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## 21. Saltie Girl



279 Dartmouth St  
Boston, MA 02116

(617) 267-0691

[Visit Website](#)

**Saltie Girl** boasts a large selection of seafood dishes that touch on so many different genres. A table might have everything from a raw bar tower to whole fried black bass for two to fried lobster and waffles, and there are plenty of imported tins of seafood as well. This Back Bay restaurant is a seafood lover's paradise.



Torched salmon at Saltie Girl. | Saltie Girl

[OPEN IN GOOGLE MAPS](#)

ALSO FEATURED IN:

[Where to Eat Lunch Outdoors on a Weekday in and Around Boston](#)  
[20 Seafood Towers Worth the Splurge](#)

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## BEST OF BOSTON

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### 2021 Best Neighborhood Restaurant, Back Bay

## Saltie Girl



Courtesy Photo

In the big-screen dramatization of the Back Bay's pandemic response, Saltie boss Kathy Sidell (Diane Keaton), megaphone in hand, directs an army of staffers to close next-door Met Club, give her popular oysteria the run of the larger space, and turn the original pint-size digs into a baller curbside seafood-pizza joint, as a triumphal French horn erupts in the background. Which is...pretty close to reality

*281 Dartmouth St., Back Bay, 617-267-0691, [saltiegirl.com](https://www.saltiegirl.com)*





Photograph: Mike Cotrone

# Caviar cravings: The coolest dishes in Boston that are worth the splurge

**This luxury ingredient is anything but stuffy here.**



Written by [Olivia Vanni](#) Thursday May 20 2021



Just because caviar is supremely expensive doesn't mean it has to be stuffy—and a bunch of restaurants in Boston and beyond are here to prove it.

It's widely accepted that because caviar is such a precious commodity, there's only one right way to honor it: by spooning it ever so sparingly atop neutral vehicles, like blinis or water biscuits, so that it alone can shine. However, we're all about those daredevil eateries that are willing to throw the fish roe rulebook out the window, using this indulgent ingredient to elevate everyday dishes and somehow make it taste even better.

We're shedding a light on these local mavericks, whose kitchens are pushing this luxury item outside its boring, Mother of Pearl-clad comfort zone. So whether it's smothering a classic summer hotdog with the finest white sturgeon or topping a pizza with Osetra, here are a handful of places that are going crazy with caviar.

<https://www.timeout.com/boston/news/caviar-cravings-the-coolest-dishes-in-boston-that-are-worth-the-splurge-052021>



**Saltie Girl:** When Saltie Girl launched its SG Seafood Pizza arm last summer, we all knew it was onto something special. Operating out of its original Dartmouth Street kitchen, this eatery piles pies with the sea's finest ingredients—from chunks of sweet lobster to smoked salmon. However, the pièce de résistance is clearly its caviar pizza, which combines white sauce, red onions, chives and eggs. Guests get to take their pick of caviar (Siberian Supreme or Osetra Supreme) and decide how many grams of the good stuff they want sprinkled atop their Italian-inspired crusts. Wash down those slices with one the bar's craft Negroni and you'll be in pure, luxurious bliss.



<https://www.timeout.com/boston/news/caviar-cravings-the-coolest-dishes-in-boston-that-are-worth-the-splurge-052021>

# Saltie Girl switches up their menu with seafood pizza, and Veggie Crust offers up vegetarian and kosher options with an Indian influence

When it comes to pizza, there's something for everyone. Erika Tarantal finds pizza topped with seafood, packed with veggies and even kosher options.

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Chronicle

Updated: 8:04 PM EDT May 18, 2021

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<https://www.wcvb.com/article/saltie-girl-switches-up-their-menu-with-seafood-pizza-and-veggie-crust-offers-up-vegetarian-and-kosher-options-with-an-indian-influence/36467562#>



# Saltie Girl is offering tinned fish subscription boxes

They come in two sizes, both with a rotating assortment

By **Ann Trieger Kurland** Globe Correspondent, Updated June 29, 2021, 2:00 p.m.



The Back Bay restaurant Saltie Girl has introduced us to glorious tinned seafood — smoked and fried, bathing in lemon, spices, or sauces. They're a specialty in Spain and Portugal. These days, the restaurant offers a monthly subscription to its canned fish with house-made accoutrements — marinated piquillo peppers, savory jams, chips, and more. The boxes, which make excellent gifts, contain a rotating assortment and are designed in two ways: one has three tins, and you might find sardines, mussels, octopus, squid, anchovies, or yellow fin tuna belly, and more (\$42 a month). Six cans arrive in the other, with two premium choices, like baby eels, razor clams, cockles, bluefin tuna, and others (\$82 a month). The seafood comes from Spain and Portugal, and also from Japan, Alaska, California, and Oregon. Use them in a charcuterie board, or eat straight from the can. “One should make sure they have a wonderful fresh loaf of crusty bread and slather it with some excellent quality butter,” recommends Saltie Girl’s owner, Kathy Sidell. To order for pickup or free shipping, go to [table22.com/saltie-girl](https://table22.com/saltie-girl).

ANN TRIEGER KURLAND



Tinned Seafood from Back Bay restaurant Saltie Girl, who offers a monthly subscription of boxes of tinned seafood. MIKE COTRONE



# A twist on salty snacks

If you are a salty snacker, we have some options for you.

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Chronicle

Updated: 8:05 PM EDT Apr 29, 2020

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SHOW TRANSCRIPT

**NEEDHAM, Mass.** — From [Eastern Standard Provisions](#) and restaurant maven Garrett Harker, a new twist on an old-world favorite — pretzels. This comes from the recipe perfected by chief product officer and renowned baker Lauren Moran.

At [Saltie Girl](#) seafood bar on Dartmouth Street the chips are so popular owner Kathy Sidell decided to market the brand.

## Saltie Girl

This seafood restaurant in Boston focuses on globally sustainable iterations of fresh fish and other underwater fare. Founded by Kathy Sidell and chef Kyle McClelland, Saltie Girl is know for its fried lobster and waffles with sweet corn butter and spicy maple syrup, French burgundy snails with black garlic butter, and its chowders, bisques and raw bar. Don't forget the fried, whole belly Ipswich clams and lobster rolls by the ounce!



