



SWEET CHILI-LIME BEURRE BLANC

Makes 1-1/2 cups

1 oz Shallots - finely minced
1 oz Fresh lemon juice
1 cup Chablis wine
1/4 cup Heavy cream
1 pound Unsalted butter - cut into 1 inch cubes
1 Bay leaf
Salt & Pepper to taste

Combine shallots, lemon juice, bay leaf, and wine in a small pan and reduce 50%. Strain. Return the strained liquid to the pan and add the heavy cream. Cook one minute. Working on and off low heat add the butter in one block at a time while whisking constantly until the sauce is done. After the last piece of butter is dissolved remove the sauce from heat and store at a luke warm temperature until use.

Sweet Chili-Lime Beurre Blanc

6 Tbsp Fresh lime juice (room temperature)
1-1/2 cup Sweet chili sauce such as Mae Ploy brand (room temperature)
1-1/2 cup Beurre blanc (luke warm)

Whisk all ingredients together in bowl and store at a luke warm temperature until ready to use.



DUNGENESS CRAB CAKE STUFFED HALIBUT WITH SPRING VEGETABLE SUCCOTASH AND CARAMELIZED WALLA WALLA ONIONS

Serves 2

2 each Dungeness Crab Stuffed Halibut (recipe below)
2 tbsp Flour
3 oz Summer Succotash (recipe below)
4 oz Caramelized Walla Walla onions (recipe below)
2 fl oz Lemon Chive Beurre Blanc (recipe below)
½ tsp Chives minced

Instructions:

Heat sauté pan over medium high heat with olive oil. Dust the halibut with the flour. Place fillets flesh side down in the sauté pan. Sear to golden and turn over and continue to cook until the fish is opaque (be careful not to overcook) note if cooking thicker portions you can sear the outside of the fish and finish the cooking process in a 375 degree oven.

Sauté the succotash with whole butter and adjust seasoning to taste. Place the succotash on the center of the plate and place the Seared halibut on top of the succotash.

Ladle the lemon chive beurre blanc around the perimeter of the plate then garnish with caramelized sweet onions and chopped chives. Serve.

Crab Cake Stuff Halibut

2 each 6 oz halibut fillets
2 each Elliott's Crab Cakes
1/2 tsp Salt
1/4 tsp Pepper

Instructions:

Cut a pocket into the center of the halibut portions and insert one Elliott's crab cake into the pocket. Press the open ends of the halibut pocket to seal then season with Salt and pepper. Keep refrigerated until ready so cook.

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Caramelized Walla Walla Sweet Onions

1 tsp Butter
1 large Sweet onion - peeled and sliced 1/4 inch thick
2 tsp Salt
1 tsp Pepper

Instructions:

Heat a sauté pan with butter until the butter starts to brown. Add the sliced onions and cook until they begin to caramelize. Turn down the heat and season with salt and pepper. Hold warm until ready to serve.

Spring Succotash

Yield-12 oz

5 oz Fresh white corn
1/2 tsp Sugar
5 oz Lima beans
3/4 oz Red pepper - diced 1/4 inch
3/4 oz Green pepper - diced 1/4 inch
3/4 oz Red onion - diced 1/4 inch
3/4 oz Red potato - diced 1/4 inch

Instructions:

Husk and remove corn kernels from the cob. Combine all ingredients and mix until well combined.

Lemon Chive Beurre Blanc

1 tsp Shallot - minced
1 tsp Lemon juice
1-1/2 Tbsp White wine
2 tsp Heavy cream
4 oz Unsalted butter - cut in to 1 inch cubes
1 Tbsp Chives - minced
1/8 tsp Salt and Pepper

Instructions:

Combine shallots, lemon juice and white wine in a sauce pan over medium heat and reduce liquid by 50%. Strain the liquid and return to the heat and add cream and reduce by 50% again. Remove the pan from the heat and whisk in butter in small amounts to form an emulsion. Add salt and pepper and remaining lemon juice. Adjust seasoning if necessary and hold hot for service.



DUNGENESS CRAB CAKE LASAGNA

Serves 4

| | |
|-----------|---|
| 12 sheets | Lasagna sheets, cooked and chilled |
| 4 each | Elliott's Dungeness Crab Cakes |
| 1 cup | Ricotta cheese |
| 1 cup | Spinach, fresh chopped |
| 3 cups | Tomato lasagna sauce (sub recipe below) |
| 2 cups | Mozzarella cheese, shredded |
| 2 tbsp | Parmesan cheese, shredded |
| 2 oz | Tomato, fresh diced |
| 1 tsp | Basil, fresh chiffonade |

Preheat oven at 350 degrees

In a mixer combine Elliott's Dungeness Crab Cakes with the fresh spinach and ricotta cheese and mix on low speed until combined. Mix the Mozzarella and Parmesan Cheeses. In a buttered baking dish layer the lasagna in the following order:

- 4 Lasagna sheets
- 1 cup Tomato sauce
- 1 ½ cup Crab cake ricotta mix
- Mozzarella and parmesan cheese mix
- 4 Lasagna sheets
- 1 cup Tomato sauce
- 1 ½ cup Crab cake ricotta mix
- Mozzarella and parmesan cheese mix
- 4 Lasagna sheets
- 1 cup Tomato sauce
- Mozzarella and parmesan cheese mix
- Diced tomato and basil chiffonade

Bake in a 350 degree oven for 40 minutes or until the cheese has melted and there is an internal temperature of 165 degrees.

