

MOORS

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THE MOORS
Bradford Street Extension
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Visitors to Provincetown who "discover" The Moors consider themselves to have made a great find — and so they have. Situated in the far west end of town overlooking the salt marsh (the "moors") for which it is named, and located in an unprepossessing one-story wooden building, the restaurant is off the beaten track and only those in the know are likely to find it. It's the kind of place visitors return to again and again, for it offers so much . . . it's a perfect place for a leisurely lunch — steamed clams and a beer, maybe; or a cocktail in the Jug Room accompanied by live piano music; dinner in the candlelit dining room, with a crackling log fire on cooler evenings; or a special event, like the ever-popular Sunday jazz brunch held several times throughout the season.

The Moors has been in existence since 1939 when it served as a refreshment stop for travelers trekking to and from Herring Cove Beach in the summer. Since then, The Moors has evolved and grown into a popular restaurant serving Portuguese-American cuisine in rustic surroundings.

The decor of The Moors is not merely a whim or an attempt to simulate the "driftwood look" — the interior of the restaurant is quite genuine and came about because of a fire in 1956 which leveled the original building. In what is now recognized as an incredible story of local spirit, The Moors was rebuilt and in operation again within thirty days. Maline Costa, the owner and founder, and many of his friends worked day and night (by their automobile headlights) to complete the task, and local inhabitants and fishermen scoured their cellars and attics for authentic memorabilia of this seafaring town to decorate the interior of the restaurant. The planks and beams were found on surrounding beaches and carefully placed in the structure of the building to be functional as well as decorative. The

tabletops are odd shaped varnished wood and no two chairs seem to match — but the food's so good, no one is likely to notice such a minor detail.

The Moors is now run by Maline's son Mylan and his wife Jeannie. The Costa's are of Portuguese descent and are proud to feature dishes from this delicious but not widely-known cuisine on the menu. Recipes from mainland Portugal, the islands of Madeira and the Azores, Brazil, Macao and the Portuguese of California are all included. A good introduction to the food at The Moors is to try a complete Portuguese dinner — a cup of Portuguese Soup (one of the best recipes in town), Porco em Pau (cubes of pork tenderloin marinated in herbs and spices, mainly cumin), served with salad and Portuguese bread and butter and followed with Bread Pudding (topped with meringue). Coffee or tea is also included in the price of \$10.95. An unusual and exciting dish which never disappoints is the Camarao Macao — a very hot (the menu underlines very hot) shrimp dish with Chinese influence . . . bamboo shoots, water chestnuts, ginger, garlic, red peppers and scallions — wonderful! The Caldeirada a Portuguesa (crab, clams, mussels, shrimp and fish simmered in a sauce of wine, tomatoes and herbs) is a traditional Portuguese dish, a real feast. A "must" at the Moors is a Scooters Punch — made from three kinds of rum, grenadine, Cointreau and fruit juices, it's served in a hurricane glass and garnished with a long-stemmed carnation. One will probably last the meal — two will almost certainly ensure you end up under the table.

Apart from the obvious — good food, congenial surroundings etc. — The Moors has two things that greatly add to the enjoyment of summer dining . . . sea breezes which cool the dining room on even the hottest nights, and plenty of parking space.