

# Clint Eats



BY CLINT HAMBLIN



Kingfish Hall's bouillabaisse



Casa Romero

**A**fter the trials of fire and water, two of Back Bay's most enduring restaurants have reopened.

## Atlantic Fish

The November fire at 761 Boylston Street was in another part of the building, but serious water and smoke damage caused the Back Bay Restaurant Group's Atlantic Fish restaurant to close for repairs.

New fabric for seating was installed along with modifications throughout the restaurant. We welcome back Chef Tim Partridge, who is making some of the great Atlantic Fish recipes that have made this seafood eatery so popular since its opening in 1978.

In addition to an award-winning clam chowder, clams casino and a raw bar, Atlantic Fish's signature dishes include New England Lobster Feast for Two, with a 2 lb. Maine lobster, chowder, mussels, steamed clams, new potatoes and corn on the cob. If you like a stronger tasting fish, the bluefish lunch special is a great way to enjoy a beautiful piece of fresh bluefish without breaking the bank.

## Casa Romero

After a disastrous flooding and major renovation of the 37-year-old Casa Romero, the doors at 30 Gloucester Street have reopened revealing a new bar and reconfigured space.

"Sometimes it takes a disaster to come up with a better design," said chef and owner Leo Romero, referring to the new bar and lounge located just past the entrance. "The new Antojitos Tequila Lounge offers our customers a place to gather before dinner, and after 10 pm, we'll be offering antojitos or Mexican hors d'oeuvres similar to Spanish tapas," Romero said.

## Good Prices at New South End Restaurant

It's hard to imagine anyone opening a restaurant in this economy, but Joe Thailand is optimistic that his Thai-styled restaurant will do well. Located at 592 Tremont Street, Tremont House of Siam is Thailand's latest endeavor.

The food is very fresh and well plated.

The menu includes a large assortment of various pad Thai dishes along with roasted chicken, ribs, garlic shrimp, salmon teriyaki and a variety of curry dishes. The cozy restaurant is well designed, seating 34 people. Takeout service is already booming, and it's no wonder as the pricing is quite reasonable. Try the Golden Bags, corn and chicken stuffed tiny bags that crunch in your mouth. Delicious!

## Kingfish Hall Reacts to the Economy

From typical New England to Asian style seafood, Todd English's Kingfish Hall located at 188 South Market Building in Faneuil Hall is one of the best seafood restaurants in Boston. But, in the last few months, restaurant business everywhere has slipped away as more and more people look for an alternative to eating out. Some have stopped visiting their favorite restaurants as a result of losing their expense accounts or worst of all – losing their jobs.

"We started seeing the difference in the lunch business during the week," said Courtney Furno, general manager of Kingfish Hall. "People were coming in and ordering two appetizers and no entrée, so we decided to review the menu to see if we could be more efficient with what we were serving."

Restaurant computer systems are amazing tools when it comes to analyzing what's selling and what it costs to create. "We trimmed down the menu still offering our signature dishes but cut out those dishes that are expensive to prepare or that require several members of our kitchen staff to assemble," said Furno.

It seems to have worked. The restaurant is about to start restoring the menu closer

to what it was before the economy started its downturn.

There was certainly no problem attracting customers last Saturday night. Even with a reservation, we waited 30 minutes for a table. The restaurant was packed. The food continues to be extraordinary, featuring some rather luxurious entrées including the Thai Bouillabaisse, a mixture of lobster, mussels, shrimp and various shellfish served in coconut milk. If you're looking for something really decadent, try the Crispy Lobster, a signature dish for many years. Not cheap at over \$50 per serving but definitely enough for two people to share. Try a Blueberry Collins and the fried calamari appetizer. The fresh blueberries are outstanding, and the calamari is like no other you've ever had before. Scrumptious.



Atlantic Fish



Tremont House of Siam's roasted chicken

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PHOTO: COURTESY OF ATLANTIC FISH

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