1. Amtrak: Penn Station (www.amtrak.com) - Your Connection to 500 stations in 47 States. Information and train schedules call 1-800-USA-Rail, 1515 N Charles St, 410-291-4261, A-7
2. Baltimore Washington International Airport (www.bwiairport.com) - Check it out online, 410-359-7111, Served by Taxi, Shuttle and Bus, I-6
3. Maryland Transit Authority (www.marylandmta.com) - Bus, Metro, Light Rail, Check it out online, 1-866-RIDE-MTA

TRANSPORTATION

1. Walters Art Museum, The (thewalters.org) - The Collection Presents an Overview of World Art From Pre-Dynastic Egypt to 20th-Century Europe, W-Su: 10-5, 600 N Charles St, 410-547-9000, A-6
2. World Trade Center (viewbaltimore.org) - Breathtaking 360 Degree View of the City’s Skyline, M-Th:10-6, F: 10-7, Sat: 11-6, 401 E Pratt St, 410-837-VIEW, D-7

RESTAURANTS

The following restaurants have been carefully chosen to represent the best of Baltimore’s cuisine. Our listing includes web sites and phone numbers. Restaurant ratings are a compilation of local and national critics, chefs, and notable foodies. We always suggest making a reservation but if your plans change be sure to cancel it.

1. Audo’s (asoldiyat.com) - “Expense, But the Food is Supposed to Be Worth it”, Lobster Risotto, Rigatoni Bolognese, Oss Bucco with Porcinis Risotto, D: Nightly, 306 S. High St, 410-727-0700, D-9
2. Ambassador Dining Room (ambassadordining.com) - “Lavish East Indian Décor and Cuisine”, 410-231-0580, A-3

5. Bertha’s Mussels (berthas.com) - “Nice Place to Get a Feel of Baltimore”, Seafood Stew, Crab Bruschetta, Grilled Grouper with Tequila and Lime, L & D: Daily, 734 S Broadway, 410-327-5795, E-10
7. Black Olive (theblackolive.com) - “Ezine sighting”, Greek Cuisine Focuses on Fresh Fish”, Stuffed Grilled Calamari, Jumbo Lump Crab Cake Platter, Rack of Lamb/Meatloaf Combo, L & D: Daily, 814 S Bond St, 410-276-7141, E-10
8. Bluegrass (bluegrasstavern.com) - “Good and Helpful, Great Food”, Crawfish Hushpuppies, Pan Roasted Rockfish with White Beans, Carrots and Spinach, Red Beet Risotto with Fried Duck Egg, L- Th-Su: D, Su 1500 Hanover St, 410-244-5101, H-6
9. Blue Hill Tavern (bluehilltavern.com) - “Beautiful Place with Good Food”, Buttermilk Fried Quail, Seared Cobia with Spinach, Binos Osso Bucco with Broccoli Rabe and Polenta Cake, L-M-F, D: Nightly, 938 S Conkling Ct, 443-388-9336, E-12
11. Costa’s Inn (costasinn.com) - “Pilgrimage Worthy Place with Good Food”, Buttermilk Fried Quail, Fried Oyster with Remoulade, Jambalaya, Gumbo, 708 S Bond St, 410-276-4700, E-10
12. Dogwood, The (dogwoodbaltimore.com) - “Phenomenal Food & Great Atmosphere”, Crispy Souv Vide Pork Belly with Marinated Tomatoes, Cod Fish with Green Chili Aioli and Bok Choy, Tuna Rawlil with Vegetables, B-L-D: Daily, 1233 Locust St, 410-878-6542, E-12
14. Gerard’s (gerards.com) - “Two Treats in One, The BMA and Gertrude’s”, Cream of Crab Soup and the Fort, Daily: 8-7:45, 410-685-0295, x-252, F-10
15. Jack’s Bistro (jacksbistro.net) - “Phenomenal Food & Great Atmosphere”, Crispy Souv Vide Pork Belly with Marinated Tomatoes, Cod Fish with Green Chili Aioli and Bok Choy, Tuna Rawlil with Vegetables, B-L-D: Daily, 1606 Thames St, 410-276-4700, E-10
16. Kail’s Court (kailscourt.com) - “Seafood in a Posh Setting”, Whole Bronzini or Dorade, Bouillabaisse, Roasted Skate Wing with Bacon and Broccoli, L & D: Daily, 1001 N Calvert St, 410-752-0311, A-1
17. One Eyed Mike’s (oneeyedmikes.com) - “Friendly Atmosphere with Good Service and Prices”, Five Alarm Chili, Baked Brie with Almonds and Pecans, Snapper Feta Salsa and Fried Oysters, Toasted Garlic Bread and Side Salad, L & D: Daily, 708 S Bond St, 410-327-0445, E-10
18. Pazo Restaurant (pazorestaurant.com) - “Great Meal and Fun Atmosphere”, Kobe Beef Brisket Ravioli, Black Cod with Yukon Gold Potatoes, Duck Magret with Grilled Asian Pears, M-Sa, 1425 Aliceanna St, 410-534-7296, E-9
19. Peter’s Inn (petersinn.com) - “Creative and Delicious Dishes”, Pan Seared Oysters with Three Pepper Salsa, Grilled Beef Rib Eye, Grilled Monk Fish with Charred Leeks, Braised Rabbit in White Wine, D-Sa: 4341 Harford Rd, 410-353-2378, E-9
20. Port Discovery Children’s Museum (portdiscovery.org) - “Excellent and Flawless”, White Asparagus with Fresh Chevre and Mustard Vinaigrette, Grilled Rabbit Loin with Artichokes and Risotto, D: Nightly, 1000 Lancaster Ave, 410-532-7373, E-9
21. Salt (salttavern.com) - “Great Food, Interesting Ambience”, Beet Salad with Goat Cheese and Pecans, Snapper Feta Salsa and Fried Oysters, Grilled Elk Chop with Carrots and Chard, D: Nightly, 2127 E Pratt St #1, 410-276-5840, D-10

