RESORTIST

LOCAL CHARACTER

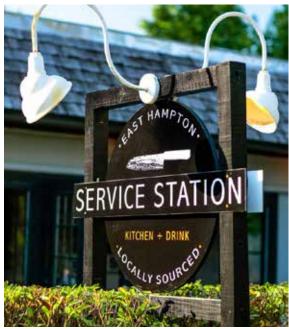


GETTING DOWN TO BUSINESS

With the debut of The Service Station, jack-ofall-trades Shane Dyckman adds restaurateur to his ever-growing list of occupations.

By Harry Hurt III | Photography by Tk Tk

Shane Dyckman is a Hamptons-style Renaissance man with a long list of present and former vocations. He's been a lifeguard, a dishwasher, a busboy, a bartender, a maitre'd, a restaurant manager, a surfer, a fisherman, a boat captain and a volunteer fireman. Dyckman now oversees an eclectic local empire comprising two coffee bars, a surfing school, a fishing school, a charter boat company and a newly opened restaurant that keep him on the job from can't-see-in-the-morning to can't-see-at-night. "I'm doing all this for my 8-year-old son, Ryder," he says. "I want him to have the opportunities I never had."



Born in Hampton Bays, Dyckman hails from entrepreneurial stock. His father was a pioneer of the unisex hair salon concept in the 1970s. Dyckman started working in restaurants at age 12 and went on to become manager of Le Chef in Southampton for a dozen years. In 2000 he started Flying Point

Surf School, which now boasts a staff of 35 instructors. Two years later, he opened Flying Point Fishing School, which in turn spawned a charter boat service that offers trips around Peconic Bay and across Long Island Sound. Along the way, he also opened Sagg Town Coffee in Sag Harbor, which serves java 365 days a year rain, shine or snow, and Sagg Town Montauk Espresso Garden, an outdoor summer-season cafe.

Dyckman's latest venture, The Service Station in East Hampton, marks a return to his roots in partnership with veteran restaurateur Michael Gluckman. Located on Montauk Highway in the building once occupied by Nichol's, The Service Station was a real service station back in the 1920s. Dyckman and Gluckman have created a clean, welllighted place with a Prohibition-era feel. Although it fancies itself as an American gastropub, The Service Station is family friendly and features a hearty menu of comfort foods at moderate prices. "A lot of people out here are living hand-to-mouth and can't afford to go out to dinner," Dyckman says. "This location was always a local favorite, and that's what we want it be again. We're open for lunch and dinner seven days a week year round. We serve big drinks and big portions that you can wrap up, take home and eat the next day." Makes one wonder if this Renaissance man be contemplating yet another new venture in prepared foods? 100 Montauk Highway, East Hampton, servicestationresturant.com

CAPTION TK

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