

Boston magazine

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Regional

RED SOX CONFIDENTIAL
THE TEAM'S FORMER PR MAN ON LUCCHINO VS. THEO, DUPING THE PRESS, AND HENRY AND THE PLAYMATES

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BY JANELLE NANOS



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followed by pies famous for their fresh-tasting sauce, gooey cheese, and crunchy crusts. 111 CHELSEA ST., EAST BOSTON, 617-567-9871. **☑** **☑** Cash only. Not wheelchair accessible. **5**

TANGIERINO

MOROCCAN-FRENCH. Intricate serving pieces, embroidered pillows, and colorful lanterns from Morocco lend a Casablanca look to this storefront eatery. Chef Samad Naamad's menu is equally exotic, and includes *b'steeya* and *za'atar*-spiced lamb tenderloin. 83 MAIN ST., CHARLESTOWN, 617-242-6009. **☑** **☑** **555**

WARREN TAVERN

PUB FOOD. Proclaiming itself the oldest tavern in Massachusetts, this one-time haunt of George Washington and Paul Revere has a strong "old Boston" vibe and an unpretentious menu (clam chowder, Angus burgers, shepherd's pie). The real reason Townies come back again and again, though, is the solid selection of draft beers and the rowdy live music. 2 PLEASANT ST., CHARLESTOWN, 617-241-8142. **☑** **☑** **5**

CHINATOWN / WATERFRONT

AURA

AMERICAN. In the heart of the Seaport District, chef Rachel Klein's menu incorporates local fish and produce into eclectic dishes. **SEAPORT HOTEL, ONE SEAPORT LN., BOSTON, 617-389-4300. ☑ ☑ ☑ 555**

THE BARKING CRAB

SEAFOOD. With its crab-trap-and-buoy décor, this waterside shanty feels like an old-time fisherman's haunt but is filled mostly with tourists and a young happy-hour crowd. In warm weather, the tented back patio offers rows of wooden picnic tables at which diners can dive into buckets of crab legs and steamed lobster. The clams and the chowder are exceptional, and diners get an unobstructed view of the downtown skyline. 88 SLEEPER ST., BOSTON, 617-426-2722. **☑ ☑ 5-5555**

BARLOW'S

ECLECTIC. Parking lots and warehouses still outnumber shops and bars in this part of Southie, so it's little surprise Fort Point newcomer Barlow's is more a crowd pleaser than a trailblazer. Situated in a handsomely renovated mill building, it offers a greatest-hits menu designed to

keep everyone happy—salads, pizzas, pasta, seafood, chicken, burgers—plus Harpoon, Rapsallion, and other beloved beers on tap. As at its sister bar-restaurants around the Hub (Orleans, Devlin's, et al.), Barlow's has a number of upscale touches, like a Madeira-sage cream sauce on butter-nut squash *agnolotti*, but at heart it's mostly about sending you home with a full tummy and a respectable buzz. 241 A ST., SOUTH BOSTON, 617-338-2072. **☑ ☑ 55**

CHINA PEARL

CHINESE. This noisy, cavernous spot is especially popular when it's time for morning or afternoon dim sum. 9 TYLER ST., BOSTON, 617-426-4338. **☑ ☑ 5**

DAILY CATCH

SEAFOOD. The name tells you all you need to know about this eatery, which cooks the freshest fish Sicilian-style. Try the monkfish Marsala or squid-ink puttanesca. 2 NORTH-ERN AVE., BOSTON, 617-772-4400. **☑ ☑ 55**

DUMPLING CAFÉ

CHINESE. Authentic yet accessible is the theme at this Chinese and Taiwanese spot (which, not surprisingly, turns out delicious handmade dumplings and steamed pork-filled buns). For those seeking more-adventurous fare—think braised, fried stinky tofu or fish heads in a clay pot—there's plenty on hand, but there's also an abundance of crowd pleasers like salt-and-pepper shrimp and sautéed beef with basil. 695 WASHINGTON ST., BOSTON, 617-338-8858. **☑ ☑ 5**

