

# FOOD & WINE

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Duryea's in Montauk:  
great at sunset.

## Where To Go Next

# hamptons

BY MARC MURPHY

Marc Murphy, chef at Manhattan's Landmarc and its forthcoming *Time Warner Center* incarnation, has a house on Long Island's East End. Here's where he likes to eat.

### NEW DISCOVERIES

**Trata East** In Greek, a *trata* is a fishing boat (or so the superimpressive waiter told us during our first visit), and the name makes sense; this bright-white Greek restaurant has 10 kinds of fresh fish, all sold by the pound and on display. My wife, Pamela, and I ordered as much food as two people possibly could, including barrel-aged feta (wow—what feta!) baked in a clay pot with

olives and oregano, Greek salad (as traditional as it gets, with cucumbers and tomatoes and again, that feta) and wild striped bass in a saffron broth. Trata East serves only Greek beer and wine; the fruity red 1998 Megapanos Winery Old Cellar Nemea was

fantastic. **DETAILS** 1020 Montauk Hwy., Water Mill; 631-726-6200.

**Fresno** The dining room at Fresno has big windows and a zinc bar, but the decor is not memorable. The food is. The most recent project from David Loewenberg (who co-owns

another restaurant I love, Red/Bar Brasserie in Southampton), Fresno serves what I call continental American, meaning there's some fish and some meat and it's all straightforward and really good. They have nice salads, like beet, fennel and blood orange with a tart lemon vinaigrette, and a great grilled hanger steak with sauce verte. Prices are reasonable, especially for the Hamptons.

**DETAILS** 8 Fresno Pl., East Hampton; 631-324-8700.

### CLASSIC PICK

**Nick & Toni's** When people say Nick & Toni's is fabulous, they're usually talking about the celeb-watching scene, not the menu. (Everyone from Steven Spielberg to Ed Burns to Brad Pitt has been spotted here.) But I go for the food—particularly anything out of the wood-burning oven, like the moist, flaky *branzino* or crisp-crusted *porchetta* pizza topped with bacon and goat cheese. **DETAILS** 136 N. Main St., East Hampton; 631-324-3550.

## top fish shacks

**CYRIL'S FISH HOUSE** The meaty fried clams and the baked lobster stuffed with scallops and crab are great. But when I come to this rowdy roadhouse after a day of surfing in Montauk, I always order oysters on the half shell (2167 Montauk Hwy., Amagansett; 631-267-7993).

**DURYEA'S** Tables here are on a deck overlooking Fort Pond Bay—a spectacular place to see the sunset. It's BYOB, so bring

a good crisp white or rosé to go with the restaurant's specialty, steamed lobster (65 Tuthill Rd., Montauk; 631-668-2410).

**LOBSTER ROLL** Unlike most Hamptons fish shacks, a lot of the seating is indoors, in a shanty-style building. The place, also known as Lunch, is famous for its lobster rolls; I usually order one along with some fresh and briny steamers (1980 Montauk Hwy., Amagansett; 631-267-3740).