

HOUSTON



HERE'S THE CATCH!

THIS IS YOUR BIG, SPLASHY GOURMET'S GUIDE TO ALL THINGS WET AND WONDERFUL IN HOUSTON

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If it comes from the water, we've got it covered. Presenting everything you ever wanted to know about seafood in H-Town: How to shop like a chef, where to find the ultimate crab cake, and even who has the best darn flaming oysters around! Come on in. The water's great...

TAKE THE PLUNGE!

Bank restaurant alums Bryan Caswell (the chef, pictured) and Bill Floyd (food and beverage director) are set to open Reef (2600 Travis St., 713.526.8282) any day. With an exterior that's a take on New York's Fulton Fish Market, a fish-butcher room that you can see into when you walk in the door, and a raw bar with delights like snapper carpaccio, the restaurant will focus on global seafood flavors.

Caswell has picked up his skills in water-side places like Hong Kong, Barcelona, the Bahamas and New York, but at heart he's a Cajun who used to tag along on fishing trips with his dad. "I was the only kid allowed. I'd clean and fillet the fish. I don't like to brag much, but I bet I'm the best fish butcher in town because I've been doing it for so long."

The chef intends to serve seafood with Asian, Gulf Coast and Mediterranean influences. "The thing I'm most excited about is using fish people aren't as familiar with, like tilefish, triggerfish, triple tail and cobia."

Look for whole fish in Thai-style broth or in his seafood hot pot with saffron potatoes. And expect only the freshest product, selected from a variety of local sources.

