

## Bottomz Up, Carle Place: Take 2

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Bottomz Up, Carle Place (Credit: Handout)

Some call it a sports bar and grill. Others, a gastropub. The term “breastaurant” has also been bandied about. Classify it as you will, Bottomz Up — staffed by curvaceous young women in short-shorts and tank tops — is now up and running in Carle Place.

You may remember that the 6,000 square foot place with 50 large flats screen TVs opened last July, only to close in August because of liquor-license issues. With that resolved, the original culinary team is back in place, headed by executive chef Adam Goldgell. You may remember Goldgell, who cooked at the former Panama Hatties and was chef-owner of the departed Hog House BBQ, both in Huntington. He was also chef at [Sugo](#) in Long Beach.

On the menu: Wisconsin-style (i.e., with Cheddar cheese ) steak and ale soup (\$7), a bacon cheeseburger (\$14) with house-cut fries, and Louisiana shrimp and chicken jambalaya (\$19). A satellite sushi bar from the nearby [Shiro of Japan](#) offers a range of items from salmon avocado rolls (\$7.75) to a chirashi bowl (\$20).

