

## Best Portuguese: Pier 95

A wink away from the Nautical Mile is Pier 95, a Freeport restaurant that has a distinguishable touch of Portugal in its uniquely creative American menu. Located on Hudson Avenue, you can dine in its many windowed dining room, enjoying the view of a marina with boats and marsh grasses.

Chef and co-owner, Joao Encarnaco (John Silver)—a celebrity chef himself, who formerly catered to Robert Deniro's palate—has his hand in all the dishes.



*Smoked Salmon Terrine, layered with smoked salmon, caviar, salmon sour cream and blinis*



*Grilled Calamari served with Piri Piri sauce*



*Grilled Tuna served atop a roasted Portobello mushroom and caramelized onions, with a Merlot reduction and vegetable relish*

Recently, I enjoyed an afternoon lunch of eye-popping presentations.

The Smoked Salmon Terrine, layered with smoked salmon, caviar, salmon sour cream and blinis, was a delightful appetizer. There was also a flower-shaped Grilled Calamari appetizer served with Piri Piri sauce, a unique sauce made with peppers from Portugal.

Some mouthwatering entrées I tasted were the Grilled Tuna served atop a roasted Portobello mushroom and caramelized onions, with a Merlot reduction and vegetable relish, and the Roasted Semi-Boneless Duck with orange ginger sauce and shoe string potatoes.

To top that, the desserts were fabulous—delectable and beautifully decorated. I was completely intoxicated by the Flourless Semi Sweet Chocolate Torte with fresh berries, vanilla ice

cream and a trio of fruit sauces. Captivated by this desert, I had to leave with the recipe!

On weekday nights last November and December, Encarnaco prepared a special menu for wine pairings, where each course was matched with the reds and whites of Portugal. (The meal was capped off, of course, with a taste of Porto.) Joann Starkey, in the Times, has complimented Pier 95's list as one of the best for Portuguese wines on Long Island. So, if you desire fine Freeport dining, but don't want to fight for a parking space on the Nautical Mile, head to Pier 95 on Hudson Street by land or by sea, and after a delicious meal, take in the view while enjoying a glass of Port.  
—Marc Weiss

**Address:**  
95 Hudson Avenue,  
Freeport

**Phone Number:**  
516-867-9632

**Hours:** Mon–Sun  
Noon–10 pm

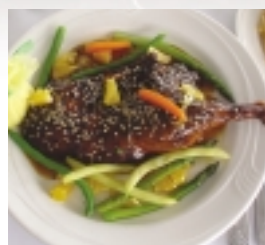
**Atmosphere:** Oceanic serenity

**Credit Cards:** All major credit cards

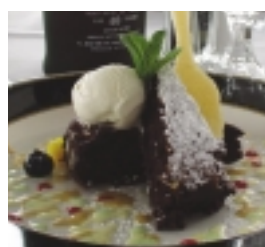
**Check Average:** \$40–50 per person

**Reservations:** suggested

**Special Features:** Marina, live music, Piano, Wine Dinners, Ample Parking, View of Freeport Canal, Dining alfresco.



*Roasted Semi-Boneless Duck with orange ginger sauce and shoe string potatoes*



*Flourless Semi Sweet Chocolate Torte with fresh berries, vanilla ice cream and a trio of fruit sauces*



*Mango mousse with poached pear and raspberry couli*

# Pier 95