



Where to Eat Now

OUR CAREFULLY CURATED GUIDE TO THE BEST RESTAURANTS IN TEXAS AND SOME NOTEWORTHY NEW ARRIVALS.

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▲ NUMBER 13 PRIME STEAK & SEAFOOD, GALVESTON

New **STEAKS/SEAFOOD** | This ambitious entry into Galveston's fine-dining sweepstakes delivers the most inventive food on the island, coupled with a stunning view across Offatts Bayou. A flawless steak vied for high fives with mussels steamed in a saffron crème fumet, and the conch chowder sailed us straight to the Bahamas. Some dishes don't quite work, like the beautifully plated wedge salad marred by a huge, overpowering scoop of blue cheese. But the desserts, such as the warm cacao-berry chocolate molten cake with pecan-praline sauce and the lemon meringue (not pie, but layers of lemon-thyme meringue and satiny pâte sablée) come off just fine. And where else in town can you find Tsar Imperial Kaluga caviar, for \$300, if the mood suits you? *Bar. 7809 Broadway (409-572-2650). L Tue-Sat. D Tue-Sun. (5/14) \$\$\$*

Amarillo

BEST IN TOWN

OHMS CAFÉ & BAR ★

NEW AMERICAN | This downtown bistro has been a best bet for decades. The bar is perfect for sharing small plates, but you'll want to make a reservation for the romantic dining room. The Americana menu ranges from Alabama smoked chicken with white barbecue sauce to a filet with shrimp enchiladas. *Bar. 619 S. Tyler (806-373-3233). L Mon-Fri. D Tue-Sat. (11/13) \$\$\$*

TYLER'S BARBEQUE ★

BARBEQUE | If you want to sample every one of this magazine's top fifty barbecue joints, you might as well start in the crown of Texas. But come early, because this mesquite-smoke haven frequently runs out of its remarkable black-bark brisket and smoky ribs. *2014 Paramount (806-331-2271). L & D Tue-Sat. (11/13) \$-\$*

NEW IN TOWN

575 PIZZERIA

PIZZA | The highly anticipated Hillside location of this local pizzeria seems to be a hot spot for chefs and regular folks alike. Collectible bicycles hang overhead and rounds of dough take flight in the high-energy kitchen, which puts out pies like the Green Striped Piggy: white sauce with a load of cheeses, chiles, and bacon. Expect a family atmosphere until around 8. *Beer & wine. 7710 Hillside Rd (806-331-3627). L & D Mon-Sat. (5/14) \$\$*

Austin

BEST IN TOWN

ARRO ★

Update

FRENCH | Bustling Arro is a classy respite from the warehouse-y bars that line West Sixth, its cream-colored brick and bistro furniture enlivened with funky touches like bench seats made of recycled bicycle tires. Speaking of funky, you'll want to try the raclette, the pungently aromatic cheese served in a cast-iron kettle with pickled vegetables and slivers of country ham. Making our way around the menu, we found the quail dish, two salty-peppery grilled birds resting atop green lentils, a touch drab; it needed more spark than the accompanying dabs of gingered yogurt could provide. But grilled Ora King salmon had a gorgeous crust encasing butter-like fish, and the roasted chicken, offset with tomato gastrique and fried artichoke, wasn't boring in the slightest. *Bar. 601 W. 6th (512-992-2776). D 7 days. (5/14) \$\$-\$\$\$*

BARLEY SWINE ★★

NEW AMERICAN | Barley Swine is a prix-fixe culinary odyssey in which fifteen courses parade out of the small kitchen. Asia made an appearance in a roasted egg cream, and the American South showed up in bacon-wrapped biscuit bites and a sorghum-laced pancake dish. The whole effect is genius. *Beer & wine. 2024 S. Lamar Blvd (512-394-8150). D Tue-Sat. (2/14) \$\$\$*

CLARK'S OYSTER BAR ★

Update

SEAFOOD | The life aquatic—a.k.a. the seafood mini-empire of Austin's McGuire Moorman Hospitality—is burbling along in Clarksville. Ask the shucker for his picks and you might get Kumamotos from California or Standish Shore morsels from Massachusetts. We like to order the grilled branzino, then promptly cancel its health benefits with a side of cheesy pasta shells with lump crab. *Bar. 1200 W. 6th (512-297-2525). L Mon-Fri. D 7 days. B Sat & Sun. (5/14) \$\$\$*

CONGRESS ★★

NEW AMERICAN | Cutting-edge and smart, Congress is the classiest place in town. And the food is frequently dazzling. A highlight from a recent sampling was a russet-hued broth holding a trove of Carolina shrimp, all augmented with dots of aioli and a saffron foam. But the crowning creation was

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