Cut and serve.

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Tomato Lasagna Sauce

Yield-3 cups

| | |
|---------|-------------------------------|
| 2 tbsp | Olive oil |
| ½ cup | Onion yellow, diced |
| 1 tbsp | Garlic, minced |
| 4 cups | Roma Tomato, diced fresh |
| 2 tbsp | Basil fresh, minced |
| 1 tbsp | Italian Parsley fresh, minced |
| 1 ½ tsp | Oregano fresh, minced |

Instructions:

In a medium sauce pan heat the olive oil and add the diced yellow onion and minced garlic and cook until tender. Add the diced tomatoes and continue to cook to stew the tomatoes. Once the tomatoes are tender place the sauce into a food processor and add the fresh herbs and process until smooth.

Place in the refrigerator to cool for lasagna assembly.



DUNGENESS CRAB CAKE SLIDERS

Serves 2

| | |
|--------|--|
| 4 each | Dollar rolls |
| 4 each | Elliott's Dungeness Crab Cakes |
| 3 oz | Spicy remoulade sauce (sub recipe below) |
| 4 tbsp | Mixed spring greens |

Prepare Elliott's Dungeness Crab Cakes per instructions on the box.

Toast the dollar rolls and place ½ tbsp of remoulade sauce on the bottom half.

Place the cooked Elliott's Dungeness Crab Cake on top of the sauce and top with the mixed spring greens and top with the top bun and serve.

Spicy Remoulade Sauce

Makes approximately 2 cups

| | |
|------------|---------------------------------|
| 1 1/3 cups | Mayonnaise |
| 4 Tbsp | Lemon juice |
| 1 tsp | Tomato paste |
| ¾ tsp | Shallots, minced fine |
| ½ Tbsp | Capers, drained and minced fine |
| ½ Tbsp | Dijon mustard |
| 2 ¾ oz | Celery, minced fine |
| 1/8 tsp | Cayenne pepper |
| 1 oz | Onion, minced fine |

Combine all ingredients and mix well. Refrigerate until needed

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DUNGENESS CRAB CAKE STUFFED MUSHROOMS

Serves 4

16 each Mushrooms (jumbo button or Cremini)
4 each Elliott's Dungeness Crab Cakes
3 oz Buttered bread crumbs
4 tbsp Grated parmesan cheese

Instructions:

To prepare the Mushroom caps remove the stem from the top and wash. Turn them cap side down and lightly coat with olive oil, salt and pepper. Place the caps in the oven on 300 for 10 minutes and bake until tender. Remove the Mushrooms from the oven and fill with ½ oz of Elliott's Dungeness Crab Cake mix. Top with buttered breadcrumbs and grated Parmesan cheese and place back into the oven until cooked through about 10 minutes. Serve hot.

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DUNGENESS CRAB CAKE STUFFED PRAWNS

Serves 2

8 each Prawns, Mexican White 12 count (butterflied and de-veined)
3 tbsp Olive oil
4 each Elliott's Dungeness Crab Cakes
3 oz Buttered bread crumbs
4 tbsp Grated parmesan cheese

Instructions:

To prepare the Prawns leave the shell in tact and cut the curved back of the shell about half way into the meat of the prawn and fold the sides back exposing the meat. Gently release the meat from the shell up to the tail. Be careful not to remove it completely. Place the olive oil on a baking sheet and lay out the prawns with the shell side down. Place a half of Elliott's Crab Cake mix on top of each prawn. Top with buttered breadcrumbs and grated parmesan cheese and place back into a 350-degree oven and until cooked until the prawns are opaque and cooked through about 15 minutes. Serve hot.

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ELLIOTT'S CRAB CAKE DIP

- 8 each Elliott's Crab Cakes (two packages)
- 2 oz Cream cheese
- 1/4 cup Shredded Monterey Jack cheese
- 1 Tbsp Green onion - chopped
- 2-1/2 tsp Italian parsley - chopped
- 1 Tbsp Red pepper - 1/4 inch dice
- 1/4 cup Artichoke hearts - drained and coarsely chopped
- 1/4 cup Fresh spinach - chopped
- 7 slices Potato Crostini (see recipe below)
- 1 each Lemon wedge

In a bowl, combine Elliott's Crab Cakes (uncooked) with the cheeses. Add onions, parsley, red pepper, chopped artichoke hearts, and spinach. Mix until ingredients are incorporated – don't over mix. Place mixture in a baking dish and bake in a preheated oven at 400oF for approximately 7-9minutes or until hot and bubbly.

