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[Paul Yee](#)



*The backyard. [Photographs: Asa Prentice and [Paul Yee](#)]*

As the weather warms and outdoor seating becomes a premium, I'm drawn to the **Lobster Joint's** backyard. It's not an idyllic landscaped urban garden, but rather an expansive gravelled lot with rows of picnic tables, where even during peak hours you can reliably carve a space for a small group.

But the open air dining is hardly the only reason to make the trip out to north Greenpoint; their fresh seafood shack fare is largely successful in faithfully honoring their New England inspirations.



*Lobster Roll.*

Lobster rolls are invariably amongst the most expensive items on any given menu, and rarely meet the fickle personal expectations about how they should be prepared. The Lobster Joint's **Lobster Roll** (\$17, with fries, pickle, and coleslaw) should satisfy the consensus with its cold lobster salad, tossed sparingly with mayonnaise, celery, and herbs, heaped onto a buttered and griddled top-split hot dog bun. The quantity of salad, which is mostly claw and knuckle, simply dwarves the bun; bite after bite tastes markedly of sweet lobster and little else. If I had to subject the roll to the highest scrutiny, I would grumble that at times the lobster salad is a *bit* heavy on the fresh herbs; the presence of tarragon is occasionally too apparent.



*Oyster Roll.*

Other rolls find equal success in their simplicity. The **oyster roll** (\$15) is piled with cornmeal-dredged deep fried oysters that don't reveal even the slightest hint of grease.



*Crab Roll.*

In the **crab roll** (\$16), a mix of blue lump and peekytoe crab meat, tossed with tartar sauce and dusted with celery salt and paprika, evokes memories of a Chesapeake bay crab boil, less all of the shell cracking and leg picking.



*Filet O'Fish.*

Simplicity betrays a **Filet o'Fish** sandwich (\$12) though, as a perfectly crisp beer battered fried white fish (daily variety) and snappy bread and butter pickles are overwhelmed by a sad, dry, too-large sesame bun. Also disappointing is the **lobster mac and cheese** (\$17). The serving is generous, easily enough for two; and though the lobster meat is plentiful, its flavor is diminished by a plain bechamel, smooth and rich but lacking any sharp cheese bite or lobster essence.



*Lobster Mac and Cheese.*

The excess of fresh seafood also extends to the bar, where the **Bloody Mary** (\$9) comes not only with the normal accoutrements but also a lobster claw. **Oyster shooters** (\$6) with chilled Reyka vodka are a simple briny pleasure and an ideal way to kickstart your happy hour (when the shooters are \$4).



*Sliders.*

Happy hour at the Lobster Joint is a thing of beauty. If you can make it to north Greenpoint between 4 and 7 during the week, you'll find stirred cocktails made with quality spirits; Kraken rum **dark and stormys** and Dorothy Parker **gin and tonics** are a steal at \$4 (\$8 normally, or \$28 for a pitcher). **Dollar oysters** and **sliders** (\$4) of lobster salad, crab cake, or fried oyster only sweeten the deal.

You could easily make a cheap dinner out of a few oysters and two or three sliders, but if you've come a long way, you might as well linger in the backyard, slurping oysters and drinking. And when hunger really sets in, go ahead- get the lobster.

## **The Lobster Joint**

1073 Manhattan Avenue, Brooklyn, NY 11222([map](#))

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<http://newyork.seriousseats.com/2013/05/lobster-joint-seafood-lobster-roll-greenpoint-brooklyn.html>