



**DINING + OUT**



Industry Kitchen offers stunning views of the East River.

**South Street Seaport**  
**SCENE**

Where to eat right now in the waterfront neighborhood

**BY TRACY E. HOPKINS**  
 Special to amNewYork

If you haven't been to the South Street Seaport lately, the lazy days of summer are the perfect time for a stroll along the cobblestone streets and brunch with a view of the East River. The historic waterfront area has a bevy of new restaurants and dining destinations. Here's where to get eating:



The main fare of Ambrose Beer & Lobster

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ing a presence in this beautiful area of New York," Barbagallo says. The restaurant offers Italian fare, including sandwiches, pastas and desserts. 225-227 Front St., 646-918-6565

**Dorlan's Tavern and Oyster Bar**

Jeremy Dahm knew the Seaport needed a good oyster bar. "Why oysters?" asks Dahm, who opened Dorlan's in June in the space formerly occupied by the Sandy-damaged Stella Bistro. "They give you a wild, magical kick in the soul every time you eat them." In addition to its large selection of locally sourced oysters, the restaurant serves seafood classics such as fish and chips, chowder and fried clam strips. 213 Front St., 212-779-2222

**Seaport Smorgasburg**

The uber-popular Smorgasburg has several locations across the city, but the Seaport is the only location open daily through October. "We love being part of all the cool stuff happening at the Seaport," Smorgasburg co-founder Eric Demby says. This abbreviated version of the beloved food fair features eight of its foodie faves plus a bar. 19 Fulton St., smorgasburg.com

**Industry Kitchen**

This open-concept restaurant debuted in May on the promenade with views of the East River. "We were lucky enough to be a part of the revitalization of the waterfront," owner Abraham Merchant says. The menu features a variety of tasty wood-fired pizzas and Mediterranean-leaning appetizers and entrees. A brunch menu is in the works, too. 70 South St., 212-487-9600

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