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- Jones Beach
- Fire Island
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- Theater
- Museums
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- Events for kids
- Amusement Parks

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- Fishing
- Boating
- Parks

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- South Shore

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- North Shore
- South Shore
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- 
- Choose area
- 
- Narrow by date

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The dish on Long Island's restaurant and food scene

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## Open: Port Jefferson seafooder



The Catch Seafood Tavern gets into the swim in Port Jefferson. The new Long Island restaurant is a bi-level space incorporating the modern and the antique in its design. Downstairs, everything is pub-like, while on the open air upper deck, picnic tables overlook the harbor.

The place is owned by two brothers, executive chef Eric Miller and manager Mark Miller (they also own Cavo in Queens and FOOD & CO in East Hampton). Their menu centers around fresh locally caught seafood – Long Island little neck clams, Montauk tuna and steamed Long Island blue claw crabs, to name a few.

Eat a low-cal dinner of simply grilled fish and then blow the entire diet with the signature dessert — house-made waffles with fresh fruit toppings, ice cream and chocolate syrup.

The Catch Seafood Tavern is at 111 W. Broadway, Port Jefferson, 631-64CATCH, thecatchtavern.com.

—Joan Reminick

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Posted by Joan Reminick on June 1, 2009 3:25 PM | [Permalink](#)

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