

# HAMPTONS

August 19, 2011



## Dock and Dine

A Gold Coast restaurant with breathtaking views and glorious cuisine BY SEAN EVANS

Prime, situated at scenic Huntington Harbor on the Gold Coast, is not so much a restaurant as it is a resort. There are nine areas and subvenues within the 56,000-square-foot property including the main bar and dining room; two private dining rooms; the porch area; a cabana bar; the dockside dining section; and a lodge, complete with a crackling fireplace and west-facing water views.

"With most waterfront dining, you get the view, but it's not backed up with service," says owner Michael Bohlsen. "We want to make our view an added bonus because of the spectacular food, wine and the different elements to our property."

As you watch the sunset behind the hundreds of boats moored in the harbor, enjoy the pan-seared potato gnocchi with Parmesan-and-white-truffle sauce—a Prime best seller. Also try the signature USDA Tellers rib eye—40 ounces of bone-in juiciness—or the milk-fed veal chop smothered in tomato sauce and Parmesan cheese. If the harbor backdrop kindles a craving for *fruits de mer*, there are plenty of options, including sushi.

"We get most of our seafood from local fishermen, but our California roll has king crab leg from Alaska. We buy that from the boats of *The Deadliest Catch*, and it's much better than the run-of-the-mill crab. They use a very cold saltwater brine, which keeps the moisture in the legs, and they freeze it very quickly," says Bohlsen, whose restaurant was the first on Long Island to import crab via this method.

With a bar menu that includes a margarita section featuring five varieties of agave-based libations, plus live music options, the restaurant's vibe is upbeat. "Just because we're upscale doesn't mean we have to be stuffy," says Bohlsen. 117 New York Ave., Huntington, 385-1515; [restaurantprime.com](http://restaurantprime.com)



PHOTOGRAPHS BY AM LENNON