— This seafood restaurant in Boston focuses on globally sustainable iterations of fresh fish and other underwater fare. Courtesy Michael Cotrone



# 15 Great Places to Get Fried Seafood Around Boston

It's summer in New England. Clam strips and fried lobster are calling your name. *Answer.*

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by **SCOTT KEARNAN**

A Boston summer isn't complete until you've eaten your weight in fried clam strips during a sweltering day in the city, or after a gorgeous afternoon on a nearby beach. So get cracking with a visit to these favorite fried-seafood spots located in town and—for your **weekend day-tripping enjoyment**—a few coastal suburbs, too.



Saltie Girl's fried lobster tail and fluffy waffles is the anytime combination you didn't know you were craving. / Photo provided

## Saltie Girl

If there's any single scene-stealer at Saltie, it's got to be the famous deep-fried lobster, served (in lieu of chicken) with waffles and drizzled with sweet corn butter and spicy maple syrup. That said, you will not want for other compelling co-stars, such as fried calamari with chorizo, pickled peppers, and yuzu aioli; fried scallops with malt vinegar fries; or whole fried black bass, big enough to feed two, dressed with ginger, soy, and green onion.

281 Dartmouth St., Boston, 617-267-0691, [saltiegirl.com](http://saltiegirl.com).



FEATURES

## KATHY SIDELL ON PARISIAN DESIGN, PLATING AT HER RESTAURANTS, AND NANTUCKET LIFE

JANUARY 31, 2020 BY COURTNEY FEE



This week we're beyond excited to launch a profile series to dive deeper with Boston's lifestyle leaders into what design means to them from their professional spaces to their personal ones. Drumroll please, it's called *Binnen: The Interior Series!*

Binnen meaning inside or within in Dutch, we're focusing on 10 questions with people we respect from the worlds of design, food, retail, and everything in between.

For our first conversation we sat down with restaurateur extraordinaire and founder of the Sidell Hospitality Group, Kathy Sidell. Kathy is behind some of Boston's most iconic restaurant spaces like [Saltie Girl](#) and [Met Back Bay](#), and an expert on building local brands. Growing up in a food-centric family she knew the culinary arts were a given, but she caught the entrepreneurial bug with her first business in Chestnut Hill in 2004. It's a pleasure for us to bring Kathy's words to the blog.

### KATHY SIDELL



#### WHEN DO YOU FEEL THE MOST CREATIVE?

**KS:** I travel a lot. So 30,000 feet up in the air is where I do my best thinking. No phone. No meetings. No surprise office visits. Ideas also tend to come to me in the middle of the night. I write notes on my iPhone then in the morning I'll see how valuable the idea actually is! Creativity comes in waves – generated by a color I see. An image. A picture. A word. A great conversation. Music. Great music. A lot of thinking around a particular subject. Typically, when I start to drill down on an idea or concept all sorts of thoughts are unleashed. I like to put it all out there, then dial it back.

#### HOW WOULD YOU DESCRIBE YOUR DESIGN STYLE?

**KS:** Classic. Understated. Tailored. I have a very calm natural aesthetic in my homes. A lightness. I like a home to feel lived in and worn. Comfort is vital to me. I like using cool materials as a surprise element in a room. One-color replete with lots of textures and cream tones is illustrative of my style. I also like punches of color like pink and loden green in flowers, pieces of art, or as a table decoration. My home is where I play with

patterns. And I love all sorts of tiles!

"My mother was an interior designer, so I grew up living in showrooms, and she introduced me to a wide range of styles, fabrics, and designers at a young age. English and Parisian designers appeal to me like Soane, Rosie Uniacke, or Jacques Grange."

## IS IT AN EXTENSION OF YOUR FASHION STYLE?

**KS:** Yes, my fashion and design elements are very similar. Classic. Casual. Chic. I would rather have fewer pieces of higher quality items. I am a solid color gal, navy, black, beige and grey. No real punch (not even red lipstick). I like lots of cashmere. I collect blazers. I always wear a black turtleneck, dictated by the impossibly cold weather in Boston. And a classic bag. I wear a lot of St. Laurent. Love Chanel – old and new. I wear Oscar De La Renta for fancy occasions. He is very kind to women over a certain age. My kids keep me hip, too.

## HOW DOES YOUR CAREER INFLUENCE YOUR STYLE?

**KS:** The food I serve in my restaurants are modern takes on classics, while my style is more classic. I am symmetrically driven: so that balance impacts everything from the way our food is plated, to what it feels like when you walk into a restaurant space I have designed. Textures are big for me, too. I am particularly mindful of the color of food, the texture, and how they come together to create a whole on the plate. Not only from a visual perspective but a person's palate perspective: how is it going to taste and feel in your mouth? I like to let beautiful high-quality ingredients sing for themselves.



## DO YOU HAVE A FAVORITE DESIGN TREND HAPPENING RIGHT NOW?

**KS:** Both in personal spaces and restaurants, I am very interested in people telling their individual stories. A place is reflective of someone's journey, history, background, and passions. The place one chooses to live, where and what it may be, a home, an apartment, a brownstone, or the exact neighborhood, speaks volumes. Are they a city person, are they rural dwellers, or do they choose the mountains or the sea?

"Your home speaks so intimately to who you are, and what you love to surround yourself with – what makes you feel good. It addresses in a tangible way where you have been and where you are going."

## A PLACE THAT YOU LOOK TO FOR STYLE INSPIRATION?

**KS:** I am a super visual person. Graphic design is also a true love of mine, it changed the way I see the world. And that sensibility of how design emerges and speaks to a brand is fascinating to me. It is also one of my favorite parts of my job. Birthing a concept and imagining the graphics, be it for a restaurant or a promotion. It's the way I process so this means I look at a lot of books and magazines, usually about design and food. I mark/note little elements that move me. I'm also a big fan of Instagram.



## WHAT IS YOUR HOME LIKE?

**KS:** Our home is on an island, 30 miles out to sea. So, in the larger picture, we are surrounded by 360 degrees of the beach. We are water and beach people. And we live in a place known for the quality of the ephemeral light. It is a small town that was settled in the mid-1600s and still has a noticeable New England feel about it, with century-old cobblestone streets and houses awash in shades of grey. Simply put: it is rich in spectacular natural beauty.

## AND WHAT DOES HOME MEAN TO YOU?

**KS:** Home is where the people I love want to be, to hang out and share time. It's the place where I can embrace, entertain, and spend quality time with my husband, five children, four grand-babies, and dear friends. Cooking is a huge part of our lives. So, home is where all my kitchen "stuff" lives. Where I can indulge myself and others in our lives with great food and wine. I tend to have a cluttered kitchen, I like to have all my kitchen tools, copper pots, salt and spice collections, olive oils, and bottles of vinegar displayed and easily accessible.

