



Bring in the Season with
Great Holiday Specials
Check them out, page 7

*Check out our new Crab
Salsa and Crab Marinara
on page 12*

*Try our award-winning
jumbo lump crab cakes.
They're "the best" in the nation.*

*2007
Holiday Season*



Greg Cain & Angel Linton



Matt Cain



Charlotte Scott



Tonya Cain



Jason Oppel



Rebecca Bent (& Kids)



Happy Holidays from CrabPlace.com!

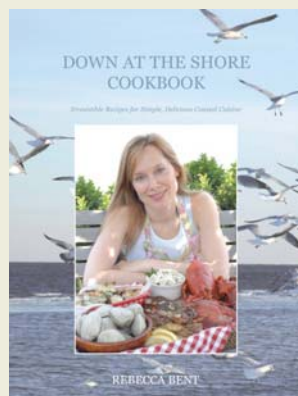
As the holidays draw near, we are reminded of the many delicious meals to come with friends and family. At CrabPlace.com we believe in serving the very best and recommend our award-winning crab cakes. Our crab cakes are made with Maryland jumbo lump crabmeat and have a hearty, rich buttery taste. In fact, they were voted "The Best in the Nation" by Kiplingers! We hope you take their advice and give them a try!

Our crab cakes also make a wonderful gift, especially this time of year when time in the kitchen may be limited. Crab cakes are very easy to prepare and can be fried or baked and pair well with any meal.

We are also pleased to announce our new Family Homestyle Marinara Sauce with Fresh Maryland Crabmeat and our new Mild and Delicious Tomato Corn Salsa with Fresh Maryland Crabmeat (see the back page, 12.) The recipes were created by CrabPlace.com's very own Rebecca Bent and are absolutely delicious. Ready right from the jar and perfect for any occasion.

Have a wonderful holiday season and delicious and hearty wishes from CrabPlace.com!

P.S. Check out some new recipes from our customers (page 11) for more great holiday ideas.



DOWN AT THE SHORE COOKBOOK

Down at the Shore is written by our very own CrabPlace.com partner, Rebecca Bent. Rebecca grew up on the Chesapeake Bay and shares her family's stories and recipes. Her book is filled with over 100 full-color photos and tasty seafood delights such as Chesapeake Crab Cakes, Crab Imperial, Crabmeat Omelet, Rustic Lobster Bisque, Shrimp Pot Pie, Corn Pudding Casserole, and Blue Cheese Dressing to name a few.

140106 180-page hardbound cookbook **\$24.95**

Our Award Winning Maryland Crab Cakes



A

Homemade from Maryland lump crabmeat, our crab cakes have a delicate, buttery taste that is slightly sweet, tender, and crispy all at the same time. We start our classic Chesapeake Bay recipe with a few simple ingredients, toss the crabmeat gently with the perfect blend of traditional seasonings, then individually wrap and freeze each crab cake. Crab cakes' hearty texture is perfect for frying or baking and any time of the day.

A. COLOSSAL CRAB CAKES

Our favorite size crab cakes are simply the biggest—Eight ounces and chalked full with Maryland crabmeat. These beauties are award winning and have pleased thousands of customers, friends, and family.

030402 Six 8 oz. crab cakes **\$89.95**

030403 Twelve 8 oz. crab cakes **\$149.95**

030404 Twenty-four 8 oz. crab cakes **\$249.95**

B. PERFECT-SIZE CRAB CAKES

Perfect served on a plate of pasta, rice, or simply by itself, these crab cakes are a meal in themselves. Our award-winning recipe coupled with this convenient size makes these one of our top sellers!

030302 Six 6 oz. crab cakes **\$74.95**

030303 Twelve 6 oz. crab cakes **\$119.95**

030304 Twenty-four 6 oz. crab cakes **\$199.95**

C. TRADITIONAL-SIZE CRAB CAKES

When more than a bite will do, four ounces is very satisfying and filling. Made from our award-winning recipe, every bite is hearty and delicious.

