

EXCERPT FROM NEWSDAY ONLINE

LIFESTYLE / [FASHION AND SHOPPING](#)

# Where to buy ready-to-grill meat and fish on Long Island

By **ERICA MARCUS**[erica.marcus@newsday.com](mailto:erica.marcus@newsday.com) [@Erica\\_Marcus](#)

Updated June 24, 2015 12:56 PM

[PRINT](#) [SHARE](#)

Now that it's well into grill season, you may have tired of burgers and steaks. But there's an easy solution to that fatigue: Meats and fish that have been cut, trimmed and marinated and need only to be thrown on the grill. Most Long Island butchers do brisk business in ready-to-grill meats, and fishmongers are increasingly offering marinated steaks, fillets and kebabs. Here are some favorites:

## MEAT

### [PRIME TIME BUTCHER](#)

8045 Jericho Tpke., Woodbury; 516-921-6519; [orderprimetime.com](http://orderprimetime.com)

Lou Kreitzman's customers appreciate Prime Time's wide range of mistake-proof grilling options. In warm weather, he has trouble keeping "turkey London broil" (\$9.98 a pound) in stock. Kreitzman trims whole turkey breasts into neat, even loaves and marinates them in spices, doctored teriyaki, apricot-plum and honey-mustard.