The mover behind Gaslamp Quarter hot spots Onyx and Thin, L.W.P. Group principal Greg Strangman, purchased the aging Sportsman’s Lodge along the busy boulevard in 2006. By summer’s end 2007, the once unremarkable property had been renovated, refurbished and re-introduced as The Pearl Hotel.

"The world’s mine oyster."
— FALSTAFF

The Pearl Hotel in Point Loma has a fresh new façade.
Welcome to The Pearl Hotel’s “Dive In” — popcorn optional.
Leaving the original mid-century structure intact, the addition of a chic restaurant and bar (replacing the former manager’s quarters) was the extent of major renovations.

“The hotel already had great bones,” says Strangman. “We just capitalized on the architecture and style of the era.”

**PERFECT METAPHOR**

Encompassing a luminous aquamarine pool, the unexpectedly elegant, 23-room *auberge* is aptly named. Originally constructed in 1959, The Pearl feels more like your rich uncle’s period-perfect, party house in Palm Springs, complete with shag carpeting and a pet fish in each room. Working with longtime collaborator Michael Soriano of Onairos Design, The Pearl’s interior aesthetics are a marriage of mid-century modern classics with contemporary minimalist décor.

“I drew from the design principles and mood of the period — clean minimalism, in a relaxed, yet sophisticated environment,” says Soriano. “My goal was to create a timeless space with an enduring appeal — not a theme-park attraction.”

The hotel received an Orchid Award just after its debut.

With a dearth of anything resembling nightlife, Strangmen saw Point Loma as an overlooked commercial real-estate market, with an equally overlooked demographic. The recent completion and re-population of Liberty Station — a neighborhood once blighted by all things military — is poised as San Diego’s next boomtown.

“With The Pearl, we’re introducing boutique-quality accommodations in an affordable, yet sophisticated venue. We chose this location to provide an alternative to downtown,” says Strangman.

“A place for locals who want to stay in the neighborhood for dinner and drinks, and for visitors who might not necessarily want to stay in a hotel downtown. I think Point Loma will become the Sausalito of San Diego.”
POKING AROUND THE POINT

CATCH O’ THE DAY
Hands down, San Diego picks Point Loma Seafood as its favorite fresh fish outlet. The always-busy seafood market/deli features a huge variety of locally caught fish and freshly made salads, soups and sandwiches — to take home — or eat on the patio. The staff knows a sea bass from a bonito and can help you pair your purchase with local wines and fish-focused grocery items. Try the squid sandwich — but grab a stack of napkins because you’re sure to wear some of this unlikely, Elvis-inspired delicacy home. You’ve been warned.

POINT LOMA SEAFOODS
2805 EMERSON ST., POINT LOMA
619/223-1109
WWW.POINTLOMASEAFOODS.COM

WELL CONNECTED
What goes better with Italian cuisine (especially fava beans) than a nice Chianti? Well, perhaps a Brunello, or Amarone, or my favorite, a tickle-your-nose Prosecco. Whatever your wine preference, and it doesn’t have to be Italian (but why bother), Grape Connections, will fulfill your grape expectations. In the heart of Point Loma’s growing gourmet ghetto, the two-car-garage-sized shop hosts weekly tastings and boutique crus from around the world at unbelievable prices. Don’t know your Merlots from a Mourvedre? Owner Robert Gelman offers a font of knowledge in layman’s terms. You’ll be swirling and spitting in no time.

GRAPE CONNECTIONS
130 SCOTT ST., POINT LOMA
619/523-6441
WWW.GRAPECONNECTIONS.COM

OH MY!
You know it’s fresh when the boats are docked just out your back door. U-mi Sushi, Shelter Island’s bustling raw bar, is ono. In other words, da
kine, you know — the best. A favorite among locals and superstar athletes alike, the friendly restaurant/sushi bar serves fresh-off-the-boat in a cozy environ. Try the sublime Ama Ebi (for the intrepid eater, prepared before your eyes) and you’ll see why so many mispronounce the name.

U-MI SUSHI
2806 SHELTER ISLAND DR.,
POINT LOMA
619/226-1135
WWW.UMISUSHISANDIEGO.COM

LIKE A LIL’ BOLL WEEVIL
Even a fisherman needs a nice burger now and again. Serving ’em up sizzling hot for longer than the waitresses care to remember, Point Loma’s Boll Weevil Restaurant is a cardiologist’s dream come true. At a third of a pound, no burger is complete without a catcher’s mitt of fries on the side. Wash it all down with a pitcher and take in the Padres games. Now, that’s a perfect San Diego Saturday.

BOLL WEEVIL
2743 SHELTER ISLAND DR., SHELTER ISLAND
619/224-0444
WWW.BOLLWEEVILONLINE.COM

MANGIA, MANGIA
When a majority of restaurants come and go in the blink of an eye, staying in business for nearly three decades is a laudable feat. A mainstay in Point Loma’s “village,” the Old Venice Restaurant has survived the boom and bust of commercial fishing, to remain a local’s favorite.

Clad in crisp linens, the Old World-inspired Italian eatery is elegant, yet unpretentious. Sheets of bright white butcher paper and a cup of crayons next to the olive oil and balsamic vinegar cruets, keep the kids (or your inner child) engaged until the minestrone comes.

Rag Weave Maple (shown) is available in custom sizes and for immediate delivery in sizes 3’ x 5’ to 12’ x 16’.

For over 20 years Outrageous Rugs has been Southern California’s leading decorative area rug source. Over 5000 rugs in stock; a size, shape, design, color, texture and price point for any project or budget. Custom sizes and shapes available.

OUTRageous RUGS
7126 Miramar Road
San Diego, CA 92121
858-922-6011
mnapiers@outrageousrugs.com

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For the past 14 years Executive Chef Sammy Carini and his long-time team of kitchen staff have been feeding locals — and serendipitous diners — authentic Venetian cuisine — with an emphasis on the local catch of the day and the freshest ingredients in Southern California.

“We have a consistent clientele from the neighborhood, and very little turnover in our staff,” says Carini. “We’re like a big family here — and so are our customers.”

OLD VENICE RESTAURANT
2910 CANON ST., POINT LOMA
619/222-5888
WWW.OLDVENICERESTAURANT.COM

BEAUTIFUL BREW
A siren as your logo would be apropos of a coffee shop in Point Loma, but strangely, the ubiquitous Starbucks brand has only begun to infiltrate the stretch along Rosecrans — and thus far only to Liberty Station.

For a steady stream of locals, itinerant sailors, boat mechanics and yacht brokers, the only place for one’s morning brew is The Point Coffee and Smoothie Bar. One look at the proprietress will convince you to go out of your way. Equal parts gracious, gorgeous and gregarious, Vietnamese-born Cindy Hng purchased the thriving small business four years ago to a thankful audience.

Tucked between a chandlery and an offset printing business, the diminutive cafe is bigger than a walk-in closet, but just barely. Making up for interior space is a crowd of outdoor benches, and a belly-up bar usually three deep in customers. Featured in a calendar benefiting breast cancer published by late sailor Craig Mueller, the comely café owner has developed a loyal local following.

THE POINT COFFEE & SMOOTHIE BAR
2841 CANON ST., POINT LOMA
619/222-1730

*lifestyles* metrobeat