"The kitchen is where much of my personality lives, in the pantry items and dishes I have collected. I am obsessed with

housewares. Every piece has its own story."



### WHAT'S CURRENTLY ON YOUR COFFEE TABLE?

**KS:** My coffee table in Nantucket likely has the most recent food magazines, *Vanity Fair*, *A New York Times*, and new/old cookbooks. There is a book of knots, a book about the wildflowers on Nantucket, and Portraits by Annie Leibovitz.

### AND IF YOU CAN INDULGE US, ON YOUR BEDSIDE TABLE?

**KS:** Apple Watch, iPad, iPod, iPhone. Tums. My bedside table has Robert Iger's new book, *The Ride of a Lifetime*. And a beautiful little cookbook of recipes Volume 10 from the [Cook Book Shop](#) in Notting Hill. They serve lunch at a café, sandwiched between bookshelves, where they cook out of any given cookbook, develop new recipes, and house a test kitchen of sorts.



PHOTOGRAPHY: [JANE BEILES](#)

<https://thelekkercreative.lekkerhome.com/2020/01/31/kathy-sidell-on-parisian-design-plating-at-her-restaurants-and-nantucket-life/>



# THE FOOD LENS

January 29, 2020

Online

PODCAST

## S2 EP 2: Getting "Saltie" With Boston Restaurateur Kathy Sidell



CREDIT: JANE BEILES

Chestnut Hill native Kathy Sidell grew up in a food-loving family. Her father was a banker who financed many of Boston's best chefs; her mom loved entertaining; and her sister, Stephanie, now runs her own restaurant group. Sidell's first restaurant venture The Metropolitan Club opened in 2004. She went on to expand the steakhouse and bar concept to three additional locations around Greater Boston (including the well-known Met Bar) before opening *Saltie Girl* in 2016. The tiny modern seafood bar has since won Boston over with its creative dishes and unparalleled tinned fish selection.

The hospitality business is in Kathy Sidell's blood. Her father (local banker and restaurant financier Jack Sidell) and her sister (Stephanie of Stephanie's on Newbury) both inspired her to get in the game. In this episode, we chat about her career as a female restaurateur, the genesis of her latest spot Saltie Girl, her new potato chip venture, and the importance of not taking no for an answer.



<https://www.thefoodlens.com/boston/sides/podcast/s2-ep-2-getting-saltie-with-boston-restaurateur-kathy-sidell/>

# rookie chef

January 3, 2020

Online

LOCAL EATS / ROUND-UP

## The Best Things We Ate in 2019: Boston

Posted on January 3, 2020 by KATHRYN PRZYBYLA

[Leave a comment](#)

One year in Boston down, and so many great places to still explore! We had a whirlwind of a 2019—with one Rookie Chef moving to New England to explore everything it offered (hello, seafood) and another Rookie Chef visiting quite often for this round-up.

And while we can't beat a challenging new recipe made right in the Rookie Chef kitchen, the restaurant scene here put on a great show for year one. Here is a round-up of the 20 best things we ate in 2019 in Boston (in no particular order).

**Torched Salmon Belly** from [Saltie Girl](#)  
with tomato, tahini, sushi rice and green onion





January 2, 2020

Online



<https://www.nbcboston.com/entertainment/hub-today/packing-a-crunch-with-potato-chips/2043422/>



## It's Not Too Late To Book Boston's Top Spots To Ring In 2020



**Jeanne O'Brien Coffey** Contributor   
Travel

**f** So you've waited until the last minute to plan for New Year's Eve 2020 – Thanksgiving was so late everything just kind of snuck up, right? Well, here are  
**t** some ideas to start this century's Roaring 20s right – whether no-reservations, no cover is your speed, you want a family-friendly barbecue, oysters and foie gras, or  
**in** a psychic reading. Hit the phones or click the links below and best of luck in the new year.

**Seafood Feast at [Saltie Girl](#):** This intimate spot is offering a prix-fixe dinner, serving up Oyster and Foie Gras, followed by a Butter Poached Alaskan King Crab with Santa Barbara uni, hollandaise and supreme osetra. Guests are then treated to Nantucket Bay Scallops with bacon, butternut, onion and parmesan Reggiano and a Milk Fed Veal Chop with a Butter Poached Lobster and liquid truffle ravioli. Dinner is \$125 and an additional \$58 for a wine pairing. Call 617-267-0691 for a reservation.



[Boston](#)

## Boston's 5 best spots to splurge on seafood

[Island Creek Oyster Bar](#) | [Neptune Oyster](#) | [Saltie Girl](#) | [Atlantic Fish](#) | [Row 34](#)

November 13, 2019

Looking to sample the best seafood around town?

Hoodline crunched the numbers to find the best high-end seafood hot spots in Boston, using both Yelp data and our own secret sauce to produce a ranked list of where to satisfy your cravings.

### 3. *Saltie Girl*

PHOTO: YAOLIN T./[YELP](#)

Back Bay's [Saltie Girl](#), located at 281 Dartmouth St. (between Commonwealth Avenue and Newbury Street), is another top choice, with Yelpers giving the fancy wine bar and cocktail bar, which offers seafood and more, 4.5 stars out of 912 reviews.

If you're looking for more, we found these details about Saltie Girl.

"Fresh seafood, raw bar, lobster rolls, crudo, shellfish platters, New York-style smoked fish, fried clams, tinned fish, caviar, rose wines and cocktails," it states on Yelp in the section explaining specialties.



# BOSTON COMMON

M A G A Z I N E

July 2019

Regional



SUMMER FEAST

# OCEAN BITES

Can't eat another lobster roll? Try these five smashing seafood sandwiches.

BY TANYA EDWARDS

It's no secret that lobster rolls are the gold standard for New England food connoisseurs in the summer. But hey—the mayonnaise, the bulky roll... they are not for everyone. There are other fish in the sea.

## State Street Provisions

(statestreetprovisions.com) offers a unique alternative with the togarashi spiced tuna sandwich with pickled root vegetables, apples, mint and the crunch of roasted peanuts.

Shareable crispy oyster sliders are a pre-Fenway craving at **Island Creek Oyster Bar** (islandcreekoysterbar.com). These sammies are served on brioche rolls with a chile-lime aioli and are also available at the Burlington location. Sister spot **Row 34** (row34.com) serves a crispy fish sandwich at lunch at its Fort Point and Portsmouth, N.H., locations.

