

BATTLE OF THE PATIOS!

WHO HAS THE COOLEST PATIO ON CONGRESS STREET?!

NOSH

KITCHEN BAR



TACO ESCOBARR



TRY THEM BOTH!

**ENJOY EXCELLENT FOOD AND DRINKS,
MAINE'S UNIQUE WEATHER AND WATCH THE
PASSING PARADE OF PORTLAND'S PEERLESS PERSONALITIES!**

551 CONGRESS 553-2227
WWW.NOSHKITCHENBAR.COM

548 CONGRESS 541-9097
WWW.TACOESCOBARR.COM

COMING ATTRACTIONS

Travel Channel's
Adam Richman
visits Maine
in search of the
Best Sandwich
in America.

Earl of Sandwich

INTERVIEW BY COLIN W. SARGENT

He's coming to a sandwich shop near you. ADAM RICHMAN, 38, star of *Man v. Food* and now host of *Best Sandwich in America* on the Travel Channel, is bringing millions of hungry viewers with him in the coming weeks to watch him take a savage bite out of the Maine Coast. Already a fan of many local restaurants, he can't wait to taste and tell about Summer 2012.

COMING ATTRACTIONS



Adam Richman cracks claws with the locals at The Lobster Shack in Cape Elizabeth.



How will your show connect with Maine as summer unfolds?

It's called *Adam Richman's Best Sandwich in America*. Basically, we did this like March Madness, with ten regions, three sandwiches per region, one pick being from a celebrity friend, two picks being mine. Then, ten regional winners plus two wildcard entries will go head-to-head in our national championship one-hour finale special. [We're going to be] taping in Portland and surrounding areas [in the coming weeks].

Lobster Shack's lobster roll:
"A perfect **portable** seafood sandwich served in **Nature's** most beautiful dining room."

You've had America's best sandwich—the lobster roll at The Lobster Shack in Cape Elizabeth. You've gushed over the view and how the lobster meat is fresh and perfect there. Would you call this gastro-pornography?

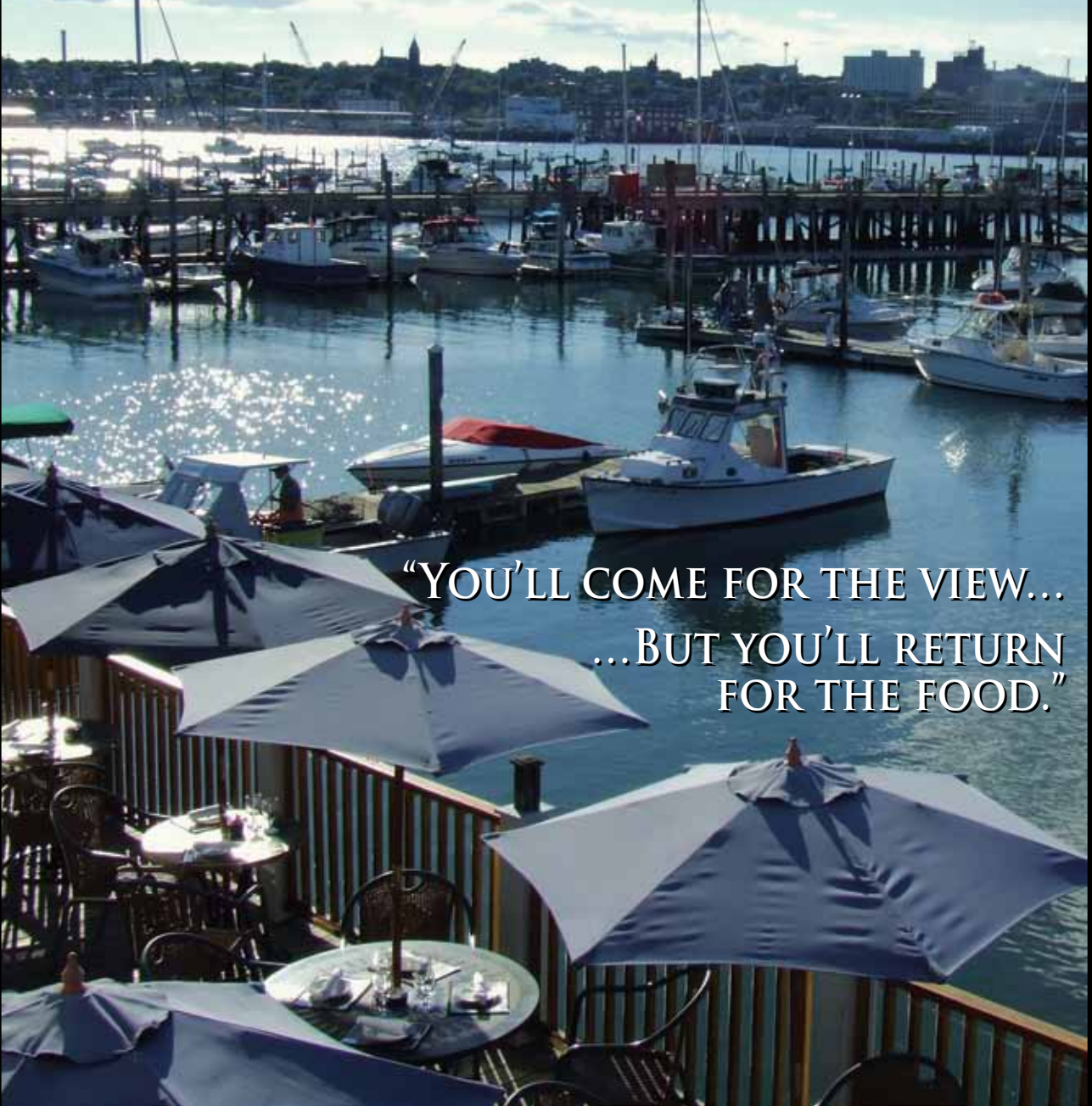
Gastro-pornography, wow. I'm going to have to steal that. For me, the thing about The Lobster Shack at Two



