

# Foodies<sup>®</sup>

*of New England*

Best  
New England  
Clam Shacks  
*See page 86*

## Summer Road Trippin'

*Exciting Excursions  
to Foodie Destinations!*

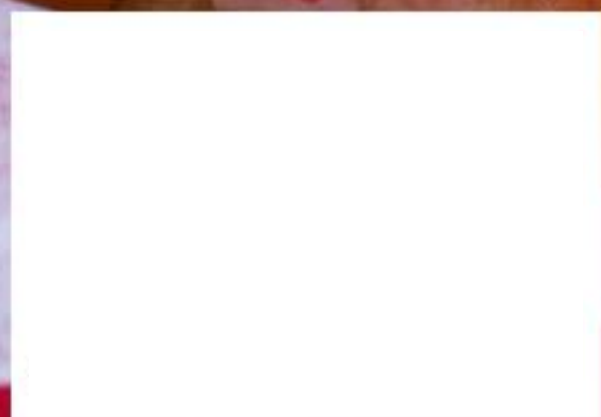
Summer 2016

DISPLAY UNTIL OCTOBER 17, 2016

**Wild Cheff**  
Coastal Clam Flatbread

**Mushroom Foraging**  
Mastering an  
Ancient Skill

**Wright's Dairy Farm**  
Four Generations of  
Dairy Farming



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Cover: Classic New England "Lobstah" Roll from Mac's Fish House in Provincetown, MA





 Lillian's

Bob's

*Clams Two Way; Bob's and Lillian's style clams, fries, cole slaw and roll*



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## BEST *in* CLAM SHACKS

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# Bob's Clam Hut

*Where the Focus is the Fish*

*Written by Jeff Cutler  
Photography by Scott Erb and Donna Dufault*

Sustainable seafood. That's the prevailing current restaurant model. But at Bob's Clam Hut in Kittery, Maine, this mindset was normal long before it became fashionable.

Robert Kraft (not *that* Robert Kraft) started the restaurant in 1956 by transforming the land behind his parent's home on Route 1 into a seafood stand. Tired of the slew of "shacks" dotting the region, Kraft decided his restaurant would be a "hut." At this hut, Kraft and his dedicated employees served seafood to travelers going up and down Route 1.



*Fish Dinner*



*Fried Clams; Gluten free battered clams*

Flash forward to 1986 when current owner Michael Landgarten purchased the restaurant. As Kraft would have wanted, the real stars at Bob's are still the seafood dishes. The signature dish is the fried clams, prepared with clams selected for consistent size and quality.

Diners can choose to have fried clams prepared one of two ways. The traditional preparation (Bob's Style) is simple, light, and delicious. The clams are dredged in flour with no seasoning and fried in clean vegetable oil. According to Landgarten, this provides more clams per order than you might get at other restaurants.

The second option is Lillian's Style. Lillian Mangos, an employee who came on board right after Landgarten purchased the restaurant, had a different take as to how clams should be prepared. (She'd owned her own restaurant for 22 years.) Lillian's Style clams are prepared with an extra step of dipping each and every clam in an egg wash before breading. The step adds a hint of sourdough flavor and an added crispiness.

The dueling dishes remain on the menu, and Landgarten says there's great demand for them both. Perhaps it's because the clams selected for all Bob's dishes are so fresh. From lobster to haddock to cusk to clams, the restaurant focuses on making tasty offerings with every possible

type of seafood.

Landgarten says it's the breadth of traditional Maine seafood dishes that put the Clam Hut ahead of the competition.

Popular dishes include New England Clam Chowder, Haddock & Chips, Jumbo Lobster Roll (served hot with butter or cold with mayo), and Fried Oysters. Landgarten adds another: "...my cherished recipe for hearty and rustic Lobster Stew with generous pieces of fresh, sweet lobster, chunks of veggies and a touch of cream."

A self-proclaimed fish-sandwich expert, Landgarten has learned a lot since buying the Clam Hut, particularly about the seafood economy and supply and demand. He says clams cost a mere \$36 per gallon in 1986 and now that price hovers around \$160 for the same amount.

He also notes that some species of fish and shellfish are moving north to colder waters and aren't always available. Landgarten ensures the restaurant and suppliers both maintain their commitment to the environment and sustainable practices.

Since the availability of different fish species has also affected the menu from time to time. Landgarten says it's important to make use of fish that might have previously been overlooked. He says the restaurant is encouraging guests to try less heavily fished species such as hake, redfish, and cusk.

Landgarten says each has its own characteristics and when prepared properly can be as delicious as the more familiar items on the menu.

The restaurant contributes to the local economy by shopping primarily in Maine and surrounding states. Landgarten says the staff and all suppliers are "fanatical about quality seafood and strengthening the New England fishing community."

"We have a commitment to using locally sourced seafood and meat," he says. "Our purveyors include Carl's Meat Market for Bob's popular 80/20 beef burgers and Taylor Lobsters (both from Kittery, Maine). Fresh batches of Bob's famous clams arrive daily from Ipswich, Massachusetts and Atlantic haddock and scallops are caught by day-boats off the gulf of Maine."

While there is no typical Bob's diner, Landgarten says there are customers who come back regularly each time they drive up Route 1 in Maine. Bob's Clam Hut is open year-round except for Christmas, Thanksgiving and during major snow events, and the restaurant employs almost 100 people at the height of the summer season. See more at <http://www.bobsclamhut.com/> or by driving over the bridge into Maine and north on Route 1 for about a mile... Bob's is on the left, just past the Kittery Trading Post. **F**



Owner Michael Landgarten



Whoopie Pie



Lobster Roll

## Bob's Style Fried Clams

### Ingredients:

A blend of white flour and corn flour  
Canola or peanut oil

8 oz select "specials" frying clams

"Select" means they are a consistent size. This is critical because clams of different sizes demand different cooking times and you'll be frying these in one batch.

"Specials" indicates the size of the select is a desirable one – about the size of a nickel. Not too small (no flavor) or too large (belly overwhelms the experience, but some hard core folks love big bellies).

### DIRECTIONS

1. Heat oil to 350 degrees.
2. Drop clams directly into the flour and gently coat. Carefully move a finger inside each neck ring to ensure it is fully coated.
3. Place clams in pasta basket and gently shake off excess flour. Place clams in fryer basket and drop directly into the oil. Cook for 2 – 3 minutes.
4. Do not shake baskets while cooking and try not to pull clams out of the oil until done.
5. Look for two colors – a darker and lighter brown appearing on the clam neck. When oil sizzle starts to cease, the clams are done. Pull immediately and gently pour onto paper towel to absorb excess oil.
6. Mix a tartar sauce using Hellman's mayo, sweet or dill relish, capers or a favorite hot sauce. Squeeze a little lemon on the clams and indulge!

*Note:* For Lillian's Style, a crunchier, puffier coating, dip clams in milk before dredging in flour.