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Hamptons Entertaining: Lobster Salad Crostini and Smoked Montauk Striped Bass Dip

in FOOD by Tracy Kaler

HAMPTONS LIFESTYLE



We're back with two more recipes from Annie Falk's beautiful book, *Hamptons Entertaining: Creative Occasions to Remember*. Brimming with brilliant photography by Jerry Rabinowitz and a delightful foreword by Chef Eric Ripert, the book grabs a glimpse at the coastal community's lavish lifestyle by transporting the reader to 18 different [Hamptons soirees](#). Beyond the helpful tips and eye-catching tables settings, however, the proof is in the food. These recipes will leave your mouth watering and appetite curious.

We'll continue to bring you tastes of the book over the next several weeks until you have a complete summer menu. Prepare the dishes for several close friends, or adapt for a larger group. Whether you're in the Hamptons or Hudson Valley, at the Jersey Shore, or even in a New York City apartment, no matter the backdrop, entertaining is all about the company and experience sharing great food and drink with those you love.

If you missed the last recipe, [you can catch that post here](#). But today, we move on to lobster salad on buttery crostini and smoked Montauk striped bass dip on crackers. Rather than the soft, fluffy lobster roll, this lobster appetizer uses a crispy French baguette. And when Montauk striped bass is in season, the rich, yet subtle flavor can't be topped. If you're not local, no worries. Black bass or halibut are great substitutes.



LOBSTER SALAD CROSTINI

1 pound (455 g) fresh lobster meat, diced (from two 1 1/2-pound/570-g cooked lobsters)

1/2 cup (12 ml) mayonnaise or vegan mayo (such as Earth Balance Mindful Mayo)

Kernels from 1 ear roasted corn

1/4 cup (25 g) minced celery

2 tablespoons freshly squeezed lemon juice

1/2 teaspoon celery salt or Old Bay seasoning, plus more to taste

1/8 teaspoon ground white pepper

1 baguette

2 tablespoons butter, melted

In a medium bowl, toss the lobster meat very lightly with the mayonnaise, using a fork. You want to just moisten the lobster meat and not overhandle it. Add the corn, celery, lemon juice, celery salt, and the white pepper. Toss gently and add more celery salt to taste. Cover and chill the salad for 1 hour.

1/2 cup (120ml) mayonnaise
2/3 cup (60g) minced fresh chives
1/3 cup (75ml) freshly squeezed lemon juice
1/8 teaspoon freshly ground black pepper
Crackers for serving

In a medium stainless steel mixing bowl, combine the striped bass, half of the diced apple, the horseradish, mayonnaise, chives, lemon juice, and pepper.

Mix with gloved hands to blend the ingredients, further shredding the fish and removing any remaining bones.

Spoon a generous amount of dip onto each cracker, garnish with the remaining diced apple, and arrange on serving trays.

Any remaining dip can be refrigerated for up to 3 days.

Makes about 48 hors d'oeuvres.

Looking for a cocktail to sip with your appetizers? You might want to [try the Torquay](#).

Hamptons Entertaining: Creative Occasions to Remember

By Annie Falk, foreword by Eric Ripert

Available on [Amazon](#) or [Barnes & Noble](#)

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