PORTLAND'S PREMIER WATERFRONT DINING EXPERIENCE

SALTWATER GRILLE

OPEN SEVEN DAYS A WEEK, 11:30 A.M. TO 9 P.M.



"YOU'LL COME FOR THE VIEW...
...BUT YOU'LL RETURN
FOR THE FOOD."

231 FRONT STREET • SOUTH PORTLAND

799-5400 • SALTWATERGRILLE.COM



Custom art glass for any application.

Custom Designs, Restorations and Repairs,
Windows, Doors, Lighting, Kitchen and Bath,
Fusing, Painting, Sandblasting, and more...

• 630 Forest Ave Portland, ME 04101 • 800.773.4154 • www.phoenixstudio.com •



Silly's & Silly's with a Twist

Introducing
with a fully stocked bar.

Air-conditioned and garden patio dining.
Featuring fried pickles, char-grilled lamb,
applewood smoked pork & locally made falafel.
Vegan & gluten free options.

Open Tuesday-Friday at 11:00
Saturday & Sunday at 9:00

40 Washington Ave, Portland
207-772-0360 • Sillys.com

Try our peanut butter & bacon milkshakes, 1 of 1,000 combos.



COMING ATTRACTIONS

Lights is the fact that it's a completely immersive New England experience. You see the lighthouses, the amazing coastline. You hear the foghorns and see the ships. No frills, ball-real. You get your lobster or lobster roll on a plastic tray, go outside into this beautiful scenery, grab a table, and chow down.

The great thing about the lobster roll, especially the one at The Lobster Shack, is its simplicity and purity. The meat is the



real star here. It's not overly mayonnaise[d], and for me, I was very lucky to be told by a local to put the pickles on top. As you bite down, there's a rush of flavor: sweetness, a little bit of meatiness from the lobster, [and] slight smokiness. And from the dusting of paprika, sourness of the pickles, and the crunch they impart, [it all] balances with the velvetiness of all the other ingredients. The really cool thing is that a whole new flavor develops as you chew and make this amazing new flavor in your mouth. It is at once light and heavy, savory and sweet, delicate and substantial.

Portland's the birthplace of the Italian sandwich. It's not a hoagie, it's not a submarine, it's not a hero. On top of that, we at *Portland Magazine* are on record for claiming the Italian sandwich is the inspiration for the Philly cheesesteak. We doubt the Philly guys mentioned this during your episode there.

Inspiration is always a tough thing to claim. I'm sure there's a publication in Philly that says the inverse.

To me, it's always fun to delve into the hidden histories of foods, even if all you're



left with is more questions—either way, we have two kick-ass sandwiches now. I'm grateful for wherever they sprang from.

