

# The New York Times

## Dining & Wine

### Wild Edibles

535 Third Avenue (36th Street), (212) 213-8552.

A seafood wholesaler with four retail outlets around town, Wild Edibles has had its toes in the prepared seafood business for years. A few months ago it waded in further, adding an open kitchen, a few tables and even a comfortable, tiny bar to its Murray Hill store.

A pint of Victory Brewing's Prima Pils, one of four draft beers, went perfectly with oysters, sparkling fresh no matter where they're from.



I put away a half dozen delicately briny BeauSoleils from New Brunswick (\$2 each) that could have only been improved by cleaner shucking.

The restaurant is what a real estate agent might call cozy and has a vaguely seaside theme, though not one so evocative that it's likely to provoke a lawsuit from competitors.

The lobster roll, \$22, is litigation-proof, too. A hoagie roll, rather than the Mainer-approved buttered and toasted hot dog bun, is stuffed with a plenty generous dose of firm, and maybe the tiniest bit dry, lobster meat. It's a good sandwich, not a great one.

But whatever finesse the kitchen might lack, the raw product is, unsurprisingly, of very good quality: you can make a close inspection of seafood at the fish counter and dispatch it to the kitchen to be simply cooked for a pittance more than it would cost at home.

That — honest seafood from an honest kitchen that doesn't charge like it's the next coming of Le Bernardin — is the chief appeal of Wild Edibles, and certainly a reason Murray Hillbillies should consider themselves lucky to have this option in the 'hood. PETER MEEHAN  
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