

The
IMPROPER **MONIAN**

May 26–June 8, 2010

**HAPPY-
Go-Lucky**

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[>>]

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Going Out Big Game

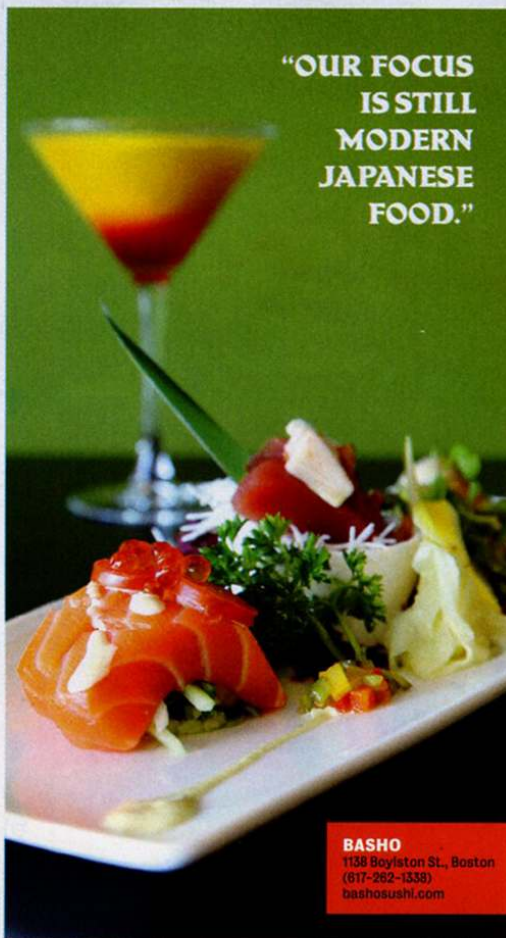
For years, our eyes were trained on Fort Point as Boston's up-and-coming 'hood, but quietly, the Fenway Triangle has taken definitive steps forward. Last month saw the openings of Jerry Remy's and Fenway Cantina. A Puma City is in the works, along with a restaurant from the Franklin Café team. Their neighbor at 1330 Boylston St. is Basho, touting itself as a Japanese brasserie.

"This is one of the few pieces of the city that's revamping," says owner Jack Huang, also of Back Bay's Douzo. "It's got the most diversity that you're going to find."

Tucked into the hollow between the colleges, hospitals and regular waves of Fenway faithful, Basho hopes to please all comers with seating for 250 and another 50 outdoors. The varied dining areas, including a sushi bar, feature some French-inspired tastes, like snow-crab cream croquet (\$11) and foie-gras teriyaki (\$15), but that influence is more of a whisper than a directive. Asserts Huang, "Our focus is still modern Japanese food. It's the space and the atmosphere that's more brasserie."

Items from the robata grill and "Basho flavored" creations—like tuna kimchi sashimi (\$14.75) and cured saba sushi (\$3.50) with crunchy mushroom and apple-mustard soy—represent a more signature style. It's all part of an extensive menu aimed at feeding an expanding area of the city.

NICK ALTSCHULLER



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Dish [CAROLYN FAYE FOX]

MAKING NEW WAVES

The Jersey Shore has nothing on Marina Bay.

HOPING FOR A HUGE splash just outside Boston, Frank dePasquale and Nick Varano are opening New England's largest outdoor nightclub, accommodating 1,600 revelers, this Memorial Day weekend. The Ocean Club at Marina Bay, formerly known as the Marina Bay Beach Club and Waterworks, will boast live entertainment, four full bars, a professional volleyball court, billiards and a "gourmet food court," featuring upscale versions of backyard barbecue fare, such as Kobe beef hot dogs. The concept of a "gourmet food court" may sound questionable, but remember, this is in the hands of dePasquale (who owns a half-dozen North End hot spots, including Mare and Bricco) and Varano (owner of Strega and Nico).

MAX BRENNER "Chocolate by the Bald Man" debuts this fall in the Back Bay. Expect the same over-the-top menu served at the New York location. At brunch, fans may or may not want a bagel stuffed with milk chocolate and hazelnut cream but should be intrigued by "illegal chocolate chocolate chocolate pancakes." Among the sweet-savory pairings are Vidalia onion rings with dark-chocolate ranch dressing and waffle fries dusted with chili and cocoa powder.

GOODBYE, GREZZO. Owner Alissa Cohen closed her raw-food restaurants in the North End and in Newburyport after writing in her blog that she was "burned out."

WATCH FOR Jason Santos of Gargoyles on the Square on Hell's Kitchen, premiering on June 1. Also competing is Sel de la Terre's Ben Knack.