



Crispy chicken

Burlock Coast

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urlock Coast Seafare & Spirits is a place for locals, done by locals. While many South Florida restaurants have come to embrace local food sourcing, this beachfront restaurant takes that effort to the next level. Burlock Coast's multi-faceted dining and beverage program focuses on local artisans, including Zak the Baker, Panther Coffee and Miami Smokers, to name a few. Their products can be found at the eatery's marketplace and grab-and-go counter, as well as in dishes served at the upscale, sit-down restaurant.

Enjoy the raw bar selection, or try the local catch with plates like fish and chips or the grouper sandwich. Other dishes created by chef de cuisine Gavin Pera offer an interactive experience. Take the tuna tartare for example, which can be assembled atop tostones (fried plantains) served warm in a brown bag; or the doughnut holes dusted in cinnamon sugar that come with a squeezable tube of white chocolate banana rum sauce. Even rum cocktails, Burlock's specialty, can be built to order when the traveling bar cart reaches your table.

A lot plays into the design at Burlock Coast, but each distinct element works to create a cohesive look. Mismatched seating blends with the spacious, open-air dining room, and natural wood furniture pops next to earth tones like beige, tan and honey brown. Together, these features make guests feel like they're dining in the sand while they enjoy fresh seafood and a view of the Atlantic.

-Lyssa Goldberg

Burlock Coast Seafare & Spirits; 1 N. Fort Lauderdale Beach Blvd., Fort Lauderdale / 954.302.6460 / burlockcoast.com



Key Lime Pie