JUNE 2015

MONTAUK LAKE CLUB



THIS MONTH

FATHER'S DAY DINNER

Sunday, June 21st 6:00pm – 10:00pm

Special Surf & Turf Dinner

Reservations Required: (631) 668-5705

MEMBERS COCKTAIL PARTY!

Saturday, June 27th 6:00pm – 10:00pm

LIVE MUSIC from Danny Keane!

Reservations Required: (631) 668 - 5705





MONTH AT A GLANCE

JUNE

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Jonady	1	2	3	4	5	6
	PRICE FIX BEGINS every Monday Night Pool Open	Restaurant & Pool Closed	Restaurant & Pool Closed	Restaurant Open - MENU CHANGE - Pool Open	Restaurant Open HAPPY HOUR \$5 Bar Menu Pool Open	Restaurant Open Pool Open
7	8	9	10	11	12	13
Restaurant Open Pool Open	Restaurant Open PRICE FIX TONIGHT Pool Open	Restaurant & Pool <u>Closed</u>	Restaurant & Pool <u>Closed</u>	Restaurant Open Pool Open	Restaurant Open HAPPY HOUR \$5 Bar Menu Pool Open	Regular Lunch Dock Grillin' - Dinner Pool Open
14	15	16	17	18	19	20
Restaurant Open Pool Open	Restaurant Open PRICE FIX TONIGHT Pool Open	Restaurant & Pool Closed	Restaurant & Pool Closed	Restaurant Open Pool Open	Restaurant Open HAPPY HOUR \$5 Bar Menu Pool Open	Regular Lunch Dock Grillin' - Dinner Pool Open
21	22	23	24	25	26	27
FATHER'S DAY DINNER 6pm – 10pm Special Price Fix + a la carte menu	Restaurant Open PRICE FIX TONIGHT Pool Open	Restaurant & Pool <u>Closed</u>	POOL OPENS DAILY 6pm – 10pm RESTAURANT OPENS DAILY except Tues night	Restaurant & Pool Open Daily through Sept 14 th	Restaurant & Pool Open Daily through Sept 14th HAPPY HOUR & LIVE MUSIC 5:30pm – 7pm \$5 Bar Menu	Hot Breakfast 8am – 10am YOGA BEGINS MEMBERS COCKTAIL PARTY 6pm – 10pm Fishing Tournament begins today!
28	29	30				
Hot Breakfast 8am – 10am Brunch Begins! 10am – 3pm	PRICE FIX TONIGHT MARTINI MONDAY begins every Monday! ½ off menu!	SPA DAY BEGINS every Tuesday Purchase any spa service to receive ½ off any lunch item!				

CLUB PICS



Master Balloon Twister, Face Painting, and Princess Elsa!





Memorial Day BBQ Fun!!

CATCH OF THE MONTH



Name: Joe DiBenedetto

Fish Type: 6 Lb Fluke

Caught On: Echo

Date: May 30th, 2015

DON'T FORGET!!

The Fishing Tournament Starts on June 27th!!

and goes until September 5th

DOCK CHAT

29th Annual Shark Tournament

With over \$485,000 paid out last year in cash, custom trophies and other prizes, this is one tournament the avid sportfisherman does not want to miss.

Ed Groppe aboard Capt. David Walters' "The Reel Deal" landed a 377-lb. Thresher, earning the crew top honors for the Heaviest Shark of the Tournament, the Heaviest Shark of Day 2, Heaviest Fish (Other) and the Heaviest Shark in its category. These awards earned the crew just shy of \$40,000 in cash prizes.

The Heaviest Blue Shark was caught by Paul Allegra, aboard Capt. Marshall Allegra's "Helena," weighing in at 250 lbs. Charles Maurer Jr. aboard Capt. Charlie Mayrer's "Alyssa Ann" hauled in a 281-lb. Mako, earning \$5,000 for Heaviest Mako.

Over the course of these two days, 117 boats and 702 anglers brought in 33 fish, including ten Makos, fourteen Threshers and nine Blue Sharks.

