

CRAB CAKES

YOU WILL NEED:

1/2 CUP BUTTER

2oz. WATER

OLD BAY SEASONING

SHALLOW BAKING PAN

*FROZEN THAW TIME: 8 HOURS IN FRIDGE



OVEN (FROZEN)

350°

1. Preheat **OVEN** to 350° Place **1/2 CUP MELTED BUTTER** on crab cakes.
2. Bake for 25 minutes until golden and reaches internal temperature of 165°

BAKED OR BROILED (FRESH)

425°

1. Preheat **OVEN** to 425°
2. Reform your crab cakes into a ball or patty shape to ensure the crab cakes do not fall apart while cooking (after all, there isn't much filler)
3. Place your crab cakes in a **SHALLOW BAKING PAN**
4. Pour **1/2 CUP MELTED BUTTER** over crab cakes.
5. Pour **2 OZ WATER** into the pan
6. Place the crab cakes in pre-heated oven for 25-30 minutes or until tops are golden brown. Ovens vary.
7. Dust with **OLD BAY SEASONING**

*Smaller crab balls bake at 8-10 minutes.

DEEP FRIED (FRESH) *

325°

*Deep Fried Frozen Not Possible

1. Preheat fryer to 325°
2. Reform your crab cakes into a ball or patty shape. The crab cakes should be as cold as possible
3. Fry crab cakes until golden brown, or longer if you like them crunchy.
4. Check internal temperature to be at least 140°. If it's not, place in a 350° oven for 5 minutes or until desired temperature is reached

AIR FRYER (FROZEN)

350°

1. Preheat **OVEN** to 350° Place **1/2 CUP MELTED BUTTER** on crab cakes.
2. Bake for 25 minutes until golden and reaches internal temperature of 165°

CRAB CAKE EGG ROLLS

YOU WILL NEED:

BAKING SHEET OR AIR FRYER

Serve with
Ponzu Aioli (included).



Thaw Time: 6-8 in Fridge

OVEN (FRESH)

1. Pre-heat **OVEN** to 350°
2. Transfer egg rolls onto a **BAKING SHEET**
3. Lightly spray with non-stick cooking spray, or lightly coat with canola or vegetable oil.
4. Cook for 8-10 minutes on each side, until golden brown.

OVEN (FROZEN)

1. Preheat Oven to 375°
Transfer Egg Rolls onto a Baking Sheet
2. Bake in a preheated oven for 10 min on each side to give a good color on each side or until the internal temperature reads 165°.

AIR FRYER (FRESH)

1. Lightly spray with non-stick cooking spray, or lightly coat with canola or vegetable oil.
2. Set **AIR FRYER** to 350F, place Egg Rolls in Air Fryer basket
3. Cook for about 10 minutes, on each side until golden brown.

AIR FRYER (FROZEN)

1. Lightly spray with non-stick cooking spray, or lightly coat with canola or vegetable oil.
2. Pre-heat **AIR FRYER** to 375°
3. Air fry for 10 min on each side.



STEAMED CRABS

YOU WILL NEED:

STOVETOP POT
BEER AND VINEGAR
(OPTIONAL)

1. Bring your **POT** to a steam. Use a rack to keep the crabs above water level. Feel free to put a little **BEER AND VINEGAR** in the water as well as well as some extra seasoning!
2. For crabs, reheat 5-7 minutes..

If microwaving crabs, cover with a wet towel and microwave for 1-2 minutes. If microwaving shrimp, cover with wet towel and microwave for 1 minute.

For either method, test a claw to check if the meat is hot, but be careful not to dry them out!

*Crabs can be eaten at room temperature. We suggest eating the crabs within 2 days to ensure freshness.



CRAB DIP

OVEN
(FRESH)

375°

1. Preheat oven to 375°
2. Transfer the crab dip into an **OVEN SAFE DISH**
3. Bake for 10-12 minutes.
4. Dip your favorite foods or pour onto anything you'd like!

