

NEW YORK POST

LATE CITY FINAL

Wednesday, July 11, 2012



NYC's best hard-boiled tails

YOU love lobsters but not enough to pay \$50 for a humongous specimen that's too chewy, too much and too lonely on a platter with nary a crumb else.

But many restaurants offer generous prices on lobsters that are best for taking normal-size bites (1 to 2 pounds) and pair them with fun sides such as corn, clams and even wine.



**Steve
Cuozzo**
Free Range

You need to save your appetite for slower nights of the week when they're offered, usually Sunday and/or Monday. This summer, gently priced crustaceans — the Maine/Atlantic kind,

not cheap "tail" common in surf-n-turf — are not only abundant, they've crawled into such unlikely locations as the hip Dream Downtown Hotel and "society" bistro Swifty's.

I tried four of the best bargains with all the "shore" trimmings:

LURE FISHBAR, 142 Mercer St., 212-431-7676. New England-style lobster boil for \$45 includes 1 1/4-pound steamed lobster, clams, mussels, shrimp, corn, potatoes and bacon-cheddar cornbread.