

Appetizers

Crab Critter Appetizer

One bite and the palate will demand another. Great for parties and oven ready to heat and server.

Crabalaya Stuffing

"Crab with an Attitude". An artful blend of lump crab meat, Cajun seasoned sausage, New York cheddar cheese folded in a spiced bayou cream sauce with just a hint of sautéed seasoned onions and peppers. Use to stuff chicken, veal, fish, shrimp, omelets, portabella mushrooms, and peppers or just as a dip.

Crabalaya Cruncher Appetizer

A fun and delicious appetizer that will surprise family and guests. Oven ready to heat and serve.

Smith Island Crab Cake (1 oz) – Our Smith Island, folded in a spiced mayonnaise mixture, stiffened with a mild cream sauce.

* Must be pre-ordered

Imperial "Mini" Crab Cake (1.5 oz) – Jumbo Lump crab meat in a mild cream sauce.

* Must be pre-ordered

Stuffed Mushrooms - Silver Dollar size stuffed with spinach, cheese, imperial sauce.

Clamsters (1 ½ oz) - The Captain's Famous no potato creamy Clam Chowder, blended with a perfect match of cheese, breaded, browned and ready to quickly heat in your oven. An explosion of flavor and taste.

Crab Bowl – Italian Pub loaf of bread with Jumbo lump crab meat folded with a lightly seasoned cheesy cream sauce.

* Must be pre-ordered

Party Trays

Steamed Shrimp – Wild caught, deep water, colossal shrimp. Steamed FRESH daily!

* Party Tray - 10 People

(30 shrimp – cocktail sauce included)

* Party Tray – 25 People

(75 shrimp – cocktail sauce included)

Steamed Shrimp with Crab Claws

Ingredients Can Include: Crab/Shrimp/Lobster, Eggs,
Wheat, Soy, Milk

JUMBO LUMP CRAB CAKES

Smith Island Crab Cake – "Our Prize Winner"

"Made Fresh Daily"

Tender Colossal Jumbo Lump, spiced to perfection with a mild cream sauce and no filler, "all meat".

Signature Jumbo Lump Crab Cake

"Made Fresh Daily"

The "Best of the Chesapeake" crab cake uses only Jumbo Lump and lump crab meat, seasoned perfectly with our blend of spices. No breading.

Premium Breaded Jumbo Lump Crab Cake

All Jumbo Lump crab meat folded in a cream mustard mousse.

Imperial Breaded Jumbo Lump Crab Cake

All Jumbo Lump crab meat in a mild cream sauce.

Rock Hall Colossal Jumbo Lump Crab Cake

Lightly seasoned, folded in a buttery cream sauce, egg washed and breaded.

Imperial Breaded Stuffed Shrimp

All Jumbo Lump crab meat in a mild cream sauce wrapped around a Jumbo Shrimp.

Breaded Shrimp Cake

Chunks of shrimp in a parmesan cream sauce.

Lobster Cake

Maine Lobster meat folded in our creamy Imperial Sauce

CRAB CAKES MAY BE FROZEN.

THAW FULLY IN REFRIGERATOR BEFORE HEATING.

Soups

Cream of Crab Soup

Creamy blend loaded with lump crab meat

Snapper Soup

Snapping Turtle soup at its finest. Absolutely delicious!

Maryland Crab Soup

Made right here, its tomato based with sautéed vegetables & lots of crab meat.

New England Clam Chowder

Thick, Rich and Creamy. Full of clams & no potatoes.

** Best served when thawed overnight and heated in saucepan to an internal temperature of 165°.*

Sides

"Made Fresh Daily"

Broccoli Salad

Coleslaw

Seafood

Steamed Shrimp – Jumbo wild caught Gulf of Mexico Shrimp, steamed to an old fashioned snappy crunch.

