

Plantation Restaurant Now Serves Where The Owl Once Treed

The Plantation
80th St. and the Blvd.
Harvey Cedars
494-8191

Monkeys and palm trees, rum drinks and sugar-cane grilled tuna ... it's easy to see why the new owners of the old Owl Tree decided to change the name to Plantation.

The new yellow paint job with jaunty jalousies outside will turn a lot of heads headed down the Boulevard. Many have been turning into the Harvey Cedars restaurant already on pre-season weekends.

The Owl Tree was a tradition on the north end of the Island and there will certainly be those who mourn its passing. But look at it this way: It hasn't gone, just been reincarnated.

The first thing you notice on entering is that it looks bigger. This is because they have taken some tables out to make the big dining room roomier, and taken the booths out of the other end, replacing them with

banquette seating, all of which gives the interior a more open feeling.

You know things have changed right from the doormat featuring palm trees, a theme carried throughout the restaurant in marvelous botanical pictures, matted on burlap and hung on the walls and from the ceiling. The ceiling is of the pressed-tin style of turn-of-the-(last)-century

or, one assumes, a Jamaican sugar plantation.

For that seems to be the model, though the owners credit the decor generally to the South Pacific, not the cotton plantations of the old South or the rubber plantations of Malaya or the coffee plantations of Brazil, although you can imagine all of these as well in its formal casual style.

Everything in it is new, from the plantain-leaf dish that holds the spiral bull's-eye silver to the simple, elegant, white flatware.

Decor is one thing — and one

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