030202 Six 4 oz. crab cakes **\$54.95**

030203 Twelve 4 oz. crab cakes **\$92.95**

030204 Twenty-four 4 oz. crab cakes **\$159.95**

D. MINI BITE-SIZE CRAB CAKES

Amazing for parties or when only a bite size will do! These mini award-winning baby cakes are the best appetizer you will ever serve. Guaranteed to charm and please.

030102 Six 2 oz. crab cakes **\$37.95**

030103 Twelve 2 oz. crab cakes **\$69.95**

030104 Twenty-four 2 oz. crab cakes **\$109.95**

CRABPLACE SAUCES

Sauces that make every occasion and meal delicious.

131101 8 oz. Cocktail Sauce **\$4.49**

131102 8 oz. Tartar Sauce **\$4.49**



B



C



D

Perfect Crab Cakes!



Stuff a Crab Cake in pie dough, bake, for a Crab Cake Pot Pie.



Catching crabs to make Crab Cakes is fun.



Maryland Crabmeat & Soft-Shell Crabs



Hand-picked from the Chesapeake Bay, our blue crabs are harvested off the coast of Crisfield, Maryland, America's seafood capital. Their meat is simply unequalled. It has a delicate, slightly sweet taste and a generous, yielding texture. Eaten whole, the lumps of white meat can be used in soups, salads, omelets, dips, crab cakes, and lots more.

A. MARYLAND CRABMEAT & SEASONING

Blue Crabmeat is absolutely delicious and the perfect meat for any occasion. Either Fresh or Pasteurized, our crabmeat is sold by the pound.

- 040101** Fresh, 1 lb. Jumbo Lump Crabmeat **\$37.99**
- 040102** Pasteurized, 1 lb. Jumbo Lump Crabmeat **\$39.99**
- 040201** Fresh, 1 lb. Backfin Lump Crabmeat **\$29.99**
- 040202** Pasteurized, 1 lb. Backfin Lump Crabmeat **\$31.99**
- 040401** Fresh, 1 lb. Claw Crabmeat **\$21.99**
- 130301** Crab Cake Mix (makes 2 lbs.) **\$6.99**

Maryland Crabmeat is great for making...



Omelets

Crab Cakes

Crab Soup

CRABMEAT VARIETIES:

- Jumbo Lump** : Premium large crabmeat from the back section of the crab.
- Backfin Lump** : Heavenly crabmeat from the back fin of the crab, smaller and flakier than Jumbo Lump
- Claw** : The dark and flavorful meat pulled from the claw of the crab.



Our delicious soft-shell crabs are harvested at exactly the right time, ensuring superior flavor. Soft-shell crabs are sweet tasting and juicy and can be enjoyed whole, fried, or grilled.

B. MARYLAND SOFT-SHELLED CRABS

To ensure peak freshness, our soft-shell crabs are cleaned and frozen. Soft-shell crabs are sold whole and vary in size from 4-6 inches.

- 020101** Three Whale Soft-shell Crabs **\$22.99**
- 020102** Six Whale Soft-shell Crabs **\$39.99**
- 020103** Twelve Whale Soft-shell Crabs **\$69.99**
- 020201** Three Jumbo Soft-shell Crabs **\$17.99**
- 020202** Six Jumbo Soft-shell Crabs **\$30.99**
- 020203** Twelve Jumbo Soft-shell Crabs **\$54.99**
- 020301** Three Prime Soft-shell Crabs **\$14.99**
- 020302** Six Prime Soft-shell Crabs **\$24.99**
- 020303** Twelve Prime Soft-shell Crabs **\$44.99**
- 020401** Three Hotel Soft-shell Crabs **\$11.99**
- 020402** Six Hotel Soft-shell Crabs **\$20.99**
- 020403** Twelve Hotel Soft-shell Crabs **\$34.99**

Maryland Soft-shell crab is great for making...



