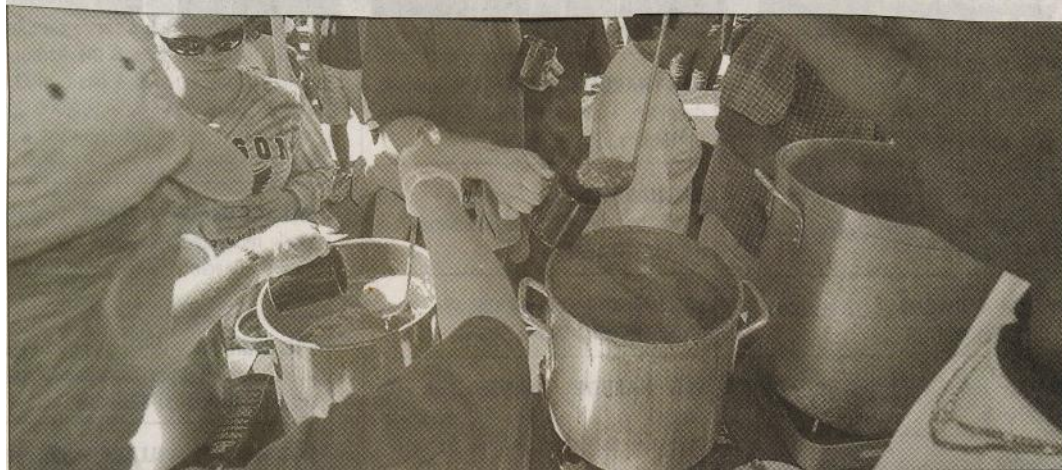


# The Sag Harbor Express.



People line up for their taste of chowder last Sunday at Sag HarborFest on Long Wharf.

## BUSINESS TODAY

# Dock House Chowders Win

BY KATHRYN C. MENU

Clam chowder connoisseurs have spoken.

The Dock House, which is located just a clamshell's throw away from the annual Taste of Sag Harbor, on Long Wharf, was triumphant for not just their New England clam chowder, but their Manhattan version, taking the top prize in both categories at the annual Clam Chowder Contest.

New Paradise Cafe took second place for their version of New England clam chowder, said Lillian Woudsma, with the Sag Harbor Chamber of Commerce, which sponsors the event. But for 2007, The Dock House, reins supreme and will enjoy not one, but two pewter mugs, as well as bragging rights throughout the village.

Woudsma noted while the Manhattan chowder contest was a close race, The Dock House took the New England clam chowder contest in a landslide victory, by .over 20 votes.

Andrea Shastid, who just completed her first year as a partner at The Dock House with Rob Gettling, attributes their success, in part, to her taste buds. She tweaked The Dock House's New England clam chowder, she said, making it less thick, and adding more clams.

"I added a little of this, a little of that," she said slyly, like any seasoned cook, unwilling to fully share the secret of her success.

Shastid honed the restaurant's Manhattan version by improving its color, and giving it a little more bite, she added. The Shelter Island resident, who left an aviation career in Kentucky when she moved north in April, said life in Kentucky was inspiration for her commitment to seafood.

"We don't get good seafood in Kentucky," she joked. "Whenever I would come back to Shelter Island to visit my dad I would just have to have some good seafood," which made the opportunity to partner at The Dock House that much more appealing.

The Dock House will remain open on weekends throughout October 15 and will reopen for the season the first weekend in May, and Shastid plans on whipping up a fresh batch of her award winning chowder this weekend.

The Clam Chowder Contest is a part of a larger

HarborFest tradition: The Taste of Sag Harbor Feast and Fair, which took place on Sunday, from 1 p.m. to 4 p.m. on Long Wharf. The Taste of Sag Harbor aims to provide HarborFest pedestrians the opportunity to sample some of the culinary delights that emerge from Sag Harbor, East End and North Fork kitchens.

This year's chowder contest boasted 12 contestants, almost double the entries as during last year's inaugural contest, said Woudsma, similar to the Taste of Sag Harbor's growth in the course of over a decade when it first debuted.

Woudsma said she was still reeling from the number of pedestrians who told her this year's Taste was the best yet.

"You can sample local vineyards, local restaurants," she said. "And it's easy. This is a great event and it's getting better every year."

Participants like Vincenzo's Pizza, Bay Burger, The Golden Pear, J LX Bistro and Mumbo Gumbo, The Fish Factory, Michael Mosolino Catering, Pure Cool, Taste of North Fork, Lucy's Whey, as well as the Ladies Village Improvement Society and the Boy and Girl Scouts peddled their culinary creations to an overwhelming crowd that descended on Long Wharf Sunday afternoon.

The proceeds of their tables, which cost \$75, will in part benefit The Sag Harbor Community Food Pantry, said Woudsma, who noted that the restaurants themselves have the opportunity to turn a profit as well.

For newcomer Bay Burger, which opened this year on the Sag Harbor-Bridgehampton Turnpike, this year was a learning experience, albeit a successful one.

"It was insane," said owner Liza Tremblay. "It was great — really busy. We had a line 10 minutes before we started serving."

For Tremblay, this was the restaurant's first foray into the world of off-site catering, and while Bay Burger was able to serve roughly 100 burgers in three hours, she is already looking to next year and how the restaurant can improve its service.

"It's such a great thing to be a part of," she said. "You saw a lot of local businesses being supported and supporting each other."