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# Long Island Restaurants

## Where to get great lobster rolls on LI

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A lobster roll, served with lemon and cole slaw, at Clam Bar in Amagansett. (Photo by Ellen Watson)

Years ago, Long Islanders hankering for lobster rolls would have to drive almost as far as Montauk to get a fix. Now, though, the combo of cool lobster salad on a toasted hot dog bun is the darling of clam shacks and fish houses Islandwide. Some are made with the meat pulled from local lobsters, others with lobster meat brought in from Canada. Here are some favorites, from East Rockaway to the East End.

### NASSAU

#### Oyster Bay Fish & Clam (aka the Clam Bar)

103 Pine Hollow Rd. (Route 106)  
Oyster Bay  
516-922-5522

**THE ROLL** At this unabashedly nautical spot, a generous amount of claw and knuckle meat is combined to order with mayonnaise, celery and parsley, piled onto a toasted hot dog roll and costs \$19.95.

**BOTTOM LINE** Very good, especially since everything can be adjusted to taste.

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#### Singleton's Seafood Shack

1 Ocean Pkwy.  
(Tobay Beach)  
Massapequa  
516-826-1610

**THE ROLL** Under an umbrella table overlooking Tobay Beach, you can savor a lobster salad of claw and knuckle meat, a little chopped celery, mayo, salt and pepper. It's served on a soft hoagie roll with lettuce, tomato and fries for \$24.95.

**BOTTOM LINE** A fine and generous roll, but if you want your bun toasted, you have to ask.

#### Shipwreck Tavern

10 Bayville Ave., Bayville  
516-628-2628  
[shipwreckpub.com](#)

**THE ROLL** This jumping waterside tavern serves a lobster salad made with lobster meat, diced

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celery and chili-spiked mayo heaped onto a grilled potato bun that's drizzled with melted butter. Included are a house salad or fries for \$22.

**BOTTOM LINE** A very good lobster roll that's best eaten outdoors on the upper deck.



**Jordan Lobster Farms**

1 Pettit Place, Island Park  
516-889-3314

**THE ROLL** At this lobster wholesaler by the water, you order your lobster roll at the counter and find a table or get it to go. The coral-hued salad is made with lobster meat, mayonnaise, lemon juice, celery and scallions, and comes on a toasted hot dog bun. Accompanied by a bag of chips and a pickle, it costs \$14.95.

**BOTTOM LINE** Unless you're a purist who objects to scallions, this is a fine roll at a very good price.

**Artie's South Shore Fish and Grill**

4257 Austin Blvd.  
Island Park  
516-889-0692

**THE ROLL** Availability depends on what owner Artie Hoerning catches on a given day. Lobster salad is made with lobster meat, mayonnaise, a little tarragon, salt and pepper plus a dash of lemon, and it comes on a toasted hot dog bun with lettuce and tomato. At \$17.95, it's accompanied by fries and coleslaw.

**BOTTOM LINE** It doesn't get any fresher than this.

**The Fishery**

1 Main St.  
East Rockaway  
516-256-7117

**THE ROLL** At this seaside fish house with outdoor seating, there are two varieties, each made with the meat of one lobster. The cold roll features lobster salad made to order with a dressing of mayo, Old Bay seasoning, lemon, chives and parsley. The hot roll features lobster meat quickly warmed with a touch of drawn butter that's drizzled on the bun and also served on the side. Each costs \$16.95 and comes with coleslaw and fries.

**BOTTOM LINE** The hot lobster roll may look small, but it's a purist's dream - just lobster and a little butter. The cold one is good, too.

