Discover the New Jersey culinary roots of the late Anthony Bourdain, celebrity chef, bestselling author and globe-trotting food and travel documentarian, on this designated food trail. The Anthony Bourdain Food Trail pays tribute to Bourdain’s childhood growing up in Leonia, New Jersey, and summers spent at the Jersey Shore. The trail spotlights 10 New Jersey restaurants featured on CNN’s Emmy Award-winning Anthony Bourdain: Parts Unknown.

“To know Jersey is to love her.”
– Anthony Bourdain
**NORTH JERSEY**

**Hiram’s Roadstand, Fort Lee**
“This is my happy place,” said Bourdain about this Fort Lee institution. Hiram’s has been slinging classic “ripper-style” (deep-fried) hot dogs since the 1930s. 1345 Palisade Ave., Fort Lee, NJ 07024

**JERSEY SHORE**

**Frank’s Deli & Restaurant, Asbury Park**
The place to pick up overstuffed sandwiches on the way to the beach. “As I always like to say, good is good forever,” said Bourdain about Frank’s. Try the classic Jersey sandwich: sliced ham, provolone, tomato, onions, shredded lettuce, roasted peppers, oil and vinegar. 1406 Main St., Asbury Park, NJ 07712

**Kubel’s, Barnegat Light**
Bourdain grew up eating clams at the Jersey Shore, so this seaside restaurant, a Long Beach Island tradition since 1927, was a natural. Dig in to the New England clam chowder and fried clams. 28 W. 7th St., Barnegat Light, NJ 08008

**Dock’s Oyster House, Atlantic City**
“Dock’s Oyster House, an establishment that survived Prohibition, the Great Depression, two world wars, numerous declines and rebirths—still here, still great.” You’ll appreciate Bourdain’s words as you sample from the daily oyster selection or enjoy the signature crab-stuffed lobster. Owned and operated by the Dougherty family since 1897. 2405 Atlantic Ave., Atlantic City, NJ 08401

**Knife & Fork Inn, Atlantic City**
Another Atlantic City landmark. Established in 1912, the Knife & Fork Inn has been renovated to maintain its retro Prohibition-era vibe and is now owned by the Dougherty Family of Dock’s Oyster House fame. Known for seafood, steaks and an extensive wine list. 3600 Atlantic Ave., Atlantic City, NJ 08401

**Tony’s Baltimore Grill, Atlantic City**
This AC icon has been open since 1927 and is known for its late-night pizza and comforting pasta dishes. Bourdain was known for “being very sentimental about Jersey Italian.” 2800 Atlantic Ave., Atlantic City, NJ 08401

**James Original Salt Water Taffy, Atlantic City**
It’s not a trip to the Shore without a stop for the timeless, original salt water taffy. With his typical candor, Bourdain said, “I hate sweets, but I’m a sucker for nostalgia” when visiting this boardwalk institution. 1519 Boardwalk, Atlantic City, NJ 09401.

**SOUTH JERSEY**

**Lucille’s Country Cooking, Barnegat**
On his travels through South Jersey, Bourdain discovered this throwback lunch counter serving homestyle food in the Pine Barrens. Check out the Jersey Devil memorabilia, bountiful breakfasts and homemade pies. 1496 Rte. 539, Barnegat, NJ 08005

**Donkey’s Place, Camden**
Try the cheesesteak that Bourdain claimed “should be a national landmark.” Serving Camden for more than 75 years (and holder of a key to the city), Donkey’s offers a Jersey-style cheesesteak with fried onions, American cheese and optional crushed red cherry peppers on a poppy seed roll. 1223 Haddon Ave., Camden, NJ 08103

**Tony & Ruth’s Steaks, Camden**
Authentic local spot serving cheesesteaks and breakfast sandwiches in Northern Camden. 837 N. 8th St., Camden, NJ 08102