



Recap: Industry Kitchen

Ports, fish markets, saloons, brothels—the South Street Seaport was a bustling place over two hundred years ago. It boasted the first ferry service to Brooklyn (pre-bridge) as well as the nation’s oldest fish market.

Today, it’s bustling again, if a bit more commercially. You can find a range of restaurants, a museum (the Brown & Co. stationers is highly recommended, and free), and a movie theater that serves you food and drink as you watch.

For food and drink sans film, there are plenty of options. One of them is the conspicuously situated Industry Kitchen, located beneath the FDR along the bank of the East River, directly across from downtown Brooklyn. The property boasts several hangout spots, including a main dining room, outdoor dining, an outdoor lounge area and a full bar area.

As the manager attested to us, the busiest time is during the summer, and one visit reveals why: the entire restaurant opens up to the river, making for a perfect dinner or drinks out. The scene on weekdays is local to the neighborhood, with after-work crowds filling the bar and lounge area. On weekends it’s a mix of locals, families and tourists. The building is beautiful, with a striking angular design of wood, metal and warm lighting.



Pizza is the name of the game here, and a variety thereof. Wood fire ovens line the back behind shining green tile, and the chefs at play do good work. There are classics (Bianca, Margherita) and modern takes (Alligator, Smoked Salmon) as well as one called the “24K,” with foie gras, caviar, truffle, and gold leaves. (That last one is a cool \$2,000 and requires advance notice). We kept it simple with the Margherita (delicious and simple) and the Soppresata Picante (delicious and spicy).

There are starters worth starting with, too, like the shishito peppers and the savory mussels. The berry soup is gorgeously presented, though it could be listed under dessert instead of soup. The desserts are solid, with the panacotta brulee being our favorite; light and sweet after a meal of delightful carbs. And the team at Industry Kitchen couldn’t be warmer; friendly, gracious and fun, adding an off-the-menu offering that sets it apart from so many of this city’s dining rooms. Thanks for having us.