BBQ Soft-Shell Crab

Sauteed Soft-Shell Crab

Deep Fried Soft-Shell Crab

SOFT-SHELL SIZES:

- Whale** : soft-shell crabs up to 6" in size.
- Jumbo** : soft-shell crabs 5½ to 6" in size.
- Prime** : soft-shell crabs 5 to 5½" in size.
- Hotel** : soft-shell crabs 4½ to 5" in size.

Maryland Hard Blue Crabs



A

Maryland Hard Crabs are great live and steamed!



B



C

Maryland Blue Crabs are world famous for their delicate, slightly sweet taste and rather hearty finish. Blue crabs are blue while alive, but turn bright red after cooking. The crab's flesh has a meaty texture and a higher ratio of meat, and is perfect when seasoned with CrabPlace.com seafood seasoning.

A. HARD CRABS

- 010100 ½ Dozen Colossal Male hard crabs **\$47.99**
- 010101 Dozen Colossal Male hard crabs **\$77.99**
- 010102 Two Dozen Colossal Male hard crabs **\$147.99**
- 010201 Dozen Premium Jumbo Male hard crabs **\$67.99**
- 010202 ½ Bushel Premium Jumbo Male hard crabs **\$139.99**
- 010203 Bushel Premium Jumbo Male hard crabs **\$239.99**
- 010301 Dozen Select Male hard crabs **\$44.99**
- 010302 ½ Bushel Select Male hard crabs **\$111.99**
- 010303 Bushel Select Male hard crabs **\$189.99**
- 010501 Dozen Mixed Female hard crabs **\$29.99**
- 010502 ½ Bushel Mixed Female hard crabs **\$87.99**
- 010503 Bushel Mixed Female hard crabs **\$149.99**

HARD CRAB STEAMING PRICES:

- \$2** for steaming dozen hard crabs
- \$5** for steaming ½ Bushel hard crabs
- \$10** for steaming Bushel hard crabs

B. SEAFOOD SEASONING

- 130202 10 oz. CrabPlace.com Mild Seasoning **\$7.99**
- 130203 10 oz. CrabPlace.com Spicy Seasoning **\$7.99**
- 130202 16 oz. Old Bay Seasoning **\$9.99**

C. CRAB MALLET

- 130101 Crab Mallet (ea.) **\$1.25**

HARD CRAB SIZES:

- Colossal: hard crabs 6½" point to point and up
- Premium: hard crabs from 5¾" to 6½" point to point
- Select: hard crabs from 5" to 5¾" point to point
- Female: hard crabs from 4" to 5½" point to point

Tossing in crab pots just right is an art.



Garlic Hard Crabs are delicious!



More Maryland Seafood. Oysters, Scallops, & Clams



A



B



C



D

A. OYSTERS IN A SHELL

Our fresh, hearty oysters range in flavor from briny and slightly metallic to cucumber/banana flavors. Oysters can be steamed, baked, grilled, broiled, sautéed, fried, or frittered.

070201 Twelve Oysters in their Shell **\$19.99**

070203 50 Oysters in their Shell **\$59.99**

070202 100 Oysters in their Shell **\$109.99**

B. OYSTERS SHUCKED

Let us do all the work for you and dive into these delicious already-shucked oysters. Perfect fried and frittered, they bring their wonder flavors to any meal.

070101 Pint of Oysters Shucked (20-30 oysters) **\$18.99**

070101 Gallon of Oysters Shucked (8 pints) **\$119.99**

C. SCALLOPS

Our fresh sea scallops have an endlessly buttery and sweet taste, whether they're baked, sautéed, broiled, or fried. Scallops are great as an entrée, in a pasta sauce, or chopped and used in salads or soups.

000101 Fresh, Jumbo Scallops. 10 to 20 per lb. **\$16.99**

000102 Fresh, Large Scallops. 20 to 30 per lb. **\$13.99**

D. CLAMS

Our clams are freshly harvested from some of the Eastern Shore's most select clam beds. Slightly sweet with a distinctive full flavor, they have a juicy, tender texture.

