



## My Place by the Sea— Is Cape Ann's Slice of Heaven

BY STEVEN CHAN | PHOTOGRAPHY BY STEVEN CHAN

Sea is more than charming culinary dining; it's emotional. Witnessing the endearment to visualize the potential of a business balanced on a pile of boulders—set into a rocky shoreline, is moving. The extraordinary effort to provide the highest standards of hospitality and unparalleled service is a labor of love. The combination is a winning formula for success.

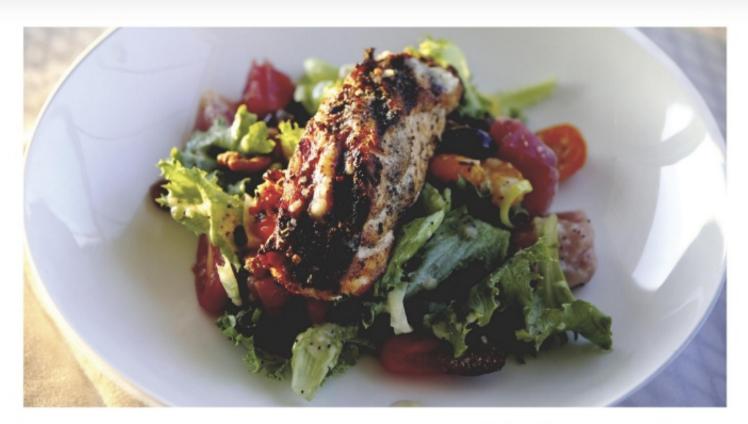
It began as a dream of Executive Chef Kathy Milbury and co-owner Barbara Stavropoulos prior to 2000. Then, the day came when they took over the restaurant and considerable risk and grew it into one of the most recognized restaurants along the eastern seaboard.

The Zagat-rated and award-winning competitors have been approved and raved about in *People* magazine, *Yankee* magazine, *Chronicle's* "A Food Find," and now here.

Most people in the food-service business and the media recognize a kitchen is only as good as the last meal prepared. In the case of these women, they reap success every day they are open—which is all year long.

Milbury and Stavropoulos are not ordinary restaurateurs, not even close. They are both compassionate about what they have built, going to the ends of the earth to satisfy their loyal clientele while giving back more to their community than







anyone would imagine—their honorable deeds go unnoticed—they're humble.

"I want everyone who comes here to feel like they're at our home; dining here isn't going out, it's connecting with Barbara and me for a lifetime...most everyone returns over and over," Milbury said with a smile that could warm a morning chill.

There is a genuine friendliness—about the location, and the people found here. At the same time, the restaurant shares an ambiance with a casual but sophisticated presence. A fine glass of Champagne, wine, or favorite cocktail while viewing the crest of the crashing waves upon the shoals causes an intoxicating state of relaxation.

The restaurant's menu equates to a pri-

vate dining experience; it changes often based on the season, 'catch of the day,' and Milbury's creativity.

A visit begins with a heartfelt greeting, sitting comfortably among white linens, nicely weighted tableware, and colorfully dressed servers owning above-average knowledge, and skills diners come to appreciate.

The cocktail and wine lists have reasonably priced depth and variety; there's no disappointment with the finely crafted selections that pair well with the delicious small plates, appetizers, and entrées.

The two daily menus include delectable surf, turf, and garden delights. My Place by the Sea offers Casual Fare, including sandwiches, soup, or chowder for smaller appetites, with more robust cuisine on the dinner menu.

One appetizer quickly captured my interest is the "Appetizer Kit." I highly recommend the inventive trio of savory clam chowder, meaty crab cake, and lightly Tempura shrimp—but don't plan on sharing, it's too delicious!

Entrées include eclectic choices of local fish, lobster, shrimp, scallops, beef, chicken, and an assortment of salads from local farms. My choice of entrée was the Grilled Salmon with Grapefruit & Beat Salad drizzled with a poppyseed vinaigrette. It was the best Salmon I have ever tasted; I had forgotten how it is supposed to taste.

And what is day or evening on the water without a sweet? On my visit, the decadent selections included the Coco Daniel, "Something Chocolate," Lemon Sorbet, and Warm Apple Crunch; any one of them is a sure way to impress upon your mind you must return sooner versus later.

A trip to Rockport's, My Place by the Sea, is enchanting, romantic, and will touch your heart with comfort and ease. \*

Don't put off the pleasures of today; visit myplacebythesea.com or call 978-546-9667 for a reservation. My Place by the Sea Restaurant, 68 Bearskin Neck, Rockport, Massachusetts.