There are 12 tournament prizes, including \$30,000 for the Heaviest Qualifying Shark of the Tournament; \$5,000 each day for the Heaviest Qualifying Shark of the day; \$5,000 for the Heaviest Qualifying Mako; \$3,500 for the Heaviest Qualifying "Other" category Shark which includes Thresher, Hammerhead, and Tiger Shark; and \$2,500 for the Heaviest Qualifying Blue Shark of the tournament. In addition, there are seven Calcuttas ranging from \$200 to \$20,000 each.



CHEF'S CORNER

The Time Has Come Once Again... Summer!

Wedding bells are ringing and the season is in full swing!

Celebrations of love, friends, and food dance in the air like the sprays off the ocean breeze...so take the time to enjoy the "bits" that life dishes onto your plate. Take the time to savor the goodness that moments spent with close friends and incredible food can bring to your table. Here at the Montauk Lake Club, there are memories to be made and plenty of food to go around, so go ahead and dig in!

IN SEASON FOR JUNE

Zucchini Blossoms, Ramps, Beets, Corn, Cabbage, Broccoli

"Food brings people together on many different levels. It's nourishment of the soul and body; it's truly love." ~ Giada De Laurentiis



By: Sous Chef Amber Davis

FOOD IN THE NEWS

Banned Food In The U.S. - FROM THE STRICTLY CONTROLLED TO THE DOWNRIGHT ILLEGAL





Ackee

Banned: Importation of the raw fruit is banned in the US.

Reason: This pearshaped fruit — the national fruit of Jamaica — contains toxins that can suppress the body's ability to release an extra of glucose, supply plunging one's blood level and sugar potentially leading to death.



Japanese Puffer Fish

Banned: It is illegal to sell, harvest, or serve puffer fish in the US without a license.

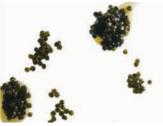
Reason: This fish has a killer taste – literally! It's skin and certain organs contain tetrodotoxin, an extremely poisonous toxin that can paralyze a human and lead to asphyxiation. However, it has been served as a delicacy by chefs in Japan for 100s of years.



Shark Fins

Banned: "Shark finning" is banned in the US. Fins can comprise of only 5% of a fisherman's total shark haul.

Reason: "Shark finning"removing the fin and dumping the shark back into the ocean - is illegal in US waters. Consuming shark fins in legal - as in the Chinese dish shark fin soup – but the dishes are usually very expensive. Most fins gathered in the US are exported to Asia.



Wild Beluga Caviar

Banned: Prohibited in the US.

Reason: Wild Beluga caviar, which comes from the wild Beluga sturgeon, once achieved a popularity that led to dangerously low numbers of the eggs. In 2005, the U.S. Fish and Wildlife Service banned the caviar.

SPA

The Month Of June - Is The Month Of Moon. This month means many things to many people. June holds the beginning of summer, honors fathers and graduates, and brings luck to brides and grooms. This month is full of celebration and warm wishes. Our spa specials are celebrating with an all-natural BEER FACIAL for "Dads and Grads" - and our always popular Champagne Facials & Massage.

The ingredients in beer have numerous anti-aging benefits and can help improve the symptoms of acne. There are antioxidants and B vitamins that help to keep skin smooth and supple. Barley is chock full of linoleic acids, and minerals – all necessary for healthy skin. Hops have exfoliating action to speed skin cell regeneration for a clear, vital complexion. After the skin is smoothed and hydrated, go up to the bar for a complimentary brew! "Ideal Brew" facial \$110 w/ complimentary beer or ale...... add a deep massage - \$215

Try this Beer Masque at home:

 $\frac{1}{2}$ cup of beer

1 egg white

CHEERS!

2 tablespoons lime juice - whisk and apply - after 10 minutes rinse off

Beer contains B vitamins and antioxidants, hops, saccharides, and yeast which smooths and improves breakouts, and increases the skin's luminosity. When mixed with egg white, the yeast in the beer creates a filmy mask that hydrates and improves the elasticity of the skin. Adding a dash of lime, a source of vitamin C, helps fades discolorations.

