

# Cherrystones on the Water - ★★★★★ for fine food

**CHERRYSTONES  
on the water**

★★★★★

(East Atlantic Blvd & the Intracoastal)  
**101 N. Riverside Drive  
Pompano Beach, FL**

Webster's Collegiate Dictionary defines SERENDIPITY, a noun with a French derivation, as "the gift of finding valuable or agreeable things not sought for."

My partner and I went to Cherrystones for an evening meal envisaging an average restaurant offering traditional American cuisine strictly for tourists. We were pleasantly surprised to find an epicurean wonderland catering to the appreciative diner.

Touted as a "fun place to eat, drink and meet," CHERRYSTONES appeals to the boating crowd and vacationers as well as the locals. Decorated in a nautical motif, they offer inside and outside dining and a large indoor bar. They serve lunch and dinner daily along with a weekday "happy hour" featuring a complimentary hot and cold buffet.

CHERRYSTONES offers a relaxed and casual atmosphere with live music for the young-at-heart. In a picturesque setting overlooking the marina and the Atlantic Blvd. bridge, one can easily while away the hours and be content to let the world go by.

Under the direction of **Anthony Stingo, the executive chef**, the menu is diner's guide to happiness. We had no idea that such an Italian Fishery existed here in Pompano. We were astonished that such culinary talents prevailed locally. It had been a long hard day, and I decided to start the evening with a martini.

Our waitress, Annette, conveyed my instructions to the bartender and to my

This was their own recipe which was basically a vinagrette. It was good but conventional. However, the salad was served with an interesting garlic bread done to perfection.

As an entree, my companion ordered **Stuffed Sole** from the specialty board. Fresh crab meat rolled in a fresh filet of sole, and sliced into circular patties with crab meat centers, it was served with a Bernaise Sauce, cooked vegetables and a baked

CHERRYSTONES is open seven days a week for lunch and dinner. Their prices are low to moderate and they honor the major credit cards.

There is covered self-parking under the building.

Reservations are in order during the season. Call 946-3005.

**CHERRYSTONES is a FOUR STAR "must" experience** for all aficionados of Italian cuisine with a seafood flare. You will not be disappointed.

## Cherrystones' SEAFOOD CANNELONI

A delightful homemade pasta filled with large chunks of lobster meat, scallops and crab meat in a ricotta cheese mixture and baked with a tomato basil cream sauce, not only did it sound good, the taste was exquisite. I savored every morsel.

surprise, it was delivered exactly the way I like it. My partner had a blush wine which also pleased her. Later we shared a glass of Chablis with our entrees.

As an appetizer, I had a house specialty called "Oysters Pesto." It was six oysters on the half shell baked with spinach pesto. I have had **Oysters Rockefeller** in many famous restaurants but never an offering to compare to the CHERRYSTONES specialty. It was deliciously subtle and presented with artistry.

My partner ordered a **Shrimp Cocktail** featuring four jumbo white shrimp, butterflied and served with an excellent red sauce. The shrimp were crisp and firm and cooked just right.

We enjoyed a moderately sized tossed salad with the house dressing.

potato.

Pronouncing it "outstanding," she offered to share a small sample and I had to agree.

My selection was another house specialty, **SEAFOOD CANNELONI**. A delightful homemade pasta filled with large chunks of lobster meat, scallops and crab meat in a ricotta cheese mixture and baked with a tomato basil cream sauce, not only did it sound good, the taste was exquisite. I savored every morsel.

For dessert, my companion chose the **Beri-Beri**, a chifony strawberry short cake. Of course, she finished it all by herself. I managed only a small taste.

I selected a rich and delicious **Amaretto Cheese Cake**.