

# **BLUE CLAW SEAFOOD MARKET**

11<sup>th</sup> & Long Beach Boulevard

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## Live Lobster Cooking Chart

### Steamed Lobster

Put approximately 1 inch of water in a pot. Put lid on pot. When steam builds up the lid will rattle. Place Lobsters in pot. When steam builds up again the lid will rattle with Lobsters in the pot. Start counting the time as indicated below:

- 1 lb. – Allow 8 minutes
- 1 ¼ lb. - Allow 8 ½ minutes
- 1 ½ lb. – Allow 9 ½ minutes
- 2 lbs. – Allow 11 minutes
- 2 ½ lbs. – Allow 12 minutes
- 3 lbs. – Allow 15 minutes
- 4 lbs. – Allow 20 minutes
- 5 lbs. – Allow 26 minutes
- 6 lbs. – Allow 32 minutes

### Boiled Lobster

Put water in pot and bring to a boil. Place Lobsters in pot. When water returns to a boil with Lobsters in pot, start counting the time below:

- 1 lb. – Allow 6 minutes
- 1 ¼ lb. – Allow 6 ½ minutes
- 1 ½ lb. – Allow 7 minutes
- 1 ¾ lb. – Allow 7 ½ minutes
- 2 lbs. – Allow 8 minutes
- 2 ½ lbs. – Allow 9 minutes
- 3 lbs. – Allow 11 minutes
- 4 lbs. – Allow 15 minutes
- 5 lbs. – Allow 20 minutes
- 6 lbs. – Allow 26 minutes

Note: Unlike crabs, if a Lobster dies you have 48 hours to cook it as long as it has been refrigerated.

**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 us as early as possible. Thank You!