

edible MANHATTAN

Telling the Story of How the City Eats and Drinks

NO. 66
SUMMER/FALL 2021

ROCKAWAY BEACH

Surf City, NYC

THE SUMMERING ASTORS and Rockefellers may have decamped by the 1870s (when the LIRR ushered in the hoi polloi) but no one here is missing them now. This barrier island that tails off Jones Beach, Fire Island, and the Hamptons is home to a thriving, diverse food scene, plus vibrant arts, skate, and surf cultures. Access is free, the surf is real, you don't need a car, and the beach and boardwalk go for miles.

It's no secret: Landmark Manhattan and Brooklyn restaurants operate seasonal concessions on the beach, and sharp new hotels are opening to tempt day-trippers with overnight stays.

bites along with my favorite ceviche: spicy lime marinated fresh fish and shellfish with creamy sweet potato, toasted Andean corn kernels, red onions, and choclo. Also look for tiradito Nikkei: sashimi-style salmon with avocado and a soy-based sauce that nods to Peru's Japanese population.

[lacevicheria.nyc](#)

STAY

The Rockaway Hotel

With amenities that include valet parking, a rooftop bar (with ocean and Manhattan skyline views), and complimentary bikes for spinning the 5.5-mile length of the boardwalk, this is the luxury option. Even better? It has a heated, kid-friendly pool that prolongs summer, and there's poolside cocktail service, too.

[therockawayhotel.com](#)

is spare but cozy and spaces near the concessions (and the d rolls therein). s to Whit's End and en breakfast must, i/bemadettesny. might spy Rockaway Smith there.

[rockaway.com](#)

collaboration erta's and Meat tasy baseball urger shack slings dogs and juicy

instructed in phases, the largest of which vere used because they withstand sun, salt, , greenheart, and ipe, all wildly expensive today. te lumber all over the island, a bidding war broke

out—because, when planed down, the weathered boards reveal their golden, century-old hearts. You can buy a bracelet with Rockaway boardwalk beads from **Original Grain** ([originalgrain.com](#)).



burgers that taste of salty grass-fed beef and hot griddle sear. Don't skip beer and cheese fries (the merch is cool, too).

[eatrippers.com](#)

La Cevicheria

Cheerfully serving (IMO) the perfect beach food, this concession vends Peruvian beach

Whit's End

One block off the beach, this chippy, wood-fired pizzeria-cum-American restaurant promotes its motto, "No F***s Given." But one taste of its smoked bluefish pâté with the melting texture of foie gras—with soft partnering strips of peppered wood-fired pizza dough—proves that, actually, quite a few f***s are given here. NB: BYOB. [whitsendnyc.com](#)



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