



CandaceWest.com

Picture the *Cheers* bar with 40 beers on tap and a wood-burning pizza oven. Go ahead; we'll wait. OK, you pretty much get the gist of Topsy Boar. This Hollywood gastropub opened in 2002 and is still going strong thanks to its friendly staff, bartenders who can make a proper cocktail, and a menu of pub favorites. You can't go wrong with chicken wings or a burger but we encourage you to try something more interesting, like the Topsy Boar burger, made with a boar patty and fresh bacon (\$14), or crispy Peking duck wings with apple slaw (\$14). Wood-fired pizzas arrive with a nice char and pair well with an IPA or other selection from the ever-rotating taps. Open every day, the Topsy Boar offers a large, covered patio complete with TV monitors for your game-watching pleasure.

1906 Harrison St., Hollywood, 33020 [MAP](#)

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thetipsyboar.com

BEST OF MIAMI® // EAT & DRINK // 2020

BEST RESTAURANT FORT LAUDERDALE

Rivertail

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Photo courtesy of Rockaway PR

Miamians know José Mendín as one of the founders of the Pubbelly family of restaurants. The chef has won numerous honors, including "Best Chef Southeast" semifinalist status in the James Beard Awards five times over. Mendín has opened restaurants in Paris, Puerto Rico, and now, with Rivertail, he tackles Fort Lauderdale. The seafood-centric restaurant adheres to a simple philosophy: Offer the freshest fish and seasonal produce in a convivial, waterfront setting. A hamachi crudo (\$16) bursts with Florida grapefruit and yuzu, while a Maine lobster roll (\$25) is lightened with a hint of lemon zest. Fresh yellowtail, snapper, and other denizens of the sea are offered simply grilled with your choice of sauce. And, as if he almost can't help himself, Mendín offers a pork belly Cuban sandwich (\$18), an apparent nod to his start at Pubbelly. Open Tuesday through Sunday.

4 W. Las Olas Blvd., Fort Lauderdale, 33301 [MAP](#)
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BEST CARIBBEAN RESTAURANT

Baloo



If you're craving the fiery spices of the West Indies, Balloo is your one-way ticket to the Caribbean – no passport needed. For over a decade, diners have devoured executive chef Timon Balloo's tapas at Sugarcane Raw Bar Grill in Midtown. But the greatest expression of Chef Balloo's abilities is undoubtedly within his simple, unassuming jerk chicken and coconut and pigeon peas rice. A love letter to his West Indian and Chinese heritage, the eponymous concept opened in 2019 touting a unique menu of Caribbean and Asian comfort food. While the bite-sized dining room in downtown's Ingraham Building is closed for service during the pandemic, to-go items and meal kits are available for delivery. Meal kits include easily reheated creations, including roasted jerk chicken, Indian curry