

Baltimore City Guide

CHUCK KLEIN PRODUCTIONS

145 East 16th Street New York, NY 10003
Tel (212) 505-7090 Fax (212) 473-5085
www.ckponline.com

It was terrific seeing so many old friends & associates at CTAM in Boston and at NECTA. We look forward to seeing many of you once again down in Baltimore. This summer has been a busy one for CKP. We had a great time putting together the *WCW CTAM Slam*. The crowd that came to see *Filter & Cheap Trick* was definitely SRO. And there is no question that we took over *The CTAM Alley* when, working for *Motorola*, we presented *Better than Ezra* at the *Big Easy*.

Of course, pre-production has already begun for the Western Cable TV Show in LA, and we just came back from a Site Survey ... checking out possible venues for a mega-event we're producing for our newest client, & a new entry into the Cable Television programming arena. Although we can't mention the name now, I can assure you that you won't be able to miss them in Los Angeles.

As a reminder, there are only about 12 weeks left before the Western Cable TV Show. If you are even thinking about a promotional event (large or small), a new exhibit, or some kind of traffic building stunt on the exhibit floor, you should

call us ASAP. We can provide everything from spokespeople and models to imaginative hospitality suites, to the mega parties that have made us famous. The sooner you start to move, the more options you have.

Since hard work (or even thinking about it) always makes a proper CKP staffer hungry, let's talk about food. Baltimore has some wonderful dining... a blend of many cultures and local specialties give visitors some real choices about what and where to eat. There are some wonderful seafood places utilizing the great local resources (hey, isn't the crab the city's mascot?), a grand Little Italy, a whole lot of steak and assorted red meat places, plus influences of Grand Old Southern Cooking... and a dash of Caribbean spice seasons the local cuisine as well.

Our web site WWW.ckponline.com is up and running. You will find our various Restaurant Guides posted there, as well as some background on what we've been doing, and whom we've been doing it for. There's also a way to provide feedback... and we hope you'll use it to tell us what you think of our recommendations as well as to clue us in on your favorites around the country.

Here's hoping you have a great meal.... and an even better show!

Chuck Klein Shelley Babcock

Atlantic – American Can Co.Bldg., 2400 Boston St., 410-675-4565 \$\$\$ - Spike & Charlie Gjerde's new seafood restaurant is so absolutely the place of the moment, it almost doesn't matter what the food tastes like. However, it's great. Known equally for fabulous seafood, an ultra-cool clientele, & décor special effects like an interior waterfall & shimmering wall projections. Also noteworthy: the Atlantic Martini, made with Ketel One, a dab of Blue Curacao, & Lemoncello, an Italian lemon liqueur.

Bertha's – 734 S. Broadway 410-327-5795 \$\$ – Most every local has been to Bertha's...just check out all the bumper stickers that read "Eat Bertha's Mussels." And mussels are the specialty of the house...served steamed & accompanied by your choice of butter-based sauce (There are 8 varieties...We like the basil-pesto one best.) However, stay with seafood. This isn't the place for your red meat fix. As strange as it may seem, another house tradition is a Scottish Tea, served every day but Sunday. Reservations needed for Tea only.

Black Olive – 814 S. Bond St. 410-276-7141 \$\$\$ - No gyros or moussaka at this chic Greek. What you *can* expect here are perfect & simple presentations of the freshest fish to be had...usually served grilled, whole, & sans sauces or doodads. Depending upon the international catch, the menu might include wild turbo from Spain, fresh sardines from Portugal, or green mussels from New Zealand. For those not in love with marine cuisine, there are also some great meaty options...like the lamb marinated in garlic. More than a few local critics rate this the best place in town. Casual dress. Open for dinner

Boccaccio - 925 Eastern Ave. 410-234-1322 \$\$\$\$ – Another Little Italy treasure...Quite pricey but most agree, this Northern Italian puts out a meal that's well worth the tab. Expect superb service from a gracious staff & a famous face or two among the clientele. The thick, gooey Lasagna & the Cheese Ravioli are just plain yummy, & the Chef's Special Veal Chop is a thing of beauty.

