**95 Ocean** is open to the public and one of the best places to get lobster in Kennebunkport. Enjoy creative comfort foods and fresh Maine seafood with waterfront views and live entertainment at The Nonantum Resort. Our menu highlights freshly caught salmon, lobster, scallops and much more. The resort grows 100% organic gardens on property with herbs and vegetables. 95 Ocean Avenue Kennebunkport 967-4050 nonantumresort.com

**Anthony's Italian Kitchen**, offers home-made Italian cooking using the freshest ingredients, featuring favorites such as pizza, pasta, and sandwiches. Voted “Best in Portland” for three years. Dine-in and catering services on offer. Beer and wine available. Open 11-8 Mon. through Sat. 151 Middle St #5, Portland; and new location Cumberland County Courthouse, 205 Newbury St. anthonyasilitan kitchen.com, 774-8668.

**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, Ogunquit, 646-5575, bambilly.com

**Bayside American Café** (formerly Bintliff's) owned and run by Joe & Diane Catoggio since 2003. The menu includes delicious items like house-made smoked salmon, corned beef hash, crab cakes, sandwiches, salads, Benedicts, and more. Come and discover why customers love Bayside American Café. Breakfast, brunch, and lunch are served daily starting at 7 a.m. 98 Portland St., Portland, 774-0005 baysideamericancafe.com.

**Benkay** sushi bar and Japanese restaurant is back! At our new location on 16 Middle Street, chef Ando has designed an authentic Japanese culinary experience close to Portland’s waterfront. Full bar and menu including premium sushi, sashimi, and rolls. Monday-Friday: Lunch, 11:30 a.m. - 2 p.m.; Dinner: 5 p.m. - close. Saturday - Sunday: 11:30 a.m. - close. 773-5555, sushiman.com

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

**BlueFin North Atlantic Seafood** in the Old Port harnesses all that Maine is, and positions it into a delicious dish. Executive Chef Tim Labonte creates new and unexpected meals using fresh, locally-caught seafood and seasonal ingredients. From breakfast through dinner and anything in-between, your next adventure may just be your next dish. 468 Fore Street 775-0909. bluefinportland.com

**Bolster, Snow & Co.**, is located in the
Two for the Show

It’s a farm-to-table-to-theater affair at Joshua’s in Wells.

BY COLIN W. SARGENT

W e’re driving down Route 1 in the balmy afterglow. It’s one of those precious evenings in Maine when the idea of staying in is just not on the table. We have tickets for an 8 p.m. performance at Hackmatack Playhouse in Berwick, but we’re in Wells, on the coast. Earlier in the day, we’d decided to check out Joshua’s—we’d heard good things about this Revolutionary War-era tavern that’s getting raves for its farm-to-table fare. But when we called for reservations, we got a message: they’d call us back within 24 hours.

Yikes. Who has 24 hours? So we just head down Route 1, figuring we’ll find something along the way, when there it is, perfectly located at 1637 Post Road, right before the turnoff to Route 9 and Berwick. This 1774 Colonial landmark was purchased in 2004 for $372,000, according to the town of Wells, and after extensive renovations was transformed into what is now Joshua’s. Barbara Mather, one of the owners, says the name comes from her son, Joshua Mather, who is the chef and part owner and “why we’re here.” Right away we can see Joshua’s is in ascension, because, early on a Wednesday and early in the season, the parking lot is full.

While they have no openings until 7:30 (that isn’t going to work), the bar is open with a full menu and a birds-eye maple counter. We have front-row seats with views of the drinks getting launched by a very efficient bartender, who chats as she works. It’s impossible not to order the delicious fresh Strawberry Cosmo, where she scoops the luscious berries from a bowl and muddles them right in front of us. No pre-mix here. The pale rose elixir lights up the room. Looking around, we see this drink is a big hit.

After enjoying the house-made Anada Braid (molasses, fruit, and nuts) and focaccia, we choose Peekytoe Crab Cakes and the Arugula Salad as starters. The crab cakes are toothsome, with a crunchy crust and dill aioli, but the salad, garnished with bacon, pickled onions, and shaved Parmesan dressed with a crunchy crust and dill aioli, but the salad, garnished with bacon, pickled onions, and shaved Parmesan dressed with a truffle-oil vinaigrette, is even better. “The arugula is grown on our farm off Bald Hill Road,” the bartender tells us. “Just eight miles up the road.” It’s a perfect balance of salty, sweet, acid, and pungence, the arugula incredibly fresh.

We split a bottle of Argyle pinot noir from Oregon’s Wil-
COOL CITY, COLD BREW

Need another reason to love Portland? Try this icy, bold brew that’s full-bodied and nothing but smooth. Your traditional or nitro cold brew is waiting for you at one of our five coffeehouses in Greater Portland.
Dining GuiDe

RestauRant Review

Lamette Valley, a yummy match for our generous five-ribbed Rack of Lamb au jus, with mustard crust and mushroom stuffing; fiddleheads; and truffled mashed potatoes. We turn to our perfectly cooked Swordfish (with fiddleheads, broccoli, asparagus, and mashed potatoes) and wonder which dish is better, deciding to return for another shot of the Rack of Lamb after the first chill of fall. The cost for drinks, wine, two appetizers, and two entrees is $150. We take our time enjoying our meal, because all we have to do is turn right on Route 9, relax, and drive. What about dessert? We’ll get to that.

We reach Hackmatack Playhouse at twilight and find our seats. Tonight, it’s Lend Me A Tenor. Between the acts, they serve fresh Strawberry Shortcake as part of a longtime mystical tradition. “The strawberries were picked this morning,” we’re told. They’re served on flaky biscuits with a double dollop of whipped cream. Under the stars.

Joshua’s, 1637 Post Rd., Wells. Open 7 days, 5 - 10 p.m. 646-3355.

Rivalries Sports Pub & Grill Now with two fun and comfortable upscale sports bar locations. Known for great casual pub food, Rivalries’ menu has something for everyone. And, 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

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

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.