



# BEST EATS IN JACKSONVILLE

FROM HOT SANDWICHES TO FLAMING CHEESE, JACKSONVILLE MAGAZINE'S ANNUAL GUIDE TO THE REGION'S BEST WILL SATISFY ANY CRAVING. WE GUARANTEE IT!

With tough times threatening to dampen holiday spirits this year, food is naturally comforting. Simply put, food is good, and something we at Jacksonville Magazine write about, photograph and eat with no complaints. As a nod to one of our favorite subjects, we present more than 75 of our personal eat-related favorites in some 10 categories. We hope you enjoy it as much as we did.

PHOTOS BY BRADLEY STOOKEY For even more details about the tasty dishes and libations, go to [jacksonvillemag.com](http://jacksonvillemag.com).



**2008 BEST EATS NEWS**

**ADDITIONS TO THE RESTAURANT SCENE ARE CAUSING A STIR.**

With only seven tables seating two people each, **13 GYPSIES** in Riverside evokes the spirit of a small European saloon. Order the Angry Bull, a huge plate that consists of a simple pan-seared beef fillet topped with a sautéed red wine and leaf reduction sauce, crushed rose garlic and peppercorns, \$8. • The One Ocean Hotel's signature restaurant, **AZUREA**, is as sophisticated a spot as you'll find at the beach. Add its bar is super cool. Swirls enter the bar through a circular hallway towards a blue glass wall that gives the impression of being under water. Beer racks along the wall add to the effect. • One of **TACO LUP**'s gems—*not* surprisingly, considering the name—is a seven-layer taco stacked from the pack. But what separates this fiery Mexican establishment from other taco houses is its selection of more than 50 types of Mexican craft beer. Choose yours from the \$5. • **THE VINE** is still in the ground, \$30 and of Don Julio 2012. • **BASIL THAI & SUSHI**, which took the place of Siro's Wine Bar on the Southbank, dishes out a variety of Asian favorites. One standout is the crispy duck, a half breast lightly sautéed and floured before being fried and served with a balancing of sesame rice, \$12. • The Panther Diner from **POPPER'S CARIBBEAN GRILLE** sure helps numb the pain away. A blend of rum, cream of coconut and orange and pineapple juices, the popular drink goes well with the Panera Bread restaurant's island-inspired fare, \$5.50. • **RESTAURANT ORSAT**'s traditional bistro menu includes a 10-ounce burger steak, pan-seared to rock in juices and finished with a simple red wine pan. The dish is accompanied with a healthy helping of homemade fries and garlic, and for dipping, \$17. • If you're on the road for real meat, **BIG T'S GRILL AND TAVERN** offers an alternative to the area's steakhouse regulars. Tucked in a new Beach Boulevard shopping center, Big T's has a menu that runs the gamut, from burgers to pasta to seafood and a nice selection of USDA-certified Angus steaks. • Whether you're on a date, out with the family or just looking to relax at the bar after work, the family atmosphere at the **CRAB CAKE FACTORY** has something for everyone. Look for a long bar, drink specials and large but chic dining rooms. • Word on the streets of Anavia is that the somewhat pricey at **TYME** is a can't-miss dish. Served with a mix of garlic roasted potatoes and sautéed with onion jam, the fish is simply not overdone, \$20. • The food truck at **NORTH BEACH BISTRO**, a food truck of Florida's fish, starts out with a fresh-caught fish, fresh fish, mustard, shrimp and scallops. Its cooked down until the fish is thick and hearty, \$10. • **SMULA'S 347** is the most casual outdoor restaurant of Shula's food brand, built around after the opening of lunch to 1011, Friday, Don Shula. Try the Mountain cowboy steak, a rib-eye grilled to your liking and served with two sides dishes, \$21. • 4