Brass Elephant – 924 N Charles St. 410-547-8480 \$\$\$\$ - An elegant Mount Vernon townhouse is home to this jewel of a restaurant. One of Baltimore's favorite 'special occasion' spots, Brass Elephant creates a full 3-hour, 4 course Northern Italian feast built upon local, in season produce & seafood. Only for those with lots of time... & a very generous expense account. There's a full bar & lounge upstairs. Jacket & Tie requested. Reservations suggested.

Brighton's - Harbor Court Hotel, 550 Light St. 410-347-9750 \$\$\$\$– The less formal of the 2 hotel dining rooms (Hampton's is their other room,) but still way impressive for it's style, class, tempting menu & gorgeous Inner Harbor views. Menu is Continental with an em-

Corporate Promotion Tradeshow Marketing Exhibits and Displays Special Events



phasis on fresh Seafood. Deluxe crab cakes (heavy with all that crabmeat,) tender scallops & rockfish are all terrific. Serves breakfast, lunch, dinner & afternoon tea, every day but Sunday.

Caribbean Kitchen - 218 N. Liberty St. 410-837-2274 \$ - Take-out only at this Jamaican gem. If you've got a thing for authentically fiery Jerk Chicken, steamed fish, curried goat & browned, stewed chicken, pull over & get in line. Opens at 7 AM. Closed Sundays.

Charleston - 1000 Lancaster St. 410-332-7373 \$\$\$ - Low-country Southern cuisine served with high style by celeb chef, Cindy Wolf, formerly of Savannah. Charleston is both a popular & critical smash hit... Zagat ratings are all tops as they survey "Best in the City" for food (# 5), for décor (# 10), & for service (# 3.) Try the Gulf Shrimp with Tasso Ham & Andouille Sausage served over creamy grits. You'll find an impressive wine selection & some mighty fine bourbons too.

Corks - 1026 S. Charles St. 410-752-3810 \$\$ - The menu is short & sweet at this nifty New American, and as you may deduce from the name, wine is what Corks is primarily about. Unlike most places that double the wholesale price the customer pays per bottle, here they just add \$11.00 dollars to their cost. The pricier the wine, the better the deal. We suggest reservations & the bread pudding for dessert.

Da Mimmo - 217 S. High St. 410-727-6876 \$\$\$\$ - Baltimore has it's own Little Italy & Da Mimmo's is one of the neighborhood's best. House specialties are the Seafood (especially shrimp,) & Veal dishes. Some good wines make all this hearty food taste even better. Portions are so big you'd be well advised to skimp on bread & salad. Can be quite noisy...and there's live piano most nights.

Hampton's- Harbor Court Hotel, 550 Light St. 410-347-9744 \$\$\$\$ - A harbor view is just one of the perks at Hampton's...others include beautiful service, elegant surroundings & terrific food. Pan-roasted lobster with herbs, garlic, & crabmeat risotto is our favorite.

The Helmand - 806 N. Charles St. 410-752-0311 \$\$ - Fabulous Afghan cuisine that is highly affordable make this one of Baltimore's most popular eateries. Both carnivores & vegetarians find lots to tempt them on the glorious bill of fare. Especially good...the Dolma Murch (bell pepper stuffed vegetables, beans & rice,) & the Sabzy Challow (sautéed spinach & beef served over Afghan rice.)

Jeannier's- Broadview Apts., 105 W. 39th St. (University Pkwy.) 410-889-3303 \$\$\$ - Currently considered the top French restaurant in town (particularly since M. Gettier's moved out of town.) Jeannier's is about quiet elegance, & both the food & service are considered first class. Patronized by lots of affluent Medicos from neighboring John Hopkins. Try the Veal Citronelle, or the wonderfully garlicky Escargot En Croute. Reservations advised.

