

Chesca's

Falling in love with the Vineyard

Rated by SFPhotocraft on 9/26/2004

Chesca's does not do reservations, and, from the moment they open their door, there is already a line. There is a good reason for the line. Chesca's offers wonderful food, great service, and a clean, pleasant atmosphere at reasonable (by Vineyard standards) prices. You quickly understand the line. Chesca's is in the Colonial Hotel in the middle of town. It has a clean, modern look to it. It reminds me of a stylish beach house you would find in the pages of Coastal Living.

The wait isn't painful. You can order a drink from the bar and sit out on the porch in one of the white rocking chairs and watch the world (or at least Martha's Vineyard) go by. It's not a bad way to wait for a table.

The front area is a sunny porch. This night we were seated more in the back, near the bar. It was a bit darker, but had a little bit of an urban edge to it with some modern funky furniture.

Our waitress was friendly and very efficient. As busy as she was, she kept things moving and kept a cheerful calm about her.

I seldom comment on the bread, but the bread here is worth the comment. It was a buttery, rosemary bread, and we quickly gobbled up the first loaf-they quickly brought a second one to finish off as well.

I had the lazy lobster, which is a whole lobster, but cleaned, shelled, and taken apart for you. It was juicy and tender and I liked not having to struggle with picking meat from the shell. Chris had the seafood paella; it was a good size and was full of local lobster. I had a taste and the spices and flavor was perfect. We also had an order of long neck clams. They were from the Cape; they were juicy and full of flavor.

The food here is outstanding. It's fresh, innovative, and cooked to perfection. They use a lot of local fish and produce in their cooking. I quickly understood the lines out front, and I knew that when I come back, I too will get my name on the list at Chesca's once again. This is good eating!

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