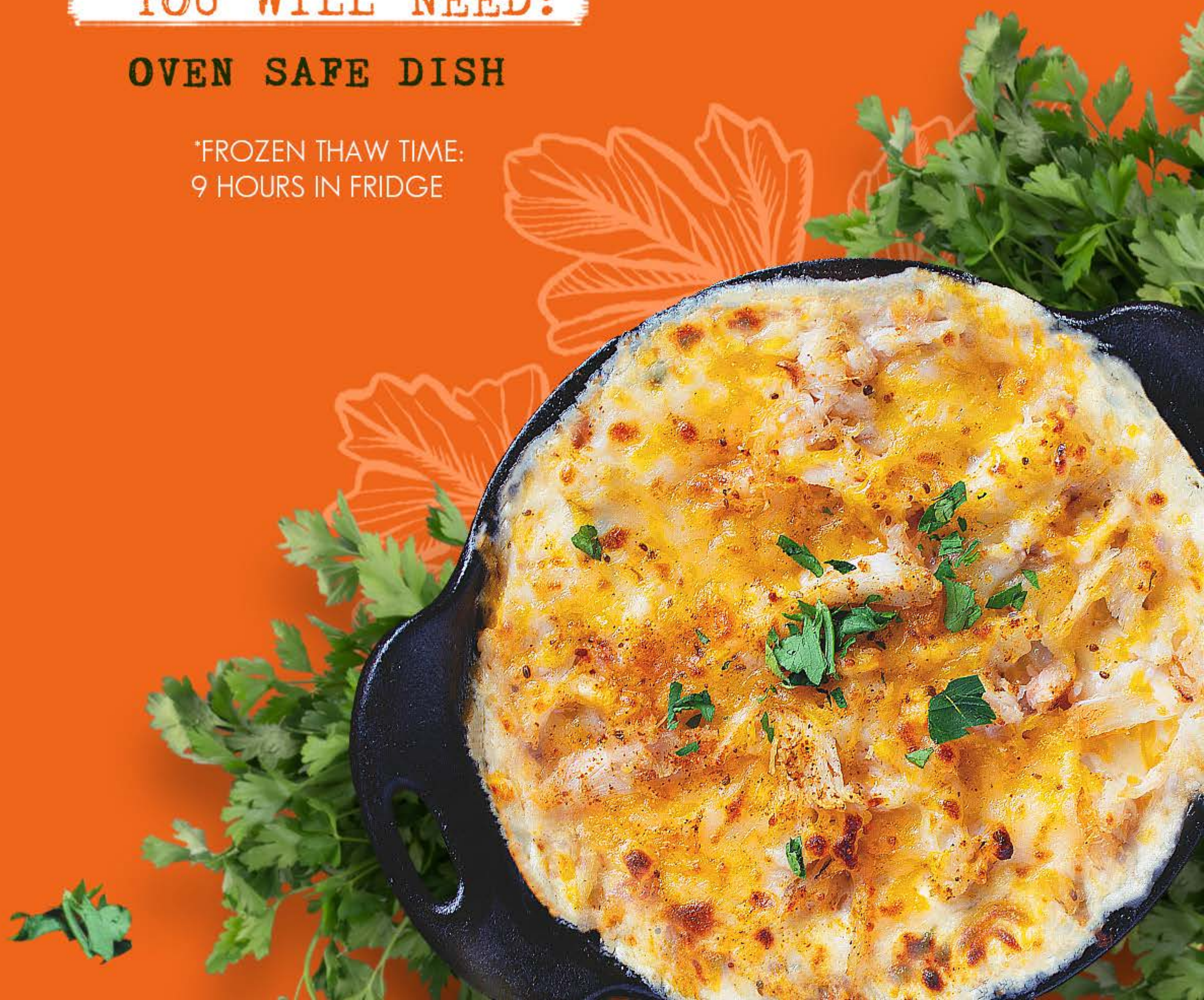
MICROWAVE
(FROZEN)

1. Pierce 4 holes in film.
2. Heat For 2 minutes and peel film and stir every 30 seconds for an additional 2 minutes.

YOU WILL NEED:

OVEN SAFE DISH

*FROZEN THAW TIME:
9 HOURS IN FRIDGE



SOUP

YOU WILL NEED:

STOVE POT

145°

*Frozen thaw time: 13.5-14 hours in fridge

MICROWAVE:
(FROZEN)

1. Pierce 4 holes in film and heat for 2 minutes.
2. Peel film and heat for an additional 5 minutes, stirring every 30 seconds.