Alaskan King Crab Legs

Lobster Tail (Frozen)

Norwegian Salmon (5 oz)

Sauces

The Captain's Cocktail Sauce

Tartar Sauce

Desserts

Pellmann Cakes & Pies

Triple Chocolate Cake

Chocolate Mousse Cake

Cheesecake

Coconut Cake

Key Lime Pie

www.WeLoveCrabCakes.com

Cooking Instructions

Signature & Smith Island Jumbo Lump Crab Cake

Pan Sauté – low heat, melt butter. Slowly pan sauté one side until golden (approximately 6min.). Turn crab cake over and lightly sauté other side (approximately 5 min).

Bake – Preheat oven to 350°. Place crab cake on baking sheet or in pan with small amount of soy butter. Bake 15 min.

Broil – Bake as above, and then broil a minute or two until crispy and brown.

Breaded Crab Cakes

Premium, Imperial and Rock Hall crab cakes are all pre-cooked. Simply preheat your oven to 400° and bake for 15 min.

Breaded Shrimp Cake

These shrimp cakes are already cooked. Simply pre-heat your oven to 400° and bake for 15 min.

Imperial Breaded Stuffed Shrimp

These stuffed shrimp are pre-cooked. Simply pre-heat your oven to 400° and bake for 15 min.

Appetizers -

Stuffed Mushrooms - Simply pre-heat your oven to 400° and bake for 15 min.

Crab Critter Appetizers – Thaw 20 min prior to heating. These are pre-cooked. Pre-heat oven to 350°, bake for 15 min.

Crabalaya Cruncher Appetizer – Thaw 20 min prior to heating. These are pre-cooked. Pre-heat oven to 350°, bake for 15 min.

Crab Bowl – Bake 400° for 25 minutes. Stir after 15 minutes. Serve with your favorite crackers.

Crabalaya Stuffing – Thaw in refrigerator. To use as dip, bake at 375° for 20 min. When using as a stuffing for omelets, mushrooms, tomatoes, etc, bake at 375° for 20 min.

Alaskan King Crab Legs – Steam for approximately 25 min.

Lobster Tail – Thaw overnight in refrigerator. Cut the back of the shell through to tail joint. Lay meat out over the shell. Baste with butter (optional) and broil at 400° for 20 min. (Meat should be white)

www.WeLoveCrabCakes.com

Store Locations

Main Plant and Store

5159 West Chester Pike

Ridley Creek Plaza

Newtown Square, PA 19073

Phone - 610-355-7525 Fax – 610-355-7576

Owners – Nancy & Chuck Wojciehowski

Hours of Operation:

Mon. – Fri. 8:00AM – 5:30PM

Saturday 9:00AM – 3:00PM

Sunday - Closed

Located across from Ridley Creek State Park

Trappe Store

450 W. Main Street

Trappe, PA 19436

Phone - 610-458-7012

Owners: Tom & Lois Zakowicz

Manny & Janice Heckman

Hours of Operation:

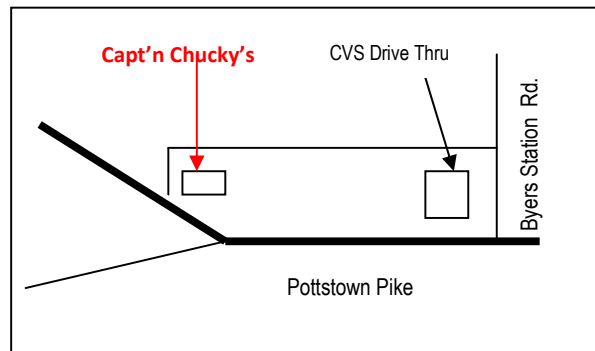
Mon – Fri: 9:00AM – 6PM

Saturday: 9:00AM – 4PM

Sunday - Closed

Eagle Store

Located Across from Gordon's Sporting Goods



www.WeLoveCrabCakes.com

Jumbo Lump Crab Cakes



Made Fresh Daily

Wholesale Pricing

Restaurant Quality

Take & Bake

Eagle Store

132 Pottstown Pike

Chester Springs, PA 19425

Phone - 610-458-7012

Owners – Elaine & Wayne Jones

Hours of Operation:

Mon – Thur. 10:00AM – 6PM

Fri. & Sat. 10:00AM – 7PM

Sunday 11:00AM – 5PM

See Back for Store Locations and Hours