

## Dinner on your own Friday, July 20

### Selected restaurants



#### **BackBay Neighborhood**

##### **Jasper White's Summer Shack**

50 Dalton Street in the Back Bay, across from the Sheraton Hotel entrance and the Hynes Auditorium.

Phone: (617)867-9955

<http://www.summershackrestaurant.com/>

Citysearch Editorial Review for Summer Shack – by Eric Grossman

#### **The Scene**

Having successfully opened "shacks" in Cambridge (Alewife) and the Mohegan Sun Casino, local seafood maven Jasper White has also set up shop above the popular Kings bowling alley. A wildly varied crowd of tourists, conventioners and locals fill the sprawling dining room to sample fresh New England seafood. Pleasant servers deliver fruity house drinks from the large circular bar.

#### **The Food**

The "shack" label is a bit disingenuous: How many shacks, after all, serve almond-crusted flounder, or spinach and rock shrimp salad with warm bacon dressing? Some diners stick to selections from one the city's largest raw bars, while others peruse the lengthy, seafood-heavy menu. Standout items include crispy corn and shrimp fritters, flavorful Bermuda fish chowder and crunchy, kid-approved corn dogs. In keeping with the summer-y theme, desserts include rich soft-serve ice cream and homemade pies (from seasonal fruit to Boston cream).

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**The Waterfront/Harbor Area**

**Legal Test Kitchen**

Address: 225 Northern Ave South Boston, MA 02210

Phone: (617) 330-7430

Cross Street: Seaport Boulevard

<http://www.ltkbarandkitchen.com/site/>

Editorial Review for LTK Bar and Kitchen – by Eric Grossman

**The Scene**

Located in the ever-changing Seaport District, LTK (Legal Test Kitchen) attracts pre-concert crowds--the Bank of America Pavillion is across the street--and curious types from the suburbs. The restaurant is a frenetic blur on most nights, due to its unique usage of modern technology. Diners are encouraged to bring their iPods, as speaker docks are provided, and wireless LCD screens with internet and TV capabilities float from table to table. Overwhelmed servers do their best to navigate the sights and sounds that engulf the equally busy bar area.

**The Food**

With all the distractions on offer, LTK's food does well not to get overshadowed. Categorized by offbeat titles ("nosh," "exhilarate," "zazzle"), the menu houses dozens of modern seafood preparations, including balsamic-glazed calamari that's grilled under a brick, lobster tempura with black bean chow-foon noodles, and cedar-planked wild salmon with cooling tatziki. Warm chocolate chili cake and strawberry wontons provide a sweet finish.



**The South End**

**Masa**

Phone: (617) 338-8884

Address: 439 Tremont St Boston, MA 02116

Cross Street: Appleton Street

Editorial Review for Masa – by Citysearch Editors

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#### **The Scene**

In the stylish South End, where upscale bistros seemingly blend into one another, Masa's warm, Southwestern environs stick out like a cactus. One of the neighborhood's most welcoming bars provides a romantic locale for sucking down tasty "masaritas" (the house margarita, made with grapefruit juice). When the weather's agreeable, patrons jockey for one of the the small sidewalk tables.

#### **The Food**

Expectations of sizzling fajita platters are squashed after scanning Masa's menu, which is chock full of upscale ingredients and modern cooking styles (think skillet roasted sea scallops and barbecued duck with sweet corn cream). The steak frites (the steak is ancho-rubbed, the frites are chile-dusted) provides a pleasing new twist on an old favorite. Seafood gets similar treatment: ahi tuna is blackened and served with a yellow mole sauce. Deliciously creamy chocolate-mousse tacos are far more than a gimmick; made with El Rey chocolate, the dessert is a chocoholic's dream.

QuickTime™ and a  
TIFF (LZW) decompressor  
are needed to see this picture.

#### **The North End**

##### **Lucca**

Address: 226 Hanover St Boston, MA 02113

Phone: (617) 742-9200

Cross Street: Cross Street

<http://www.luccaboston.com/>

Editorial Review for Lucca – by Citysearch Editors

#### **The Scene**

Dimly lit and awash in romantic tones, Lucca's dining room is unquestionably one of the North End's most romantic. Hordes of regulars line the handsome

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mahogany bar on weekends, whereas weeknights draw couples on dates and visiting business types. Dutiful servers maintain a welcoming vibe by ensuring that wine glasses stay filled. When the weather agrees, the front windows open up onto Hanover St. allowing for cool breezes and prime people-watching.

#### **The Food**

Lucca's inviting menu merges regional Italian staples with modern European fare. This varied approach yields a roast duck, spinach and goat cheese tart sharing table space with a dish of hand-cut basil pasta tossed with a traditional Bolognese sauce. The house Caesar salad, in which red and green romaine is topped with marinated white anchovies, demonstrates the kitchen's penchant for style. Standout homemade desserts include a warm, flourless chocolate cake with vanilla bean gelato and a poached pear brulee.