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Maritime Parc Brings Duck-Fat Fries to Jersey City

To that handful of local dining destinations accessible by ferry — Water’s Edge, Water Tax Beach, the Red Hook Fairway, Brooklyn Ice Cream Factory — you can add Maritime Parc, opening next week at Jersey City’s Liberty Landing Marina. (Depart from World Financial Center; schedules at libertylandingferry.com.) With two floors of event space and a 190-seat restaurant and deck, the place might rest on its location laurels. But chef-partner Chris Siversen makes a point to source locally from small sustainable farms, mostly through the Jersey-based farm-to-chef service called Zone 7.



[Watch the slideshow](#)

The nautical location dictates a raw bar and a whole fish of the day, but there’s also bourride with garlic aioli and sourdough toasts, a French dip, and duck-fat fries on the bar menu, plus cocktails created by Summit Bar’s Greg Seider. The design, by Stephanie Goto (responsible for the streamlined looks of [Aldea](#) and [Corton](#)), incorporates sailcloth-inspired translucent scrims, and the kitchen will happily provide “boat service” to its docked clientele. Check out the menu below, and take a look at the restaurant in our slideshow.

[Maritime Parc's Dinner Menu \[PDF\]](#)

Maritime Parc, 84 Audrey Zapp Dr., Liberty State Park, Jersey City, N.J.; 201-413-0050