**Legal Sea Foods**

Roosevelt Field Mall, 630 Old Country Rd. in Roosevelt Field (516-248-4600), and Walt Whitman Mall, 160 Walt Whitman Rd., Huntington Station, 631-271-9777

**THE ROLL** This Boston-based chain shucks its lobster to order before adding mayonnaise and celery, a little lemon juice and a touch of finely chopped green onion. It's then served on a toasted brioche hot dog roll, accompanied by fries and coleslaw (or your choice of a side dish, such as baked potato or seaweed salad). It costs \$22.95

**BOTTOM LINE** One of the top catches on Long Island

**SUFFOLK**

**H2O**

215 W. Main St.  
Smithtown  
631-361-6464

**THE ROLL** At this sophisticated seafood house, lobsters are steamed and shelled before being made to order into lobster salad. Each serving contains the meat of a 1 1/4 pound chick lobster, celery, onion, mayo, salt, pepper and parsley. The salad is packed into two butter-grilled hot dog buns and is plated with herbed fries, at \$23.

**BOTTOM LINE** You won't leave hungry.

**The Lobster Roll (aka Lunch)**

1980 Montauk Hwy. E., Amagansett, 631-267-3740, and  
**Lobster Roll Northside**, 3225 Sound Ave., Riverhead, 631-369-8774

**THE ROLL** This long-standing East End seafood joint (one of the first places on L.I. to serve lobster rolls) combines lobster meat, celery and mayonnaise. The salad is tucked into a toasted hot dog bun and served with coleslaw on the side for \$18.95. A new lobster salad slider, at \$8.95, is a scaled-down version that comes on a miniature hot dog roll. (Both offer the same menu).

**BOTTOM LINE** Good and simple.

**Duryea's**

65 Tuthill Rd.  
Montauk  
631-668-2410

**THE ROLL** At this lobster pound, the lobster salad (lobster meat, herb mayonnaise and celery) comes on lightly toasted French bread and, at \$18.95, is paired with coleslaw, plus a choice of potato chips or potato salad.

**BOTTOM LINE** You're eating freshly caught lobster at an outdoor picnic table, making it not just a lobster roll but an experience.

**Clam Bar at Napeague**

2025 Montauk Hwy.

Amagansett  
631-267-6348

**THE ROLL** At this roadside stand with picnic-table seating, big chunks of lobster meat, a little celery and just a touch of mayonnaise are mounded onto a lightly toasted potato hot dog roll and served with a small side of coleslaw for \$18.

**BOTTOM LINE** There's much to be said for simplicity and freshness and just the right proportions.

**Maroni Cuisine**

18 Woodbine Ave.  
Northport  
631-757-4500

**THE ROLL** Chef Michael Maroni's lobster salad is made with lots of fresh Canadian lobster meat, chopped celery, a little mayo, a touch of Dijon, plus salt and pepper. It's piled onto a buttery French croissant, cut into the shape of a hot dog bun, and comes with Tater Tots and coleslaw. At \$25 for takeout (\$29 if eaten in the restaurant), it's available only at lunch and on weeknights.

**BOTTOM LINE** Generous and classy

**PJ Lobsterhouse**

1 N. Country Rd.  
Port Jefferson  
631-473-1143

**THE ROLL** More of a hero than a roll, this lobster salad sandwich is made with 1/3 pound freshly shucked lobster meat, mayonnaise, celery, black pepper and celery salt mixed together and served on Italian bread. At \$15.99 (\$17.99 for a sandwich with 1/2 pound of meat), it comes with fries.

**BOTTOM LINE** Fresh and substantial

**The Catch Seafood Tavern**

111 W. Broadway  
Port Jefferson  
631-64CATCH

**THE ROLL** Have your lobster roll on the outdoor deck of this new fish house. At \$14, it features big pieces of lobster combined with a little mayo and celery on a toasted potato hot dog roll. On the side are coleslaw and hand-cut wedges of fried potatoes.

**BOTTOM LINE** Fine eating and super value

**Silver's**

15 Main St.  
Southampton  
631-283-6443

**THE ROLL** At this atmospheric Southampton restaurant (open only for lunch), owner Garrett Wellins uses more than one fresh lobster and combines it with a little finely chopped celery, lemon zest and just enough mayo to hold everything together. It's served on Eli Zabar's double ficelle (French baguette) and, at \$34, might be Long Island's costliest lobster roll. It comes with a salad of Dijon vinaigrette-dressed local or Canadian hydroponic tomatoes.

**BOTTOM LINE** Haute and plenty

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