SITES & BITES

1. 18. Port Discovery Children’s Museum
2. 16. Maryland Zoo in Baltimore (marylandzoo.org)
3. 11. Edgar Allan Poe House (eapoe.org)
4. 15. Maryland Science Center (mdsci.org)
5. 7. Baltimore Museum of Art (artbma.org)
6. 6. Baltimore Museum of Industry (thembi.org)
7. 5. Baltimore Museum of Art (artbma.org)
8. 4. American Visionary Art Museum (avam.org)
9. 3. Baltimore Museum of Natural History (usnh.si.edu)
10. 2. National Aquarium (aquarium.org)
11. 1. Fort McHenry National Monument and Historic Shrine (nps.gov/fmhn)
12. 14. Frederick Douglass-Isaac Myers Maritime Park (www.douglassmyers.org)
13. 13. Maryland Zoo in Baltimore (marylandzoo.org)
14. 12. National Aquarium (aquarium.org)
15. 11. National Aquarium (aquarium.org)
16. 10. Baltimore Museum of Art (artbma.org)
17. 9. Baltimore Museum of Industry (thembi.org)
18. 8. Baltimore Museum of Art (artbma.org)
19. 7. Baltimore Museum of Industry (thembi.org)
20. 6. Baltimore Museum of Art (artbma.org)
21. 5. Baltimore Museum of Art (artbma.org)
22. 4. American Visionary Art Museum (avam.org)
23. 3. Baltimore Museum of Natural History (usnh.si.edu)
24. 2. National Aquarium (aquarium.org)
25. 1. Fort McHenry National Monument and Historic Shrine (nps.gov/fmhn)
49. Sasha’s 527 Café (saschas.com) - “Dramatic Dining in Baltimore”, Corn Poblano with Crab, Braised Bison Short Rib with Parsnip Puree, Grilled Shrimp with Grits and Andouille Sausage, L: M-F, D: Nightly, 527 N Charles St, 410-539-6103, B-6


51. Tio Pepe (coloquis.com) - “Upscale, Elegant Spanish Cuisine”, Black Bean Soup with Sherry, Fresh Goose Liver in Truffle Sauce, Codfish in Garlic Sauce, L: M-F, D: Nightly, 10 E Franklin St, 410-539-4675, B-6

52. Wine Market, The (thewine-market.com) - “Excellent Food, Not Too Expensive”, Bison Tartare with Pickled Onion, Peking Duck Breast with Tater Tots and Cabbage, Seared Grouper with Cous Cous and Calamari, L: Tu-F, D: M-Sa, 921 E Fort Ave, 410-244-6166, H-9