STOVE TOP:
(FRESH)

1. Transfer soup into a **STOVE POT**.
2. Heat to at least 145° stirring constantly
3. Enjoy!



CLAMS CASINO

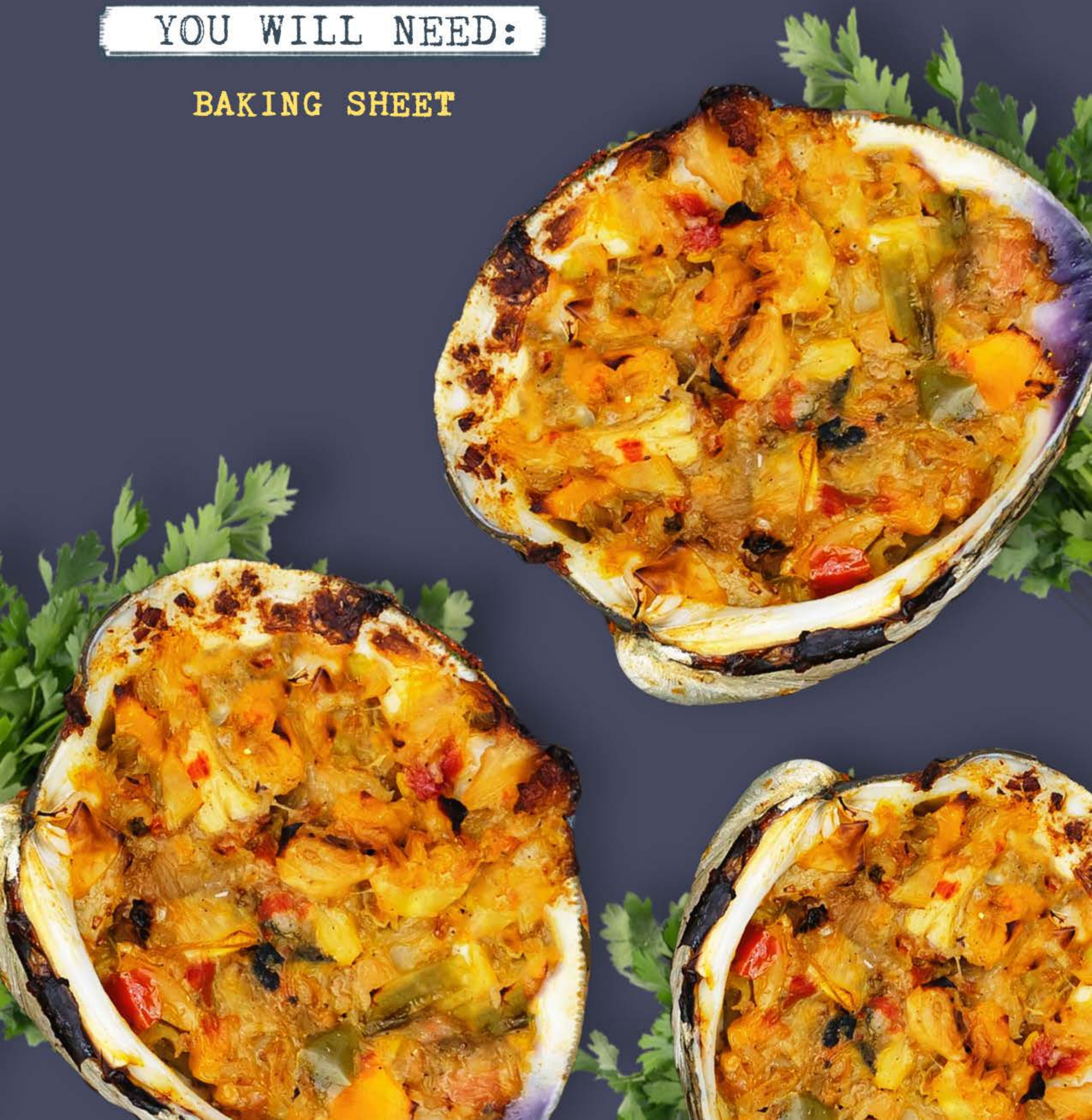
YOU WILL NEED:

BAKING SHEET

IF FROZEN UPON ARRIVAL
THAW IN FRIDGE FOR 6-8 HOURS

OVEN (THAWED)

1. Place Clams on baking sheet and preheat oven to 400°F
 2. Bake for 8-10 minutes
- Serve & Enjoy!



CRAB PRETZEL

YOU WILL NEED:

BAKING SHEET

OVEN (FRESH)

1. Remove pretzel from packaging and transfer to oven safe sheet tray.
2. Bake at 350 F for about 12 minutes, or until internal temperature of 145 F is reached

OVEN (FROZEN)

1. Remove pretzel from packaging and transfer to oven safe sheet tray.
2. Bake at 325 F for about 20 minutes, or until the internal temperature of 145 F is reached.



