Este Restaurant / 666 Montauk Highway, Montauk
Modification Request
June 10, 2026

Primary Architectural Plan | Dimensional Changes

Ground Floor:
No Change. The number of toilets has been returned to original Planning Board Approval.

Second Floor:
In the proposed plan the square footage of the occupiable dining space has decreased by approximately 45%. This is approximate as the ultimate calculations will be determined by the Fire Marshal. However, the square footage has notably decreased as will the rated occupancy.

Additionally, we have added an omakase dining counter. We have reduced the original size of the counter from the Building Permit set. It is worth noting there is no “back” to this area; just windows. Under the counter will be prep, wash sink, and refrigeration.

Lastly, the toilet count has been returned to the original Planning Board approval.

Rooftop:
The overall square footage of the roof has been reduced by 235 sq ft; just under a 10% reduction to the gross square footage and closer to an estimated 12% reduction to occupiable square footage.

Generator: The emergency generator was moved upon the request of the building department to provide additional clearances from the building itself. The generator remains in the same general area and adheres to all noise requirements without a sound enclosure unless it were to operate at night in the unlikely event of a power outage. We are including a permanent sound insulator at all times for this scenario.

HVAC Condenser Units: A few small condenser units have been added to the ground floor. These occupy a very small space in the corner of the building behind the dumpster and are not visible to the general public

REQUESTED NARRATIVE

Anticipated Peak Hours of Operation:

Monday – Thursday: 7am – 10pm
Friday – Sunday: 7am – 12am (rooftop will close by 10pm)

Operational Plan:

General:
The restaurant will be walk-in only. We will serve an approachable menu focused on local produce and seafood comprised primarily of local staples. The menu is meant to be simple, but quality as well as quick serve, low prep and casual. The feeling of the restaurant is meant to be comfortable and timeless.

Guests will order from a single staff member at a kiosk. Orders will be delivered by staff.

First Floor:
The ground floor is multi-use and will vary by season and time of day. During the mornings it will be used as a coffee bar with baked goods and the primary order counter for to go orders. We will likely use a self-ordering kiosk similar to those becoming more common in restaurants including some in Montauk. During these hours, especially during shoulder and off season we will likely staff this floor with one person.

Into the evenings, also during some busier days, this space will be the primary waiting area for dining on the upper floors. The restaurant will be walk-in only so busy days may have a wait and we would prefer guests to be able to wait inside instead of outside wandering.

Second Floor:
The primary focus of this floor will be dinner service. With limited seating we see an opportunity to provide a more experiential dining option; a tapas or Omakase style set menu. The menu will also be focused on local sourced produce and seafood but will likely be with an Italian twist. We will stick to the traditional operational style with one team member behind the counter serving and presenting the food.

As of now we expect the second floor will remain closed during the morning and lunch hours.

Rooftop:
The roof will be open for breakfast, weekend brunch, lunch, and dinner. While there will be service staff, orders will be made in a similar fashion to Duryea's; i.e., given to a single point

person. Orders will then be delivered by the previously mentioned staff. The rooftop will be closed for all guests by 10pm every day but generally will wind down after sunset.

Winter:
During the winter the rooftop will be permanently closed. We are unsure of whether we will have the first and second floor open or just one floor. As of now the thought is the first floor will be the only floor regularly open. We have fireplaces on each level to provide a warm, cozy environment for guests to enjoy.

Other Requested Info:

Bar Seats:
The only seating at any bar or counter will be the omakase bar on the second floor. There will be no bar seats on the ground or rooftop levels.

Rooftop Bar: This will be a service bar. Guests will be unable to order drinks directly from the bartender.

Second Floor: Dining seats are at the omakase counter which will be serviced by a staff member. There will also be two tables (banquettes) for diners. Both food and drinks will be served directly to diners at both the counter and tables.

First Floor Bar: For the vast majority of open hours one staff member will attend this area. As a result, guests will need to order directly from the counter; whether it be coffee, takeout, or drinks.

Live music: We will apply for a music entertainment permit like any other restaurant and will adhere to any and all noise ordinances.

Events: all daily activities will be operated as mentioned above. In the case of a unique event we will apply for a Special Event Permit in the same manner as any other restaurant or place of business. For color, this will not be a primary focus of the business.