



**CBD ROASTERY AT DIAMOND STREET** ALAN SPEAR, CBD CO-FOUNDER

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## DINING GUIDE

Barnacle Billy's, known for luxury lobster, steamed clams, large lusty drinks, barbecued chicken, homemade clam chowder & of course, the lobster roll & lobster stew. Features extensive indoor & sundeck seating where guests can enjoy both the beauty of the harbor & the ocean beyond. Perkins Cove, Ogunguit, 646-5575, barnbilly.com

Bistro 233 has something great and affordable for everyone in the family! Come in for Maine mussels, New York strip streak, baby back ribs, fish tacos, chicken piccata, fish & chips, jambalaya, and Bistro Burger. No more arguing about food style when you come to Bistro 233-we have it all! Fun, laidback environment. 233 U.S. 1 Yarmouth. 846-3633, bistro233.com.

BlueFin North Atlantic Seafood in the heart of the Old Port offers the quintessential Maine dining experience. Executive Chef Gil Plaster creates classic, contemporary dishes using fresh, locally-caught seafood and seasonal ingredients. Enjoy breakfast, lunch, dinner or your favorite cocktail in comfortable elegance or find a table out on the patio by the fire pit. 468 Fore Street 775-9090. bluefinportland.com

Boone's Fish House & Oyster Room menu teems with native seafood like fresh Maine lobster steamed over rockweed, a variety of oysters and wood-grilled fish, as well as steaks and chops. Then there's Boone's baked stuffed lobster. Alexander Boone invented the baked stuffed lobster when Boone's opened right here on the Portland Waterfront in 1898. 774-5725 86 Commercial St., Portland www.boonesfishhouse.com

Bull Feeney's Authentic Irish pub & restaurant, serving delicious from-scratch sandwiches, steaks, seafood & hearty Irish fare, pouring local craft & premium imported brews, plus Maine's most extensive selection of single malt Scotch & Irish whiskeys. Live music five nights. Open 7 days, 11:30 a.m. - 1 a.m. Kitchen closes at 10 p.m. 375 Fore St. 773-7210, bullfeeneys.com.

East Ender, located just east of the Old Port, has something for everyone. Whether you're planning a date night or after work drinks, our upstairs lounge is perfect for casual night with friends or a romantic dinner in one of our cozy booths. Come on by and try a handcrafted cocktail or our award-winning burger made from cold-smoked beef. 47 Middle St. Portland, (207) 879-7669

El Corazon, Mexican food from the heart. Authentic family recipes passed down through generations, plus an "oversized tequila selection." Try Portland's own "Marisco"-a Mexican seafood cocktail of shrimp, bay scallops, clams, octopus, and, naturally, Maine lobster. Open lunch and dinner, Mon.-Thur. 11:00 a.m.-10:00 p.m.; Fri.-Sat. till 11:00 p.m.;Sun. 9 a.m.-9 p.m. 190 State St. Portland. elcorazonportland. com, 536-1354.

Flatbread Company Portland, Tucked between two wharves on Portland's waterfront, this family-friendly restaurant features signature pizzas plus weekly carne and veggie specials-made with local

### RESTAURANT REVIEW



located in the very hotel that world-famous aviator Charles Lindbergh dedicated in 1927 after he flew solo across the Atlantic in the *Spirit of St. Louis*. As part of the hotel's grand opening, its front-door keys were flown over Portland Harbor by Lindbergh's PR guy and dropped into the drink—to signify the hotel's doors will always be open. Tonight, we're so glad they are.

Everybody loves a backstory, but food is the news tonight. The Cuban Sliders (\$12), made from "local ham and pork, mustards, pickles, swiss," are too satisfying to share. Everybody's sneaking the homemade Maine Potato Chips with Caramelized Onion Dip (\$9). Vegetable Samosas with Cucumber Raita (\$9); Lobster Sliders (\$21); Warm Pretzels with Dark Beer Dip (\$12); a Charcuterie Board (\$18); the Top of the East Caesar (\$10); and Pineland Farm Cheddar are being gobbled up around us, with drinks (\$15 each) served promptly in between, among them the "Bubbly Pear" (elderflower liqueur, pear puree, and L'Onesta Lambrusco sparkling red); a "Maple Old Fashioned" (Bulleit rye, Maine maple syrup, and molasses bitters); and the "Top of the East 75" (Beefeaters gin, Christian Brothers brandy, and fresh lemon).

