

The New Atlantic City

Reinventing the Wheel of Fortune

by LAURIE HEIFETZ
PHOTOGRAPHY BY RICHARD C. MURRAY/RCM IMAGES, INC

Borgata Hotel Casino & Spa started the fight to revitalize Atlantic City in 2003. And now Revel Resort is here to end it. Don't stand pat — double down and split to AC!



FACING PAGE CLOCKWISE
FROM TOP LEFT Broiled Lobster at Harry's; Oyster Bar & Seafood; Tables outside Harry's Oyster Bar & Seafood; Lobster Roll at Scales Grill & Deck Bar; Pork Chop at Knife & Fork Inn; Scales Grill & Deck Bar; Alain Allegretti at Azure.

ATLANTIC CITY. THE CELEBRATED BEACH town established a prodigious reputation in the late 1800s for restaurants, lodging, entertainment and recreation. The late 1970s brought gambling to New Jersey, as well as additional dining options. We hit AC recently to explore its burgeoning culinary scene.

Among the wave of celebrity chefs who have arrived at the Jersey shore, Alain Allegretti is a godsend. One of Revel's signature restaurants, Azure By Allegretti is located in a secluded floor accessible only by its own elevator. The decor is beautiful and the ocean views are breathtaking.

We had the pleasure of meeting Chef Allegretti and enjoying his gastronomic talents. The Paradise Shrimp Cocktail, prepared to perfection, was succulent and colossal. Try the top-shelf Boston Lettuce, served in large clumps with seasonal herbs, crispy shallots and mustard vinaigrette. For a main course, the bergamot-crustured seared scallops are highly recommended.

The famed Knife & Fork Inn, the site of the original speakeasy in *Boardwalk Empire*, and Harry's Oyster Bar & Seafood are both owned by the Dougherty family. The former serves a mouthwatering bourbon-glazed pork chop with shrimp-chorizo jambalaya. Two noteworthy side dishes are the sautéed spinach with shaved parmesan and the beer-battered string beans.

Harry's, located in Bally's Hotel & Casino, specializes in fresh seafood with all of the trimmings. The eight-ounce broiled lobster tails were exceptional, as was the freshly caught flounder.»



Azure By Allegretti
Revel Atlantic City
500 Boardwalk
Atlantic City, NJ
www.revelresorts.com/dining/signature/azure-by-allegretti

FIN
Tropicana Casino Resort
2831 Boardwalk
Atlantic City, NJ
www.tropicana.net/dining/fine-dining/fin

Harry's Oyster Bar & Seafood
Park Place & The Boardwalk
Atlantic City, NJ
www.harrysoysterbar.com

Knife & Fork Inn
3600 Atlantic Ave
Atlantic City, NJ
www.knifeandforkinn.com

Scales Grill & Deck Bar
Historic Gardner's Basin
800 N. New Hampshire Ave
Atlantic City, NJ
www.scalesgrill.com

Borgata Hotel Casino & Spa
One Borgata Way
Atlantic City, NJ
www.theborgata.com

Golden Nugget Atlantic City
Huron & Brigantine Blvd
Atlantic City, NJ
www.goldennugget.com/AtlanticCity

Revel Atlantic City
500 Boardwalk
Atlantic City, NJ
www.revelresorts.com

Atlantic City Cruises
800 N. New Hampshire Ave
Atlantic City, NJ
www.atlanticcitycruises.com

Boardwalk Hall
2301 Boardwalk
Atlantic City, NJ
www.hallatlanticcity.com

THIS PAGE Lobby Bar, Revel Atlantic City. **FACING PAGE** FROM TOP Revel Atlantic City; Knife & Fork Inn; Gardner's Basin shop.

«FIN restaurant in the Tropicana Resort served up the largest and freshest seafood we've ever had in a Three Tier Shellfish Tower. Along with a Maine lobster, the feast included raw oysters and clams, colossal shrimp, jumbo lump blue crabmeat and Alaskan king and snow crab legs.

FIN's Chef Demetrios Haronis won the New Jersey Seafood Challenge at the Governor's Mansion in 2012. He has been since invited to the Great American Seafood Challenge in New Orleans. The secret is in the sauce. Haronis features piquant alternatives that enrich the epicurean adventure. A tasty cheddar-cheese horseradish spread is served alongside whipped butter with the dinner rolls. The chef's beurre blanc reduction for lobster is a welcome substitute for the usual clarified butter and cocktail sauce. His recipe calls for Meyer lemons, butter and a dash of cream. Experience the

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reinvention of shellfish! Try the addictive Lobster Bisque made with sherry. Look out at the ocean while dining indoors or on the terrace.

The Historic Gardner's Basin houses Scales Grill & Deck Bar. The maritime park is a quick jitney ride from the boardwalk and one of AC's greatest assets and best-kept secrets. The boating activity in the marina, sightseeing cruises, aquarium,



quaint shops and art galleries paint unparalleled memories.

Scales is situated in the most stunning location in all of Atlantic City and arguably the entire east coast. The view would not be complete without its New England lobster roll served split-top style.

In addition to swimming in the Atlantic Ocean, one can relax at many wonderful pools and spas in AC. At Revel, try the private adults-only cabana pools, then retreat to the coed Himalayan salt grotto in the BASK Spa by Exhale.

The Golden Nugget, formerly known as the Trump Marina, has a newly renovated spa and outdoor rooftop H2O Pool and Bar. Swim laps in the large adults-only pool at the Immersion spa at The Water Club by Borgata.

While strolling along the boardwalk after dinner, be sure to catch *Duality*, the amazing 3-D light-and-sound show projected onto the facade of Boardwalk

Hall. The \$3,000,000 extravaganza was created by the Montreal-based Moment Factor. This studio worked on Madonna's Super Bowl XLVI halftime performance and Cirque du Soleil. The eight and a half minute show plays year-round at half hour intervals after dusk until 2:00 am. Spoiler alert: the bricks appear to be falling off of the building!

This free Vegas-like attraction is part of a new \$150 million five-year plan to revitalize Atlantic City. The casino-funded Atlantic City Alliance coalition has drawn its first ace. We can't wait to see its second card! 

LAURIE HEIFETZ and **RICHARD C. MURRAY** are a travel writing team based in New York City. In addition, Richard is a celebrity photographer. Laurie covers entertainment and fine dining. 