080101 Twelve Clams in their Shell **\$9.99**

080102 50 Clams in their Shell **\$38.99**

080103 100 Clams in their Shell **\$74.99**

Buttered sautéed scallops in breadcrumbs are perfect paired with fresh pasta



Oyster Rockefeller is a delightful appetizer and very easy to prepare.



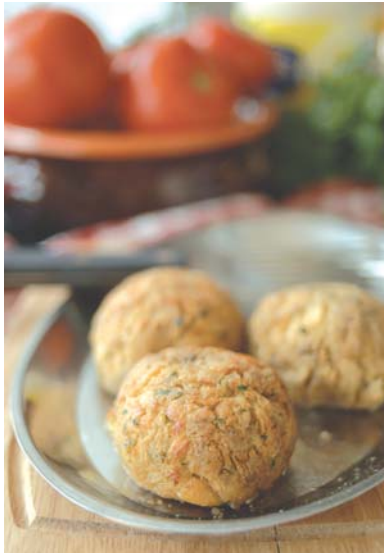
Clams are delicious in soup



Our Holiday Specials



Maryland Crabmeat



Crab Cakes



King and Snow Crab Legs



Crab dip made with Maryland crabmeat.

We put great care in our Holiday Specials because we know how important it is to get the gift you share with family and friends just right.

MARYLAND CRABMEAT MEAL

2 lbs. Backfin Crabmeat
Crab Cake Mix
8 oz. Cocktail Sauce
8 oz. Tartar Sauce

ON SALE NOW \$59.99

You save \$5.96

GOURMET CRAB SAMPLER

Six 4 oz. Crab Cakes
6 Prime Soft Crabs
Soft Crab Batter
8 oz. Cocktail Sauce
8 oz. Tartar Sauce

ON SALE NOW \$73.83

You save \$10.08

LOTS OF CRAB LEGS

5 lbs. Large King Crab Legs
5 lbs. Snow Crab Clusters
Two 8 oz. Premium Butters

ON SALE NOW \$124.94

You save \$57.94

CRAB MEAT BONANZA

5 lbs. Jumbo Lump Crabmeat
2 pkgs Crab Cake Mix
8 oz. Cocktail Sauce
8 oz. Tartar Sauce

ON SALE NOW \$142.88

You save \$55.03

MARYLAND CRAB CAKES

Dozen 4 oz. Crab Cakes
8 oz. Cocktail Sauce
8 oz. Tartar Sauce

ON SALE NOW \$84.92

You save \$14.01

CHESAPEAKE BAY DELIGHT

1 lb. Jumbo Lump Crabmeat
2 Pints Shucked Oysters
Crab Cake Mix
Oyster Breader
8 oz. Cocktail Sauce
8 oz. Tartar Sauce

ON SALE NOW \$81.74

You save \$10.19



Sautéed soft-shelled crab



Crab Imperial made with Maryland crabmeat



Shucked oysters served on oyster shells



Crab salad made with Maryland crabmeat

Seafood Side Dishes



A. PREMIUM BREADED ITALIAN CALAMARI

Made with naturally tender Loligo calamari, the sweet rings are pre-blanching and breaded with crispy, hearty Italian seasonings.

160901 1 lb. (3 pkgs. of 5.33 oz. each) **\$9.99**

160902 2 lbs. (6 pkgs. of 5.33 oz. each) **\$18.99**

160903 5 lbs. (15 pkgs. of 5.33 oz. each) **\$39.99**

B. PREMIUM BREADED SOFT SHELL CLAMS

Our clams are top-quality whole frying clams. They are crispy with a hearty, juicy flavor.