MINI STUFFED SHRIMP

YOU WILL NEED:

BAKING PAN

OVEN or AIRFRYER

OVEN (FROZEN)

1. Preheat oven 350°
2. Grease the bottom of the baking pan.
3. Place shrimp in a baking dish and bake for 12 min until it reaches a rich golden-brown coloring.
4. Serve and Enjoy

AIRFRYER (FROZEN)

1. Preheat oven 375°
2. Place shrimp in the airfryer and cook for 10 min until it reaches a rich golden-brown coloring.
3. Serve and Enjoy

OVEN (FRESH)

1. Preheat oven 350°
2. Grease the bottom of the baking pan.
3. Place shrimp in a baking dish and bake for 5 min until it reaches a rich golden-brown coloring.
4. Serve and Enjoy

AIRFRYER (FROZEN)

1. Preheat oven 375°
2. Place shrimp in the airfryer and cook for 4 min until it reaches a rich golden-brown coloring.
3. Serve and Enjoy



ROCKFISH FILLET

YOU WILL NEED:

BAKING PAN

OVEN

1. Preheat oven 400°
2. Season Rockfish with Old Bay and
3. Place on Baking Sheet
4. Add a Tbsp of Butter/oil to the top and bake for 8-12 minutes at 400° golden brown color once finished
5. Serve and enjoy.

400°



CRAB STUFFED FLOUNDER

YOU WILL NEED:

BAKING PAN

1. Preheat oven 400°
2. Season Flounder with Old Bay and Place on Baking Sheet
3. Add a TbSP of Butter/oil to the top and bake for 4-6 mins at 400°
4. Place Crab Imperial along the top of the fish and cook until golden brown 4-6 minutes
5. Serve and enjoy.



CRAB STUFFED ROCKFISH

YOU WILL NEED:

BAKING PAN

1. Preheat oven 400°
2. Season Rockfish with Old Bay and Place on Baking Sheet
3. Add a TbSP of Butter/oil to the top and bake for 4-6 mins at 400°
4. Place Crab Imperial along the top of the fish and cook until golden brown 4-6 minutes
5. Serve and enjoy.



CRABBY MAC

YOU WILL NEED:

MICROWAVE

1. Heat in Microwave for 3.5 minutes
2. Stir and heat for an additional 3 $\frac{1}{2}$ min.
3. Serve and Enjoy



CRAB-QUITOS

YOU WILL NEED:

AIR FRYER
or STOVE POT

OIL

SAUCE PAN

AIR FRYER (FROZEN)

1. Pre-heat

AIR FRYER to 375°

375°

2. Fry in air fryer for 4 minutes or until internal temperature reaches 175°.

3. Top with provided queso and salsa crema.

DEEP FRIED (FROZEN)

1. Pour enough OIL in STOVE POT to submerge crabquitos.

2. Preheat oil to 350°

350°

3. Fry crabquitos in oil for 4 minutes or until internal temperature reaches 165°.

4. Top with provided queso and salsa crema.

FOR QUESO: (THAW FOR 6-8 HOURS)

Place Queso in SAUCE PAN and heat on medium low heat until bubbly, make sure to continuously stir to not burn on the bottom.



JIMMY'S OYSTERS

YOU WILL NEED:

BAKING PAN



BAKE FROM
THAWED

425°

1. Preheat oven to 425°.
2. Place the oysters on a **BAKING PAN**.
3. Bake the oysters for 15 minutes.
4. Plate and serve!

