

Congratulations on scoring some of the most incredible food on Earth! Now that you are home with your bag of goodies, you're probably wondering how to best enjoy them. Well, we have good news for you! We have created a whole list of cooking and reheating directions for all of your Crab House fare! The following are our most popular items and/or most requested for instructions. If you have any questions about food not listed below, please do not hesitate to call us at 847.520.3633!

Preparing from raw state:

Fish: Our raw fish is available pre-seasoned as well as plain.

Chargrilled: Dab soy sauce all over both sides of filets. Sprinkle both sides with Bob's Seasonings. Then lightly pat both sides w/ bread crumbs then pat the filets in Italian dressing and put on clean, hot and oiled grill. Cook each for about 4 minutes or until middle of fish is slightly, slightly translucent. (Don't forget to put the topside of the fish down on the grill.) Baste the top of the filet w/ a little bit of melted butter and sprinkle with paprika and chopped parsley.

Blackened: coat with butter on both sides of filets. Sprinkle both sides with paprika and blackening seasonings. In cast iron pan heat enough butter to coat bottom of pan When the pan and butter are hot (butter will be sizzling), carefully place fish in pan. Cook each side of fish for about 4 minutes or until middle of fish is slightly, translucent. If you want it more done, cook a bit longer. Baste the top of the cooked filet w/ a little bit of melted butter and serve with lemon.

Whole Maine Lobster- Live: all whole live Maine lobsters should be cooked the day they arrive. Leave lobster in box with lid until ready to cook. Bring a pot of water to boil. Place lobster head first in pot. When water comes to a boil again, cover and cook accordingly.

1 1/4 - 1 1/2 lb. 8 - 10 minutes

1 3/4 - 2 lb. 12 - 14 minutes

Remove lobster from water and cut in half straight down the center. Brush with butter and dust with paprika and broil for 1-2 minutes. Remove and serve with melted butter and lemon .

Lobster Tails: Boil for 5 - 6 minutes (per pound), then remove. Split down the middle with knife to butterfly. Brush with butter; dust with paprika and broil for 1 - 2 minutes, then serve with melted butter.

Steaks: may be chargrilled or broiled to your desired temperature. Remove from grill and brush with soy sauce, butter and sprinkle evenly with Bob Chinn's special steak seasoning.