161001 1 lb. (4 pkgs. of 4 oz. each) **\$17.99**

161002 2 lbs. (4 pkgs. of 4 oz. each) **\$34.99**

161003 5 lbs. (20 pkgs. of 4 oz. each) **\$79.99**



C. PREMIUM BREADED CLAM STRIPS

Our premium hand-shucked clams have a juicy, full-bodied taste. Under the crisp outer layer is a meaty clam that makes the perfect appetizer.

160101 Premium 1 lb. (4 pkgs. of 4 oz. each) **\$6.99**

160102 Premium 2 lbs. (8 pkgs. of 4 oz. each) **\$12.99**

160103 Premium 5 lbs. (20 pkgs. of 4 oz. each) **\$24.99**

160201 Buffalo Flavor 1 lb. (4 pkgs. of 4 oz. each) **\$9.99**

160202 Buffalo Flavor 2 lbs. (8 pkgs. of 4 oz. each) **\$18.99**

160203 Buffalo Flavor 5 lbs. (20 pkgs. of 4 oz. each) **\$39.99**

160301 Country Flavor 1 lb. (4 pkgs. of 4 oz. each) **\$9.99**

160302 Country Flavor 2 lbs. (8 pkgs. of 4 oz. each) **\$18.99**

160303 Country Flavor 5 lbs. (20 pkgs. of 4 oz. each) **\$39.99**

D. ROASTED GARLIC & HERB SHRIMP

We marinate our large, tender shrimp in a stout blend of roasted garlic and herbs. They can be stir-fried just until the sauce thickens and the shrimp turn white inside.

160801 1 lb. **\$15.99**

160802 2 lbs. **\$29.99**

160803 5 lbs. **\$69.99**



E. COCONUT BREADED SHRIMP

This tropical favorite begins with fresh shrimp emboldened by crispy coconut flavor. The shrimp can be enjoyed with a sweet-and-sour dipping sauce, or just enjoyed plain.

160501 1 lb. (4 pkgs. of 4 oz. each) **\$17.99**

160502 2 lbs. (8 pkgs. of 4 oz. each) **\$34.99**

160503 5 lbs. (20 pkgs. of 4 oz. each) **\$79.99**

F. PREMIUM BREADED OYSTERS

Our juicy oysters have a distinctive, full-bodied taste that is robust on the inside and crispy on the outside. They're great as an appetizer or an entrée, and preparation is easy. Our Premium Breaded Oysters are perfect for fried oyster sandwiches or layered on bread with tartar sauce or flavored mayonnaise.

160401 Premium 1 lb. **\$22.99**



Seafood from around the World



A



B



C



D



E

A. GULF SHRIMP

Our Gulf shrimp have a wonderful sweet flavor that makes them perfect for a vast array of dishes. They are sold by the pound, fresh or frozen.

- 050302** Frozen. Jumbo Shrimp
16 to 20 shrimp per pound. **\$14.99**
- 050102** Frozen. Big Momma Shrimp
10 to 15 shrimp per pound. **\$17.99**
- 050502** Frozen. Mega Monster Shrimp
6 to 8 shrimp per pound. **\$22.99**
- 050301** Fresh. Jumbo Shrimp
16 to 20 shrimp per pound. **\$16.99**
- 050101** Fresh. Big Momma Shrimp
10 to 15 shrimp per pound. **\$19.99**
- 050501** Fresh. Mega Monster Shrimp
6 to 8 shrimp per pound. **\$24.99**

B. KING CRAB LEGS

Our king crab legs are harvested from the icy waters of the Bering Sea and North Pacific Ocean. They are cooked and flash-frozen right on board the fishing vessel to protect their spectacular flavor. Our large leg portions come about 3 to a pound, and jumbo about 2 to a pound.

- 110101** Large. 1 lb. pack **\$19.99**
Large. 5 lbs. pack **\$74.95**
Large. 10 lbs. pack **\$129.90**
- 110102** Jumbo King. 1 lb. pack **\$23.99**
Jumbo King. 5 lbs. pack **\$109.99**
Jumbo King. 10 lbs. pack **\$199.90**

C. SNOW CRAB CLUSTERS

Mild and white as the driven snow, these crab legs have an unmistakable sweetness and lightly chewy texture. One pound contains approximately 2 clusters.

