

PLACES TO EAT

Best Breakfast:

Chrissy's in Damariscotta \$
212 Mains Street, Damariscotta 207.563.6400 cbandcb.com

Best Fried Seafood:

The Slipway Restaurant \$
24 Public Landing, Thomaston
207.354.4155 www.maine-slipway.com

Best Vegan Restaurant:

Eden, Bar Harbor
321 Main Street 207.288.4422 www.barharborvegetarian.com

Most Romantic Restaurants:

White Barn Inn www.WhiteBarnInn.com
Arborvine www.Arborvine.com
Fore Street www.forestreet.biz

Near Camp (15-25 minutes):

Pat's Pizza (85 Center Street, Auburn, Maine 04210) Phone: 207-784-8221 \$
Ninety-Nine (650 Center St, Auburn, ME 04210) [\(207\) 784-9499](tel:2077849499) \$
Applebee's (599 Center St, Auburn, ME 04210) [\(207\) 784-3986](tel:2077843986) \$
The Village Inn (165 High Street - Auburn, ME 04210) (207) 782-7796 \$\$
Mac's Downeast Seafood (894 Minot Avenue, Auburn, ME 04210) 207.777.5871 \$\$
Jasmine Café Asian Fusion (730 Center Street Auburn, ME 04210) Phone: 207-376-4855 \$\$
Buffalo Wild Wings (548 Turner Street, Auburn, ME) 207.689.3700 \$
Wei-Li (945 Center Street, Auburn, ME 04210) 207.344.0022 \$
Mac's Grill (1052 Minot Avenue, Auburn, ME) 207.783.6885 \$\$
Thai Dish, 220 Court St, Auburn, ME 04210 (207) 777-3499 \$\$
Orchid Restaurant (29 Lisbon St, Lewiston, ME 04240) Phone: 207-753-0389 \$\$
DaVinci's Eatery (150 Mill Street, GPS Address: 132 Lincoln Street, Lewiston, ME 04240-3101)
Phone: 207-782-2088 \$\$
Mother India (114 Lisbon St, Lewiston, ME 04240-7106) Phone: 207-333-6777 \$\$
Fuel (49 Lisbon St, Lewiston, ME 04240-7115) Phone: 207-333-3835 \$\$\$
Sea40 Japanese Cuisine (40 East Avenue, Suite 2, Lewiston, ME 04240) Phone: 207 795 6888 \$\$
She Doesn't Like Gutheries (115 Middle Street, Lewiston, ME 04240) Phone: (207) 376-3344 \$
Marco's (12 Mollison Way, Lewiston, ME) 207.783.0336 \$\$
Chick-A-Dee (1472 Lisbon Street, Lewiston, ME) 207.376.3870 \$
Fish Bones (70 Lincoln St, Ste 1A, Lewiston, ME 04240-7791) Phone: 207-333-3663 \$\$
Panera Bread (759 Turner Street, Auburn, ME) Phone: 207.7950173 \$
Chuck Wagon (2 Depot St, Livermore Falls, ME) Phone 207. 897.4031 \$
La Fleur's Restaurant (224 Main St, Jay, ME) (207) 897-2117 \$
Gritty's (68 Main Street, Auburn, ME 04210) (207) 376.2739 \$\$
Heidi's Brooklyn Diner (624 Turner Street, Auburn, ME 04210) (207) 784.3434 \$
Forage Market (180 Lisbon Street, Lewiston, ME) (207) 333.6840 \$\$
Rails (103 Lincoln Street, Lewiston, ME) (207) 333.3070 \$\$
Marche (40 Lisbon Street, Lewiston, ME) (207) 333.3836 \$\$



Down East Magazine's Top Five Restaurants in Portland, Maine

There's more to this coastal town than lobster shacks

There are many reasons to visit Portland, Maine, such as picture-postcard ocean vistas and graceful 18th-century homes – but the main reason (pun intended) is the food. Called the "Foodiest Small Town in America" in 2009 by *Bon Appétit* – and, according to its Chamber of Commerce, second only to San Francisco in restaurants per capita – Portland has grown into one of the Northeast's top dining spots. These five restaurants prove that big-city dining can be right at home miles away from a major metropolis.