Joy America Café - American Visionary Museum, 800 Key Hwy. 410-244-6500 \$\$\$+ - As you might expect from it's arty location, the food here is not just good, but really, really pretty. The startling, towering constructions on your plate will wow you, as will the bizarre but strangely satisfying combinations of ingredients that make up your entrée...like Tortilla & Lime-Crusted Chicken with Chile-Chocolate Sauce served with a Poblano-Potato Tamale. Not a good choice for the picky eater or meat-and-potato types.

Kawasaki - 413 Charles St. 410-659-7600 \$\$\$ - Moderately priced, beautifully prepared ultra-fresh Sushi & Sashimi. Wonderful Japanese delicacies like Beef Tataki & something called a Spider Roll which is soft-shelled crab coated with chestnut dust, fried, then rolled with cucumber & rice. Service is charming, & your meal begins with a hot towel & a round of Saki. Modestly priced.

Luigi Petti - 1002 Eastern Ave. 410-685-0055 \$\$ - What makes this Little Italy eatery special? Two things, actually. First thing... it's one of the few spots in the neighborhood that offers patio dining. Second thing... Grandma makes the ravioli! Friendly service... reasonably priced Southern Italian cuisine.

Matsuri - 1105 S. Charles St. 410-752-8561 \$\$ - This very reasonable restaurant probably serves the best sushi & sashimi in town. Even the salads that are served along side are great. If you must have sushi, & the place is just too crowded, you will be very happy with the bento box lunch.

McCormick and Schmick - Harbor Inn Pier 5, 711 Eastern Ave. 410-234-1300 \$\$\$ - Part of the excellent West Coast seafood chain, McCormick & Schmick's Baltimore establishment thrives for all the same reasons...incredibly fresh Seafood of every description served the way you like it. Everything from Seared Asian Tuna to Chilean Sea Bass & New England Fried Cod...and of course, all the freshest catch from local waters. Harborplace views & a casual atmosphere just make it that much better.

Morton's of Chicago - Sheraton Inner Harbor Hotel, 300 S. Charles St. 410-547-8255 \$\$\$\$ - As always, reliably prime meats beautifully prepared. Ambience & décor are clubby & soothing. No surprises here...but that's why you like it.

Obrycki's Crab House - 1727 E. Pratt St. 410-732-6399 \$\$\$+ - Picture long tables covered with newspaper, clumsy paper bibs, & a mess of steamed crabs better than any you've ever had. If you're in Baltimore, you gotta be at Obrycki's. Don't wear anything fancy, eating crabs is a messy business, & all part of the fun. Reservations advised. Open for lunch & dinner. For extra fun, take someone along who's never eaten Maryland crabs before... For one thing, it can be pretty scary when a bushel of them get dumped on your table, & more laughs are in store when a novice tries to crack these suckers open!

Pierpoint - 1822 Alicianna St. 410-675-2080 \$\$\$+ - Nationally recognized chef/owner Nancy Longo creates imaginative new dishes from Maryland seafood classics in this small inviting spot in Fells Point. Her "comfort food with a twist" has made Pierpoint a favorite.

Polo Grill - Inn at the Colonnade, 4 W. University Parkway 410-235-8200 \$\$\$\$ - Excellent seafood dishes & grilled meats plus a good chance of spotting local & visiting celebs. Polo is definitely one of our favorites. "The only thing better than the service is the food." That means fine dining. Oprah's favorite entrée, Fried Lobster, is a house specialty, but try anything, you won't go wrong.

Prime Rib - Horizon House, 1101 N. Calvert St. 410-539-1804 \$\$\$\$ - Although some say it's not what it was, if you crave a thick hunk of succulent, juicy beef, beautifully prepared, this is the place. Did we mention the perfect mashed potatoes...whipped with butter & real



cream, of course. Dramatic décor features black walls, leopard print carpets, & a neon-lit baby grand. Seriously, what more could you possibly want. Reservations are a must.