- 110201** 1 lb. Cluster **\$14.99**
- 110205** 5 lbs. Clusters **\$54.95**
- 110210** 10 lbs. Clusters **\$99.95**

D. LOBSTER TAIL

Lobster tail is the sweetest and by far the meatiest portion of the lobster. Cooked lobster tails are pure white, with a buttery, hearty distinctive flavor. Our lobster tails are shipped directly from the bountiful waters off the New England coast.

- 090101** Frozen 6 to 7 oz. Lobster Tail **\$19.99**
- 090201** Frozen 8 to 10 oz. Lobster Tail **\$24.99**
- 090301** Frozen 12 to 14 oz. Lobster Tail **\$34.99**

E. SEASONINGS AND ACCESSORIES

- 131104** 8 oz. Premium Butter **\$3.99**
- 131101** 8 oz. Cocktail Sauce **\$4.49**
- 131102** 8 oz. Tartar Sauce **\$4.49**
- 130101** Crab Mallet (ea.) **\$1.25**
- 130201** 6 oz. Old Bay Seasoning **\$5.99**
- 130202** 10 oz. CrabPlace.com Mild Seasoning **\$7.99**
- 130203** 10 oz. CrabPlace.com Spicy Seasoning **\$7.99**
- 130301** Crab Cake Mix (makes 2 lbs.) **\$6.99**
- 130302** 10 oz. Fish & Shrimp **\$4.99**
- 130303** 10 oz. Oyster & Fish Breader **\$4.99**

Sautéed butterflied stuffed shrimp, with the shells on, are tender and juicy.



Ordering Is Easy



A WORD ABOUT SHIPPING

Because nearly all of our products are perishable, shipping them takes special consideration. We use our own double-boxed Fresh Pack system that pairs Styrofoam coolers with pre-chilled gel packs and dry ice. This Fresh Pack system keeps perishables cool in transit for up to 48 hours. Additionally, we take the time to carefully arrange your seafood in these specially designed boxes so that your order arrives absolutely fresh, every time.

CrabPlace.com catalog prices do fluctuate from time to time, but we are happy to honor all prices listed in this catalog through January 15, 2008.

PLACING ORDERS

- » Cutoff time for same-day shipping of orders placed via our website is 2:00 PM EST, Monday - Friday.
- » For hard crab orders, refer to our policy on our web site.

SHIPPING

- » All orders are shipped via FedEx or UPS.
- » There are no Sunday or Monday deliveries.
- » For orders placed via our website, there is an easy-to-use shipping calendar during checkout that will display all available delivery dates and shipping methods for your order.
- » Saturday delivery is available. Refer to our web site for special charges.
- » All orders to Hawaii or Alaska will be charged an additional \$10.00 surcharge. Please call 877-328-2722 for pricing and availability on orders outside the continental US.
- » To calculate shipping costs yourself, use the convenient shipping chart on our website: <http://www.CrabPlace.com/ship.html>.

TRACKING

Tracking your order is easy. Just go to <http://www.CrabPlace.com/track.html> and enter your order number.



Gift Certificates

Fresh, delicious seafood makes an excellent gift. CrabPlace.com gift certificates provide a tasty, convenient way to celebrate special occasions. Visit CrabPlace.com or call 877-328-2722 today to send a gift certificate by e-mail or regular mail in any denomination. We'll even pay the postage!

CrabPlace.com

Visit us at www.CrabPlace.com or call us at 877-328-2722 for fresh, delicious seafood delivered to your doorstep.

The CrabPlace.com Guarantee

In the unlikely event that you are not satisfied with your purchase, please contact customer service and you can return the order for a replacement or a full refund. Your complete satisfaction is our priority.