Hugo's Opened in 1999, Hugo's was the restaurant that put Portland on the map for food lovers. Chef/owner Rob Evans (also of Duckfat, below) worked at the Inn at Little Washington and the French Laundry before opening this inventive, sophisticated spot. His talents earned him the James Beard Foundation Award for Best Chef in the Northeast in 2009. Local fish figures prominently on the menu (as pictured, top center), but we're not talking just *lobstah*: Poached Casco Bay cod, spice-roasted monkfish, and panko-crusting day boat scallops are served as geometric, artistic creations. The restaurant offers a nightly "blind tasting menu" packed with surprises to please adventurous eaters. Even snacks get reinvented, in small plates like cheese puffs made with truffled Asiago and bacon-dusted pig's ears, Evans' take on pork rinds (you can see his extensive process [in this video](#)). But perhaps the best reason to come to Hugo's is the homey peanut butter cup, a warm bittersweet chocolate cake served with peanut butter ice cream. (88 Middle St.; 207-774-8538; [Hugos.net](#))

Fore Street What lies behind Fore Street's long-standing reputation? An extensive list of accolades: When it opened in 1996, Fore Street was one of the first restaurants in Maine to feature an open kitchen with a wood-burning oven, grill, and turnspit. Chef/owner Sam Hayward, winner of the James Beard Foundation Award for Best Chef in the Northeast in 2004, was a leader in showcasing local ingredients and built up a network of farmers, fishermen, foragers, and cheese makers. Add to this more than a decade of rustic, wood-fired dishes – from the wood oven-roasted mussels to the seasonal fruit desserts, such as caramelized pear tart – and you get one of the finest restaurants not just in Portland but in the Northeast. (288 Fore St.; 207-775-2717; [Forestreet.biz](#))

Five Fifty-Five Truffled lobster mac and cheese – now *that* is a dish worth fasting all day for. While it's among the offerings this two-floor eatery is famous for, it's not the only one worth indulging in: The local diver scallops encrusted with black pepper and bathed in a vanilla emulsion and the succulent 555 hanger steak are both memorable and worth coming back for. Beware of the addictive pre-meal focaccia with chive butter, and save room for the house-churned ice cream. Five Fifty-Five (pictured, above left) is living proof that cooking with local ingredients is the only way to eat. (555 Congress St.; 207-761-0555; [Fivefifty-five.com](#))

Duckfat This very casual lunch spot is all about the fries – specifically, crispy Belgian fries cooked in duck fat (yes, you read that right). For the true Duckfat experience, diners sit at high-tops, dipping the famous potato sticks in truffle ketchup or curry mayo and washing them down with the Duckfat Original Milkshake (made with "double Tahitian vanilla bean crème anglaise"). Sure, there are other things to eat, such as a roasted beet salad and tuna melt or the B.G.T. (bacon, goat cheese, and tomato) panini, but, oh, those fries. (43 Middle St.; 207-774-8080; [Duckfat.com](#))

Portland Lobster Company No Maine restaurant roundup would be complete without a lobster shack. There is no shortage of the red crustaceans in Portland, but not all lobster rolls are created equal: Many have more mayo than meat, unless you're at Portland Lobster Company (pictured, above right). This laid-back eatery, found on the dock near Commercial Street, is a quintessential example of the genre: All ordering is done at the cashier, and there is seating both indoors and at outdoor picnic tables shaded by red umbrellas. Regardless of where you settle, you will find yourself holding onto the plastic lobster buzzer for dear life as you await your order. Non-lobster items like fried clams and the crab and avocado wrap are worth tasting, but why not start with a roll? The fresh lobster meat has a slight buttery glaze and is nestled into a toasted and buttered bun. The accompanying fries are crispy and just too delicious to pass up, and the coleslaw is dressed with the ideal amount of poppy seed vinaigrette. (180 Commercial St.; 207.775.2112; [Portlandlobstercompany.com](#))

Trip Advisor Favorites:

Becky's Diner \$ - 390 Commercial St, Portland, ME 04101 207.773.7070
The Wild Blueberry \$\$ - 82 Shore Road Ogunquit 207.646.0990
Otto Pizza \$ - 576 Congress St, Portland, ME 207.773-7099
Gather \$\$ - 189 Main Street, Yarmouth, ME) 207.847.3250
Back Bay Grill \$\$ - 65 Portland Street, Portland 207.772.8833
Emilitsa \$ - 547 Congress St, Portland, ME 04101; (207) 221-0245
The Green Elephant \$ - (207) 347-3111; 608 Congress St, Portland, ME 04101
Central Provisions \$ - (207) 805-1085; 414 Fore St, Portland, ME 04101
Flatbread Company \$ - (207) 772-8777; 72 Commercial St #5, Portland, ME 04101

