

Long Island restaurants: New reviews

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Oysters 2 Ways, one in a cream-and-Pernod stew and one crisp on the half-shell, is a special appetizer at Reel in East Rockaway. (Credit: Nicole Horton)

In this week's Newsday, Peter M. Gianotti reviews [Reel](#), in the waterside spot that used to house The Fishery in East Rockaway. "Revived and remade after the devastation of superstorm Sandy, the restaurant looks almost entirely new," he writes. "But it's Adam Goldgell's food that will lure you." At Reel, the chef known for his appearances on the Food Network's "Restaurant Express," and his cooking at Sugo in Long Beach, puts out a menu of imaginative seafood dishes, including oysters "2 ways," a "snappy" seafood gumbo and pan-sauteed monkfish Caribbean-style.

Joan Reminick visits [The Shack](#) in Huntington, a year-round offshoot of the seasonal Centerport place. The seafood menu is more expansive — and expensive — but "the vibe remains casual: checkered vinyl tablecloths, strings of colored lights and, on the awning, the motto "clams & chaos." Recommended: briny whole baked clams oreganata and a "knockout" blackened tuna salad.

