

MODERN LUXURY

BOSTON COMMON

MATT BOMER

*On Love,
Fatherhood
& His Most
Personal
Project to Date*

Fine & DANDY

*Fall Men's Suits
With English
Country Charm*

WINTER Wanderlust

*Checking in From
Vegas to Vermont*

Plus

*Regatta
Regalment,
Sizzling Surf
& Turf, Man
Cave Fantasies*

The MAINE EVENT

Bostonians haven't really experienced lobster... until now.

By Alexandra Hall // Photography by Knack Factory



Enjoy Eventide's legendary brown butter lobster roll in the shadow of Fenway Park.



Let's say you're successfully running three restaurants on all cylinders in Portland, Maine—all of them critically acclaimed and packed to the walls every evening with food lovers from across the country. Then both you and your co-chef land the coveted James Beard Award for Best Chef in the Northeast. Directly on the heels of that, what would your next move be?

To plant a new flag this fall near Fenway. Or, at least it would be if you're Mike Wiley and Andrew Taylor, the co-chefs/co-owners of Hugo's (the nationally esteemed fine dining heavyweight), The Honey Paw (daring Asian-meets-New England fare)

and Eventide Oyster Co. (some of New England's most gorgeous and imaginative seafood), all of which are currently the toast of Portland.

So why shouldn't the glories of Maine eating be something to toast in Boston, too? That's what Taylor and Wiley were thinking when they decided to open a second outpost of Eventide Oyster Co. "Eventide [in Portland] has people coming from everywhere. It's a fun, high-energy, kind of crazy atmosphere," says Taylor, who grew up in Newton and worked at Rover's in Seattle and Clio in Boston before moving to Portland and teaming up with Wiley at Hugo's. (They'd both spent their college years in Maine—Taylor at Bates and Wiley at Colby.) The duo then joined with General Manager Arlin Smith to form Big Tree Hospitality, the umbrella for all of the above restaurants.

EVENTIDE OYSTER CO.

1321 Boylston St.
207.774.8538
eventideoysterco.com

Daily, 11AM-midnight

PARK AND GO Leave your car at the garage located beneath the restaurant at the Van Ness building.

THREAD COUNT Opt for soft fabrics and relaxed silhouettes from indie designer brands.

ON TAP Eventide keeps four wines on draft, so savor options like the exotic sounding Petillant Vi D'Agulla.



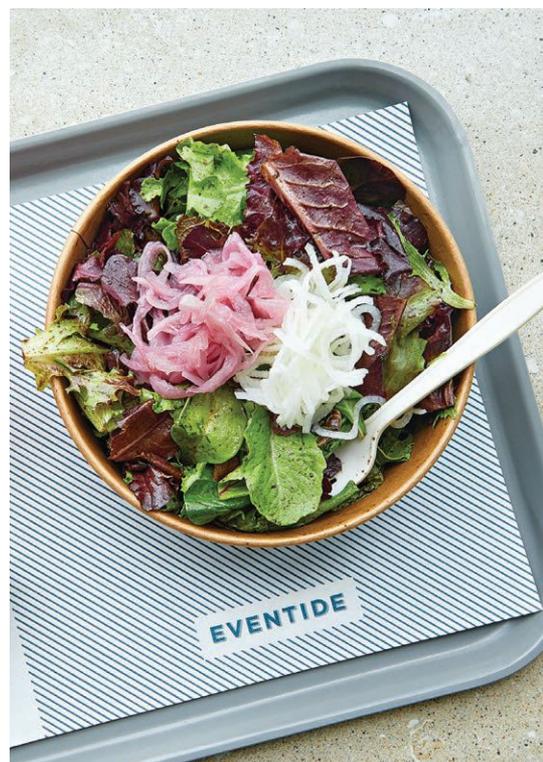
The trio serves Boston with the best of what diners love about Portland’s Eventide location, plunked into an even more casual structure that’s reminiscent of a Maine seafood shack—if, that is, said shack served food made of only the highest quality locavore ingredients.

Walk up to the sleek, chic counter and place your order. Then hang at a stand near the open kitchen as the staff conjures up Eventide’s famed brown butter lobster rolls or fluke ceviche with pique de pina and cilantro. (It’s doubtful you’ll get distracted, but in case you do, they’ll text you the second it’s ready.) Or just opt to relax: Grab a craft brew or a chilly viognier and settle into a table while you wait for your lobster stew with coconut and green curry, or a platter of oysters—sourced evenly between Massachusetts and Maine—turned out in either classic style with red wine mignonette, or modernized with a kimchee ice. ■



« “Eventide [in Portland] has people coming from everywhere. It’s a fun, high-energy, kind of crazy atmosphere.”

—ANDREW TAYLOR, CO-CHEF/CO-OWNER »



Clockwise from left: Expect photoworthy seafood, like these freshly shucked oysters; co-chefs/co-owners Andrew Taylor and Mike Wiley are recipients of the James Beard Award for Best Chef in the Northeast; the restaurant’s light and simple green salad with nori vinaigrette.