



**SEAFOOD IS SOPHISTICATED THESE DAYS. HERE ARE THE LATEST SPOTS TO GET YOUR UPSCALE FISH-HOUSE HAUL.**

■ **DALLAS: THE OCEANAIRE SEAFOOD ROOM**, (972) 759-2277

Thirty just-arrived fish fill the daily menu at the debonair Oceanaire, a deco-retro supper club at The Westin Galleria. With so much catch on offer, the only question is, *How do you want it?* Choices range from traditional (oysters Rockefeller) to progressive (Asian sauced) to simple (grilled or broiled). Portions are steakhouse worthy, and the atmosphere is upper crust. The chain-in-the-forging also recently opened a link in Seattle.

■ **WASHINGTON, D.C.: LA PERLA**, (202) 333-1767

Italian-born chef Vittorio Testa's new La Perla near Georgetown puts a Venetian accent on sea-based dishes. The fit-for-a-palazzo decor, sporting a fountain, ceramic tile, and imported art, takes you half the way to Venice. The food does the rest, beginning with "treasures of the sea" — mussels, clams, crab, and lobster. Or opt for the spaghetti with crab, clams, capers, and olives. Veal and game dishes bow to landlubbing tastes.

■ **CHICAGO: GLORY**, (773) 235-7400

Itty-bitty bungalow-lodged Glory rewards the trek to the Bucktown neighborhood with authentic New England fare from eastern-expat Sharon Cohen. She has a light hand with often-heavy coastal comfort foods like Ipswich fried clams and clam "chowda." Since blue-plate specials change daily, aim for a Friday night booking to snag a bowl of superior seafood chowder. Failing that, there's the "lazy man's clambake" to fall back on. BYOB until Glory gets its liquor permit (call to confirm).