Still hungry? Finish with the New England Farms 3 Cheese Board with honeycomb,

# Sky High

### BY COLIN W. SARGENT

FTER A RECENT FILM premiere at Portland Museum of Art's pillared indoor theater (a hidden gem), the question pops up: *Where can we go after the show*?

There are a million possibilities in the "Restaurant City of the Year." But to a barnacly Maine native, there's only one to fit the exacting requirements. The **Top of the East** is right across the street from Portland Museum of Art. You can park at the Westin Harborview Hotel (\$24/day) and attend your film premiere. Then float over to the Westin's legendary Top of the East without re-parking.

Sometimes kismet is foresight in disguise. It's only icing on the cake when you learn the executive producer, co-screenwriter, and star of the film *Jacqueline and Jilly* (Maine native Victoria Rowell) is already staying at the Westin!

Great drinks aren't the only offer at the Top. It serves up romantic city views of our illustrious skyline and Portland Harbor. Your prospects are up in lights from this Olympian perspective. If you haven't been up here for a while, it's twice as good as you remember it.

The small plates are delicious. You've got to start with the exciting Flight of Shrimp (\$15)–Gulf shrimp jumping with a housemade vodka-infused cocktail sauce. Why start with a flight? There's a sweet story here. This bar, with its head in the stars, is



### DINING GUIDE

ingredients, baked in a wood-fired, clay oven. Everything's homemade, organic, and nitrate-free. Twenty local drafts and cocktails featuring all-local breweries and distilleries. Flatbread has a perfect waterside, relaxed atmosphere for any occasion. 72 Commercial St., 772-8777, flatbreadcompany.com/portland.

Homage Restaurant dazzles with scratchmade, hand-crafted food and cocktails. Tuck into our mushroom tarts, Mom's Fried Chicken, Steak "Wellington," Steak and Scallops, Squash and Beans, Gingersnap Creme Brulee, or Blondie Sundae. 9 Mechanic St. Freeport, ME. 869-5139 homagetherestaurant.com.

Hurricane Restaurant opens for the season on Friday, April 5, 2019. New England cuisine with an international twist. Local produce and seafood, full bar, award-winning wine list, in-house dessert chef. Nurturing the seacoast palate for over 25 years. Good restaurants come and go. Great restaurants get better and better. Reservations suggested. 29 Dock Square, Kennebunkport, Maine. 207-967-9111, www.hurricanerestaurant.com

**J's Oyster** is a premier seafood destination and locals' favorite with indoor and outdoor waterfront seating on one of Portland's scenic piers. Established in 1977, J's offers classic favorites and friendly service. *Coastal Living* claimed J's as one of "America's Best Seafood Dives 2016." 722-4828.

### Kon Asian Bistro Steakhouse & Sushi Bar

serves Asian cuisine with modern flair. Japanese, Sushi, Thai, Chinese, or hibachi tables. Private party rooms accommodates groups from business meetings to birthday parties. Choose fresh, delicious items prepared before your table. Family friendly; open Mon.-Thurs. 11:30 a.m.-10 p.m., Fri. to 11 p.m., Sat. 11:30 a.m.-11 p.m., Sun. 11:30 a.m.-9:30 p.m. 874-0000 www.konhibachi.com

Maria's Ristorante is Portland's original classic Italian Restaurant. Greg and Tony Napolitano prepare classics like Zuppa de Pesce, Eggplant Parmigiana, Grilled Veal Sausages, Veal Chop Milanese, homemade cavatelli pastas, Pistachio Gelato, and Maine's Best Meatballs. Prices \$11.95 -\$22.95. Tue.-Sat. starting at 5 p.m. Catering always available. 337 Cumberland Ave. 772-9232, mariasrestaurant.com.

