

## A Food Tour of Miami's Hottest Restaurants

In combination with our essential guide to six perfect weekends in Florida, we're homing in on the charms of Miami throughout this week. First up, an overview of the hottest restaurants on the culinary scene—newcomers and classics alike.

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—NOAH FECKS



### LITTLE OYSTER SANDWICHES AT THE DUTCH

Michelin star chef Andrew Carmellini—who has worked with such international culinary luminaries as Daniel Boulud—goes back to his American roots at the Dutch, a restaurant inspired by seaside shacks, roadside joints and old-school dining halls. At the W South Beach–housed outpost, the just-what-they-sound-like Little Oyster Sandwiches are one of the restaurant's most popular items. "We tried to make these little sandwiches the perfect tasty snack to get things started whether you're sitting down to dinner or just cruising by the bar," says Carmellini. "The fried oysters are big and fresh, the sesame buns are made in-house, and the sauce packs a lot of flavor. My favorite is when tables order 'rounds' of them, just like cocktails."