

DINING

Criscuolo's simple, elegant Italian cuisine is ready for the big time, but also carries some hefty price tags, including a \$120 Tomahawk rib eye. Expensive-very expensive. Lunch, dinner. Reviewed 8-9-19.

Tuscan Prime — 401 E. Las Olas Blvd., Fort Lauderdale, 954-767-0222. This cavernous space has seen many restaurants come and go, but Tuscan Prime, which opened in May 2019, hopes to stick around for the long haul with a solid, well-executed menu of pastas, seafood and steaks. The two-level dining room is impressive but can get noisy during peak hours. Expensive. Lunch, dinner. Reviewed 8-9-19

Valentino Cucina — 620 S. Federal Highway, Fort Lauderdale, 954-523-5767. Chef-owner Giovanni Rocchio is a homegrown talent who brings creativity to modern Italian cuisine, a magical touch to homemade pastas and a singular focus to what our dining critic calls the best restaurant in Broward. The sophisticated, comfortable 100-seat dining room features an open kitchen, where Rocchio cooks and banter with regulars. Expensive-very expensive. Dinner. Reviewed 1-11-19.

LATIN/ MEXICAN/ SPANISH

Amara at Paraiso — 3101 NE Seventh Ave., Miami, 305-702-5528. James Beard

Award-winning chef Michael Schwartz has created a love letter to Miami with this gorgeous eatery overlooking Biscayne Bay featuring a Latin-inspired menu of grilled meats, seafood and veggies. Do not miss the yuca cheese puffs or decadent flan. Expensive-very expensive. Lunch, dinner. Reviewed 7-13-18.

Ariete — 3540 Main Highway, Coconut Grove, 305-640-5862. Chef Michael Beltran pulls off a culinary high-wire act blending haute concepts with Cuban comfort food and the thrilling results lead to treats such as headcheese croquetas with kimchi, bone marrow with black beans and foie gras with smoked plantains. Moderate-expensive. Lunch, dinner. Reviewed 9-14-18.

Casa Sensei — 1200 E. Las Olas Blvd., Fort Lauderdale, 954-530-4176. Weirdness that works in a lovely canal-side setting beneath Las Olas Boulevard, including an amuse-bouche of buttered popcorn,

complimentary cotton candy at the end and a large fusion menu of Asian and Latin items, including fried rice with white cheese melted on top. Moderate-expensive. Lunch, dinner. Reviewed 4-19-19.

Dr. Limon — 801 N. Federal Hwy., Hallandale Beach, 954-982-7664. This fast-growing regional chain specializing in Peruvian cuisine has seven outposts, including this sparkling one that opened in January 2019 in the new Atlantic Village complex. Dr. Limon features 17 types of ceviches, raw fish and seafood marinated in bracing leche de tigre (lime juice). There are plenty of cooked Peruvian favorites too, including seafood rice and lomo saltado. Moderate. Lunch, dinner. Reviewed 6-28-19.

Lokos Takos Taqueria — 2826 E. Commercial Blvd., Fort Lauderdale, 954-776-8066. A welcome splash of color and flavor can be found at this small taqueria that opened in July 2018. It features bright artwork on the walls and vibrant plates of elevated Mexican street food. Vegan options abound. Moderate. Lunch, dinner. 9-28-18.

St. Roch Market — 140 NE 39th St., (suite 241), Miami, 786-542-8977. Food halls are all

the rage, and this upscale one in the Miami Design District allows for many refined bites and a meal that will satisfy the far-flung cravings of eaters who want Asian, Latin, Italian and everything in between. Do not miss the Japanese-Peruvian raw fish/seafood stylings of the Chang Gang (chef Fernando Chang and his offspring Nando and Valerie) at Itamae. Moderate. Breakfast-lunch-dinner. Reviewed 11-2-18.

MEDITERRANEAN

Shabo's Mediterranean Barbecue — 1814 Harrison St., Hollywood, 954-559-6164. After a recent move a few doors east on Young Circle to bigger and better surroundings, Egyptian-born chef Shaaban "Shabo" Emarah now has a fitting showroom for his inventive repertoire of Egyptian, Moroccan and Mediterranean dishes, including falafel made from fava beans instead of chickpeas, flavorful lamb tajine with couscous, and rabbit molokhia, made from healthful Egyptian jute leaves. Inexpensive-moderate. Lunch, dinner. Reviewed 11-8-19.

