

FRIDAY OCTOBER 30 2015

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# Miami Herald

286 **Tip Sheet**

WEEKEND

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## Izzy's Fish & Oyster

423 Washington Ave., Miami Beach; 305-397-8843

**The Who:** Chef-owner Jamie DeRosa, chef de cuisine William Crandall and mixologist Maxwell Parise have teamed up for this neighborhood-friendly seafood joint.

**The Space:** Smaller than DeRosa's recently closed Tongue & Cheek, this 40-seater is intimate and polished with gray stone-tiled floors, marble tables, antique tin and reclaimed wood ceilings. Claim a comfortable table by the oversize windows. A 15-seat white marble bar allows for views of oyster shucking and the busy kitchen.

**The Dishes:** New England fish-shack classics. The menu pays homage to the great seafood stops of Maine and Rhode Island while also remaining true to upscale culinary leanings. Prices are a bit high, but that's to be expected for well-sourced seafood. Starters are \$9-\$19 and mains are \$17-\$27.

The raw bar showcases six ever-changing varieties of East Coast oysters from Island Creek Oysters along with stone crabs, mussels, shrimp and blue crab salad. Get things started with an order of Parker House rolls and whipped butter and then it's on to fried clam bellies, a crab cake over pepperade and a sugar snap salad with grana padano, mint and Champagne vinaigrette. The Maine lobster roll is available in a hot preparation with lobster butter or cold with lobster mayo and served with waffle fries.

Pasta dishes include a golden potato gnocchi with oysters, American caviar and fresh herbs, and a lobster tagioni. Meat eaters can still get their fix with a Juicy Lucy burger, a steak tartare and a flat-iron steak.

Three dessert options include classic whoopies made with a marshmallow fluff filling, Boston cream pie and Grandma Celia's lemon meringue pie.

**The Bottom Line:** Not just oysters but serious cocktails and high-end fish dishes at this polished neighborhood spot.

— EVAN S. BENN AND SARA LISS



## Burger Bar opens at St. Regis

The St. Regis Bal Harbour unveils its new Burger Bar to the public on Friday at the luxury resort, 9703 Collins Ave. Chef Edison Mays created the savory side of the menu, which includes a signature burger with truffles, foie gras and gold flakes atop a 7-ounce patty. Sides of duck-fat fries, Vidalia onion rings and truffle-parmesan tater tots pair with Mays' accoutrements like smoked ketchup and a house-secret aioli. Executive pastry chef Antonio Bachour has a selection of milkshakes that can be sipped as-is or spiked with a shot of whiskey or rum. Burger Bar is open from 5 to 11 p.m. daily.



## Mendelsohn looks bright at Sunny's

Chef Spike Mendelsohn — former *Top Chef* contestant, current Washington, D.C., restaurateur and food-policy activist — will open the doors Sunday to his first Florida restaurant: Sunny's at The Hall South Beach, 1500 Collins Ave. Mendelsohn, left, and chef de cuisine Michael Colletti crafted a menu of "food we like to eat when we get back from surfing, right off the beach," Mendelsohn said. Sunny's is open daily for breakfast, lunch and dinner.

## The List: Chef Marlon Rambaran's top 10



Marlon Rambaran, chef de cuisine of Scarpetta at the Fontainebleau Miami Beach (4441 Collins Ave.), shares his top 10 places to eat around South Florida:

- 1. Lucali**  
Pepperoni Pizza.  
1930 Bay Rd., Miami Beach; 305-695-4441.
- 2. Bodega Taqueria y Tequila**  
Longaniza Taco.  
1220 16th St., Miami Beach; 305-704-2145.
- 3. Huahua's Taqueria**  
Guacamole.  
1211 Lincoln Rd., Miami Beach; 305-534-8226.
- 4. Pizza Bar**  
Garlic Knots.  
1627 Collins Ave., Miami Beach; 305-672-6880.
- 5. Makoto**  
The Entire Sushi Menu.  
9700 Collins Ave., Bal Harbour; 305-864-8600.
- 6. Shake Shack**  
Smoked Bacon Burger and Beer.  
1111 Lincoln Rd., Miami Beach; 305-434-7787.
- 7. Yard House**  
Pastrami Sandwich and Jerk Wings.  
1681 Lenox Ave., Miami Beach; 305-535-5660.
- 8. Panther Coffee**  
Espresso.  
2390 NW Second Ave., Miami; 305-677-3952.
- 9. La Provence**  
Almond Croissant.  
1064 Brickell Ave., Miami; 786-425-9003.
- 10. Zuma**  
Truffle Hot Pot.  
270 Biscayne Boulevard Way, Miami; 305-577-0277.