Purple Orchid – 200 S. President St. (Pier 6) 410-837-0080 \$\$\$ – The Purple Orchid recently moved to this new location, but the food remains as before....a delicate French-Asian fusion. You'll not only be impressed with the melded tastes, but with the lovely presentations as well. The new location features a sushi bar, a lounge, & outside seating with a harbor view.

The Ruby Lounge – 800 N. Charles St. 410-539-8051 \$\$\$ – Pretty good food but who cares. The Ruby Lounge continues to be the sexy, way-hot place to see & be scene, so drop by for killer martinis & fab fusion appetizers like Green Chile Wontons & Smoked Trout Quesadillas. A sultry smoking lounge overlooks the action in the dining room below. Warning! If you're having a bad hair day, you

might want to skip the whole thing.

Ruth's Chris Steak House – 600 Water St. 410-783-0033 \$\$\$\$ – Just what your doctor ordered... butter drenched beef. But the fans love it. Some say it is THE best steak in town (others prefer Morton's)...but there's no debate that the beef here is prime, aged & beautifully prepared. Filets, strips, rib eyes, porterhouse & more.

Sabatino's – 901 Fawn St. 410-727-9414 \$\$\$+ – This is a perennial favorite in Little Italy... best known & loved for its spectacular opening item, The Bookmaker Salad (that's chopped iceberg lettuce, radish slices, pieces of shrimp, provolone, & salami...drenched with a rich & cheesy homemade dressing.) Devotees remind us that the salad is just the beginning, & you won't be disappointed.

Shogun – 316 N. Charles St. 410-962-1130 \$\$\$+ - As the only Japanese owned & operated restaurant, this small & charming spot shoulders a huge responsibility & does it well. In addition to sushi, you will find a fine assortment of other traditional & not so traditional delicacies. Although you might be able to get in without a reservation, call first & ask to be seated in the Tea Room.

Sobo Café – 6 W. Cross St. 410-752-1518 \$\$ - For the coolest comfort food around, drop by the Sobo Café. They do a great job with classics like Chicken Pot Pie (the kind with big chunks of meat, creamy gravy, & flaky, melt in your mouth crust...just .like my mother *never made* .) Also, savory & rich Cincinnati Chili. And there's plenty of non-traditional fare, like Spicy Peanut Stir-Fry. Paintings by locals, the bright yellow walls, the infectious good mood of the staff & lots of congenial regulars hanging out at the bar make Sobo Café a thoroughly gratifying experience. The icing on this little cupcake???? Nothing on the menu costs more than 10 bucks.

Sotto Sopra - 405 N. Charles St. 410-625-0534 \$\$\$\$ – Downtown, dark & oh-so-cool, this place attracts local BP's like mad. Stellar Martinis, of course, but also a super wine list designed to show off the outstanding Modern Italian Cuisine. The antipasti is a coupes, offering near-perfect carpaccio & calamari, a fresh mozzarella drizzled with herbed olive oil...one item proving better than the last. Entrees like poppy seed crusted tuna or saffron fettuccini with an osso buco ragout are beyond terrific.

Spike and Charlie's Restaurant and Wine Bar – 1225 Cathedral St. 410-752-8144 \$\$\$ – Spike & Charlie's does great things with seasonal cuisine (like Grilled Shrimp with Wild Rice & Pumpkin Risotto.) They've got some terrific wines... offering patrons 2-oz tasting pours, & last but not least, they make their own ice cream.

Tio Pepe - 10 E. Franklin St. 410-539-4675 \$\$\$+ - Super Spanish-Continental fare, great Sangria, plus lots of wrought iron & rustic whitewashed walls add up to one of Baltimore's all-time, *good time* favorites. Best dishes include the Red Snapper a la Vasca, Roast Pig, & their sensational Garlic Shrimp.

8/00