

Brian Malarkey: Best Seafood Restaurants in Los Angeles

The Top Chef finalist and poissonnier steers us toward Atlantis, or at least some darn good fish

Words by [Belinda Gosbee \(/profile/belindagosbee\)](/profile/belindagosbee) 5 Apr 2016

Let's just admit it: we've all, at one time, become utterly bewitched by a cooking show, or three. If you're anything like me, you've lied to friends in order to clear your Friday night plans so you could binge-watch Anthony Bourdain dropping f-bombs across exotic locales. So you've no doubt discovered Chef Brian Malarkey by now. He's a former *Top Chef* finalist (Season 3), a winning mentor on ABC's *The Taste* and has appeared on countless other foodie shows as a top-notch expert.

Somehow amidst all the cooking frenzy, Brian has been involved with not one, but seven highly regarded restaurants across the United States, including the much accoladed Herringbone and Searsucker Del Mar in addition to Ivory on Sunset at Mondrian Los Angeles. Does this man sleep?

Growing up on a ranch in Oregon and spending summers in his grandmother's beach kitchen provided Brian with a background in both surf and turf that's become a part of his celebrated style. After all, Herringbone's official slogan heralds: Fish Meats Field.

So where does Brian, father of Oceanaire Seafood Room's infamous 'spice-fired angry lobster' decamp for first-rate seafood in Los Angeles? Scroll on ...

Herringbone

Santa Monica, \$\$\$

Brian Malarkey: *I love to suggest people mix and match from our salt and brine bar. The whole fish ceviche is also one of my favorites. It is light and fresh, not to mention the presentation is stunning as well!*



(<https://www.instagram.com/p/m8ImAQhdaq/>)

Whole fish ceviche at Herringbone. Image courtesy of @Herringboneeats

(<https://www.instagram.com/herringboneeats/>)



(<https://www.instagram.com/p/8MLn3EC8A7/>)

Image courtesy of @herringboneeats (<https://www.instagram.com/herringboneeats/>)

Son of a Gun

Beverly Grove, \$\$\$

BM: *Everything Jon [Shook] and Vinny [Dotolo] touch is amazing. I love Son of*

a Gun's playful twist on American classics and fun ambiance. The Smoked Mahi Dip is one of my favorite dishes there—so simple, yet so delicious.



(<https://www.instagram.com/p/BAKwVpGITBW/>)

Smoked Mahi Dip at [Son of a Gun](#). Image courtesy of @gshiraz (<https://www.instagram.com/gshiraz/>)



(<https://www.instagram.com/p/BC40TK0Boz7/>)

Buttery shrimp toast with hoisin, herbs, and sriracha mayo. Image courtesy of @yoorihur

(<https://www.instagram.com/yoorihur/>)

Connie and Ted's

West Hollywood, \$\$\$

BM: Absolutely love the raw bar—it's fantastic! And the unique design of the building. All around, very cool.



(<https://www.instagram.com/p/BB59-NDgjBo/>)

Connie and Ted's. Image courtesy of @nobread (<https://www.instagram.com/p/BB59-NDgjBo/>)



(https://www.instagram.com/p/BB3SS_-ojUg/)

Image courtesy of @connieandteds (https://www.instagram.com/p/BB3SS_-ojUg/)

Blue Plate Oysterette

Santa Monica, \$\$\$

BM: *I go here to enjoy simple east coast pleasures in SoCal. I'm a sucker for a*

glass of white wine and a lobster roll. Their lobster roll is so good! And the space is adorable—I love going there with my wife for a fun night out.



(<https://www.instagram.com/p/BBOZCGBLEHx/>)

[Blue Plate Oysterette](#). Image courtesy of [@yayforfriends](#) (<https://www.instagram.com/p/BBOZCGBLEHx/>)



(<https://www.instagram.com/p/6GOpvQjaiM/>)

Lobster roll. Image courtesy of @blueplateoysterette (<https://www.instagram.com/p/6GOpvQjaiM/>)

Santa Monica Yacht Club

Santa Monica, \$\$\$

BM: *I went here for the first time recently. The space is great, and Chef Andrew*

[Kirschner] does a phenomenal job.



(https://www.instagram.com/p/_-_47ATSvA/)

Whole fried snapper at [Santa Monica Yacht Club](#). Image courtesy of [@alexsaxdp](#)

(<https://www.instagram.com/alexsaxdp/>)



(<https://www.instagram.com/p/BDfrFCCLUL4/>)

Image courtesy of @santamonica_pier (https://www.instagram.com/santamonica_pier/)

Nobu Malibu

Malibu, \$\$\$\$

BM: *What isn't to love? Nobu is one of the greatest masters of raw seafood in the United States right now. He makes sure that the ingredients truly speak for themselves—and the results are always incredible.*



(<https://www.instagram.com/p/BBETnulswI9/>)

Sashimi at [Nobu Malibu](#). Image courtesy of [@joasialv](#) (<https://www.instagram.com/p/BBETnulswI9/>)



(<https://www.instagram.com/p/BBvLXi8Ds5k/>)

Image courtesy of @nobumalibu (<https://www.instagram.com/p/BBvLXi8Ds5k/>)

Belinda Gosbee is an Aussie writer, actress and coffee snob based in Los Angeles. She likes to throw prawns on her barbie, not shrimp. Follow her jaunts on Twitter @belindagosbee (<http://www.imdb.com/name/nm2177432/>) or Instagram @gos22 (<https://www.instagram.com/gos22/>).

Suggested