## Nebo Cucina & Enoteca's

(neborestaurant.com) Sicily sandwich layers Italian-style tuna salad with egg wedges, provolone and olive tapenade. Or snack on **Saltie Girl's** (saltiegirl.com) snow crab toast, with avocado, stracciatella and pistachios.





## 25 Seafood Towers Worth the Splurge

Go all out with a huge feast of shellfish

by [Rachel Leah Blumenthal](#) | [@blumie](#) | Updated Jul 17, 2019, 4:03pm EDT

### 15. Saltie Girl



281 Dartmouth St  
Boston, MA 02116

(617) 267-0691  
[Visit Website](#)

At [Saltie Girl](#), the seafood towers come at market price, so you'll have to request the daily price when you order, but if you go all out with the largest size — the "royale" — you'll get 18 oysters, four littlenecks, four top necks, four shrimp, four Jonah crab claws, lobster cocktail, tuna poke, king crab, sea urchin, and an ounce of caviar. The rest of Saltie Girl's menu is also a seafood bonanza, featuring dishes like a fried lobster-topped burger, a smoked fish platter, imported tinned seafood, and more. Don't miss the torched salmon belly.





1,328 views | Jul 16, 2019, 08:00am

## Where To Find Boston's Best Seafood Restaurants



**Gary Stoller** Contributor

[Amanda Balagur](#) says she went "oyster crazy" when she moved to Boston.

"Eating oysters is a must when you're in Boston if you're a fan of shellfish," says Balagur, a food writer and the managing editor of an academic journal entitled *Food, Culture and Society*. "Some places even have \$1 oyster specials, like Red House in Harvard Square, which is one of my favorite places to go to slurp down a dozen or so with a glass of wine."

Many visitors to Boston are looking for top-notch seafood like the fare at the Red House in Cambridge, so I ask Balagur, who has a master's degree in gastronomy (food studies) from Boston University, to recommend some of her favorite seafood joints. Here are her choices and comments:

"I like **Saltie Girl** in the Back Bay, **Loyal Nine** in Cambridge, **B&G Oysters** in the South End and **The Barking Crab** in Fort Pointe," she says. "Loyal Nine is also great for brunch, and remember two words: lobster popover. B&G Oyster has a patio and the most incredible service I've ever had in Boston. The staff really knows its stuff and how to make a special dining experience. Another place that doesn't necessarily specialize in seafood but does wonderfully interesting fish dishes is **Whaling in Oklahoma** in the South End. I had a raw tuna dish there that absolutely melted in my mouth."



## Boston **BEST *of* BOSTON** 2019

**BEST RAW BAR**

### **Saltie Girl**

Briny oysters are just the tip of the ice-packed platters here. Sure, restaurateur Kathy Sidell provides an intimate Back Bay port of call for passersby to stop and slurp expertly shucked bivalves—buttery, Duxbury-raised Merry Oysters, sweet South Bay Blondes from a multi-generation Onset farm. But there's also super-fresh shrimp and crab cocktail, sea urchin spruced up with ponzu sauce from medicine droppers, and a list of bottles for washing them down in crisp waves of wine. *281 Dartmouth St., Boston, MA* **[saltiegirl.com](http://saltiegirl.com)**

# Yes, Fenway's New Food Hall Will Showcase Lobster Rolls

Saltie Girl's Time Out Market Boston location will feature classic New England seafood dishes, imported tins of seafood, and more

by [Rachel Leah Blumenthal](#) | [@blumie](#) | Jun 24, 2019, 8:30am EDT

Photography by [Sarah Storrer](#)

**"N**ew England in a bite," said Kathy Sidell, showing off the fried clam roll that will be on the menu at [Saltie Girl's](#) new location at Fenway's soon-to-open food hall, [Time Out Market Boston](#), which debuts on June 27. The same can be said for much of Saltie Girl's Time Out Market Boston menu, a compact collection that includes lobster rolls, fish and chips, and chowder. But there are also dishes with inspirations further afield, a nod to the wide-ranging seafood menu at Saltie Girl's original Back Bay location.

Sidell's intimate, popular restaurant opened [three years ago](#), and chef Kyle McClelland (Ten Tables, Clio) has led the kitchen since the beginning. The eclectic no-reservations joint serves everything from fancy imported tinned fish to fried lobster and waffles to snow crab toast. When Time Out Market Boston came knocking (check out the rest of the food hall's impressive lineup at the two links below), Sidell and McClelland knew they wanted to show off some bestsellers from their original location while keeping in mind that a fast-casual food hall stall requires a bit of a different strategy than a full-service restaurant. Approachability was key, as well as maintaining a delicate balance between affordability and high-quality ingredients.

Read on to see what they came up with for Saltie Girl's Time Out Market Boston opening menu.





#### Uni arancini at Saltie Girl at Time Our Market Boston

**The uni arancini:** One of Saltie Girl's snacks at the market will be "a take on a classic Italian arancini," said McClelland — but an uni-filled take. The risotto is finished with an uni-infused lobster stock, and there's some Parmigiano-Reggiano inside the arancini and sprinkled on top. There's also a "gooey" fontina cheese in the middle, said McClelland.

This is one of a few parts of Saltie Girl's Time Out Market Boston menu that don't really have a counterpart at the original Saltie Girl location, at least not yet. But the market will give the team a chance to see what people respond to, and some of those new dishes may eventually make their way back to the Saltie Girl mothership in some form or another.



**The octopus empanadas:** Another snack is the octopus empanadas, which are already a popular dish (in a somewhat different and larger format) at the original location. At Time Out Market Boston, the empanada duo will be served with a sauce duo: One is a jalapeno cilantro lime sauce, and the other is the same but with kewpie mayonnaise mixed in, cutting some of the heat.

Inside, the octopus mixture includes cotija cheese and cilantro. "It's simple, it's fun, it's fresh," said McClelland. "It's actually really light."



The signature tinned fish platter at Saltie Girl at Time Out Market Boston

**The signature tinned fish platter:** One of the hallmarks of Saltie Girl's original location is its extensive tinned fish selection, so it was a natural move to carry some of that over to the new location. Customers will be able to choose among a variety of tins, such as sardines, pickled mussels, baby eels, and more, and the tins will come with a few accoutrements, including a piquillo pepper jam and bread with butter.



