

Long Island Press

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Restaurant Row

Eaters Digest

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Eat Here Now NEW SPOTS FOR SUMMER



THE CATCH SEAFOOD TAVERN
111 W. BROADWAY
PORT JEFFERSON
631-64 CATCH
www.thecatchtavern.com

Executive chef Eric Miller, an owner of Cavo, the sophisticated Greek restaurant/club in Astoria (with the popular garden), and his brother Marc are the team behind this natural destination across from the ferries, where Papa Joe's Shrimp & Crab Factory made a go of it. It's exactly the kind of place you have in mind when the weather warms up: an indoor/outdoor seafood emporium with endless seating options—patios, terraces, an upstairs deck overlooking the harbor, a roomful of booths and banquettes, another with a large fireplace and the tavern room with a view of the lobster tanks. They call their concept "East Coast Seafood Cuisine," meaning you'll see the words "Long Island, Montauk and Atlantic" before many of the offerings. Look for local Little Neck clams, oysters, blue claw crabs, steamer clams, cod fillet and grilled sea bass. Other interesting-sounding options: Montauk Tuna Tatiki, Montauk Shrimp Boil, Lobster Stew with

Local Corn and fish-centric pub-grub like the Fried Oyster Po Boy, Crab Cake Sandwich and a Lobster Roll. My fresh fried Flounder Sandwich showed up on panini bread and therefore was flatter than expected but enormous. Pressed with avocado, lettuce and tomato and dressed with chipotle mayonnaise, it came with creamy homemade slaw and the big crispy potatoes that you get when you cut a potato into eighths and deep fry it. The fish was lightly breaded but the melted cheddar cheese does nothing for the sandwich. Drinkers will like the good selection of craft beers, single barrel bourbons, single malt scotches and hard-to-find tequilas.

BLOND RESTAURANT & WINE BAR
335 MAIN ST.
HUNTINGTON
631-424-6300

This chic new sibling of the popular Miller Place restaurant should have a longer life than previous tenants Mimo's and Asta Wine Café and Art Gallery. Executive chef/owner Sam Nelovic's menu has entrees between \$19 and \$28 with no less than three crusted fish entrees (cod, trout and tilapia), free range chicken, a risotto, two pastas and a steak or two.

LEMON LEAF THAI RESTAURANT
197 MINEOLA BLVD.
MINEOLA
516-877-1899
www.lemonleafthairestaurant.com

It's not easy keeping track of the explosion of Thai restaurants named Lemon Leaf but here goes. This brand new one is an offshoot of the original in Carle Place but the Hicksville Lemonleaf Grill is now only affiliated with the one in Port Jefferson Station. Nevertheless, a survey of both websites and menus reveal few differences. They all proffer Americanized Thai food that sates the masses with satays, but not purists and pepper-prone hotheads.

COPPER WOK
16 W. MARIE ST.
HICKSVILLE
516-681-1947

The name honors Imperial Wok, which graced this hard-to-find spot since 1987 with better-than-average Cantonese before closing this past winter. It should come as no surprise that the wok is now being stirred with Indian style Chinese (this makes a half-dozen kitchens in Hicksville alone with such a menu) and some Thai to augment the curries and tandoori kebabs. The buffet brunch outdoes the many others in the area with a free martini, margarita, beer or wine. 🍷