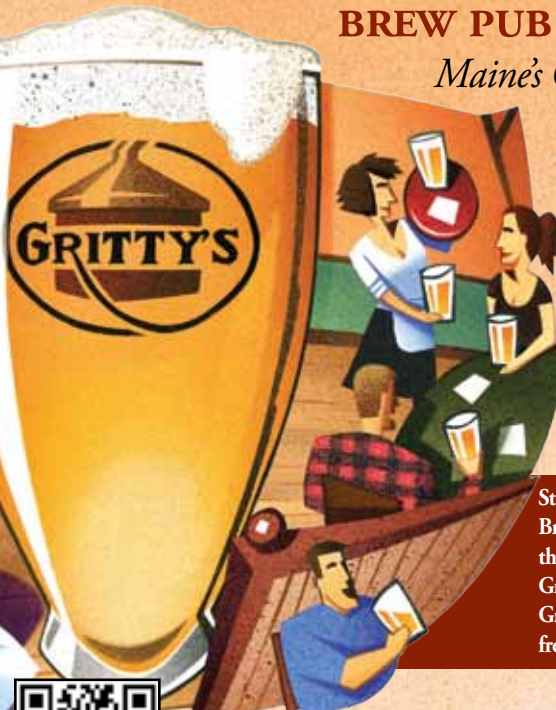
Another of your local hangouts here is Nosh, where you downed the *Apocalypse Now*. What was that like?

Actually, though it was a great filming location, staffed by awesome people, serving stellar [food], Nosh is not one of my "local hangouts." I don't say this to distance myself...but just to clarify. They're comfort foods taken to the max and executed with considerable skill. Any place with burgers comprised of four meats, that serves bacon-dusted fries, tempura-fried bacon, and top


GRITTY McDUFF'S

BREW PUB & RESTAURANT


Maine's Original. Maine's Best.



Handcrafted Ales
Traditional Pub Fare
Fresh Seafood
Pizza, Pasta and More!
Casual, Affordable Dining
Outdoor Seating



Stop by our Brewtique for the best in Grittywear, Grittygear and fresh ales to-go!



PORTLAND 396 Fore Street 207-772-BREW
FREEPORT Lower Main Street 207-865-4321
AUBURN 68 Main Street 207-376-BREW

www.grittys.com



"A Great Place To Drop Anchor With Family & Friends"

327 ROOSEVELT TRAIL NAPLES, ME
207-693-1002





Home of Maine's Best Lobster Rolls

Largest Selection of Local Draft Beers

Fresh Local Surf & Turf Selections

OPEN YEAR ROUND!

"THE BEST LOBSTER ROLLS I'VE EVER HAD..."

-ADAM RICHMAN, HOST ON TRAVEL CHANNEL



Scan Here For Up To Date Info!

OR
Visit Us @

www.TheGalleySeafoodPub.com



COMING ATTRACTIONS

notch *ibérico* among its charcuterie is A-OK in my book.

That said, my real local hangout is the exquisite Street & Co. I love their mission, their *raison d'être*, their menu, staff, decor, and so much more. It is, in many ways, what a restaurant can and should be when love and honesty are the central ingredients.



New Orleans owes a debt to Maine. Cajun cuisine is descended from Acadian (Longfellow's *Evangeline* traces Acadian families who resettled in Louisiana in the mid-1700s). Do you taste an echo of Franco-Maine in their zesty po boys? No—but there's mayo and hot sauce.

What sandwich, or what culinary experience, has given you the most vivid nightmares after eating it?

In Singapore, at the Raffles Hotel, I ordered a prawn noodle soup dish from room service. The hotel was exquisite—why wouldn't the food be, right? I can only say that the head-on prawn—normally not something I mind—looked truly sketchy: gray, mealy in the mouth, and left an awful taste. [It] would not go away—up to and including after I puked it up like a champ.



Like No Other Place

There are other restaurants with nice views and good food... But nothing compares with **The Lobster Shack at Two Lights**.
Great Food. Spectacular Location.

www.lobstershacktwolights.com

225 Two Lights Road Cape Elizabeth, Maine ~ March 24 - Oct 21 ~ 207.799.1677



BUCK'S NAKED BBQ STEAKHOUSE

DISCOVER THE HOTTEST SPOT IN MAINE!

HOW-DO!

EVENTS
MUSIC
HAPPY HOUR
KIDS AREA
AMAZING FOOD
PATIO SEATING
CATERING



FREEPORT

568 Route 1
Freeport, ME
207-865-0600

*** LOCATIONS ***



WINDHAM

4 Turning Leaf Drive
Windham, ME
207-893-0600

www.bucksnaked-bbq.com

Harvest on the Harbor is October 25-27 this year. Are you going?

I'd love to visit during the festival!