* Live crabs perishing upon arrival in excess of 15% will receive a store credit for the difference.

Recipes from our customers

CRABBIES

makes 12 servings
by Betty Gretch

- 1 (5-oz.) jar Old English cheese spread
- 1/2 cup butter
- 1 tablespoon chopped onion
- 2 tablespoons mayonnaise
- 1 (6 oz.) pkg. lump crabmeat drained, flaked, or 1 can drained
- 6 English muffins, split



Heat oven to 350 degrees F. Spray baking sheet with nonstick cooking spray. In medium saucepan, melt cheese and butter over medium heat. Add onion, mayo and crabmeat; mix well. Spoon mixture evenly onto English muffin halves, cut into quarters. Place English muffins on prepared sheet. Bake 12 to 15 minutes or until bubbly and light brown.

CRAB CHEESE WONTONS

Makes approximately 1-1/2 dozen
by Betty Gretch

- 8-oz. pkg. cream cheese, softened
- 1/8 teaspoon garlic salt
- 6-oz. pasteurized canned crabmeat, drained
- 14-oz. pkg. wonton wrappers
- oil for deep frying



Combine cream cheese, crabmeat and garlic salt in a bowl. Stir until blended. Separate wrappers and lightly moisten around edges with water. Place 1/2 teaspoon of cheese mixture in center of each wrapper; bring corners of wrapper together and seal well. Deep-fry until golden.

ASPARAGUS, CRAB, AND ORANGE SALAD

makes 6 servings
by Nick Type

- 2 pounds asparagus, trimmed
- 1/2 cup plus 2 tablespoons chopped fresh chives
- 3 navel oranges
- 14 ounces lump crabmeat
- 3 tablespoons fresh orange juice
- 3 tablespoons sugar
- 2 tablespoons distilled white vinegar
- 1 teaspoon grated orange peel
- 1/4 cup Dijon mustard



Cook asparagus in large pot of boiling salted water until crisp and tender, about 4 minutes. Cut top 6 inches from asparagus. Set 6-inch asparagus tips aside. Slice remaining asparagus into 1/4-inch-thick rounds. Transfer slices to large bowl. Mix in 1/2 cup chives.

Cut peel and white pith from oranges. Working over bowl, cut between membranes to release segments. Drain off juices. Transfer segments to bowl with asparagus slices and chives. Gently mix in crabmeat. Season salad to taste with salt and pepper.

Whisk 3 tablespoons fresh orange juice, sugar, vinegar, and orange peel in medium bowl until sugar dissolves. Whisk in mustard. Season dressing to taste with salt and pepper. Divide asparagus stalks among 6 plates. Mound salad in center of plates. Pour dressing over each salad. Sprinkle with remaining 2 tablespoons chives.

HAMMER'S CRABS

makes 6 servings
by Melinda Edmundson

- 12 live hard blue crabs
- 1/2 stick of softened butter
- 1 to 2 tablespoons of Old Bay Seasoning
- a few shakes of Worcestershire sauce



Prepare the live crabs by stabbing the crab in-between the eyes, to kill it instantly. Take care not to get your fingers in the way of the pincers. Remove the shell by lifting the back flap and separating the shell from the body. Remove the innards and keep the crabs on ice until it is time to cook them.

Thoroughly mix butter, Old Bay and Worcestershire into a paste.

Make two foil packets out of heavy duty aluminum foil big enough to hold six crabs in each packet. Place six crabs on each packet, as if they were in a conga line. Drizzle your favorite beer (whatever is on hand, I am partial to Yeung Ling) over the crabs. Distribute the butter/Old Bay/Worcestershire paste evenly into the cavity of each crab. Seal the packets.

Place packets on heated grill set to medium high and cook for approximately 10-12 minutes. Remove crabs from packet, reserving the juices in a bowl. Place the crabs on the grill and cook a few more minutes over direct heat to give the crabs a bit of a crisp. Put the cooked crabs in a bowl and pour the reserved juices over them.

