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# Review: North Shore Grill

We found a Margaritaville-style mix in Lakeville

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Special to Metromix

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The North Shore Grill created a new niche in Lakeville, Livingston County.  
(Credit: Photo provided by North Shore Grill )

## North Shore Grill

We started with an order of Red Hook shrimp (\$8), more than a dozen medium shrimp with a Red Hook Ale beer batter crust. The accompanying sweet and sour sauce was tasty and tangy, although a bit disconcertingly clear with rosy tint. I think I'd prefer cocktail sauce the next time.

My companion is a fan of grouper, so she was delighted to see that it was one of the fresh fish offerings that night. There are several preparations to choose from and she chose the North Shore seasoning, a teriyaki-based sauce with a blend of spices. The fish was moist and tender with a hint of seasoning that enhanced but didn't overwhelm.

I chose to go with the steamed trio of seafood (\$10) an appetizer that features clams, mussels and shrimp lightly simmered in an Old Bay broth. Four of the featured seafood choices were served clambake-style in galvanized buckets. The dusting of Old Bay settled nicely into the crevices under the mussels and clams, and seeped through the shells of the shrimp.

I also ordered a side of fries in a riff on moules frites, the classic combination of mussels and fries. I wished I'd had a side of bread to soak up the last of the flavorful broth remaining in the bucket.

Other intriguing entrées that caught our eye were a shore dinner with a lobster, clams, corn and salt potatoes (also served in a bucket) and the linguine al frutti di mare with clams, mussels, calamari and shrimp sautéed in a tomato sauce and baked in a foil packet. Also featured on Friday is an all-you-can-eat fish fry for \$12.

## THE DRINKS

The bar is located in the center of the restaurant under a two-story windowed cupola. During the day it is bright and airy, and at night time, attractively illuminated. There is a beautiful copper-topped bar and a wine list that features some great Finger Lakes choices.

## THE ATMOSPHERE

The décor is sophisticated and nautical without going overboard. The cupola features a window with etched compass points that glow attractively at night. The dining room is separated from the bar by glass and in the winter is warmed by a stone fireplace. The deck outside seats 60 and on cool summer nights, a fire in a flagstone fire pit casts a welcoming glow. The outside lights are all salvaged antique ship lights.

## THE PLACE

With warm weather only just arriving in August, we can hardly be blamed for trying to squeeze the most out of the warm days of late summer. To make the most of the sun try North Shore Grill, one of the newest waterfront dining venues in the area. Just a short drive down 390 in Lakeville, the North Shore sits at the top of Conesus Lake in a brand new building with a lot of character. Owners Tom Dixon and father-son team Les and Matt Cole opened the grill just before Memorial Day along with chef/manager Bob Lowden. The clientele is a combination of cottage owners, visitors, bikers and boaters all gathered in a congenial Margaritaville-style mix.

## THE FOOD

In keeping with the waterside venue and décor, the menu is seafood-centric. Offerings can change weekly, or daily depending on what is available and fresh. There are also steaks and several sautéed dishes for those who wish to stick closer to shore.