

SURFWEAR SEAMSTRESS

Six decades of shorts in Seal Beach

SAMUELI ACADEMY

A special place for foster youth

THE MAGAZINE of ORANGE COUNTY

Orange Coast

OUR ULTIMATE GUIDE TO

SEAFOOD

These fresh catches and treasured classics will hook you **PAGE 106**



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SOUPS & STEWS

LOBSTER SOUP

A Thai-style lobster broth with a rich rust hue, vibrant with ginger, lemongrass, garlic, shallots, and red curry, and finished with coconut milk, is a new mainstay at **MIX MIX KITCHEN + BAR**. Perched rim-to-rim for dipping is a crispy spring roll filled with whole crab. \$8. 300 N. MAIN ST., SANTA ANA, 714-836-5158. MIXMIXKITCHENBAR.COM

PAN ROAST

There's no pan and no roast in this opulent soup, with roots in 1913 NYC and updated with O.C.'s love for Cajun-spiced shellfish. **THE OYSTER BAR SKC** loads its creamy tomato version with shrimp, clams, crab, and lobster and adds a dome of jasmine rice. Like it fiery? You can call the spice level here. \$23. 2626 E. KATELLA AVE., ANAHEIM, 714-602-7994. THEOYSTERBARSKC.COM

CLAM CHOWDER

Veteran chef Julio Hawkins never overcooks the chopped clams, leeks, Nueske bacon, and tender potatoes in his creamy New England-style soup at the boardwalk's cozy **FLY-N-FISH**. Summer visitors slurp up 10 gallons of the liquid comfort daily. It's an ideal choice when the marine layer rolls in. \$7 for a cup; \$10 for a bowl; \$11 for the sourdough bowl. 2304 W. OCEANFRONT, NEWPORT BEACH, 949-673-8400. FLYNFISHOYSTERBAR.COM

BOUILLABAISSE

French-inspired, filtered through a love of American seafood, chef Mike Ritter's hearty tomato-based soup at **RITTER'S STEAM KETTLE** **COOKING** is redolent of fennel, leeks, Pernod, and the essential saffron. Steam cooking protects the sweet flavors of shrimp, king crab, whitefish, mussels, and clams. \$24.50. 1421 W. MACARTHUR BLVD., SANTA ANA, 714-850-1380; 180 FIFTH ST., HUNTINGTON BEACH, 714-536-7733. RITTERSSKC.COM

MAINS

FISH AND CHIPS

Model ships abound, British soccer games show on-screen, and the Wi-Fi password is "spotteddick" at **THE OLDE SHIP**. Choose beer-battered Icelandic cod—tall, firm, and flaky (\$13)—or haddock, tender and about a foot long (\$18), or both (\$25). Set sail with spicy curry sauce (\$3). 1120 W. 17TH ST., SANTA ANA, 714-550-6700; 709 N. HARBOR BLVD., FULLERTON, 714-871-7447. THEOLDESHIP.COM

GULF SHRIMP AND GRITS

Indoor-outdoor whiskey mecca **BOSSCAT KITCHEN** presents about a dozen small but delectable shrimp in a cast-iron pan, served with a just-spicy-enough Creole sauce atop Antebellum coarse white grits that are made super-smooth with creamy Gouda cheese. \$28. 4647 MACARTHUR BLVD., NEWPORT BEACH, 949-222-2887. BOSSCATKITCHEN.COM

