Indagare°

What's New in the Hamptons: Summer 2025







Courtesy il Buco Vita

Courtesy The Hedges Inn

Courtesy Gurney's Montauk Resort & Seawater Spa

The Hamptons is going bigger and more global than ever this season, with the arrival of cult-favorite establishments from Los Angeles, Sweden, Monaco and beyond (including a new sister property to The Colony Hotel in Palm Beach). Some questions remain: Will lobster salad push \$100 per pound? Why is Tom Brady opening a sports memorabilia and Pokémon card boutique? Here's a snapshot of what you need to know Out East this summer.

EAT & DRINK







Cameron Burton, courtesy Namiro

Courtesy Arthur & Sons

Lindsay Morris, courtesy Camp Rubirosa



Courtesy gigi's montauk

- The century-old beachfront resort Gurney's Montauk Resort & Seawater Spa is getting a new flagship restaurant this season, gigi's montauk. Replacing Scarpetta Beach, gigi's will serve Mediterranean cuisine (with an emphasis on locally caught seafood) from former The French Laundry chef Justin Lee. Dig in on family-style dishes while enjoying the sunset on the expansive patio that can seat 110 diners. The revamp doesn't end with the menu, the dining room now features a vaulted, open-beam ceiling and plenty of textured linen accents. Indagare Tip: We've heard amazing things about the spicy passionfruit margarita.
- Slice love continues to dominate the South Fork food scene with two popular pizza outposts in East Hampton: Crazy Pizza, the Monaco-based restaurant that debuted in SoHo last fall, will serve hand-tossed, super-thin crust pizzas and table side tiramisu with a rambunctious party atmosphere; Camp Rubirosa, an expansion of the Nolita pizza hotspot (we love the tie-dye pie), is a seasonal pop-up decked out in nostalgic camp-inspired décor—think vintage wooden tennis rackets and servers dressed as counselors.
- For sushi, head to Namiro in Southampton Village. A destination for high-quality sushi—including classic nigiri and innovative maki rolls—Asian-inspired cuisine like Korean-style double-fried chicken and vibrant cocktails. Whether it's a family dinner or special date night, the beautifully designed space is reason enough to get out of the house.
- Also in Southampton Village, FÊNIKS is the restaurant on everyone's lips. After 28 years operating the
 beloved Plaza Café, veteran chef and restaurateur Douglas Gulija is embarking on a new culinary
 journey (set to open this summer). Housed in a two-story atrium space with three different dining
 experiences, choose from the à la carte menu, a lounge for sips and small bites and or the exclusive
 Chef's Counter.
- Wayan & Ma dé , trendy French-Indonesian fusion from Cédric and Ochi Vongerichten, returns to the Hamptons for its third summer residency—this iteration replaces Sunset Harbor at EHP Resort & Marina .

- Big day out, birthday celebration or just needing a serious infusion of French joie de vivre? **Bagatelle** in Montauk is the answer. We can hear the rosé popping already.
- Arthur & Sons will reopen for a second season in Bridgehampton, bringing owner Joe Isidori's award-winning burgers to Artie's in the Hamptons (a spin-off of their popular bar, Artie's Backroom). Burger connoisseurs be on watch: Joe is the three-time Food Network Burger Bash Champion.
- El Verano Taco Lot—a casual, Mexico City-style taqueria—has opened next door to its more upscale sister restaurant El Verano in Southampton.
- Another Palm Beach transplant is heading Out East with Mary Lou's Montauk. It's all about drinking,
 dining and dancing here. Set against a stylish, retro-chic backdrop, this could be the setting for one of
 your most memorable summer nights.
- Sea Salt, the new on-property restaurant at Solé East Resort in Montauk, serves market fresh cuisine from Chef Melissa O'Donnell.
- On Your Way Out: Consider a pitstop in Roslyn for dinner at Okaru, a new Japanese restaurant from the
 team behind BONDST. Indulge in fresh sushi, sashimi or hot dishes, paired with a drink from the extensive
 selection of sake and Japanese whisky.