I must admit that apart from the burger at Nosh and lobster rolls, I'm rather uninformed with Portland's sandwich offerings. But the chance to walk around Portland, shop at Rogues Gallery, try Fore Street or Duckfat, eat the Baby Octopus and Lobster



Among Richman's stops this summer is The Galley Restaurant & Pub in Naples where he tries the Zesty Lemon Lobster Roll. The segment is set to air August 8.

Fra Diavolo at Street and Co. again, put Can-
ceaux sauce on anything, and have an ice
cold Allagash White with a lobster roll is far
too good to pass up.

Have Peter [Wetzel] and the good people from the Portland Harbor Hotel set me up with one of those sweet fireplace rooms with the whirlpool bath, and you might have heaven.

Tell us about your trip to the Kennebunks.

The one thing I remember is the motorcycles [near the corner of Log Cabin Road and Route 1]. Every five seconds! We did about seven to ten takes for each on-camera read because a roaring chopper engine would rip through our take. My director-

cape elizabeth

classic old school charm,
sea shells and shore,
farms and fog horns,
light houses and lobster traps.



the good table restaurant

we bring the sass to cape elizabeth

join us for dinner and cocktails
we've got tradition and a whole lot
of what you might not expect

www.thegoodtablereastaurant.net

For Weekly Blackboard Specials

Route 77, Cape Elizabeth

799-4663

Becky's Diner

4 a.m. - 10 p.m.

Every Day

Serving Breakfast,
Lunch and Dinner

Traditional diner fare plus
great Maine seafood,
including lobster

Ask to sit on our
porch overlooking our
working waterfront

Beer and Wine

390 Commercial St.
Portland, Maine
773-7070



36 Main Street
South Freeport
Lunch (207) 865-4888
Lobster (207) 865-3535
harraseeketlunchandlobster.com

Family Operated Since 1970



Lunch Counter Open Daily 11:00-8:45

Enjoy our Fresh Seafood from our indoor dining room or our outside picnic tables!
Fresh Lobster Rolls, Maine Shrimp, Clams, Scallops & Homemade Desserts

Lobster Pound Open Daily 7:00-8:45

Lobsters, Crabs & Clams unloaded fresh daily from our boats!
Ice packs are available for your convenience.

"Our HarborSide Bar is not just near the water. It's on the water!" Johnny DiMillo



DiMillo's

RESTAURANT & LOUNGE

On the Water, Portland



Relax with friends and enjoy the sights and sounds from a real harborside bar with the best views on the waterfront!

Enjoy our famous lobster, the freshest seafood anywhere, our perfectly seasoned steaks or our delicious Italian fare. Plus, we're the only dining room in Portland where every table has a view of the water!

- Always plenty of free parking while on board.
- Like us on Facebook to find out about summertime specials!



The HarborSide Bar
On the Water, Portland



In the Old Port • Portland, Maine • 772-2216 • www.dimillos.com
Free Parking While On Board • Full Marina Services: 773-7632

COMING ATTRACTIONS

defeated and exasperated—asked the crowd, “Does everyone in Maine have a motorcycle?”

What food trends do you see on the horizon? And on that note, what's your favorite diet food?

I think the slow integration of offal has become more pervasive, as is street food from Indonesia, Africa, and the Middle East. *Huitlacoche* is certainly having its moment as “the new saffron.” And small-batch artisanal condiments and accompaniments are everywhere.

Diet food? Well, if I'm dieting, I swear by raw veggies. If we're talking reduced calorie thingies, I like 60-calorie sugar-free Jell-O pudding cups.

Yankee dogs or Fenway Franks?

Yankee Garlic Fries! I'll never go to Fenway, ever! Well...unless it's game seven and my Yanks are in it! ■

➤ For more, visit portlandmonthly.com/portmag/2012/05/richman-extras.



The Higgins Beach Inn

www.higginsbeachinn.com

Featuring Garofalo's Restaurant



A Delicious WAY
**TO EXPERIENCE THE
MAINE COAST**



THE HIGGINS BEACH INN IS A MERE BLOCK AWAY FROM THE BREATHTAKING SIGHTS AND SOUNDS OF WHITE-CAPPED WAVES AND THE SHORE THAT EXTENDS FROM PICTURESQUE HIGGINS BEACH

LOCAL: 1-207-883-6684
NATIONAL: 1-800-836-2322

34 OCEAN AVENUE SCARBOROUGH, MAINE 04074
HIGGINSBEACHINN.COM • HIGGINS@PRODIGY.NET

Only
the right
ingredients
go into our
kitchens.




MAINE COAST
 KITCHEN DESIGN

305 Commercial St.
 Portland, ME 04101
 207-321-3555
mainecoastkitchen.com