Crisculo’s simple, elegant Italian cuisine is ready for the big time, but also carries some hefty price tags, including a $120 Tomahlawk rib eye. Expensive-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 housemade pastas and a singular focus to what our dining critic calls the best restaurant in Broward. The space is sophisticated, comfortable 100-seat dining room features an open kitchen, where Rocchio cooks and banters with regulars. Expensive-expensive. Dinner. Reviewed 1-11-19.

**LATIN/ MEXICAN/ SPANISH**


Ariete — 3540 Main Highway, Coconut Grove, 305-640-6862. 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 hashcheese 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, 954-530-4716. Weirdness that works in a lovely canalside 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.


Luff’s Fish House — 390 E. Las Olas Blvd., Fort Lauderdale, 954-530-4716. Weirdness that works in a lovely canalside 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.

Moderno Cocina — 500 S. 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.

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 Shabab “Shabo” Emara 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 ocean-front 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.

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**OCEANIC**

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. Inexpensive-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.

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.