FOR BRIDES AND GROOMS - celebrate with our CHAMPAGNE FACIAL / MASSAGES ... A luxurious facial combining the hydrating, exfoliating, and antioxidant properties of champagne grapes, that provide a large variety of phytonutrients and vitamins. This lavish facial will leave you feeling like champagne - "bubbly";) - relaxed, refreshed and sparkling! \$99

CHAMPAGNE MASSAGE - Drink in our most relaxing & indulgent massage - a traditional Effleurage massage with long, soothing strokes using champagne oil to nourish the skin, relax the body, and calm the senses.

Ahhhhh! \$110 for both \$195!

CONTACT MAUREEN | TEXT or CALL @ 772.925.9058 | SPA: 631.668.5705 ext 109 | EMAIL: spa@montauklakeclub.com

By: Maureen Jacob

FITNESS & HEALTH

New Yoga Teacher at the Club!! Yoga starts Saturday, June 27th | 10:00am – 11:00am

Joy Hear is a full time Montauk resident, who has a passion for Yoga. She has been teaching yoga in Montauk since 2007, and has taught everyone from experienced yogi's to beginners! Her classes range from vinyasa flow, to gentle, to an Ashtanga mix... The class determines the plan!

She comes from a fitness and massage background with 25 + years of experience. Bringing her knowledge of anatomy and fitness to the class, there will always be something for everyone. During a Thai Yoga training at Kripalu in 2001, Joy became interested in yoga. She has studied under Beth Shaw, for her 200 hr RYT, Nancy Delucia (therapeutic touch), and Jean Duncan of Sedona as her mentor. Joy loves teaching as well as taking classes in every realm of well-being.



MONTAUK NEWS

GONE WITH THE MONTAUK WIND

Since Montauk is a village consumed with eating opportunities we begin with who's left the dining scene lately. That means we respectfully doff our hat and lower the flag to half-staff for Ciao by the Beach, the Harbor Raw Bar and Tre Bella. Of that group the most surprising to me at least is the apparent closing of Ciao. Only a season old this Italian influenced restaurant seemed to be making waves with its oversized portions of authentic meals your Momma would approve and a bar that seemed well attended late into the evening. Now closed rumors circulate someone will use the room this season. Ah, but who, that's the unanswered question as of this writing.

Down on the harbor the Harbor Raw Bar has become THE HARBOR. Now under the umbrella management of the Randolph Group, the same folks who run The Randolph at Broome, Randolph Beer and Randolph Brooklyn. If you've frequented any you already know the kind of understated, eclectic, retro-50's, rough around the edges establishments they build. A "been here" vibe fused with innovative cocktails, hard to find brews and simple but satisfying menus. Expect much of the same here.

Meanwhile the Montauk Manor has a new restaurant. LA FINE (483-5888) moves into the historic hotel's lobby as restaurant in residence with a new, casual/rustic look and classic Italian menu. An expansion of NYC's famed MME Catering, this is their first restaurant. With two decades experience creating memorable evenings for the cream of the corporate and social set they come to Montauk with culinary credentials few can compare.

Ready to open later this month they've expanded the lobby space into a free flowing room that takes full advantage of the Manor's large patio and garden for a stars under the stars dining experience. Their menu is crafted with classic fare that emphasis fresh seafood, local ingredients and exquisite craftsmanship. Expect a fine dining experience like few in this area, reservations are suggested.

KEEP THE LIGHTS ON

Although our fleet of motels and hotels are a relatively stable lot this year we see a few changes that are more than worth noting. Let's begin with the largest hotel operation in Montauk and their newest expansion. For a half century the ROYAL ATLANTIC (631-668-5103) has set the standard for overnight accommodations here. With a total of 220 units spread over three building in the heart of the village they offer travelers studio, one and two bedroom units on and just off the ocean.

This season they welcome the first new rooms not just in their system but to be built in Montauk for the past 30 years. Located overlooking Lake Montauk on West Lake Drive they are busy putting the finishing touches on seven, oversized townhouses. Each offers 2 large bedrooms, a full kitchen, water view decks and great views.

