



Review by -Mat Schaffer, food critic
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“My new favorite restaurant on Nantucket is Angela and Seth Raynor’s Corazon del Mar.”

The Raynors, who own Boarding House and the Pearl, opened this self-described “Latin kitchen” in the old Vincent’s space on South Water Street. Seth frequently works the first-floor ceviche bar. The menu skips between Mexico, Central and South America. You know you’re in for something special when the chips in chips and salsa (\$6) arrive freshly fried and sprinkled with salt- the tomato and cilantro salsa includes both serrano and jalapeno chilies.

I can’t wait to return for fluke ceviche (\$14), citrus-cured in lemon and yuzu juices. We wanted to suck up the marinade with a straw. And Baja fish tacos of tempura cod, shredded cabbage, carrots, chilies, avocado and crema sour cream wrapped in warm, blue-corn tacos.

You can’t imagine more buttery fish than white-fleshed mahi-mahi (\$27) hooked 100 miles off the coast. It’s pan-sauteed and terrific on a bed of kale, Spanish chorizo and chickpeas with garnishes of marcona almonds, vinegary sultana raisins and pureed piquillo peppers.

Braised pork short rib carnitas (\$26) painted with sweet lime glaze is fork-tender fabulous. It’s wonderful accompanied by roasted plantains and custardy Aztec corn flan.

Cinnamony sugar-dusted churros (\$7) - fritters you dip in melted chocolate and whipped cream - are a crowd-pleasing conclusion to a super meal.

There’s more: whimsical, brightly colored decor; Nantucket’s most extensive tequila selection; casual lounge seating on the 2nd floor a happening Friday and Saturday late-night hot spot; cool Latin background music. The list continues: an extensive Mexican beer list; thoroughly professional servers; and shrewdly moderate prices on an island not known for affordable dining.

Corazon del Mar is smart, hip, fun and delicious. In Boston, the line would be out the door.”