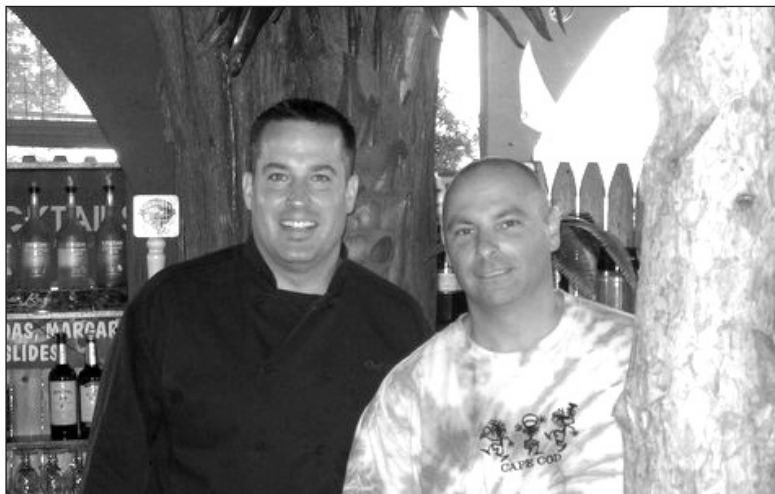


Minding Your Business



Executive Chef Mark Cahill and Tony Gullotti. AMY TAGLIAFERRI PHOTO.

The Blue Coral

Seaside Cuisine & Spirits

483 Main Street, Downtown Chatham
508-348-0485

Lunch: 11:30 am - 4:00 pm, Dinner: 5 pm

www.thebluecoral.com

You watch the Doppler radar screen a lot,” smiles restaurant owner Tony Gullotti. For five summers Gullotti and his wife, Meg, have owned the Blue Coral restaurant located in the garden behind Brahmin Leather (formerly the Regatta Shop), and with the dining area set on a flagstone patio with an open-sided canopy (the kitchen is in a small building), Gullotti knows the weather is important. “You need to know when a downpour is coming, because you can’t have guests eating their lunch or dinner as it arrives,” explains Gullotti. Predicting impending weather is not the only factor Gullotti and his team has perfected. The upscale luncheon menu and the fine dinners, with linen and soft candlelight, are a true surprise for an outdoor setting. The elegant restaurant with an exotic menu accented by blues style musical entertainment is no fried clam shack!

Executive chef Mark Cahill hails from the Old Drover’s Inn, a well-known 250-year-old inn with a four-diamond rating in New York State’s Hudson Valley. Chef Cahill “loves seafood and New England so I try to incorporate that in all the things I do, but I’m trying to be different from baked haddock and boiled lobster.” His menus are a testimony to his tastes, with a varied selection of both the traditional and the unique.

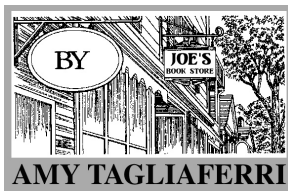
Appetizers on the luncheon menu range from “rich and creamy clam chowder” to a “spicy tuna maki roll.” The entrée portion includes a tropical “arugula and tangerine salad,” grilled herb-rubbed salmon, plus lobster rolls, blackened chicken sandwiches,

burgers and more. All are done with a different take on your standard fare.

Dinner is an exciting example of “seaside cuisine” in rustic yet chic surroundings. Appetizers include the delicious standards: shrimp cocktail, crab cakes and the popular California roll along with a tantalizing mint and melon soup, and a “lobster crepe: chunks of tender lobster and Mascarpone wrapped in the crepe and dressed in lemon beurre blanc and raspberry” After a salad of grilled summer vegetables or spinach with pear and goat cheese, it’s time for more decision making. Should you go with the “tiger shrimp with lobster and citrus risotto” or the “cedar planked Atlantic salmon?” Cahill’s “surf and turf” is beef tenderloin and lobster, and there’s a chicken dish and lobster ravioli, too.

Some come for an afternoon cocktail and a nibble (“spinach and crab dip for two?”). “Our frozen drink menu is very popular,” says Gullotti. There are 25 or more rum concoctions including the house drink, “Shark’s Tooth Voodoo Juice!” Thursdays are “Jimmy Buffet Days,” (there are margaritas “on tap!”) and there’s music every Friday and Saturday night all summer long. The weekends feature “local up and coming talents Nate Mott, Harry French and Flipside.”

Tucked in between The Squire and the Mayflower Shop, the Blue Coral is a summer treat for everyone – locals and tourists alike. Try it today!



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