

# 100 Best Restaurants on Long Island



It's a tough job, but it's the prime assignment for Newsday's Feedme staff.

We spent the last year testing (and tasting) the local restaurant scene so we could bring you this, our sixth annual list of Long Island's Top 100 restaurants.

We picked our 10 favorites in each of 10 categories and, for the first time, we chose a No. 1 restaurant from each area (marked as "top picks").

Agree or not, you'll find some fine choices here. Eat with confidence.

Note: Restaurant menus can change with the season and the chef's whims; dishes mentioned in these listings may not always be available.

FINE DINING

## Sandbar



Seared scallops with butternut squash risotto, pepitas and sage. (Credit: Daniel Brennan)

55 Main St., Cold Spring Harbor, NY 11724

[MAP IT](#)

[631-498-6188](tel:631-498-6188)

Sandbar in Cold Spring Harbor is a charming, elegant, unfussy, openhanded restaurant that fits perfectly in this waterside hamlet. The New American menu is designed by Guy Reuge of Mirabelle and stylishly delivered by chef de cuisine David Ladner. It's at the address best remembered for Wyland's Country Kitchen. And things have definitely changed. Fluke crudo with grapefruit granite, spring radish, sorrel, and crème fraîche is a delightful indicator, as are the duck tacos with daikon, jalapeño, and hoisin sauce. Peekytoe crab is partnered with marinated and grilled tomatillo, fennel, onion, and saffron. Even the shrimp cocktail deserves your attention. So does the generous seafood tower starring seasonal oysters. Ricotta gnocchi with pistachio-basil pesto and fried shallots: outstanding. Pan-seared swordfish with asparagus and sauce gribiche, seared sea scallops sparked by lemon zabaglione, and grilled lobster with favas and escarole head the marine dishes. Seared Long Island duck breast and confit of leg, the dry-aged strip steak with morels, and the house cheeseburger, with bacon-onion marmalade and Cheddar all stand out. For dessert, the chocolate pot de crème and cinnamon sugar ricotta doughnuts compete with the classic Mirabelle ginger-almond tart.