



Date: Tuesday, May 5, 2020
To: Historic Preservation Committee
From: Claudio's Management
Robert Brown, AIA
RE: Site Plan Narration

The following is an outline of the proposed changes requested for Claudio's Restaurants as presented by Architects Robert Brown, A.I.A. and Tim Schollaert, A.I.A.

Overall:

Our goal is to continue the overall development and restoration of this historic property by balancing the traditions of the past while breathing some fresh perspectives towards the future.

COVID 19 / CORONA VIRUS IMPACT

As we are all in an unknown landscape, we must assume that some aspects of the proposed renovation and the timeline to execute the work represented in this document and the associated plans and applications could or will be impacted. This may include securing adequate labor and availability of outside contractors, fabricators and suppliers, materials including lumber, fixtures, and finishing items based on their availability to ship or the financial health of the companies we purchase these items from. Additionally, at the time of this submission we are in a rapidly changing or unpredictable landscape with regard to the overall market, social distancing of employees and contractors, OSHA site requirements and other factors out of our control. We also recognize that these seating plans may need to be adjusted based on any direction from local and state government.

Our goal is to execute the work reflected herein to the best of our ability and in a reasonable timeline, following the plans as approved.

Our goal would be to maintain our overall awareness of the virus, its progress and restrictions currently in place or that may be implemented in the future.

Claudio's Main Restaurant:

1. Veranda & Awning: The most significant change to the structure would be the addition of a veranda for outdoor dining. This includes two penetrations to the south façade of the building for active doors, an access ramp for handicapped guests, and planters. We would also be replicating the railing system approved last season for the restoration of the





Waterfront, continuing this theme here. This includes additional seating of approximately 100, depending on configuration.

2. Different from the initial plans and application, is a new 'sail' awning theme. This is based on other outdoor venues on the east end and previously executed by Mills and Company. We believe that this is less obtrusive and keeping in the nautical theme of the region. Its slight reference to a more contemporary look is balanced with similar references elsewhere at Mitchell Park. These 'sails' will be white material (shown). We feel it is far more appealing, less obtrusive and lends a certain artistic element to the waterfront.
3. The additional doors, moulinets and hardware are shown and are keeping in theme with existing doors.
4. The previously unpleasant burgundy awnings the same in a more consistent blue material (shown).
5. Last season, the motorcycle parking was relocated to the area in front of Preston's.

Pizza Shop:

The overall theme is to bring a truly authentic pizza experience to Greenport. This includes both a walk-in section and a seated, tableservice area. The menu will include not only great classic pizzas (as reflected at last year's pop-up) but also a small menu of Italian classics and a simple beverage program. We recognize this may cause additional refuse on main street and will add additional approved garbage receptacles out our expense, and ensure they are properly maintained.

At the time of this presentation we have not name selected but will present proposed signage under a separate application when a brand presentation has been finalized.

Parking and Pedestrian Access:

Based on the plans presented, we intend to better delineate pedestrian crosswalks and pathways along with additional 'dark-sky' approved lighting as shown. Also:

1. The addition of new walk-in coolers will be placed next to the Saetta Building. We are centralizing purchasing and receiving to not only improve efficiency but also to reduce the number of delivery trucks coming to the property (by 2/3). The Saetta Building will serve as a central commissary with stores being distributed to Crabby Jerry's and The Waterfront.
2. Family area: This is the former garbage area located just north of 'The Waterfront' (formerly 'Claudio's ClamBar'). This was cleaned prior to last season but we would like to further enhance this area with the addition of a paver border, high quality artificial grass, planters to delineate the area and some public seating.





The Waterfront:

The majority of any changes to 'The Waterfront' were carried out last season. The only additions to the space would be:

1. The addition of a raw bar on the north end of the bar. Under the old Clam Bar, a cooking station existed here with a non-compliant hood. We removed this last season but did not account for the lost output ability. This raw bar station will allow for better service to our guests (this single piece of equipment is behind the bar) along with a tasteful glass and stainless, iced shellfish display.
2. The addition of approximately 52 seats to the dining area.
3. The renovation and improvement of existing bathrooms, including ADA access and an expanded fixture count.
4. The removal of existing bathrooms on the north-west corner of the structure to accommodate a new walk-in refrigerator and a change of use where the existing Pizza pop-up is located. This would become a prep-kitchen to support both the Waterfront and Crabby Jerry's.

Acoustic Remediation:

We are planning to install baffles in various areas of The Waterfront (formally The Clam Bar). These are based on the survey and report developed by Soundsense and their associated recommendation. These include materials that should be hung before any live or DJ music performances but can be removed when only background music is played. These areas include:

1. The area behind the stage as a backdrop.
2. The area behind the north-west corner of the Wharf when music or DJs perform in the evenings.
3. At the entrance to The Wharf on Friday and Saturday evenings.

Modifications need to be made to allow for simple brackets so the acoustic 'blankets' can be easily hung or removed as needed.

Crabby Jerry's:

The work to Crabby Jerry's would be limited to improving the overall exterior of the north side of the structure. This would include:

1. The addition of an ADA compliant, additional bathroom.





2. Reconfiguration of the rear fence to allow for the addition of picnic tables (no table service will be offered) for guests purchasing food from Crabby Jerry's takeout window.

3. The addition of some simple, movable planters to enhance the area.

Conclusion:

As mentioned in the beginning of this document, we do not know how the season at Claudio's and in Greenport as a whole will play out. Even if social distancing is reduced and the impact of the Novel Corona virus is diminished, we do not know how the public's perception will be impacted. Regardless, our goal is to continue to improve the property and enhance our guest's overall experience.