SALT AND PEPPER CRAB

makes 4 servings
by Jeanne Biando

- 2 tablespoons chopped garlic
- 2 tablespoons chopped shallots
- 2 tablespoons chopped ginger
- 2 teaspoons olive oil
- 1 teaspoon curry powder
- 1 teaspoon ground black pepper
- 1/3 cup oyster sauce
- 2 cups canned chicken broth or stock
- 1/2 cup chopped green onions
- 3 to 4 large cooked blue crab, cut into small sections and tossed in flour
- optional pat of butter



In a medium sauce pot, heat oil. Then add the garlic, shallots and ginger and sauté over medium low heat for a minute or two, stirring with a wooden spoon. Next add the curry and black pepper and saute briefly. Next add the crab pieces. Then add the chicken broth and oyster sauce. Then cover the pots and let it cook together for about 5 or 6 minutes over medium high heat.. After that, remove the lid and stir the crab in the now thicker sauce. Add the green onions. You can finish it with a small piece of butter to really give it a good flavor, but that can easily be left out.

We love receiving recipes from our customers. We have tried all of these and think they are spectacular. Look out for these as well in our upcoming CrabPlace.com cook-book this spring.

If you would like to submit a recipe, please send them along to: customerservice@CrabPlace.com

We are proud to announce... new products that pair wonderfully with our award-winning jumbo lump crab cakes. Check them all out!



Our Salsa with crackers



Our Marinara on pasta & served w/ 2oz. crab cakes



A

B

C

A. MARINARA SAUCE WITH FRESH CRABMEAT

Our Marinara Sauce has a deep, rich flavor. This recipe was brought to Maryland by my great-grandmother from the shores of Sicily, some 100 years ago. Its delicious flavor comes from 100% authentic Maryland crabmeat; vine-ripened tomatoes; delicately sautéed onions and roasted garlic; freshly picked garden parsley. Our sauce is delightful spooned over pasta and served with our award-winning 2 oz. crab cakes (think: crab meatballs!) Our marinara sauce is ready to serve right from the jar.

- 132114** Four 16 oz. marinara sauce w/ fresh crabmeat **\$36**
- 132118** Eight 16 oz. marinara sauce w/ fresh crabmeat **\$64**
- 030102** Six 2 oz. jumbo lump crab cakes **\$37.95**

B. TOMATO CORN SALSA WITH FRESH CRABMEAT

Our salsa is made with 100% authentic Maryland crabmeat direct from the Chesapeake; sun kissed, vine-ripened tomatoes; corn cut right from the cob; freshly picked cilantro; hearty pinto beans; and our own special blend of seasonings and spices. Our salsa pairs nicely with nachos, rice, meat, seafood, poultry, veggies, sausage, eggs, crackers, pasta, tortillas, tacos, & toast. This salsa is mild and ready to serve right from the jar.

- 132104** Four 16 oz. salsa w/ fresh crabmeat **\$36**
- 132108** Eight 16 oz. salsa w/ fresh crabmeat **\$64**

C. AWARD-WINNING JUMBO LUMP CRAB CAKES

Our award-winning crab cakes pair wonderfully with everything, especially all our new products! Guaranteed to please in a widerange of sizes. Made with 100% Maryland crabmeat.

- 030102** Six 2 oz. jumbo lump crab cakes **\$37.95**
- 030202** Six 4 oz. jumbo lump crab cakes **\$54.95**
- 030302** Six 6 oz. jumbo lump crab cakes **\$74.95**
- 030402** Six 8 oz. jumbo lump crab cakes **\$89.95**

SALSA & MARINARA SAUCE COMBOS

- 132122** Two each of salsa & marinara **\$36**
- 132124** Four each of salsa & marinara **\$64**



The Crab Place
 206 South Tenth Street
 Crisfield, MD 21817
 Toll-free (877) EAT-CRAB