

Off the Menu: Dining Icons and Delicious Newcomers



Fly 'N' Fish Oyster Bar & Grill

We usually are on top of new restaurants in Newport Beach, but admit we dropped the ball – or the dish – on Fly 'N' Fish, which has been serving its creative take on coastal seafood for more than two years.

We finally made it in for dinner recently, and were blown away by the food. This is terrific seafood served in an upbeat, classy-casual environment that makes you want to come back as often as possible.

Executive chef Julio Hawkins has a passion for seafood that is on full display via his menu, which focuses on seafood, from oysters and mussels to salmon, swordfish and scallops.

Among the dishes we tried: pan seared diver scallops wrapped in triple smoked apple wood bacon served with achiote aioli (\$23), the grilled lobster tacos (\$15), and the saffron bacon risotto with scallops and Mexican shrimp

(\$34). Oh—and the clam chowder, a signature dish. “Bacon wrapped scallops. That is all you need to know,” stated Catherine. “Once you have these you will be coming back for more.”



“Bacon wrapped scallops. That is all you need to know,” stated Catherine. “Once you have these you will be coming back for more. The triple smoked Applewood bacon is easily cut into, not like fatty bacon that you’re trying to rip apart. The scallops are cooked to perfection and the special achiote aioli I can’t even describe, you just need to go in there and have it yourself.”