



Naked Oyster

Five of the best Cape Cod eateries

From gourmet fast food to fine dining: there are plenty of ways to avoid the tourist traps in one of America's favourite summer destinations, finds *Guy Dimond*

The Canteen

Provincetown, at the furthest tip of the Outer Cape, may be at the end of long shoreline lined with beach resorts, but it also has a flourishing arts, bar and gay nightlife scene. Avoid the scores of tourist-trap restaurants and make for this simple new-wave gourmet fast-food bar with outdoor seats, shared tables, low prices and no reservations. There's a raw bar and hot or cold lobster rolls – but also less obvious dishes such as cod bánh mì, plus good craft ales. 225 Commercial St, Provincetown, MA 02657; +1 508 487 3800; thecanteentown.com

Twenty-Eight Atlantic

The Cape has one five-star hotel and holiday resort – the Wequassett Resort and Golf Club, on a scenic waterfront stretch of the Lower Cape. The resort has a choice of places to eat, but the fine-dining restaurant with its stunning ocean views is the one to score a table at. Chef James Hackney might serve raw

scallops with a macadamia gazpacho, or cod glazed with miso accompanied by black rice. Smart dress is required (eg no shorts). 2173 Route 28, Chatham, MA 02633; +1 508 430 3000; wequassett.com/dining

C Salt Wine Bar & Grille

A husband-and-wife team run this dinner-only restaurant on what's called the Upper Cape – actually the western Cape, nearest to Boston. The open kitchen lets you see chef Jonathan Philips at work preparing the Modern American menu: a poke-style tuna tartare, maybe a duo of beets; then mason jar s'mores for dessert. D deservedly popular with visitors heading back from Martha's Vineyard boat trips, so book ahead. 75 Davis Straits, Falmouth, MA 02540; +1 774 763 2954; csaltfalmouth.com

Victor's

Currently the pick of the smart places to eat in P-town, Victor's is one of the few that feels properly metropolitan, and attracts

local artists and dignitaries as well as big city spenders. It's seafood-oriented, with a great raw bar and modern small-plates menu. The grilled fish soft tacos are good, and the lobster sliders fun. If you're looking for something more substantial, seared halibut fillet is served with orzo and artichoke hearts. As is the way in P-town, the cocktails are great, and the wine list is decent too.

175 Bradford St Ext, Provincetown, MA 02657; +1 508 487 1777; victorsptown.com

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In the Mid Cape, Hyannis is the tourist honeypot where ferries depart for the picturesque island of Nantucket. You'll eat better in Hyannis though, and the Naked Oyster is the place to try littleneck clams (small hard clams), quahogs (large hard clams), local mussels or lobster – and of course oysters. 410 Main Street, Hyannis, MA 02601; +1 508 778 6500; nakedoyster.com