MODERN LUXURY

HAMPTONS

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RACHEL ZOE

matcha drinks alongside a curated lineup of laid-back lifestyle essentials. *805 Montauk Highway, Montauk, montaukgeneralstore.com*

MTK Lobster House
From lobster rolls to steamed or broiled whole lobsters, each dish is meticulously prepared to showcase the delicate flavors and succulent meat of this ocean delicacy. *716 Montauk Highway, Montauk, 631.238.5703, mtklobsterhouse.com*

Muse at the End
Chef Matthew Guiffrida's second Muse location brings favorites like his Bacon-N-Eggs breakfast salad to the heart of Montauk. *41 S. Euclid Ave., Montauk, 631.238.5937, museattheendmontauk.com*

Navy Beach
This hot spot offers coastal cuisine and a stunning setting overlooking Fort Pond Bay—not to mention one of the largest selections of rosé out East. *16 Navy Road, Montauk, 631.668.6868, navybeach.com*

Rooted
Rooted melds coastal charm with an eclectic blend of flavors from Europe, South America and Asia. The menu mirrors the palate of European cuisine, inspired by culinary traditions across the continent. *440 W. Lake Drive, Montauk, rootedmontauk.com*

Seasalt
A Mediterranean-inspired restaurant situated among beautiful gardens at Sole East Resort, weekend pool parties with guest DJs and cocktails draw a stylish crowd. *90 Second House Road, Montauk, 631.668.9739, soleeast.com*

Talya
Talya reopens beneath Bounce Beach with its signature Greek-meets–coastal French menu, led by chef Geoffrey Lechantoux and set in a lush, softly lit space. *148 S. Emerson Ave., Montauk, talyarestaurant.com*

Topside Bar at Gosman's Dock
Perched above Montauk Harbor, Topside Bar is a breezy, open-air spot with sweeping waterfront views—perfect for unwinding over cocktails, rosé or a cold beer as boats drift below. *484 W. Lake Drive, Montauk, 631.668.2521, gosmansdock.com*

SAG HARBOR

The American Hotel
One of the most impressive wine lists in the country and a chef with a prestigious pedigree make this a long-standing French favorite. *45 Main St., Sag Harbor, 631.725.3535, theamericanhotel.com*

Babe's
Babe's elevates classic diner fare with thoughtful, locally sourced ingredients—think candy bacon egg sandwiches and fried chicken and waffles—creating a small, community-driven spot that feels instantly essential. *51 Division St., Sag Harbor, babesagharbor.com*

The Beacon
This classic bistro is noted for its seafood, particularly the mussels. Make sure to come early and enjoy a cocktail while overlooking the marina. *8 W. Water St., Sag Harbor, 631.725.7088, beaconsagharbor.com*

The Bell & Anchor
Expect first-class service and a seafood menu that always draws a crowd. *3253 Noyac Road, Sag Harbor, 631.725.3400, bellandanchor.com*

The Corner
John and Kelly Piccinnini—the duo behind The Clam Bar and Sett Coffee—have reimagined the iconic Sag Harbor space as The Corner, a warm, community-driven spot serving classics with a modern twist. *1 Main St., Sag Harbor*

Dopo La Spiaggia
Fresh pasta and authentic Italian cuisine make this a go-to spot for a meal with friends and family. *6 Bay St., Sag Harbor, 631.725.7009, dopolaspiaggia.com*

Il Capuccino Ristorante
Signature dishes at this traditional Italian restaurant include tortelli d'erbetta, pumpkin tortelli, homemade ravioli and osso buco. *30 Madison St., Sag Harbor, 631.725.2747, ilcaps11963.com*

K Pasa
Chow down on inventive, healthy and delicious tacos at this neighborhood locale overlooking the water. *2 Main St., Sag Harbor, 631.800.8226, 1-800-taco.com*

Le Bilboquet
One of NYC's most popular French bistros hits Sag Harbor, allowing Hamptonites to enjoy owner Philippe Delgrange's beef carpaccio and Dover sole from a perch on the bay. *1 Long Wharf, Sag Harbor, 631.808.3767, lebilboquetsag.com*

Lulu Kitchen & Bar
This bistro features a wood-burning grill and oven to give every dish that perfect, mouthwatering flavor. *126 Main St., Sag Harbor, 631.725.0900, lulusagharbor.com*

Miracle
Sag Harbor native Michael Nolan returns to his roots with Miracle, joined by chef Jesus Gonzales, whose flavor-forward take on modern American cuisine is served in a refined, welcoming setting. *29 Main St., Sag Harbor*

Page at 63 Main
The bistro's new American dishes feature hyperlocal vegetables grown on its aquaponic produce wall. *63 Main St., Sag Harbor, 631.725.1810, page63main.com*

Provisions
Provisions offers high-quality natural and organic food options. This health food store has blossomed into a natural foods grocery and cafe. *7*

The charming exterior of The Hedges Inn

PHOTO BY GREG KESSLER STUDIO