



PHOTO/PHILIP GREENBERG

## Oyster central

One raw bar that qualifies as an institution is the Grand Central Oyster Bar and Restaurant (above) in New York City (212-490-6650).

Located on the lower level at Grand Central Terminal, the Oyster Bar's fortunes have flowed and ebbed since it — and Grand Central — opened in 1913.

Both suffered with the decline of train travel, but in 1974, the eatery's lease was purchased by Jerry Brody, whose Restaurant Associates helped lead a culinary transformation in the city.

Today the Oyster Bar incorporates a premiere seafood restaurant as well, but

the bar remains well stocked. Raw items include 30 varieties of oysters, cherrystone and littleneck clams, sea urchins, and, on occasion, sushi. About 15 percent of the raw items come from beds in Connecticut and Long Island, said general manager Michael Garvey.

Part of the bar's charm is its atmosphere, particularly the vaulted tile ceiling by Raphael Guastavino, whose work adorns the Main Hall on Ellis Island. The restaurant, which is not inexpensive, also draws character from its mixed clientele of commuters and other travelers, theatergoers, and neighbors.

### If you don't want to go that far

A sampling of New England raw bars, listed alphabetically.

#### Back Eddy

1 Bridge Road, Westport  
508-636-6500

**The raw menu:** Clams, oysters, shrimp, and fluke or bluefish ceviche

#### J's Oyster

5 Portland Pier, Portland, Maine  
207-772-4828

**The raw menu:** Oysters, scallops, and sometimes cherrystones

#### Max's Oyster Bar

964 Farmington Ave., West Hartford, Conn.  
860-236-6299

**The raw menu:** Oysters, cherrystones, littlenecks, and seafood ceviche

#### Riptide Restaurant and Raw Bar

8 W. Grand Ave., Old Orchard Beach, Maine  
207-934-1621

**The raw menu:** Oysters

#### Scales and Shells

527 Thames St., Newport, R.I.  
401-846-3474

#### The raw menu:

Oysters, cherrystones, and littlenecks



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