

FLORIDA WEEKLY CUISINE

SCOTT'S THREE FOR 3 New places to check out

A trio worth noting

1 AQUAGRILLE
Loggerhead Plaza, 14121 U.S. Highway 1, Juno Beach; 561-355-0438 or www.aquagrillejuno.com.
AquaGrille, “Top Chef” star Stephen Asprinio’s latest effort, offers a menu with a mix of small plates, “big salads,” seafoods and meats in a beach-house setting just north of Donald Ross Road in Juno Beach. You could go for oysters, wings and cocktails. But for dinner, think shrimp and melon salads, seared yellowfin ahi tuna with avocado, pineapple, cashews, pickled red onion, ginger-soy-lime vinaigrette, and other touches.

2 HIVE BAKERY & CAFÉ
1603 S. Dixie Highway, West Palm Beach; 561-360-2196 or www.hivebakeryandcafe.com.
Oldtimers may remember the Hive space as the longtime location of Ambrosia, a popular pizza spot. But the building has been gutted and renovated as a dine-in and takeout restaurant that seats 68 people inside and 100 outside. The menu, by a husband-and-wife team — executive chef Jay Felton and executive pastry chef Amber Felton — is a mix of salads, sandwiches and baked goods — star of the menu is a lobster roll (\$34). Hive is open 7 a.m.-3 p.m. daily.

3 SEMINOLE REEF GRILL
11940 U.S. Highway 1, Suite 175, Palm Beach Gardens. Info: www.seminolereefgrill.com.
Seminole Reef Grill bills itself as “boat-to-table.”
But the menu also will include prime meats, fresh local farmed vegetables and a raw bar. There also is a burger. Fans of the raw bar can order from a selection of seafood towers. On the menu are such classics as Lobster Thermador, a hearty bouillabaisse, and a swordfish au poivre that’s listed as the chef’s specialty. The space offers an outside patio, a private dining room, specialty cocktails, and a full bar. It’s open for dinner. ■
— Scott Simmons, ssimmons@floridaweekly.com



Tuna Ceviche Tostaditos from Stephen Asprinio’s AquaGrille in Juno Beach.

LIBBY VISION



COURTESY PHOTO

Topside’s tacos — Baja fish, chicken mole and shrimp aguachile.

Charlie & Joe’s offers summer dining specials

FLORIDA WEEKLY STAFF

Charlie & Joe’s at Love Street will offer a series of summer dining specials. From June to October, choose from several dining offers at **BEACON**, **Lucky Shuck** and **Topside at the Beacon**.
BEACON offers a five-course tasting menu every Sunday through Thursday from 5 to 6:30 p.m. The menu changes weekly and is priced at \$95 per person, with an additional \$45 for wine pairing. Come for lunch at **Lucky Shuck** from 11 a.m. to 3 p.m. Monday through Friday. Enjoy a two-course meal for \$28 or make it a “Liquid Lunch” happy hour from 11 a.m. to 2 p.m.

Enjoy the champagne at **Topside** each Saturday and Sunday, with \$20 bottomless mimosas from noon to 4 p.m. and a live DJ. **Topside** offers double the fun, with “Two-Fer” Tuesdays, when all tacos, well drinks, draft beers, and house wines are two for one all day long. Whenever it rains outside, all **Tito’s** vodka drinks are two for one at **Topside**. Additionally, the rooftop bar and lounge will offer complimentary rain ponchos to keep guests dry and sunglasses decked out with the **Tito’s** logo (while supplies last). It’s at 1116 Love St., Jupiter. Info: 561-532-3280 or www.lovestreetjupiter.com.

Small plates specials at Grato
At **Grato**, chef **Clay Conley** and his



VISUAL HONEY

Wings from Grato.

team are offering a series of small plates, pizzas and drink specials when dining at the bar.
The “Power Hour” specials, offered 5-6 p.m. Monday-Friday, include: \$5 fries, a meatball slider, crispy chicken slider and burger slider; \$10 Italian salad, meatballs, chicken wings (6 each), plant-based nachos, cheese pizza, meat lovers pizza and arugula pizza; \$6 draft beers; \$8 well cocktails; \$9 tap wines; \$10 Moscow mules and a weekly cocktail special; and 12 classic vodka and gin martinis.
Grato is at 1901 S. Dixie Highway, West Palm Beach; 561-404-1334. ■

THE DISH: Highlights from local menus

The Dish: The Chicken Sammy
The Place: The SoSo, 4802 S. Dixie Highway, West Palm Beach; 561-486-7676 or www.thesosowpb.com.
The Price: \$15
The Details: Far be it from me to declare something “the best.” But sometimes, you discover something worthy of the accolade. That was the case with this chicken sandwich at the newly opened SoSo, a so-called “fast-fine” restaurant named for its “South of Southern” neighborhood. You literally could smell the sandwich before it arrived at the table as the aromas of freshly grilled chicken and herbs

wafted from the plate. The fowl in question was tender and juicy, redolent with herbal notes. It was topped with a slice of lightly fried avocado, sweet, fresh tomato and Bibb lettuce. A tangy piquillo pepper aioli brought it all together. Kudos to the team at The SoSo for going bold with the slaw, which boasted the subtle fire of kimchee. The SoSo offers counter service — order as you enter and the team prepares the food and brings it to the table. A bonus: You now can pick up your copy of Florida Weekly by the door. ■
— Scott Simmons, ssimmons@floridaweekly.com



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