BAKE FROM
FROZEN

375°

1. Preheat oven to 375°.
2. Place the oysters on a **BAKING PAN**.
3. Bake the oysters for 25 minutes.



OYSTERS ROCKE- FELLER

YOU WILL NEED:

BAKING PAN

BAKE FROM
THAWED

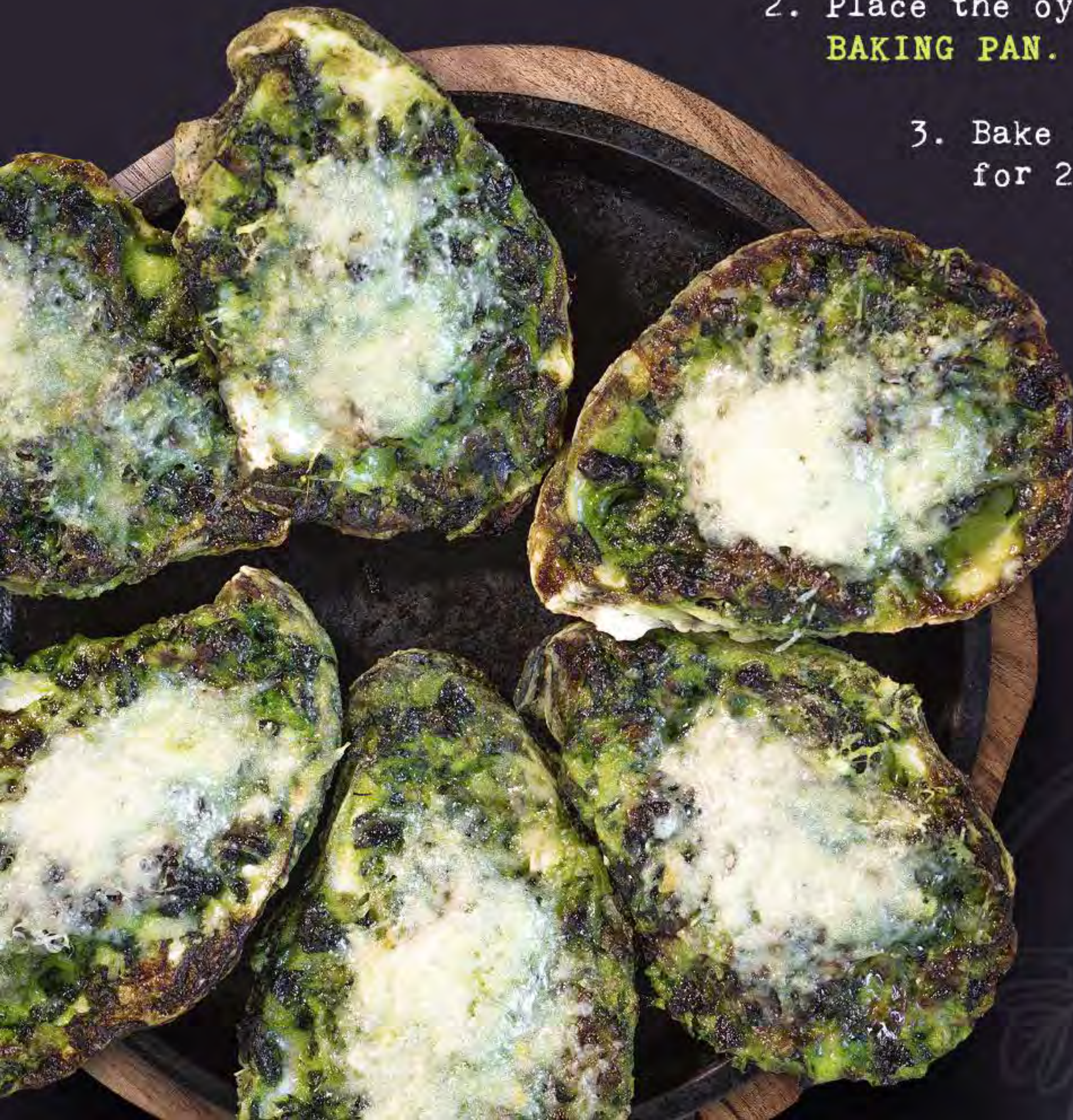
425°

1. Preheat oven to 425°.
2. Place the oysters on a **BAKING PAN**.
3. Bake the oysters for 15 minutes.
4. Plate and serve!

BAKE FROM
FROZEN

375°

1. Preheat oven to 375°.
2. Place the oysters on a **BAKING PAN**.
3. Bake the oysters for 25 minutes.
4. Plate and serve!



