REVIEW



The oyster po'boy at the Bookstore & Restaurant was made with local oysters in a slightly sweet batter that balanced the shellfish perfectly. LAURIE HIGGINS

Bookstore & Restaurant still going strong

By Laurie Higgins Contributing writer

My father visited last weekend and we had all day Sunday to ourselves. While I got ready for the day's adventure, Dad read that day's version of this newspaper and found a destination.

"I'd really like to try this Bookstore & Restaurant," he said. "It's right on the water. Let's go there for lunch."

And so we did. We were quickly seated at a lovely table on the second-story outdoor deck with panoramic views of Wellfleet Harbor. Service was impeccable and soon we were sipping on cocktails while the ocean breeze played with our hair. My father chose a beer (\$7) from the Ommegang microbrewery in Cooperstown, New York. I went with the Parrot Head (\$9) house specialty. It was made with Truro Vineyards of Cape Cod's Twenty Boat Rum, black

Bookstore & Restaurant

50 Kendrick Ave., Wellfleet 508-349-3154, wellfleetoyster.

Serving lunch: 11:30 a.m. - 4 p.m.. dinner 5 - 10 p.m. daily

raspberry liqueur and pineapple juice. Very refreshing on a hot day!

We began our meal by sharing an appetizer of local Wellfleet steamers (\$15). The portion was nice and the steamers were remarkably sand free. It didn't take long for the whole bowl to disappear.

For lunch, I ordered the Oyster Po' Boy (\$15). It was served open face on a nice crusty piece of grilled French bread. The bread was spread with a lovely remoulade that made tartar sauce secondary to my enjoyment of the meal. Fresh greens came next, topped with such a plenitude of

golden fried oysters that I had to abandon the bread, despite how good it was. The oysters were fresh and local and the batter had a slight sweetness to it that set them off to perfection.

My father thoroughly enjoyed his seafood Rueben (\$14). It came with two nicely size planks of fried cod on grilled marble bread with Swiss cheese, cole slaw and Thousand Island dressing. The fish was fresh and the coleslaw was crunchy.

Both sandwiches came with hot and crispy French fries and a side of tartar sauce.

We were too full for dessert. but after lunch we wandered downstairs to the used book store in the back and explored old books and magazines. Next we took a walk on Great Island to work off our lunch. It was a lovely afternoon, and our experience at the Bookstore & Restaurant was a memorable part of it.