A project literally a decade in the making these large housekeeping units will be ready for occupancy by late June early July. Available for weekly rentals only, with limited housekeeping they are perfect for a large family or extended stays. Set just a short walk from the heart of the harbor you'll enjoy access to the trendiest restaurants in town as well as the boats and marinas that line the harbor.

Meanwhile on the other side of Lake Montauk the folks at Rick's Crabby Cowboy Café have transformed their 20 motel units into the all-new, MONTAUK BOUNGALOWS (631-806-9660). Totally redone from wall to wall these large, airy studios are perfect for a couple looking to spend a week, month or season. Each comes with full bath, a frig or mini-kitchen, and outdoor BBQs. Of course who needs to cook when you're just steps from Montauk's favorite family restaurant!

EPILOGUE

It'd be comforting to write that with Memorial Day in our rearview mirror that Montauk was all buttoned down and ready for the heart of the summer of 2015. But knowing what I know but can't yet disclose, I know that's just not true. There is still at least a few more major moves on this commercial chessboard, daring ventures that promise in their own way to keep on shaking that snow ball we call Montauk. Check back next month and I'll dish the dope on that then.

montauklife.com



SCHEDULES & EVENTS

2015 SPECIAL EVENTS

JUNE 21 FATHER'S DAY DINNER

6pm – 10pm + a la carte dinner menu

JUNE 27 MEMBERS COCKTAIL PARTY

6pm – 10pm | LIVE BAND!

JULY 5 FOURTH OF JULY BBQ

12pm – 3pm | Exotic Animals!

JULY 25 LOBSTER BAKE

6pm – 10pm | LIVE REGGAE!

AUGUST 21 GREENERY SCENERY

6pm – 9pm

AUGUST 22 LOBSTER BAKE

6pm – 10pm | LIVE BAND!

SEPT 6 LABOR DAY BBQ

12pm – 3pm |

OCT 12 PUMPKIN PAINTING & Grillin'

11am – 1pm | Grillin' til 2pm

OCT 31 HALLOWEEN PARTY

6pm – 10pm | LIVE DJ ENTERTAINMENT!

NOV 26 THANKSGIVING DINNER

2pm – 8pm

NOV 29 MEMBERS BRUNCH

11am – 2pm

DAY SPECIALS

(June 27th – September 12th)

TUESDAYS

MONDAYS PRICE FIX NIGHT

3 courses for the price of your entrée (June 1 – October 12) MARTINI MADNESS ½ price martinis all day

Purchase any spa service to receive ½ off any lunch item

WEDNESDAYS 50% off COCKTAIL MENU

SPA DAY

All day – receive ½ price

THURSDAYS TACO DAY

Special Taco Menu all day

MARGARITA SPECIALS!

½ price margaritas all day

FRIDAYS HAPPY HOUR - 5:30pm - 7pm

\$5 Bar Menu – ½ price drinks LIVE MUSIC – 5:30pm – 9pm

PRIME RIB NIGHT Special dinner available

SATURDAYS HOT BREAKFAST (ends Sept 5)

Available 8am – 10am

YOGA 10am Class

SUNDAYS BRUNCH (ends Aug 30)

10am – 3pm + a la carte lunch menu HOT BREAKFAST (ends Sept 6)

Available 8am – 10am

RESTAURANT SCHEDULE

May 1 – May 20 OPEN Fri, Sat Sun

May 21 – June 23

OPEN Thurs, Fri, Sat, Sun, Mon

June 24 – Sept 14

OPEN Daily (no dinner service Tues nights)

OPEN Thurs, Fri, Sat, Sun Mon

Oct 13 – Nov 28 OPEN Fri, Sat, Sun

POOL SCHEDULE

May 15 – June 23 OPEN

OPEN Thurs, Fri, Sat,

Sun, Mon

June 24 – Sept 14

*10am-11am adult swim daily

OPEN Daily

Sept 15 – Oct 12

OPEN Fri, Sat Sun

Pool Hours 10am – 6pm

Lunch Service: 11am - 3pm | Dinner Service 6pm - 10pm



MONTAUK LAKE CLUB

& Marina

P.O. Box 760 211 East Lake Drive Montauk, New York 11954