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Wednesday, April 22, 2009

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FOOD NEWS

April 6, 2009

New Restaurant: The Catch

A new restaurant, The Catch Seafood Tavern (111 West Broadway, Port Jefferson, NY 631-64CATCH, www.thecatchtavern.com), is slated to open mid-May in Port Jefferson.



Co-owners Eric Miller, who will be the executive chef, and Marc Miller, who will be the managing partner, have created a concept featuring East Coast Seafood Cuisine in a casual waterfront

restaurant with outdoor dining. The bi-level restaurant is a restoration of the original building, a historic icon in Port Jefferson. Designer Ron Hansford is capturing the historic elements of the building with archival images and antique fishing items while creating a modern simplicity in the space. The ground floor will feature a waterfront tavern with a nod to traditional pub-like decor featuring warm woods and whimsical lighting fixtures. The upstairs will be an open air space offering casual dining at custom designed picnic tables overlooking the harbor. A full bar offering extensive liquor selections will be a highlight featuring a wide-ranging international craft beer list, a wine list showcasing local wines, oversized martinis and fresh made frozen concoctions. The Catch will also feature live music and DJs providing entertainment on the upper deck.

The Miller Brothers Team Up Again

Executive chef Eric Miller, who also currently co-owns Cavo in Queens and FOOD & CO in East Hampton, is a seasoned chef and restaurateur since 1990. Eric owned a series of Upper East Side restaurants in Manhattan including Chianti, City Cafe and Tavola, which he co-owned with his brother Marc. Before venturing on his own, he worked at the Parker Meridien's Maurice with Christian Delouvrier. After graduating from the Culinary Institute of America, his first jobs were in Aspen at Charlemagne Restaurant and in Sag Harbor at The Long Wharf and Carol's. In addition to his co-ownership with Eric at Chianti, City Cafe and Tavola, Marc Miller also has extensive experience in the restaurant industry. After graduating from Boston University with a M.B.A. in marketing, he held front of the house management positions at Northside Cafe in Brooklyn, Angelo & Maxie's in Manhattan and Verde in Stratton, VT. Marc's current position as general manager of culinary services at Coleman Brook Tavern at Okemo Mountain in Vermont, is where he implemented an award-winning wine program which now holds an Award of Excellence from the Wine Spectator. The brothers have brought together their experience and knowledge again to create an extraordinary dining experience at The Catch.

Fresh East Coast Seafood - Maine Lobsters to Long Island Blue Claw Crabs

Chef Miller has created a menu centered around local fresh seafood. There is a full raw bar section including L.I. little neck

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clams, L.I. oysters, Montauk tuna tatiki and local hard shell crabs all served with the special dipping sauce. The starters on the menu range from homemade soups and chowders to creative salads and small plates all ranging in price from \$5 - \$14. Sample dishes include: clam chowder with ships biscuits; lobster stew with local corn and sweet paprika; local steamer clams with sweet drawn butter; L.I. tomato salad with fresh mozzarella; Catch wedge salad with red onions and blue cheese; the Quahogs stuffie, Catch stuffed clam; Montauk shrimp boil, served warm and in the shell; and steamed Long Island blue claw crabs, served by the dozen or just a few at a time, get your mallet ready. Entrees offered on the menu include fresh local fish, shellfish and a little bit of land fare and range in price from \$14 - \$28. Sample dishes include: the Catch crab cake; whole belly Ipswich clams; soft shell crabs; Montauk fish and chips; live lobsters, steamed or stuffed with crab Imperial; Atlantic cod filet with Long Island tomatoes and black olives; local caught tuna steak with white beans, garlic and thyme; Long Island style charcoal grilled whole fish such as Atlantic striped bass or royal porgy; herb crusted rack of lamb chops; and the Catch 24 oz. black angus rib eye steak. As well there is a sandwich portion of the menu with choices such as fresh flounder sandwich, crab cake sandwich, oyster po boy sandwich and lobster roll, with prices ranging from \$7 - \$14. Finally there are sweets of course. The signature dessert item is the homemade waffles served with choice of two toppings such as strawberry, blueberry or raspberry toppings and ice cream and chocolate syrup.

Brunch, Lunch and Dinner by the Sound

The Catch is poised just at the harbor in Port Jefferson, overlooking the marina. In fact, it is adjacent to the Port Jefferson ferry slip offering ferry riders the perfect spot to grab a bite before getting on the ferry or just as they get off. In season, The Catch will be open seven days a week serving from 11 a.m. to 2 a.m. As well, Sunday brunch will be served beginning at 10 a.m. until 3 p.m. The full service bar will offer a full cocktail menu featuring creative concoctions such as The Catch signature drink. The Catch will also be available for private parties in their private rooms, and off site catering is also offered, in fact clambakes on the beach are the specialty!

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