

Dining Guide



Sun photo by Michael Cody

The Country Rotisserie's (L-R) Oscar, Tatiana, Nick and Joe.

Country Rotisserie

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SHOREHAM—The folks at The Country Rotisserie know how enticing and ultimately satisfying their food is. Their vents shoot out to the parking lot, where tantalizing smells of hand-mashed potatoes and marinated, roasted chicken capture customers craving a home-cooked meal.

Inside the charming eatery, where faux wisteria and Tiffany-style lampshades hang, freshly cooked vegetables steam and baby back ribs glisten. Because, after all, "people eat with their eyes," noted co-owner Charlie Mastropaolo.

What distinguishes The Country Rotisserie from Boston Market or Kentucky Fried Chicken is its fresh ingredients prepared all day long, according to Mr. Mastropaolo. "There's no batch cooking," he said. "Nothing's out of a can."

As opposed to "fast food," he and co-owner Rachel McAdam, both Shoreham residents, call their comfort food "quick-casual." Their menu offers appetizers to desserts and family-style meals with all the fixings.

Moist chicken is prepared on the rotisserie or "broasted" for a southern-fried taste. Chicken meals include cornbread, cranberry sauce and a choice of side dish. Side selections include "down home" stuffing, broccoli in hollandaise sauce and cinnamon scalloped apples.

Danish baby back ribs are ready at 3

p.m. after slow-cooking in a tangy sauce. Golden-fried seafood is also available, including jumbo shrimp, scallops and beer-battered cod.

The menu doesn't stop with classic rotisserie fare, however, offering specialty sandwiches, wraps and burgers. The Country Rotisserie's "signature" sandwich is the Tuscan Grilled Sandwich with marinated grilled chicken, fresh mozzarella, lettuce and tomato, and topped with parmesan-peppercorn sauce on rustic bread. Wraps range from the BBQ Bacon to the low-fat Tomato Basil, and burgers include the Bistro — served with bacon, lettuce, tomato, cheese, ketchup and mayonnaise — and the Jack Burger, smothered in Monterey Jack cheese and Thousand Island sauce.

Homemade soup, dinner rolls, cornbread and chicken pot pies are baked throughout each day. "Country cookies" and rice pudding are a fitting end to any meal.

The Country Rotisserie is open Monday through Saturday from 11:30 a.m. to 8 p.m. and is strictly closed on Sunday for "family day," as a posted sign designates. Though the Shoreham location is the flagship eatery, there are sister restaurants in Bayport and Riverhead as well.

"We're a vanishing breed — the independent," Mr. Mastropaolo said. "I have a firm belief that the few neighborhood independent restaurants that are left in this world will always stand tall. We have a keen eye for quality, dedication to good service and hard work, and the sense to know that customers will always pay for quality."