

It's Gotta Be Luke's

For the best lobster roll ever, head to Luke's Lobster

Words by Vanessa Pascale



Among family and friends, I am revered as a lobster roll connoisseur. If there's a lobster roll in my vicinity, I've tried it --or so I thought. I will tell you that not all lobster rolls are created equally. Taking pieces of lobster, tossing it in butter or mayo, and spooning it into a roll is not enough. If not properly crafted, they can be bland, over salted, over spiced, and simply unpalatable.

Last month is the first time I tried Luke's Lobster, and to say I was impressed is an understatement. Do you remember how in *The Switch* Jason Bateman's character Wally can't help but make a continuous 'mmmm' sound as he eats? That was me as I savored the deliciousness that Luke's Lobster offers. I could not stop --it was that good.

Miami, get ready for the best

lobster roll you've ever tasted as the popular northeastern brand opens their first location south of Washington D.C in brand-new Brickell City Centre on December 5th. And if anyone knows how to do lobster right, trust that it's a Maine native and one-time lobsterman, which Luke Holden is. With locations in Japan, Maine, New York, Washington D.C., Boston, Philly.... their Miami location is the 22nd shack to open.

Their concept is simple: traceable, sustainable seafood. The menu boasts a handful of appetizing items including his famous lobster rolls, shrimp rolls, lobster bisque, clam chowder, slaws, and salads. Luke's only uses high quality ingredients. Lobsters are handpicked from trusted lobstermen at the dock and are immediately cleaned and steamed

to preserve their freshness --and boy, can you tell the difference between Luke's lobsters and what's served at your run-of-the-mill lobster joint. What is even more impressive is that every single lobster, crab, and shrimp served can be traced back to the dock that it came from.

Hailed as the #1 Lobster Roll in the country, their lobster roll (\$17) boasts ¼ lb of chilled wild caught lobster bathed in melted lemon butter, mayo, secret seasoning, and piled into a split top bun. So. Delicious. Where have you been all my life, Luke's? The New England-style clam chowder has a creamy base, is rich with flavor, and packed with clams. And the L.G.C. (\$13, Lobster & Gruyere Grilled Cheese) is a gourmand's dream as it takes grilled cheese to the next level. This

tasty sandwich is filled with succulent lobster chunks. I honestly can't decide which I like better: the roll or the grilled cheese.

The menu also includes Shrimp Rolls (\$9), Chilled Lobster Tail (\$6, half/\$11 whole), Tail & Kale Salad (\$16); sides like Poppy Seed Slaw (\$2) and Cape Cod Chips (\$2); and more. I'm not sure what took me so long to discover Luke's but ever since, I am hooked. If you want quality food and a truly amazing lobster roll, head to Luke's Lobster.

Luke's Lobster is located at One Brickell City Centre, 701 S Miami Ave, Miami, FL 33131. For more info call 786-837-7683, or visit: <http://www.lukeslobster.com/> **ML**