JACOB WIRTH

GERMAN-AMERICAN. Boston's oldest German restaurant boasts an inviting bar and a charming dining room. The food is a return to the past, too, and includes sausages and sauerbraten. 31-37 STUART ST., BOSTON, 617-338-8586. **☑ ☑ 55**

LEGAL HARBORSIDE

SEAFOOD. The hulking new flagship of Legal Sea Foods has been packed from day one, and for good reason. Its location on Liberty Wharf makes it a divine place to devour the restaurant's signature chowder and wood-grilled entrées, but it's also full of features you won't find at any other Legal. There's a fish market, tons of bar seating, a gigantic oyster bar on the first floor, and a more-upscale restaurant on the second—not to mention a constant supply of ocean breezes. 270 NORTHERN AVE., BOSTON, 617-477-2900. **☑ ☑ 55-555**

LEGAL SEA FOODS

SEAFOOD. For description, see page 104. 255 STATE ST., BOSTON, 617-742-5300. **☑ ☑ 555**

LES ZYGOMATES

FRENCH. Named for the facial muscles that make a smile, this Leather District hot spot has a well-chosen, affordable wine list. Chef-owner Ian Just's prix fixe luncheons and dinners are also good bets. 129 SOUTH ST., BOSTON, 617-542-5108. **☑ ☑** Not wheelchair accessible. **555**

MENTON

FRENCH/ITALIAN. Taking its name from a town on the Italy-France border, Menton is purportedly inspired by the two countries' cuisines. In reality, it's pure indulgence: There are only two menu choices, a \$95 prix fixe and a \$145 chef's tasting course (wine is additional). Posh décor in deep tones, a whisper-quiet waitstaff, and plenty of elbow room give the restaurant an air of formality you won't find elsewhere. If you're out to impress, this is the place to do it. 354 CONGRESS ST., SOUTH BOSTON, 617-737-0099. **☑ ☑ 5555**

O YA

JAPANESE. Why so much glowing attention for this Ladder District sushi spot? There's the décor: the hidden door that leads to high ceilings, dark wood, and exposed beams. There's the service: unobtrusive, yet knowledgeable about every item on the menu. But it's those tiny, flawless dishes that make us want to shell out hundreds for dinner: foie gras nigiri with balsamic chocolate kabayaki (the sauce usually found on barbecued eel), raisin-cocoa pulp, and a sip of aged sake; scarlet sea scallop with white soy, yuzu, and tobiko; and *chir toro* with cilantro pesto and Peruvian chilies. 9 EAST ST., BOSTON, 617-654-9900. **☑ ☑ 5555**

PEACH FARM

CHINESE. A Chinatown gem serving the usual numbered suspects, with an emphasis on seafood—from whole fish and jumbo crab to geoduck clams, and even jellyfish. 4 TYLER ST., BOSTON, 617-482-1116. **☑ ☑ 55**

ROWES WHARF SEA GRILLE

SEAFOOD. The restaurant Intrigue has been revamped into this seafood-focused eatery at the harbor's edge, offering an oceanfront dining experience minus the wind and sea spray (thanks to the umbrella-protected 90-seat terrace and 100-seat interior with water views). The crowd ebbs and flows depending on hotel events,

Boston

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Repeal Day Event

In December, Cointreau and Boston magazine hosted a 1930's inspired Repeal Day event at Storyville. Complete with flapper dresses, a live jazz band, Cointreau drinks and more, the festive evening celebrated the end of Prohibition in style!

Photography: Nate Photography

1. 1930's Mercedes Benz provided by European Auto Solutions 2. Alex and Ani Bangle Bar 3. 1930's makeovers provided by Naz Kupelian salon 4. Kevin Scott, Marsha Blake, Danielle McAuliffe, Katie Hutt, Tim Kimball, Jessica Cyr, Catherine Schiff and Ed Costa 5. Storyville house band 6. Best dressed winner, Janeth Moreno and guest 7. The Cointreau Cosmo 8. Partygoers enjoying Cointreau cocktails