

HAMPTONS

SCENE SUMMER BITES



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CATCH A RISING STAR

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delicate flavor and creamy texture that makes a perfect base for grilling or sautéing, adds Callahan, who often serves it with fresh vegetables. At Coast Kitchen at the Montauk Yacht Club (12 Montauk Road, Montauk, NY 11954; coastkitchen.com), chef-owner Brian Grady practices hake in a fingered butter spiced with star anise, cinnamon, peppercorns, and thyme.

before placing the fillet on a bed of risotto and baby vegetables. Brian likes hake, not only for its flavor, but also because it can be fished sustainably.

At Dock to Dish (6 S. Limestone Ave., Montauk, NY 11954; docktodish.com), the Montauk-based fishery that connects chefs with fishermen, hake is one of the top five fish caught off the Montauk shores. Of

the nearly 25 million pounds of commercially caught fish in New York state, about 1.5 million pounds is hake, notes cofounder Sean Barrett. "We are certainly seeing more hake dishes on the menu," says Barrett. "But otherwise, I like still aren't really aware of what a local treasure hake truly is. It won't be long until they catch on."

Hake photo by Peter Callahan

375+ PAGES TO DIVE INTO!

INSTAHAMPTONS MUST-FOLLOW SOCIAL STARS.

INSIDE COLLANDER'S POINT HOUSE