The whitefish katsu sando at Saltie Girl at Time Out Market Boston

**The whitefish katsu sando:** It's a take on a Japanese katsu sandwich, which is normally made with pork, said McClelland. A version has appeared at the original location, made with skate, but the Time Out version will use haddock and a slaw made from celery root, kohlrabi, carrots, green onions, basil, cilantro, and Japanese black vinegar. There's also a fish sauce aioli (fish sauce, lime juice, and kewpie mayonnaise), and it's all served on buttery, toasted milk bread. "It's almost like a pound cake," said McClelland.



Fried clam roll at Saltie Girl at Time Out Market Boston

**The fried clam roll:** "I think [clam rolls] are a New England favorite," said McClelland. "Whole belly clams are what people come here for; we have the best clam beds in the world, especially in Ipswich, where we get our clams from." Saltie Girl's clam roll features a buttered brioche bun and a white truffle tartar sauce.



The lobster rolls at Saltie Girl at Time Out Market Boston (warm with a butter sauce on the left, cold with mayo and chives on the right)

**The lobster rolls:** Of course, Time Out Market Boston must have lobster rolls — what kind of Boston showcase would the place be without them? Saltie Girl will readily oblige with two varieties at the market, hot with butter and cold with kewpie mayonnaise (plus lemon and yuzu juice and chopped chives). The lobster for the hot roll is poached in butter, and the roll is finished with a white wine-based butter sauce with champagne vinegar and lemon juice. Both versions are served, like the clam roll, on buttery toasted brioche.

“You know how when you get to the end of the ice cream cone, that last piece is really good?” said Sidell. “This roll — with all the butter and the lobster flavor — that last bite is so good. You live for that.”

Here’s the full menu, which also includes clam chowder (the bowl is a “deluxe” version with fresh clams in the shell, while the cup is a simpler version that would work well as a side) and fish and chips (expect to see something resembling classic fish sticks):

<b>New England Clam Chowder</b> CUP 8 BOWL 12 <small>PORK BELLY, MARBLE POTATOES</small> <b>Uni Arancinis</b> 9 <small>GREEN GARLIC AIOLI</small> <b>Octopus Empanadas</b> 8 <small>COTIJA CHEESE, CILANTRO CHIMICHURRI</small> <b>Saltie Girl Fried Fish &amp; Chips</b> 16 <small>TARTAR SAUCE, HOUSE-CUT FRIES</small>	 <b>Signature Tinned Fish Platter</b> 15 <small>PIQUILLO PEPPER JAM   SEE TIN LIST FOR SELECTION</small> <small>Before placing your order, please inform your server if a person in your party has a food allergy.</small>	<b>Whitefish Katsu Sando</b> 14 <small>KOHLRABI AND CELERY ROOT COLESLAW</small> <b>Fried Clam Roll</b> mkt <small>NAPA SLAW, TRUFFLE TARTAR SAUCE</small> <b>Warm Lobster Roll</b> mkt <small>MAINE LOBSTER, GRIDDLED Brioche BUN, BUTTER SAUCE</small> <b>Cold Lobster Roll</b> mkt <small>MAINE LOBSTER, GRIDDLED Brioche BUN, HOUSE MAYO</small>
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“We want people to have the same experience [at Saltie Girl at Time Out Market Boston] as they would have [at the original Saltie Girl],” said McClelland. “We really want to keep it approachable and let people get a taste of what we do [in Back Bay] over in Fenway. ■



HOME > TRAVEL

## The 100 Best Restaurants Worth Splurging on This Year, According to Yelp

STACEY LEASCA Updated April 02, 2019

Sure, it's always a good idea to live within your means and save for the future. But every now and again, it's important to treat yourself to something special, too.

Be it a birthday, anniversary, promotion, or a hefty tax refund, splurging on a good meal every so often can be good for your soul. And thankfully, Yelp has parsed out 100 places around the country where those dining-related splurges should take place.

"To determine Yelp's Top 100 Places to Treat Yourself for 2019, we looked at the reviews received by three and four dollar sign businesses in the restaurant and food categories," a Yelp representative explained. For the rankings, Yelp considered both the rating and the volume of the reviews, as well as accounted for the overall volume of reviews in each business's area so as not to "disadvantage businesses in areas with relatively low review volume."

So as we near the end of tax season, if you find yourself with some additional discretionary funds, perhaps consider a nice meal out (or a vacation, if you're really ambitious). Here are the 100 best places to splurge on a meal out, according to Yelp.

Saltie Girl: Boston, Massachusetts

# The 38 Essential Restaurants in Boston, Winter 2019

Boston's greatest restaurants for any occasion

by [Rachel Leah Blumenthal](#) | [@blumie](#) | Updated Jan 8, 2019, 3:40pm EST

Presenting Boston's updated Eater 38, your answer to any question that begins, "Can you recommend a restaurant?"

This elite group of 38 must-try restaurants is meant to cover the city of Boston and a little bit beyond while spanning multiple cuisines, costs, and neighborhoods, collectively satisfying every restaurant need.

Every quarter, Eater Boston adds a few pertinent restaurants that were omitted, have newly become eligible (restaurants must be open at least six months), or have stepped up their game. As such, a few restaurants are retired from the map each quarter — not necessarily forever — to make room.

## 23. Saltie Girl



281 Dartmouth St  
Boston, MA 02116

(617) 267-0691

[Visit Website](#)

**Saltie Girl** may be small, but it boasts a large selection of seafood dishes that touch on so many different genres. A table might have everything from

a raw bar tower to uni Benedict toast to fried lobster and waffles, and there are plenty of imported tins of seafood as well. This young Back Bay restaurant is a seafood lover's paradise. (By the way, there's the option to add lobster and/or caviar by the ounce to anything on the menu.)



Fried lobster and waffles at Saltie Girl | [Saltie Girl/Facebook](#)





## Travel



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### Saltie Girl

281 Dartmouth St, Back Bay

617.267.0691

[See website](#)

NEIGHBORHOOD: Back Bay

Category: Seafood

Opening Hours: Mon-Sun: 11:30am-Close

- Lunch, Dinner
- Price: \$\$, \$\$\$

Owner Kathy Sidell spent her childhood sailing with her father and fell in love with the feeling of salt on her face after a day at sea. And while New England is synonymous with seafood, Saltie Girl pushes the boundaries far beyond oysters and clams. Saltie Girl's claim to fame is the largest tinned seafood collection in New England. We're talking Siberian Osetra caviar, Pacific salmon roe, tinned Spanish anchovies, Portuguese sardines...the list goes on. Be brave and order something out of your comfort zone—you won't be disappointed. If it's comfort you're after, the fried lobster on a waffle soaked with sweet corn butter is the way to go. The interior is a further nod to Sidell's love of the ocean. The walls are bright turquoise, the bar is set off in blue tile, and the wooden booths make you feel like you're eating on a boat.

