



Hoboken, NJ, - "The mood is hip, the food chic. Innovative American fare served in stylish surroundings." - The Star Ledger

Located on the Hoboken waterfront 3 Forty Grill has become the site of a long-awaited seafood restaurant. When it opened to the public in November 2003, Hoboken's extraordinary view of the New York Skyline finally has its ideal match! The Northern New Jersey metropolitan area now has a new destination for savvy residents to savor upscale eclectic cuisine, with a strong accent on seafood and highlights such as a raw bar, as well as a modern martini lounge offering fashionable drinks in a chic setting. 3 Forty Grill owner, London-born Jerry Maher, a well-known and respected restaurateur (Oddfellows Rest in Hoboken and Jersey City) says, "My new venture offers fine dining in a fresh, lively and inviting atmosphere coupled with the best view in the world... the unparalleled Manhattan skyline. Our menu features a raw bar that includes a wide variety of the freshest oysters from around the world, as well as superb fish, pristine seafood and succulent steaks in an elegant setting. We believe 3 Forty Grill has raised the bar on the level of dining in Hoboken."

Peter Johnson, Architect, PC, created a theatrical dining experience through the use of strong geometry, lighting and innovative materials. He describes the space as being "...warm, although it sparkles with accents of stainless steel, textured acrylic panels and high hue of ceramic tiles."

3 Forty Grill is open daily at 11:30 am. Validated parking is available underground in the same building for customers with checks of \$50.00 or more.

#### **About the chef**

Chef Wally Weaver's innovative and exciting modern cuisine has become a favorite of New Jersey gastronomes. His fascination with unique ingredients and the art of creating exciting seasonal menus with the freshest ingredients has fueled a career that has shown evidence of critical acclaim. Weaver trained at Johnson and Wales University and has served as Executive Chef at some of New Jersey's finest restaurants such as Fromagerie Restaurant, The Old Mill Inn, and The Bistro at Red Bank.

Chef Weaver has received numerous awards from many well known organizations such as The James Beard House and The American Academy of Hospitality Sciences; and favorable reviews from New Jersey Monthly, New Jersey Magazine, Zagat Guide, America's Top Tables and Gourmet Magazine (Top Food and Top Presentation). Weaver has also honed his craft working with chefs David Burke, Rocco Dispirito and Todd English.

Chef Weaver has now taken upon a new venture at Hoboken's hottest spot, 3 Forty Grill. It is here that Weaver will showcase his talents with his distinctive, eye appealing cuisine in an effort to create a most pleasurable dining experience.