



TUESDAY, JULY 30, 2013 / Beautiful day, 86 / Weather: P. 49

SPORTS EXTRA

www.nypost.cor

\$1.50

pulse*travel*

Isle be all right

What's new and improved on Nantucket

By JENNIFER CEASER

T'S not that change doesn't happen on Nantucket, it's just that it happens quite slowly and quietly behind those genteel, weathered, gray-shingled exteriors. So we've done the work for you, uncovering a few new spots—and some recently spiffed-up ones—to check out this season.

HOTELS

Originally built in 1885 as a sea captain's residence, Nantucket's newest hotel, 76 Main, offers 14 rooms with a sophisticated palette that subtly references the island's nautical roots. The guesthouse out back, divided into six rooms that sleep up to four each, features punchy-colored decor from preppy clothier Vine-yard Vines. Modern conveniences include Apple TV and use of an iPad with off-thebeaten-path ideas for how to spend your time in town. Don't miss early evening cocktails in the courtyard; it's BYOB, but mixers and a bartender are provided gratis. (From \$309, 76main.com)

Also steps from historic downtown, the quaint 12-room Union Street Inn, in a 1770s captain's home, just got a refresh—classic antiques are still here; additions include richly patterned wall-papers and crisp new color



schemes. The expansion of the patio means on pleasant days there's more space to enjoy your morning coffee, or just relax by the newly landscaped "ladies" garden. (From \$569, unioninn.com)

The Wauwinet celebrates its silver anniversary with goodies like a \$25 certificate toward a spa treatment for guests and \$25 specials at its award-winning restaurant, Topper's. Set on a narrow strip between the Atlantic Ocean and Nantucket Bay, the 36-room Relais & Châteaux resort is about 9 miles east of town: You can travel back and forth via a hotel van, but it's way more scenic to get around by water — a speedboat shuttles you afternoons between Wauwinet and its sister property downtown, the White Elephant. Better yet, book the bayview Coatue Suite and drive yourself: A complimentary 2013 BMW is yours during your stay. (From \$620, wauwinet.com)

DRINKING & DINING Restaurants like The

Restaurants like The Boarding House (boarding-housenantucket.com), Corazon del Mar (corazonnantucket.com) and The Pearl (thepearlnantucket.com) have been successful for years, but something, or rather, someone, is shaking things up at all three. "Boozy chef" Clinton Terry recently joined the team, bringing his cocktail vision — hyper-local ingredients and homemade bitters, along with international in-

fluences — to the drinks menus. Using a farm-to-table approach, Terry picks what's in season (currently, strawberries; soon, raspberries) and incorporates them into various concoctions. Try the refreshing Hubba Bubba (vodka, fresh strawberry juice, strawberry bitters, pineapple mint, Champagne) or Marty's Magical Mint (yuzu, rum, pineapple mint and kaffir bitters).

From the folks behind the popular, quarter-century-old American Seasons restaurant comes the just-opened **Proprietors Bar & Table** (proprietorsnantucket.com), which brings a spicy, Mediterranean twist to regional fare. Take, for example, the Socca Tart (a chickpea pan-

cake topped with beets, whipped feta and pistachios); King Trumpet Mushrooms prepared a la plancha, with tart sumac yogurt, and Hot Moroccan Doughnuts made with orange thyme and honey. Best of all is the knowledgable, top-notch service.

NOT-SO-NEW BUT SO MUST-DO

This is Cru's second season, but it's as packed as if it were opening night; try the seafood-centric spot at lunch to enjoy the great harbor views (crunantucket.com). Sample a bit of everything at the site of Cisco Brewers, Triple Eight Distillery and Nantucket Vineyard - the outdoor, tented area features a rotating selection of food vendors (including a raw bar, lobster rolls and pizza) and live music daily; tours of the micro-brewery are also available (ciscobrewers.com). It's .. worth the trip to Topper's at the Wauwinet; dinner can be pricey, but the deck menu, served till 9 p.m., is more wallet-friendly — the spiced hamachi "pizza," fresh yellowtail served atop a scallion pancake (\$23), is divine; the Wagyu beef burger (\$20) is also solid. Or, belly up to the bar at two casual downtown joints: There's the classic ambiance of the Club Car (theclubcar.com), set in a 1917 train car-turned-diner; on nice days, the open-sided Gazebo (nantuckettavern.com/ gazebo) is the place to be, with locals and tourists guzzling beers and tasty signature Mudslides.