## Kathy Sidell's Tips and Recipes for a Nantucket Dinner Party

The best part of a party at Saltie Girl owner Kathy Sidell's Nantucket home? Everyone's invited.

by **JENNA PELLETIER** • 5/15/2018, 5:45 a.m.



*Styling by Kailey McGraw*



Photograph by Greta Rybus

About an hour before her dinner guests are set to arrive, Kathy Sidell hears an unexpected knock at the door of her Nantucket home. The restaurateur behind the buzzy Back Bay seafood bar Saltie Girl peeks outside and sees a fisherman friend, cooler in hand after a long day at sea. He's stopping by to ask if Sidell and her husband, Carl Goldberg, would like a piece of the enormous bluefin tuna he just reeled in. As the unmistakable aroma of grilled lamb in the air suggests, however, Sidell has already made more than enough food for the intimate group of family and friends gathering to dine. Perhaps he'd like to join them? Regrettably, he can't, but he doesn't leave before insisting she take a thick slab of fish for another meal.

It's moments like this that make Sidell feel as at home here on Nantucket as she does in Boston. After decades of renting on the island, Sidell and Goldberg are celebrating their first full season in their Monomoy summer home. It's been a long time coming for the couple, who purchased the land in 2003 but didn't finish construction on the house until last year. "We started to build restaurants in 2004, which explains why we got sidetracked," says Sidell, who operates hot spots in Boston, Dedham, and Natick, and on Nantucket. Still, the long delay allowed Sidell and Goldberg to think through every aspect of the home's design. Naturally, the kitchen is a focal point, outfitted with a Wolf range, a La Cornue rotisserie, and blue-and-white tiles reminiscent of those on Saltie Girl's distinctive back bar.



From left: Sidell snips fresh herbs from her garden for garnishing cocktails; the restaurateur artfully arranges grilled vegetables in a basket for serving. / Photographs by Greta Rybus

As islanders and visiting family members begin to arrive, Sidell suggests everyone head to the living room for strawberry-rhubarb rum cocktails and seasonal starters such as crab-avocado-and-burrata toast, a favorite at Saltie Girl. Soon it's time to stroll outside to the patio, where gold-rimmed plates atop a wood table rest beside vases filled with flowers snipped from the yard. All eyes quickly turn to a side table set with a family-style spread, including lamb cooked on the wood-burning grill and risotto carbonara, served in a carved-out Parmigiano-Reggiano wheel. "With each scoop, you get more cheese," Sidell notes with delight as she heaps the truffle-topped risotto onto her plate. As the sun begins to set and glasses clink, Sidell slips in a few words: "I'm kind of pinching myself right now," she says. "Honestly, waiting all these years has made moving in that much sweeter. You plant the seeds, and slowly, surely, it happens." Finally, it's time to eat.



Before finding their seats at the dinner table, Sidell and her guests relax by the pool with strawberry-rhubarb cocktails and snacks including tinned fish. / Photographs by Greta Rybus





The table, set with 24-karat-gold-rimmed plates from Casa de Perrin but no linens, evokes laid-back luxury. / Photograph by Greta Rybus

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### **Strawberry-Rhubarb Cocktail**

Makes 8 cocktails

*For the strawberry-rhubarb jam:*

2 pts. cut strawberries  
6 stalks rhubarb, chopped  
1 c. sugar  
½ c. white balsamic vinegar  
Pinch of salt

Macerate the strawberries and rhubarb with the sugar. Cook on stovetop on low heat for four hours, then add balsamic vinegar and salt to the mixture. Let cool.

*For the cocktails:*

12 oz. white rum  
4 oz. lime juice  
6 oz. simple syrup  
8 tsp. strawberry-rhubarb jam  
Lavender and mint for garnish

To make one cocktail: Add 1.5 oz. rum, ½ oz. lime juice, ¾ oz. simple syrup, and 1 teaspoon jam to the shaker. Shake and strain over crushed ice. Add a teaspoon of jam on top of crushed ice. Garnish with bouquet of fresh lavender and mint.



Crab toast with avocado and burrata. / Photograph by Greta Rybus

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### **Saltie Girl Crab Toast**

Makes 8 toasts

12 tbsp. butter  
 8 slices whole-wheat bread  
 32 oz. lump jumbo crabmeat  
 9 tbsp. chives, sliced  
 6 tsp. salt  
 3 tsp. pepper  
 4 avocados  
 4 whole burrata  
 8 tsp. pistachio oil  
 8 tbsp. pistachios, crushed and toasted  
 Splash lemon juice

Spread butter on both sides of wheat bread. Griddle both sides until golden brown. In a bowl, mix crabmeat, lemon juice, and 8 tablespoons of the chives, salt, and pepper. Slice avocado and season with salt and pepper. Place the sliced avocado on top of the griddled bread. Next, set halves of burrata on the avocado. Scoop a spoonful of the crab mix over the cheese. Finish with pistachio oil, toasted pistachios, and the remaining chives.



Charred sweet peppers are the perfect foil for creamy bagna cauda. / Photograph by Greta Rybus

### ***Bagna Cauda with Grilled Vegetables***

Serves 8

*For the bagna cauda:*

2 c. olive oil  
8 anchovies, chopped  
8 garlic cloves, chopped  
1 c. heavy cream  
4 slices white bread  
2 tsp. salt  
1 tsp. pepper

Heat oil on a low flame. Add anchovies and garlic to the oil and slowly simmer. In a separate pot, heat heavy cream. Add bread to the cream mixture. In a blender, purée the oil mixture. Slowly add heavy cream mixture until emulsified. Season with salt and pepper.

*For the vegetables:*

1 head cauliflower, chopped into florets  
1 head broccoli, chopped into florets  
2 spring onions, trimmed on both ends  
8 sweet peppers, cut into ½-inch strips  
Olive oil

Brush vegetables with olive oil and season with salt and pepper. Place on a hot grill. Rotate until charred. Season with salt to finish. Serve with *bagna cauda*.



