The tuna tartare with mashed potatoes and sweet and sour shredded yams was amazing. Again, another favorite for my discriminating palate.

It was hard to have any room left for the spectacular desserts that followed, but we managed to indulge, promising ourselves to burn those extra calories at the gym the next day. The "I'd walk over my mother in cleats" chocolate key lime pie, which the waitress would do more than "die for" was definitely scrumptious. Adorning the Hudson & McCoy - on the Nautical Mile

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rest of the "indulgence" platter was a homemade brownie sundae, and apple torte, a chocolate truffle torte and a flourless chocolate cake. A hefty scoop of blood orange sorbet helped clear and refresh our palates while we took bites of each caloric indulgence.

Among other highlights from the menu is an chilled raw appetizer which includes a 1 lb chilled lobster, three littleneck clams, 3 cherrystones, 3 oysters and 3 jumbo shrimp, perfect as an appetizer or light aperitif on a scorching day. Also offered are steamers and their own "filet mignon spring rolls. Entrée highlights from their staple menu include Filet Mignon, New York sirloin, and a grilled lemon chicken. Every night there are specials including soft shell crabs and talapia, and others', depending on which night you dine.

Live popular bands appear Thursday through Sunday and the back porch rocks.

Hope to see you there!

BETTINA MARKS



