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DINING OUT

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We're entering prime lobster roll season. But if you're looking to branch out from the standard seafood fare and explore new waters, we've got you covered. Here are seven seafood sandwiches to try right now in NYC — lobster not included.

Parker & Quinn's fried oyster sliders

These newly launched, almost bite-sized sliders come three to an order and feature fried oysters with lemon, smoked ham and spicy aioli on a house-made bun. Find them on the lunch and dinner menu. \$12; 64 W. 39th St., 212-729-0277, parkerandquinnmyc.com

Untamed Sandwiches' Vessel Dojo

Chef Ricky King's new seafood sandwich features olive oil-braised tuna that's slathered with ramp mayo and topped with radish kim-chee, a hard-boiled egg and fried Genovese basil, all on a toasted Grandaisy Bakery roll. One dollar from every sandwich goes to Monterey Bay Aquarium's Seafood Watch Program, which promotes sustainable seafood practices. \$16; 43 W. 39th St., 646-669-9397, untamedsandwiches.com



Untamed Sandwiches' Vessel Dojo

+ **EXTRA** And for the record, the best lobster rolls in NYC: amNY.com/eat

BEYOND THE LOBSTER ROLL



Triple play: Parker & Quinn's fried oyster sliders



LoLo's Seafood Shack's crispy shark + bake

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The Caribbean meets Cape Cod at this Harlem seafood spot, which opened this past fall. It just launched its take on a lobster roll for the season, but don't pass up the shark + bake — crispy shark on a homemade Johnnycake served with a salsa verde, peppera sauce, tomato and cabbage. Pair it with the LoLo's fries, made with pickled jalapeños, cotija and fresh herbs. \$11; 303 W. 116th St., 646-649-3356, loloseafoodshack.com

Greenpoint Fish & Lobster Co.'s market fish sandwich

Get the catch of the day at this seafood market and raw bar, served on grilled She Wolf Bakery sourdough with house-made tartar sauce, arugula, tomato, cabbage and chili. The fish changes daily, though recent offerings have included Spanish mackerel, porgy and catfish. \$16; 114 Nassau Ave., Greenpoint, 718-349-0400, greenpointfish.com



L&W Oyster Co.'s scallop roll

L&W Oyster Company's scallop roll

The menu at the seafood-focused restaurant and oyster bar changes daily, but for at least the next month or so you can feast on this scallop entree comprised of a toasted Parker House roll stuffed with corn dog-battered day boat scallops, fennel coleslaw and Applewood bacon chips. \$18; 254 Fifth Ave., 212-203-7772, landwoyster.com

Cull & Pistol's swordfish banh mi

Its name may pay homage to lobster and it's next door to the Lobster Place, but skip the crustacean for Cull & Pistol's swordfish banh mi. The lunch-time sandwich features hoisin-glazed swordfish, pickled carrots and ginger aioli on a baguette, served with a light cucumber salad. \$16; 75 Ninth Ave. (in Chelsea Market), 646-568-1223, cullandpistol.com



Cull & Pistol's swordfish banh mi

Littleneck's full belly Ipswich clam roll

Fresh New England seafood is the name of the game here. Fill up on the Brooklyn spot's generous roll, which is piled high with fried full belly Ipswich clams on a bed of shredded lettuce, drenched in tartar and served with a side of pickles. \$16; 288 Third Ave., Gowanus, 718-522-1921, littleneckbrooklyn.com