Sickel grills lamb and vegetables for her dinner party guests. / Photograph by Greta Rybus

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### **Spring Lamb**

Serves 8

10-12 lbs. split lamb with rack, belly, and hind leg separated  
1 tbsp. za'atar blend  
1 tbsp. *vadouvan*  
1 tsp. salt  
1 tsp. pepper  
Maldon sea salt, to taste

Truss lamb belly to form a cylinder. Season rack, belly, and leg heavily with salt, pepper, za'atar, and *vadouvan*. Rub with olive oil. Mark on a hot grill to char the outside. Finish in the oven at 400 degrees until the internal temperature reaches 145 degrees for a proper medium-rare. Let rest for 15 minutes. Season with Maldon sea salt. Slice to serve.





Risotto carbonara topped with a poached egg and freshly shaved truffles. / Photograph by Greta Rybus

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### **Risotto Carbonara**

Serves 8

½ c. English peas  
 8 eggs, soft-boiled  
 3 tbsp. olive oil  
 ½ lb. bacon, diced  
 ½ lb. pancetta, diced  
 ½ medium white onion, diced  
 6 garlic cloves, minced  
 2 c. Arborio rice  
 1 c. white wine  
 6 c. chicken stock  
 4 egg yolks  
 2 c. grated Parmigiano-Reggiano cheese  
 1 tsp. salt  
 1 tsp. pepper  
 Pea shoots for garnish

Blanch peas in a large pot of boiling water. Cool and set aside. In a large sauté pan, heat oil. Add bacon and pancetta and render until crispy. Set aside. In the same pan, sweat onion and garlic until translucent. Add Arborio rice and slowly toast to parch the rice. Add white wine and stir until almost evaporated. Slowly add chicken stock in small batches on low heat until rice is al dente. Remove rice from heat. Slowly mix yolks into rice to achieve a creamy consistency. Add grated Parmigiano-Reggiano cheese and peas. Season with salt and pepper. Garnish with pea shoots and soft-boiled eggs (break just before serving).



Baked scallops broiled right in the shell. / Photograph by Greta Rybus

### **Baked Scallops**

Makes 8 servings

*For the Mornay sauce:*

2 sticks butter  
1 c. flour  
1 qt. milk  
2 c. cheddar cheese, grated

Heat butter on low heat. Add flour to make roux. Whisk in milk, stirring until thickened. Add cheese. Season with salt and pepper.

*For scallops:*

½ c. bacon, diced  
½ c. shallots, diced  
16 whole sea scallops (Nantucket Bays preferred, when in season)  
1 tbsp. oil  
1 tbsp. butter  
¼ bunch Italian flat-leaf parsley, chopped  
8 tbsp. finished Mornay sauce  
Sliced scallions for garnish

Render diced bacon until crispy (about five minutes), then add shallots and sweat until translucent. Set aside. Place scallops on a paper towel to dry and season them with salt and pepper. In a large sauté pan, heat oil until almost smoking. Place scallops in pan. Sear until golden on one side. Flip scallops and baste with 1 tablespoon butter. Add bacon-shallot mixture back to the pan. Finish with parsley. To plate, use wet salt as a pedestal for a large scallop shell. Spoon Mornay sauce into shell and place two scallops over sauce. Put the shells under broiler until scallops are browned. Finish with bacon-and-shallot mixture from pan. Garnish with scallions.



Buttery pound cake is Sidell's go-to dessert. / Photograph by Greta Rybus

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### **Ginger-Lemon Pound Cake**

Serves 8

*For the vanilla-ginger sugar:*

½ c. crystallized ginger  
1 vanilla bean, split  
1 lb. sugar

Stir bean and ginger into sugar. Let sit for a few days (or however long you have).

*For the cake:*

3 sticks unsalted butter at room temperature  
2½ c. vanilla-ginger sugar  
1 vanilla bean  
1 tbsp. vanilla extract  
8 eggs at room temperature  
3 c. flour  
1½ tsp. baking powder  
½ tsp. salt  
Juice of one lemon

Preheat oven to 325 degrees. Butter one 9-by-5-by-3-inch pan. Cream butter and sugar until pale and very fluffy. Add scraped vanilla bean, extract, eggs, and lemon juice. Sift dry ingredients. Add to batter until just combined; fold to make sure it's blended. Bake for 90 minutes total, rotating after 30 minutes.

*For the syrup:*

1¾ c. sugar  
½ c. water  
2 vanilla beans

Combine syrup ingredients and let dissolve over low heat until melted.

*To serve:*

When loaf is done, cool for 10 minutes, turn out of pan, and set on racks. Brush all over with syrup. Brush a few more times as it cools.





On Monday, February 26th, 2018, The [Massachusetts Restaurant Association \(MRA\)](#) is holding its 2018 [Annual Awards Dinner](#) at the Seaport Hotel & World Trade Center where it will celebrate five leaders in the industry. The annual dinner is the highlight of the [New England Food Show \(NEFS\)](#), New England's largest trade-only event for the region's food, beverage and retail buyers.

"There was a long list of deserving restaurateurs and business partners who were nominated for this year's awards. The MRA is honored to acknowledge the nominees and winners' excellent work, success, and contributions to the restaurant industry in Massachusetts and beyond," said MRA President, Bob Luz.

At this reception and dinner, the MRA recognizes individuals and organizations that have exemplified leadership and excellence in the restaurant industry including:

Business Partner Associate of the Year  
Jeff Oppenheim, TriMark United East

Business Partner of the Year  
Snapchef, Todd & Daniela Snopkowski

Executive Chef of the Year  
Richard Vellante, Legal Sea Foods

Limited Service Restaurateur of the Year  
Wahlburgers, Paul Wahlberg & Team

Restaurateur of the Year  
Kathy Sidell, Met Restaurant Group

The Annual Awards Dinner will be held at the Seaport Hotel & World Trade Center, One Seaport Lane, Boston, MA 02210.

<https://www.facebook.com/watch/?v=10160207537805694>

HOME • SEAFOOD

## Restaurants Are Finally Giving Canned Seafood the Respect It Deserves



Courtesy of Saltie Girl

*Chefs are leading a tinned seafood renaissance, serving high-quality cans of sardines, mackerel, squid and shellfish—imported from around the world—like the delicacies that they are.*

**Maria Yagoda** October 03, 2017

People are paying \$20 for small cans of seafood, and, no, they haven't fallen for a cynical marketing trick. While tinned seafood is nothing new, its celebration and resurgence in American restaurants is. Preserving fish and shellfish in oil, salt and tins has been both a necessary survival practice and delicious preparation in countries around the world for centuries, and now top American chefs are importing the very finest of these global delicacies, reinventing them in pastas, stews and roasts or serving them simply in their cans alongside some butter and bread. At the [pintxos](#) restaurant [Huertas](#) in New York, chef [Jonah Miller](#) imports tins from Portugal, Spain and Basque country, offering clams in brine and pimentón-spiced mackerel to a (sometimes reluctant) dining population that associates canned seafood with the sardines they despised in their youths.

