



MONTAUK SEAFOOD GRILL

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by **LAURA LIEFF**
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For almost four decades, Montauk has been a Vail staple for locals and tourists looking for premier seafood that combines refined coastal cuisine with mountain elegance. Partners Cameron Douglas (Owner/Operator) and Dimitri Souvorin (Executive Chef) have been working hard since 2017 to bring the coast to the mountains – an effort that continues to be recognized as the restaurant wins the Best of Vail Valley's "Best Seafood" category annually.

"We have always found that beach towns and ski towns hold this beautiful camaraderie and are two slices of the same pie," says Souvorin. "That feeling of enjoying fresh and exciting seafood after a day of skiing or surfing is what brings everyone together – and that goes for our staff as well because all of us experience the outdoors on a daily basis."

A Vail Valley local for over 30 years, Souvorin has been in the restaurant business his entire working life. "I've never done anything else professionally," he explains. "Every penny I've made has been cooking for other people and I'm happy to be part of two restaurants in Vail."

Souvorin and Douglas are also partners at El Segundo, a globally inspired taqueria.

"Cameron and I are both lifetime restaurant people," he explains. "We are longtime, committed locals who raised families in this valley and have been in the service business our whole lives."

While there is something for everyone on Montauk's menu, favorite appetizers include the ahi tuna poke and Maine lobster slider. As for main courses, the miso Chilean sea bass and barbecued Scottish salmon are fan favorites. For customers eyeing something other than seafood, the Black Angus ribeye and Black Angus filet mignon will satisfy the craving.

"I also want the red meat people to know that our steaks are always on point," he says.

For those wondering how a landlocked state gets the freshest seafood, Souvorin says that most shipments are delivered daily from all over the globe. "I will talk to someone in Hawaii today at 2 p.m. and have fish from there within 24 hours," he explains. "We source from all over the world and change our menu four or five times a year to reflect seasonality."

In addition to offering the freshest options, Souvorin and Chef Aron Temporosa explain that the way everything is prepared – one hundred percent house-made – sets the restaurant apart. "We like to do everything classically and Montauk is truly a scratch restaurant," he explains. "If I have crab on the menu, I'm cracking shells."

As for cocktails – Bar Manager Nate Pasquale puts love and care into Montauk's seasonal cocktail list that features fresh ingredients and unique creations including the Spicy Señorita and the Barrel-Aged "Monhattan." Additionally, General Manager Robert Niehaus

PRICE
\$9- \$73

...
AMBIANCE

Ideal for any occasion, Montauk blends coastal sophistication with mountain charm

...
SIGNATURE DISHES
Seared Ahi Tuna and Alaskan King Crab Legs

presents an extensive, approachable wine list that is constantly being modified.

Though Montauk is a fine dining establishment, it is also family friendly. "We are a resort and family-oriented community so there is no reason why people should separate from their families for dinner," says Souvorin. "We offer a great kids menu which, like the regular menu, is made from scratch." Montauk is also an ideal location for private groups that desire a custom experience in an intimate setting. Those who prefer dining outdoors can take advantage of the streetside deck where patrons are usually found eating seafood towers while enjoying the alpine views. •

TOP LEFT The patio at Montauk is a prime place for dinner in the summer.

TOP RIGHT Crispy Florida rock shrimp, sweet-hot sriracha aioli, pickled serrano and red onion, micro greens and fresh lemon.

LEFT A selection of oysters on the half shell, champagne mignonette and lemon.

COVER Oyster shooters and beef carpaccio.

