

Seven Tasty Dishes to Eat Outdoors at Industry Kitchen



For outdoor dining, you can hardly do any better than sitting only directly on the edge of the East River, with views of the Brooklyn Bridge and tall ships at the Seaport. **Industry Kitchen's** location right on the East River Greenway makes it a picturesque place to hang out on a beautiful day, but its menu of simply prepared American cuisine is what makes it really stand out.

Here are seven dishes perfect for outdoor dining season.

Beurremont Burrata



Just LOOK at how fresh that salad is, popping with heirloom tomatoes, basil, summer peach, lemon vinaigrette and served with a bit of za'atar-dusted lavash.

Grilled Atlantic Salmon



Dining by the water will make you crave seafood, and this one adds an extra touch of fresh glamor to the experience with Moroccan spice, chermoula sauce over harissa ratatouille and topped with fennel-orange slaw.

Grilled New York Strip Steak



Don't let Industry Kitchen's open-air, cool-but-casual riverfront location fool you: the menu here has some serious heavy hitters, like this strip steak served with cabernet-shallot sauce, horseradish cream sauce alongside asparagus and twice-baked, cheddar-scallion potato.

Hudson Valley Duck Confit Risotto



Duck confit risotto highlights the restaurant's goal to use seasonal market ingredients by incorporating green market vegetables and forest mushrooms along with mascarpone and truffle essence.

Lobster Tacos



Handheld lobster is the dream of every bib-wearing, butter-drenched crustacean lover. This dish puts lobster salad — made with fennel slaw, mango-apple salsa, chipotle aioli, inside easily holdable crispy wonton taco shells.

Maine Lobster Ravioli



It's like the saying goes: champagne cream sauce for my real friends, and NO lobster ravioli for my sham friends. Well, that might not be the exact saying, but you will feel like you're getting the special treatment when you order this Maine lobster ravioli, covered in oven-roasted tomato, spinach, ricotta and the champagne cream sauce.

Strawberry Shortcake



Forget the modesty, because we're doing desserts again this summer. Save room for this tower of sweet power, featuring a homemade biscuit, macerated strawberries, vanilla ice cream, double cream and mint syrup.

photos: Industry Kitchen

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