SEAFOOD

Beach House Pompano —

270 N. Pompano Beach Blvd., Pompano Beach, 954-607-6530. This stunning, two-story \$6.5 million oceanfront restaurant opened in March 2018 and has the makings of a South Florida treasure. Its casual vibe, smart décor, and simple yet tasty food should have tourists and locals flocking for years to come. The emphasis is on fresh seafood, and the excellent Key lime pie rivals the one found at Joe's Stone Crab. Moderate-expensive. Lunch, dinner. Reviewed 6-15-18.

Billy's Stone Crab — 400 N. Ocean Drive, Hollywood, 954-923-2300. More than just a knockoff of Joe's Stone Crab, this two-level restaurant has been around since 1995 and offers striking views of the Intracoastal from its formal upstairs dining room, along with dockside seating and a seafood store. The restaurant features stone crab, seafood, steaks and all the fixings. Service is polished and the wait is not as long as at Joe's. Expensive-very expensive. Lunch-dinner. Reviewed 11-16-18.

Luff's Fish House — 390 E. Palmetto Park Road, Boca Raton 561-609-2660. A casual seafood restaurant with a Keys vibe has sprouted in a small,

historic bungalow with two decks and a large patio. Fresh, local fish is the star at this eatery from the same owners as nearby La Nouvelle Maison and Trattoria Romana. Key lime pie is a towering treat. Moderate-expensive. Lunch-dinner. Reviewed 1-25-19.

Oceanic — 250 N. Pompano Beach Blvd., Pompano, 954-366-3768. Seafood and an oceanfront view are the stars at this large, two-level restaurant that opened in August 2019. A straightforward menu of fish, shellfish and steak is well executed and the bar program features well-made cocktails (\$12) and an eco-friendly tap wine system that is reasonably priced, given the surroundings, with many glasses costing \$8-\$10. Moderate-expensive. Lunch, dinner. Reviewed 12-6-19.

The Fish Grill — 75 N. Federal Highway, Dania Beach, 954-251-2361. The rebirth of this longtime Dania Beach staple after a 17-year absence has been welcomed by locals. Proprietor Joe Maggi offers a satisfying formula of fresh, properly-prepared fish and seafood along with sandwiches, burgers and drinks at decent prices. Moderate. Lunch, dinner. 6-29-18.

FORT LAUDERDALE'S WATERFRONT DINING DESTINATION

OPEN Daily at 11am

FREE PARKING

PRIZES, GIVEAWAYS & BEER BOTTLE SPECIALS FOR THE BIG GAME

SUNDAYS ON THE RIVER
Fort Lauderdale's Best Breakfast Brunch Buffet
Bacon, Sausage, Scrambled Eggs, Roasted Red Potatoes, Cheesy Grits, Biscuits and Gravy, Waffles, Fruit Salad, Yogurt, egg and crab benedict's and a Create your custom Omelette Station. **\$16**
Mimosas, Bloody Marys & Screwdrivers **\$4** each
BRUNCH AND DRINK SPECIALS SERVED FROM 11AM - 2PM

"BEST BURGER IN TOWN"
Fresh, never frozen burger-blend of chuck brisket short-rib

The Historic
DOWN TOWNER
FORT LAUDERDALE, FL

GREAT VALUES GREAT VIEWS

10 South New River Drive East, Fort Lauderdale, FL 33301
954-463-9800 thehistoricdowntowner.com

FOX'S
DESIGNER OFF-PRICE
APPAREL & ACCESSORIES

Martin Luther King, Jr
Weekend Special

\$10 OFF YOUR PURCHASE
WHEN YOU BRING IN THIS AD THROUGH MONDAY, JANUARY 20TH
Valid one per customer. Cannot be used on gift cards or previous purchases.

BOCA RATON
8154 GLADES ROAD
(561) 477-3510

AVENTURA
20335 BISCAYNE BLVD
(305) 932-6803

WWW.FOX.COM

WE HAVE STONES!!

Vinnie's LOBSTER BAR

7th Year Anniversary!

MONDAY SPECIAL
2-5oz Lobster Tail **\$39⁹⁵**
served with salad & veg

MONDAY-SATURDAY SPECIAL
1-1LB Maine Lobster **\$16⁹⁵**
served with corn-on-the-cob

THURSDAY SPECIAL
Baby Back Ribs **\$21⁹⁵**
served with salad & potato

MONDAY - FRIDAY 11:30AM - 3PM
Lunch Specials from \$6⁹⁵

Happy Hour Reduced Prices
Special \$7 Martinis • Special \$7 Appetizers
Mon-Sat 11:30 am to 7 pm

Prices subject to change

5810 S. University Dr. #118, Davie, FL 33328 • **954.680.3323**
Lakeside Town Shops (Target Plaza) NE corner of University Drive & Stirling Road
www.vinnieslobsterbarflorida.com