

BLUE CLAW SEAFOOD MARKET

11th & Long Beach Boulevard

Surf City, NJ 08008

609-361-0050

LIVE CRAB COOKING CHART

Steamed Crabs

Put approximately 1 inch of water in the bottom of a pot. Add seasoning, Old Bay or Baltimore Spice (salt and vinegar are optional). Bring water to a boil. While waiting for water to boil, put crabs in the steamer in layers. Sprinkle seasoning on each layer. When water begins to boil, put crabs on and start to calculate times below:

1 to 2 Dozen	10-12 Min.*
2 to 4 Dozen	12-15 Min.*
4 to 6 Dozen	15-18 Min.*

- Times are approximate. Crabs should be orange/red color when they are done.

Boiling Crabs

Fill pot ½ way with water, seasoning, salt (teaspoon), ¼ cup vinegar. Bring water to a boil and add crabs. Start to calculate times below:

1 to 2 Dozen	8 Min.*
2 to 4 Dozen	10 Min.*
4 to 6 Dozen	12 Min.*

- Times are approximate. When crabs are done they should be orange/red color.

HAVING A PARTY? TOO BUSY TO COOK? JUST DON'T WANT TO?
LET US DO IT FOR YOU! To place an order we suggest you call as early as possible. Thank You!