

DEPARTURES

June 24, 2015

What's New On Cape Cod

By Sasha Levine

There's always something new going down on this North Eastern peninsula—this year, check out new restaurants, updates on where to stay, and two not-to-miss happenings.



Image courtesy of MOTT

WHERE TO STAY

Wequassett Resort and Golf Club

Perennial favorite [Wequassett Resort and Golf Club](#) offers guests two new ways to experience the local culinary bounty of the Cape this summer. Oyster fanatics can head out on an hour-and-a-half long excursion across Chatham's Oyster Pond to see how the local mollusks are harvested, followed by a fresh oyster tasting with champagne (\$150). For those who prefer lobster, spend two hours out on a Cottreau Novi Lobster Boat for a hands-on experience fishing with the boat's crew. Feast on your catch later that night at the hotel's restaurant, complete with wine pairings (\$200). *Rooms from \$585; 2173 MA-28, Harwich; 508-432-5400.*

8 Dyer Hotel

This [contemporary bed and breakfast](#)—complete with seven simple, minimalist rooms—updated its pool deck this season, replacing the old stone ground and adding

new, modern lounge chairs, tables, and barstools. Though use of the pool is restricted to guests, VIPs will have the chance to check out the upgraded digs during the Provincetown International Film Festival opening party. *Rooms from \$230; 8 Dyer St., Provincetown; 508-487-0880.*

WHERE TO EAT

Crush Pad

Year-old food truck Crush Pad parks its load at Truro's [South Hollow Spirits](#) distillery this summer. The seasonal venture—owned and operated by the same folks as the town's popular Blackfish restaurant—serves up locally sourced lobster rolls, Niman Ranch burgers, Kobe Beef hot dogs, duck tacos, and other fun fare. *11 Shore Rd., Route 6A, North Truro; 508-487-6200.*



Sunbird Kitchen

Wellfleet food truck favorite **Sunbird** finally gets a permanent brick-and-mortar home this summer in Orleans. The new space, arranged in an open-format layout, serves breakfast and lunch staples like a fried egg, bacon, citrus mayo, and organic greens sandwich on grilled ciabatta and curry-spiced flank steak salad with spinach, green beans, and fruit-citrus vinaigrette. *85 Rt. 6A, Orleans; 508-237-0354.*

Tumi Ceviche

A new **Peruvian-Italian restaurant** opened in Hyannis this past fall, serving up a lengthy menu of traditional and fusion dishes, like yucca gnocchi with spinach and ricotta, Andean risotto with choclo, asparagus, octopus, and salsa criolla, and a selection of ceviche. Can't decide? A four-course prix fixe is also on offer. *592 Main St., Hyannis; 508-534-9289.*

WHAT TO DO

South Hollow Spirits Distillery Tours

One-year-old small batch rum distiller, **South Hollow Spirits**, opens the doors to its 2,000-square-foot space in Truro this summer for tours and tastings. The first legal distillery on Cape Cod since Prohibition, they offer two expressions of their molasses-based booze, a Twenty Boat Cape Cod Amber Rum and Twenty Boat Hand-Crafted Cape Cod Spiced Rum. *11 Shore Rd., Route 6A, North Truro; 508-487-6200.*

Photo Credit: Ben Nugent.