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— DINING —

CHEF TALBOT OFFERS SUSTAINABLE SEAFOOD, SEASONAL PRODUCE

## ‘Top Chef’ Finalist Helms Morty’s Oyster Stand

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BY | JESSICA MACKIN-CIPRO

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Independent/Noah Fecks

Earlier this summer, Morty's Oyster Stand opened at the site of the former Cyril's Fish House on the Napeague Stretch in Amagansett. If you haven't stopped in yet, there's still time to catch those last few moments of summer as we move into the fall season. The roadside restaurant will remain open for a few more weeks before it closes down for the season on September 29.

Chef Sam Talbot, who originally opened The Surf Lodge, now helms the kitchen at Morty's and offers sustainably sourced seafood along with local, seasonal produce. He was also a finalist on Bravo's "Top Chef." Owners Jeremy Morton and Jack Luber partnered with hospitality veteran Charles Seich of New York City's Ferris to create the space. Within the completely renovated locale, you'll find Hamptons-style decor with navy cedar shingles and gray accents throughout the space.

There are also subtle ways that the restaurant pays homage to Cyril Fitzsimmons, the previous owner. His face is printed on the wallpaper and the menu includes the famous BBC (a Baileys banana colada) that Cyril's was so famous for. On the notable cocktail menu, you'll also find additional frozen and specialty cocktails, craft beers, and wine. There's also a PG-13 section with a selection of mocktails. I tried the Roadside Relief, made with watermelon, honey, mint, and lemon, which served as the perfect refresher.

To start, I chose the heirloom tomato salad with watermelon, basil, and ricotta salata. The salad was fresh, light, and refreshing — perfect for a sunny late-summer day. My husband Joe picked the broiled Peconic Gold oysters, prepared with parsley and brown butter. An order of the fried Ipswich clams was next, served with Birds Beak chili aioli. Each dish was an excellent choice. The varied menu offers a little something for everyone.

I went with the zucchini cacio e pepe as a main course, a healthy spin on the classic Italian dish. Joe chose the lobster roll, which he found to be perfectly balanced and a highlight of the menu. We ended our meal with the BBC Ice Cream Sandwich, which included BBC ice cream sandwiched between two chocolate chip cookies. It's another great way Morty's pays tribute to the former location.

The restaurant does not take reservations. Tables are first come, first served. For more info, visit the website [www.mortysoysterstand.com](http://www.mortysoysterstand.com) or follow @mortysoysterstand.

jessica@indyeastend.com