

RESTAURANT FEATURE

We had heard quite a bit of positive news about Scott's on Fifth, the relatively (eight months) new place located in Indiatlantic. The room can be best described as beach side chic, with old terrazzo floors, bright modern artwork, and subdued lighting. Very nicely selected jazz plays in the background as you peruse the menu. The ownership is present in both the front as well as the back of the house, giving you the feeling that you will be truly taken care of. The first thing that struck me was the large number of selections on the wine list that are available by the glass. Mrs. Majors and I have a dry vs. fruit problem when it comes to white wine, and Scott's selection kept us out of yet another round of counseling.

Unlike the wine list, the permanent menu is limited in its selections, but is supplemented nightly by a number of specials reflecting the seasons and the market. Some of the specials are printed onto a flyer placed in the menu while others are explained by your server. We started with lobster bisque, and a good start it was. A proper lobster bisque takes a lot of work and it was readily apparent that Scott's put in the time. The flavor captured the very essence of Maine Lobster, with just the slightest hint of sherry. The texture was spot on, thick enough to keep the bits of lobster in suspension, yet thin enough to allow it to move about the pallette.

We strayed away from tradition with our entree selections, with both of us selecting shellfish-based pasta dishes for our entree. Mrs. Majors chose the Shrimp Nest with lump crabmeat, while I selected the Caribbean Lobster and shrimp. Both were served over angel hair and had more than ample

amounts of their featured ingredients. The Shrimp Nest was in the style of a scampi with lots of fresh garlic. The Caribbean Lobster and Shrimp was one of the evenings' specials, made with a sauce with citrus undertones on the first bite, then a bit of a fiery kick at the end. Both were served with a choice of either a house or a Caesar salad. The house salad had a nice variety of ingredients, and the Caesar came with the optional anchovies. Hard to choose between the two.

When we dine out, we are always on the lookout for that one item that sets a place apart from the pack. At Scott's the home run came in the form of the Crab Crostini that Peyton ordered from the appetizer selections

as his entree. The premise is simple enough, two large slices of French bed topped with jumbo lump crabmeat, some lemon and gruyere cheese, lightly toasted.

Our dessert for the evening was the Polynesian Dream, which came highly recommended by our server. Chunks of fresh pineapple were lightly sauteed with brown sugar and pecans, and then placed atop house made coconut ice cream. It was served in a large martini glass which made for a nice presentation, and yes, it was as good as it sounds.

If our visit was any indication, they have proved not only that they belong, but will be around for quite a some time. 🍷

- Brevard Dining Guide 2006 © Johnny Majors

Scott's on Fifth
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 ★★★★★

