

# PROVIDENCE Journal

By Gail Ciampa Posted Jun. 19, 2015

## Destination Dining: At Westerly's Weekapaug Inn, an elegant lobster roll

There's nothing better than lounging on a lawn, enjoying a water view, listening to the ocean, sipping a chilled cocktail and a taste of summer, say a fresh lobster roll.



Lobster salad with onion strings and crème fraîche served on challah rolls at the Weekapaug Inn in Westerly. The Providence Journal/Sandor Bodo



Jennifer Backman, executive chef at the Weekapaug Inn, is ready for the summer with a lawn menu. The Providence Journal/Sandor Bodo



Diners can enjoy a lobster roll at the Weekapaug Inn in Westerly as part of the lawn menu. The Providence Journal/Sandor Bodo

WESTERLY, R.I. — There's nothing better than lounging on a lawn, enjoying a water view, listening to the ocean, sipping a chilled cocktail and a taste of summer, say a fresh lobster roll.

Anyone can do just that at the Weekapaug Inn. The Adirondack chairs are lined up and waiting.

Chef Jennifer Backman is mixing up the lobster salad for her elegant presentation with onion strings and crème fraîche on a challah roll. Her lawn menu ranges from simple chips and dip to tacos, brisket with queso fresco, pork belly with green cabbage and garlic mayo, white fish, guacamole and corn salsa and a summer vegetable pita.

Lawn hours there at 25 Spray Rock Rd., on the shore of Quonochontaug Pond, are 11 a.m.-8 p.m. Friday through Sunday until June 25, when service will be offered daily for the rest of the season.

You can stay for dinner where the fine dining dishes change daily for the farm-to-table menu. And either way you can enjoy the bunnies that run across the lawn, the sounds of the nearby ocean or watch the purple martins go in and out of their birdhouse.

### **Weekapaug Lobster Roll**

**2, 1-1/4 pound lobsters**

**1 celery stalk, small dice**

**2 1/2 ounces crème fraîche**

**1 1/2 ounces mayonnaise**

**1 tablespoon tarragon, minced**

**1/2 Meyer lemon, juice and zest**

**Pinch salt**

**1/2 teaspoon Old Bay Seasoning**

**1/2 Spanish onion, thinly sliced into rings**

**1 cup buttermilk**

**2 cups of fish chick flour**

**2 challah burger buns (brioche or potato buns optional)**

Equipment: Deep fryer

Bring a pot of water up to a boil. Drop in lobsters and boil 8 minutes.

Remove lobsters from water and shock in ice bath to stop the cooking.

Remove the lobster meat from the shell and dice into 3/4-inch cubes. Reserve.

For the dressing, in a bowl, whisk together the crème fraîche, mayonnaise, lemon, and tarragon. Season with salt and Old Bay.

In a separate bowl, combine the cold, diced lobster meat, celery and the dressing.

Season with salt and refrigerate.

Set deep fryer to 350 degrees.

Soak onion strings in buttermilk, coat evenly.

Remove onions from buttermilk and dredge in fish and chicken flour (see note), ensuring it is fully coated.

Lay in onion strings into fryer and fry until golden brown and crispy. Remove from fryer, drain on paper towels and season.

To make the sandwich: grill the challah burger bun, scoop the lobster salad onto the bottom bun and top with onion strings.

Serve with lettuce and sliced tomato on the side and your choice of summer sides ... greens salad, chips, potato salad, macaroni salad ... the options are up to you!

*Note: For the fish and chicken, Iggy's has a Fish Chicken Batter as does McCormick, Golden Dipt Fish 'n Chips Seafood Batter Mix.*

Yield: 2 portions

**The Block Island Paloma**

**1 1/3 ounces Milagro Tequila**

**1 ounce honey syrup**

**2-1/2 ounces grapefruit juice**

**1 pinch of salt**

**2 pinches sumac**

Blend ingredients together in a highball glass filled with ice.

*Do you have a favorite summer dish? Share it with us by uploading a video or a photograph in the comment tool at the bottom of this story.*

*CORRECTION: The original version of this story gave the wrong quantity of tarragon to use in the lobster roll.*