"There's still a bit of a hurdle for some Americans to realize that great things can come in cans, but more and more of our guests are excited about tinned seafood," said Miller. People are realizing that a canned product isn't just a less-good substitute for the fresh stuff; rather, the preservation process often enhances flavor.

"Sardines and mackerel, both considered oily and 'fishy,' are transformed into buttery and mild tinned snacks, served straight-up or with simple additions of lemon, herbs and radish," said Miller. "Mollusks also benefit from the tinned-treatment. Their flavor intensifies and their chewy texture is tenderized—plus there aren't any shells to discard."



At [Saltie Girl](#) in Boston, owner Kathy Sidell and chef Kyle McClelland curate one of the largest tinned seafood collections in New England, importing everything from Siberian caviar to Icelandic cod liver to Spanish squid bathed in its own ink. (They also serve a damn good lobster roll, for the less adventurous, and were deemed the “Best Raw Bar in Boston” by *Boston Magazine*.) The concept for the restaurant, which opened in 2016, first occurred to Sidell upon visiting a restaurant in Barcelona where the garde manger was all tinned and smoked products—nothing cooked.

“Those tins knocked my socks off,” she said. “I didn’t want to open just another oyster bar—the tinned seafood brought some originality to the concept.” While they went into the venture thinking that the tins would be “window dressing” behind the oyster bar, their patrons were smitten. Now, Saltie Girl sells close to 200 cans, imported from as far as Japan and as close as Washington, every week.

Part of the appeal, McClelland speculates, is rooted in nostalgia. “Growing up in New England, my parents always used to eat canned sardines,” said McClelland. “Plus, a lot of people from Europe will come in because they can’t get this stuff anywhere else in the area.”



One of their most popular items is a sort of seafood “charcuterie” board served with piquillo pepper jam, Vermont butter, parsley, toasted French bread and an assortment of salts. Similarly beloved are their tins of fried white anchovies packed with caramelized onions, which they warm up in the oven and then torch like a casserole before serving.

“Boston is not known for the most adventurous eaters,” said Sidell. “But if you gain their trust, they’ll come back.”



## ***8 Must-Try New Seafood Restaurants in Boston***

BY SCOTT KEARNAN | OCTOBER 13, 2016



You'd think a seaport city like Boston would be overflowing with excellent seafood restaurants. But aside from some notable icons (here's looking at you [Neptune Oyster](#)) and a handful of future legends (cheers to [SELECT Oyster Bar](#)), the pickings are slimmer than you might expect. But over the last six months we've seen a slew of top-tier seafood-focused restaurants opening in town. It's a wave we welcome with open arms — and here are a few newcomers you should surf to soon.



Joel Benjamin

### **Saltie Girl**

Also focusing on a tinned seafood program is this newcomer from Kathy Sidell, the restaurateur behind the Metropolitan restaurants (which includes Saltie's neighbor, MET Back Bay). Like [haley.henry](#), it's an intimate wine bar — less than 30 seats, most of them at a plateau-assembling raw bar that runs the length of the space. And though the tinned selections are emphasized, chef Kyle McClelland tackles fin fare in all its forms: from raw (think tuna carpaccio crudo with pickled hon-shimeji mushroom) to deep-fried lobster and waffles, slathered in sweet corn butter and a spicy maple syrup.

[281 Dartmouth St.](#); 617-267-0691

QUICK BITE

## Seafood is the star at Back Bay's Saltie Girl



JOHN TLUMACKI/GLOBE STAFF

**Tinned trout at Saltie Girl.**

**Where to** Saltie Girl in the Back Bay.

**What for** Fish in all its supple glory — tinned, smoked, raw, fried — courtesy the MET Restaurant Group's Kathy Sidell.

**The scene** A narrow little hideaway like you might find in Barcelona. Word to the wise: There are no reservations, so arrive before 6:30 p.m., when the neighborhood onslaught begins. (This isn't really Barcelona, you see. People eat at a reasonable hour.) There's a small, aqua-tiled seafood bar where guests perch on stools, swirling wine, and where Sidell is spied in one corner, keeping an eye on the kitchen. A handful of raised booths make up the room's remainder. About those booths: Unless you're a professional acrobat, you might have a hard time hoisting yourself in and out — they're cozy.

**What you're eating** Everything. There are toasts (crab, sardine, smoked salmon). There is crudo (hamachi loin, tuna carpaccio). There are majestic platters of raw oysters, littlenecks, and sea urchin from the seafood bar; larger plates of mussels and Dover sole; juicy fried oysters brushed with a sweetish chile sauce; warm or cold lobster rolls; and caviar by the ounce — available on whatever you desire. If you still feel hungry (and you might), grab the separate tinned fish menu and choose from small containers of squid in spiced ragout; octopus, mussels, and mackerel fillets in olive oil; or Spanish brined cockles, all served alongside dabs of sea salt butter and jam. This is the type of place where one extra Prosecco might find you ordering beyond your means or comfort zone — and leaving happier for it.

**Care for a drink?** There's a healthy roster of sparkling wine and rosé, plus a handful of simple \$14 cocktails like Coconut, with rum, pineapple, milk, and egg white; Anise, with gin, ginger, Campari, and sweet vermouth; or Apricot, with rum, lime, and brandy.

**Overheard** Delighted proclamations; lovelorn lineages; solicitations lost in translation. “Who would have thought to mix crab toast with burrata?” a wowed woman asks, reaching for another bite. “Start bringin’ the food! Bring! It! On!” hoots a garrulous young gent to a table of ruddy-faced pals, who appear eager to spend major money. “I dated her, and I dated her sister, but I never dated her mother,” hee-hees a fellow in pleats. “Did the waitress offer us ‘hand towelettes’ or ‘pear galettes?’ ” wonders a woman on her way out the door. Her companion, in a Panama hat, shrugs.

281 Dartmouth St., Back Bay, Boston, 617-267-0691, [www.saltiegirl.com](http://www.saltiegirl.com)

Kara Baskin can be reached at [kcbaskin@gmail.com](mailto:kcbaskin@gmail.com). Follow her on Twitter @kcbaskin.