SEAFOOD LASAGNA

YOU WILL NEED:

COOKING SHEET

1. Preheat
oven to
400°

400°

2. Place lasagna onto
COOKING SHEET

3. Bake for 20-25 minutes
until the cheese on the
top is golden brown.

4. Allow time to rest.

5. Enjoy!



SEAFOOD POT PIE

YOU WILL NEED:

BAKING PAN

COOKED FROM FROZEN

1. Preheat oven to 400°
2. Place Pot Pie onto baking pan
3. Bake for 20-25 minutes until the crust on the top is golden brown.
4. Allow Time to Rest
5. Enjoy



(UN)STUFFED LOBSTER TAILS

YOU WILL NEED:

BAKING PAN

Unstuffed Tail

1. Preheat Oven to 400°
2. Place Lobster Tails on a Baking Pan
3. Place Baking Pan in a preheated oven for 8 minutes.
4. Serve with your favorite sides & Enjoy!

Stuffed Tail

1. Preheat Oven to 400°
2. Place Lobster Tails on a Baking Pan
3. Cover Lobster Tails with provided stuffing mix.
4. Place Baking Pan in a preheated oven for 10 minutes.
5. Serve with your favorite sides & Enjoy!



SNOW CRABS

YOU WILL NEED:

LARGE POT

1. Transfer into a pot to a steam.
2. Use a rack to keep the snow crabs above water level.
3. Reheat 5-7 minutes.

If microwaving crabs, cover with a wet towel and microwave for 1-2 minutes.

For either method, test a claw to check if the meat is hot, but careful not to dry them out! Crabs can be eaten at room temperature.



SOFT CRABS

YOU WILL NEED:

SEASONED FLOUR

OIL

BUTTER

SKILLET

1. Lightly dust the soft crabs in **SEASONED FLOUR** (preferably with Old Bay) to coat on both sides.
2. Heat **OIL** in a **SKILLET** over medium-high heat until shimmering hot. Add a little **BUTTER** and swirl the skillet to melt it.
3. Add the crabs top side down and cook until browned, about 2-3 minutes.
4. With tongs, flip the crabs and cook until red and an instant-read thermometer inserted in the center reads about 145°F.
5. Transfer crabs to a large paper-towel-lined plate to drain briefly. Plate and serve with lemons!



STEAMED SHRIMP

225°

YOU WILL NEED:

OVEN

BAKING PAN

ALUMINUM FOIL

- 1: To reheat your shrimp in the OVEN, pre-heat oven to 225°
- 2: Line a BAKING PAN with ALUMINUM FOIL
- 3: Place a single layer of shrimp on the baking pan
- 4: Cover baking pan with aluminum foil to keep shrimp moist.
- 5: Heat in oven for 3 to 4 minutes.
- 6: Turn off the oven and let the steamed shrimp sit in the oven for 2 to 3 minutes.

If frozen upon arrival:
Thaw out overnight or in a bowl of cold water.



STUFFED LOBSTER HALF

YOU WILL NEED:

BAKING PAN

1. Preheat
oven
to 425°

425°

2. Place lobster
half on
BAKING PAN
and bake
for 15
minutes

4. Enjoy!



STUFFED SHRIMP

YOU WILL NEED:

BAKING SHEET

BUTTER

WATER

If frozen upon arrival: Thaw in fridge for 6-8 hours

1. Preheat oven to 425°.

425°

2. Reform stuffed shrimp into a circular shape.

3. Place stuffed shrimp onto **BAKING SHEET**.

4. Pour 1 tablespoon **MELTED BUTTER** on each stuffed shrimp. Pour a little bit of **WATER** on the pan to prevent the stuffed shrimp from sticking (water will most likely evaporate by the time they are finished. Add more water if needed.

5. Place stuffed shrimp in pre-heated oven for 15 minutes. Ovens vary, so please check every five minutes. Take the stuffed shrimp out when the shrimp are cooked and the top is starting to brown.

6. Enjoy!



CRABBY DOGS

YOU WILL NEED:

PAN or GRILL
OVEN (Optional)

GRILLED/PAN SEARED

1. Grill Hot Dogs for 3-5 minutes
2. Rotate every 1-2 minutes
3. Heat Crab Dip on stove top on Medium to Low heat for 3-4 minutes
4. Toast buns in oven at 350° for 2 minutes
5. Heat and stir Crab Dip topping for 2 minutes or until hot
5. Prepare hotdogs and top with Crab Dip.
6. Serve & Enjoy!

