



**Jax**

**FISH HOUSE & OYSTER BAR**

**FINISH**  
**AT**  
**Home Kits**

cooking instructions

# SHRIMP BOIL

1. Fill your biggest pot with at least a gallon and a half of water.
2. Add spices and lemon.
3. Bring the pot to a boil.  
Allow mixture to boil for two minutes.
4. Add shrimp boil bag to the boiling water.
5. Set a timer for 4 minutes.
6. Pull the bag out of the water and strain off the liquid.
7. Cut the bag open and split it between two plates.
8. Get your hands dirty and enjoy!



FISH HOUSE & OYSTER BAR

# CRAB CAKES

1. Place a medium-sized saute pan on the stove over medium heat. Add 2 tablespoons of vegetable oil to the pan.
2. Place crab cakes in pan and sear for 4 minutes or until cakes are golden brown.
3. Carefully flip crab cakes and cook for another 4-5 minutes.
4. Crab cakes should be warmed through and golden brown on both sides.
5. Pour buttermilk sauce onto a plate, place crab cake on top of the sauce, and add a dollop of tomato puree to the side of the crab cake.
6. Garnish with pea sprouts and lemon.



FISH HOUSE & OYSTER BAR

# GRILLED MAINE LOBSTER

1. Preheat your grill on high.
2. Once the grill is hot, turn down one side.
3. Place both lobster halves on the lowered temperature side of the grill, shell side down, on the side of the grill with a lower temperature.
4. Place potatoes on the grill .
5. Brush lobster with bagna cauda and continue to cook for 5-7 minutes.
6. Lobster meat should be opaque and white in color once it is cooked.
7. Remove lobster and potatoes from the grill
8. Split between two plates, add arugula to the plate, and drizzle the whole dish with bagna cauda and a squeeze of lemon.



FISH HOUSE & OYSTER BAR

# GRILLED SALMON

miso potatoes, chinese broccoli, mushroom aioli, chile crunch

1. Preheat grill on high.
2. While the grill is heating, season the salmon filets with salt and pepper.
3. Using 1 teaspoon of oil toss Chinese broccoli with oil and season with salt and pepper.
4. Once the grill is hot place the salmon on the grill flesh side down
5. Place potatoes, and broccoli on the grill .
6. After two minutes turn the salmon 45 degrees. If the salmon is sticking to the grill DO NOT FORCE it up. Wait patiently until it pulls off the grill easily.
7. Rotate potatoes and broccoli as desired color dictates.
8. After 2-3 more minutes flip salmon onto its skin side.
9. Cook for another 4 minutes, skin should be crispy.
10. If you have a thermometer, medium temperature 125-130, 145. degrees for fully cooked.
11. Remove salmon, potatoes, and broccoli.
12. Place potatoes in a bowl and toss with the miso butter.
13. To assemble, spread mushroom aioli on the bottom of the plate.
14. Add potatoes to the plate and top with Chinese broccoli, add salmon to the side.
15. Using a spoon stir/loosen chile crunch and drizzle over fish and vegetables.
16. Garnish with pickled mushrooms.
17. Don't forget the salad!

# CLAMS & SPAGHETTI

1. Heat a large saucepot over medium-high heat, place 1 tablespoon of oil in the pot.
2. Add garlic and Calabrian chiles and stir.
3. Add tomatoes and clams and continue to stir.
4. Add liquid (stock and wine) to the pot.
5. Cover the pot with a lid and steam.
6. Steam for 2-3 minutes, when clams open, they are ready.
7. Add pasta and chopped clams to the pot and stir to heat and incorporate.
8. Cover the pot for 1-2 minutes to warm pasta.
9. Divide pasta and clams evenly between two bowls.
10. Discard any unopened clams.
11. Sprinkle brown butter crumbs over the top of the pasta.
12. Enjoy with bread and salad!



**FISH HOUSE & OYSTER BAR**

# STEAMED P.E.I. MUSSELS

1. Place a large pan over medium heat.
2. Pour the sauce container into the pan, bring to a simmer over medium heat. Cook until fragrant and bubbling.
3. Dump mussels into the pan, and cover with a lid.
4. After 2 minutes, remove the lid and stir the mussels.
5. Cover the pot again and cook until the mussels have opened up, 3-4 more minutes.
6. Discard any unopened mussels. ENJOY!



**FISH HOUSE & OYSTER BAR**

## **SEAFOOD CHOWDER**

1. Place a medium sized saucepot over medium- high heat.
2. Place all the ingredients into the pot together.
3. Cover the pot and bring up to a simmer.
4. Be careful to not let the cream boil over.
5. If the cream starts to boil over, turn the heat down.
6. Once shrimp are cooked and mussels are open your chowder is ready.
7. Check the seasoning and add salt if desired.
8. Split between two bowls ENJOY!

## **GIANT CAESAR SALAD**

1. Place a half-ounce of dressing on each plate and using the back of a spoon spread dressing out into a circular shape
2. Evenly divide gem lettuce between plates and arrange on top of the dressing
3. Divide croutons evenly between plates and arrange them on and around the lettuce
4. Drizzle the rest of the dressing over the salad
5. Sprinkle with cheese



**FISH HOUSE & OYSTER BAR**

# CRAWFISH AND SAUSAGE GUMBO

1. Heat rice in the microwave or a pot with a splash of water.
2. Place gumbo in a separate pot and warm over medium heat, stirring frequently.
3. Be careful not to scorch rice or gumbo.
4. Add rice to a bowl and pour gumbo over rice.

ENJOY!



FISH HOUSE & OYSTER BAR

# LOBSTER MAC AND CHEESE

1. Place cheese sauce in a large sauce pot and slowly warm over a low heat.
2. Once sauce has loosened and warmed, add lobster meat.
3. Stir mixture to coat evenly about 2-3 minutes, keeping heat on low- medium, to avoid scorching.
4. Add pasta and cheese to the pot and continue to stir until everything is evenly coated and hot throughout.
5. Once mixture is hot, divide mac and cheese between bowls.
6. Top with chives and brown butter crumbs

ENJOY



FISH HOUSE & OYSTER BAR