

# The coastal allure of Southern Maine, part 4, mastering the art of crustacean cracking

“Get crackin!” takes on a new meaning when faced with a New England lobster. A culinary challenge worth every crunch, consuming the *homerus Americanus*, known more colloquially as the American lobster, is a rewarding hands on experience

Considered the “King of Seafood”, lobsters are harvested along the entire New England coast. Every fishing community harbors its own distinct clan of fishermen and women who “fence” their traditionally defined territories with brightly painted buoys.

Thus, the best place to get your lobster fix is where it’s harvested. Coastal fishing villages throughout New England sport dining spots ranging from the salty harbor shanty to the white table-clothed fine dining eatery



One of my favorites is [Barnacle Billy's](#) in Ogunquit, Maine. From Ogunquit’s downtown village, work up your appetite by strolling Marginal Way, a mile-long footpath that traverses the wild rose-edged cliffs above the Atlantic’s rocky coast and ends steps away from Barnacle Billy’s front door.

Near the entry you’ll select your meal from the entrees on the chalkboard menu. Lobster, steamed clams, sweet corn on the cob, garden salad and garlic encrusted rolls are mainstays. Amble into the waterfront dining room with its view of the marina and cove. You’ll sit at a rustic pine table and if it’s cold, warm yourself near a crackling fire by one of the two stone fireplaces. In warm weather, you’ll want to sun yourself out on the outdoor patio or upstairs deck overlooking Perkin’s Cove boat dock.

**Messiness is part of the experience.** You’ll be given the necessary tools to extract the meat from the lobster’s bright red shell—a claw cracker, a small pick or fork for those tiny, tight places, a mountain of napkins, a bib, a bowl for the discards, lemon slices and a ramekin of butter to dip the tender morsels of lobster meat. Lobster cracking and dissection are skills sharpened with practice. Take your time, enjoy every succulent bite and wash it all down with a cold beer or a glass of chilled Chardonnay.

Another welcoming place to get your lobster fix is Ogunquit’s [Cliff House Resort and Spa](#) where the dining room serves up a large steamed Maine lobster accompanied by roasted red potatoes, crisp Caesar salad and a dessert of blueberry crisp with homemade vanilla ice cream. Views of the Atlantic from the dining room’s cliff top perch add to the romantic ambiance. Tel: (207) 361-1000.



Perkins Cove, Ogunquit, Maine

**There’s never been a better time** to visit New England with today’s bargain airfares from the West Coast gateways of San Francisco, Oakland and Los Angeles. Now into autumn with its glorious display of Fall colors, New England welcomes travelers to its shores

**Quote:** "The world is my lobster," Henry J. Tillman

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