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# Eat & Drink

EDITED BY ALLISON AUSTIN SCHEFF



FOOD WE LOVE

## SUBMARINE DREAM

We love Seattle, but the East Coast has its advantages, such as hearty grinder sandwiches, long as a baseball mitt and wider than the average mouth. What's that? You can get them here? Owner Mitch Gilbert doesn't even make you choose between favorite fillings, offering his **GRINDERS HOT SANDS' SAUBALL GRINDER**, stuffed with both hefty meatballs (his Italian mom is right there in the kitchen) and a sturdy sausage, blanketed with melted mozzarella and embraced in a roll that's crisp enough to crunch but soft enough to absorb the extra tomato sauce. It weighs in at 1.5 pounds of sheer comfort. *Grinders Hot Sands, Shoreline, 19811 Aurora Ave. N; 206.542.0627; grindershotsands.com* \$ —REBEKAH DENN