

TASTE CuiScene





P.J. CLARKE'S ON THE HUDSON

Why the buzz: The venerated New York pub's downtown location means you can enjoy your burger with spectacular harbor views. What's on the summer menu: Along with its famous burger, sample seafood fare like oysters on the half shell or yellowfin tuna tartare tacos. Sunny sip: Patrick Joseph Clarke Sidecar with Hennessy VS cognac, Giffard curaçao, and fresh lemon juice. Best time to go: Always; the restaurant is open 365 days a year. 250 Vess St., 212-285-1500, piclarks: Com/hudson

Water, Water, Everywhere

THIS SUMMER'S BEST TABLES, WITH A SIDE OF RIVERFRONT VIEWS.
BY JULIET IZON

INDUSTRY KITCHEN

Why the buzz: The newest addition to the South Street Seaport, this American spot has killer views of the East River, thanks to its location underneath the FDR. What's on the summer menu: Snag a pizza from the custom wood-fired stone oven, including a dessert version topped with caramelized chocolate and mozzarella. Sunny sip: The Gimler Printemps with Dorothy Parker gin, fresh grapefruit, and lime juice. Best seaft in the house: The bar, which has a postcard-perfect view of the Brooklyn Bridge. 70 South St., 212-487-9600; industry-kitchen.com

NORTH RIVER LOBSTER COMPANY

Why the buzz: It's a three-floor floating lobster shack. Need we say more? What's on the summer menu: Lobster rolls are king here, of course, but the newly expanded menu also includes an

intriguing lobster ice cream. Sunny sip: The Life Saver, with peach vodka, triple see, and orange and pineapple juices served in a Mason Jar. Best time to go: Sunset; snag a table on one of the outdoor decks. Pier 81, W. 41st Sz., 212-630-8831; northivirolsbitrac.com

PIER A HARBOR HOUSE

Why the buzz: This summer is the first time in 128 years that Pier A has been open to the public. Harbor House features three separate floors of innovative eats and drinks. What's on the summer menu: Day-boat codfish with pipérade, fingerling potatoes, and parsley emulsion. Sunny sip: The Annie Moore, named after Ellis Island's first immigrant, features Champagne, Lillet rosé, ginger syrup, and muddled strawberries. Best seat in the house: Table 23 on the second floor. 22 Battery Pl., 212-783-0153; piera.com

THE RIVER CAFÉ

Why the buzz: Long considered one of the most romantic restaurants in all of New York, the River Cafe is especially beautiful during the warmer months. What's on the summer menu: Poached Nova Scotia lobster with squid ink cavatelli and spinach gratin. Sunny sip: The wine list is so extensive and excellent, you'll want head sommelier Edmund Pollard to guide you through it. Best seat in the house: Any; every table in the dining room has a view of the river. I Water St., Brooklyn, 718-522-5200; theriserack.com

WATER'S EDGE

Why the buzz: With a panoramic view of the Manhattan skyline, this Long Island City spot has long been a favorite for its impressive riverside location. What's on the summer menu: Five different steak preparations are available, including the succulent bone-in rib-eye with Cabernet glaze. Sunny sip: Mixologist Kelly Luna has concocted an entire martini menu. Try the East River, made with Hendrick's gin, temon juice, club soda, and a lemon twist. Best time to go: Dusk, when the glittering lights across the river begin to glow. 407 44th Dr., Long Island City, 718-482-0033; watersdepnx.com G