**Pedro's** focuses on simple yet full-flavored Mexican and Latino food. Offering tacos, burritos and an impressive array of margaritas, sangria, beer, and wine. *Especiales de la semana* (specials of the week) keep the menu varied and fresh and showcase different Latino cultures. Seasonal outdoor dining available. Open daily, noon - 10 p.m. 181 Port Rd., Kennebunk 967-5544, pedrosmaine.com.

**Ricetta's Brick Oven Ristorante** provides a modern, family-friendly atmosphere and a versatile menu of award-winning brick oven pizzas, pasta, grill, gluten-free pizza and pasta, seafood and Italian entrees using as many locally-sourced ingredients as possible. Dine-in, take-home, delivery or have us cater. Kids eat free Mondays! Open Sun.-Thurs. 11:30 a.m.-9 p.m., Fri. & Sat. 11:30 a.m.-10 p.m. 240 U.S. Route 1, Falmouth 781-3100, www.ricettas.com.

**Rivalries Sports Pub & Grill** Now with two fun, comfortable upscale sports bar locations. Known for great pub food, Rivalries' menu has something for everyone. With 30+ HD TVs and every major pro and college sports package, you won't miss a game! Located at 10 Cotton Street in Portland. (774-6044). And 2 Hat Trick Drive, just off I-295 in Falmouth 747-4020, rivalriesmaine.com.

Sea Glass at Inn by the Sea, seasonally sourced and beautifully presented. Chef Chadwick offers an innovative taste of Maine. Spectacular ocean views inside the intimate restaurant or on seaside decks. Creative daily vegan dishes alongside produce and seafood from local farms and sea. (*Wine Spectator* Best of the Award of Excellence) 40 Bowery Beach Rd., Cape Elizabeth. 799-3134 innbythesea.com

**Tally's Kitchen at Bayside**, a breakfast and lunch boutique. Life-long Portlander Julie Taliento Walsh builds on her reputation for quality, affordable classic fare with vegetarian & gluten-free options served in a setting that feels like home. House-made baked goods, artisan sandwiches, soups, salads, freshly brewed coffee, and daily specials. Breakfast and lunch: Monday-Friday, 7 a.m.-3 p.m. 84 Mariginal Way, Portland. 207-400-2533, tallyskitchen.com.

# ESCAPE THE PIER PRESSURE. CRUISE THE BAY WITH US!



### **RESTAURANT REVIEW**

fig jam, crackers, and Marconi almonds (\$18). Another guilty pleasure is Chocolate Fondue, with marshmallows, Ladyfingers, strawberries, whipped cream (\$10).

rom first-time visitors to the most hard-boiled natives among us, we're swept away. What a place to come in for a landing. They've handled a big party very well, and they didn't carp about separate checks. It's not for nothing they're the Top. Tonight, the Top of the East is having a great night.

Top of the East, 157 High Street, Portland. Mon. Thurs., 4-11 p.m. Fri.-Sat., 2-11 p.m., Sun. 4-11 p.m. 517-8818

### **DINING GUIDE**

Twenty Milk Street welcomes diners with warm, intimate décor and a lovely brick fireplace. Located in the Historic Portland Regency Hotel, we offer Sunday brunch, breakfast, lunch, and dinner, specializing in modern American dishes with a New England flourish. We're proud to serve local produce, seafood and beef, pork, chicken, and turkey from our own farm! 774-4200.



Authentic Mexican food from the heart.



Mon.~Thurs. 11am~10pm Fri.~Sat. 11am~11pm Sunday~9am~9pm 207-536-1354 **190 State St. Portland, M**E



All-natural wood-fired pizza

Flatbread Celebrates Earth Day Sunday, April 21<sup>st</sup> from 11-4pm, hosting our local farmers, brewers, baby goats, and other community partners! Live music. Arts and Crafts.

Tuesday Community Benefits 5-9 p.m.

**Live Music** Acoustic every Monday 6–8 Bluegrass Thursdays twice a month

Visit our Facebook to see a full list of events!

Sunday – Thursday 11 a.m. – 9 p.m. Friday & Saturday 11 a.m. – 10 p.m.

72 Commercial Street | 207-772-8777 FLATBREADCOMPANY.COM/PORTLAND