Place crostini around edges and garnish with lemon wedge and parsley sprig.

Potato Crostini

- 1 each Potato baguette
- 1/4 cup Olive oil

Slice rolls into 1/4"– 1/2" slices and brush with olive oil. Place in 400F oven and toast on both sides.



TENDERLOIN OSCAR CROSTINI

Yield: 16 each

- 16 oz Tenderloin (Grilled and chilled- recipe below)
- 4 each Elliott's Dungeness Crab Cake
- 16 each Asparagus Tips (Grilled and Chilled)
- 8 tbsp Béarnaise Mayonnaise (recipe below)
- 16 each Crostini Toast (recipe below)

Place the baked crostini flat onto a work surface. Cut the grilled and chilled tenderloin into 1 ounce slices and then put one slice of meat on top of each piece of bread. Put ½ ounce of the Dungeness crab cake mix on top of each piece of meat. Place 1 tsp of the béarnaise mayonnaise on top of the crabmeat. Place a grilled and chilled asparagus(optional to steam and chill if desired) tip on top of the sauce and place all onto a serving tray.

Tenderloin Preparation

- 16 oz Tenderloin (filet mignon) silver skin removed
- 1 Tbsp Olive Oil
- Salt & Pepper to taste

Season prepared tenderloin with salt and pepper and then rub with olive oil. Heat a BBQ grill or sauté pan to medium high heat and then grill or sear all sides and cook evenly to an internal temperature of 120 degrees. Place the cooked tenderloin into refrigerator and chill completely until needed for assembly.

Béarnaise Mayonnaise

- 3/4 cup Mayonnaise
- 1 Tbsp Lemon juice
- 1/4 tsp Kosher salt
- 1/4 tsp Tabasco
- 1/2 tsp Red wine vinegar
- 1 Tbsp Fresh tarragon - finely chopped

Mix all ingredients well to combine. Reserve chilled until needed

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Crostini

1 Baguette
2 Tbsp Olive Oil
Salt & Pepper to taste

Slice baguette into ¼ inch slices using a serrated knife. Place bread on cookie sheet. Toss bread slices with the olive oil and season with desired amount of salt and pepper. Lay slices flat on a cookie sheet and place into a pre-heated 400-degree oven and bake until just golden and then quickly remove them from the oven and reserve at room temperature until needed.



CRAB CAKE FRITTERS WITH SPICY REMOULADE SAUCE

Serves 4

- 32 each Crab Cake Fritters (recipe below)
- 4 cups Spicy Remoulade Sauce (recipe below)
- 1 cup Apple Fennel Slaw (recipe below)

Instructions:

To plate place the chilled apple fennel slaw on the center of a serving plate. Place 8 fritters around the outside of the apple-fennel slaw. Place the spicy remoulade sauce on the side for dipping.

Crab Cake Fritter Batter

Yield 4 servings

- 1 lb Elliott's Crab Cakes
- 8 oz Flour
- 2 Tbsp Baking powder
- 3 Tbsp Corn starch
- 3 each Eggs (extra large)
- 3 each Eggs (extra large, whites only)
- ¼ cup Milk 2%
- 4 ounces Corn, fresh cut from the cob
- 2 ounces Cilantro, minced
- 2 ounces Green onion, minced
- 6 cups Canola oil (for cooking)

Instructions:

Sift together the flour, cornstarch and baking powder. In a large mixing bowl, whip together the eggs, egg whites, and milk. Add the sifted flour and mix to combine. Do not over mix. Mix Elliott's crab cakes with all the other ingredients and fold into the batter and mix well to incorporate.

To cook, place canola oil in a deep saucepan and heat over medium. A Place 1-ounce portion of the fritter batter into the oil when hot and cook to golden and all of the batter is cooked through. The fritters should cook to an internal temperature of 130 degrees. Place on a paper towel after cooking to remove excess oil. Season to taste with salt and pepper or blackening spice.

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Spicy Remoulade Sauce

Yield 2 cups

1 1/3 cups Mayonnaise
4 Tbsp Lemon Juice
1 tsp Tomato paste
3/4 tsp Shallots, minced fine
1/2 Tbsp Capers, drained and minced fine
1/2 Tbsp Mustard, Dijon
2 3/4 ounces Celery, minced fine
1/8 tsp Cayenne pepper
1 ounce Onion, minced fine

Instructions:

Combine all ingredients and mix well. Refrigerate until needed.

Apple & Baby Fennel Slaw

Yield 2 cups

1 cup Granny Smith apples (fine julienne)
1 cup Fennel, baby (washed and fine julienne)
1/4 ounce Pea shoots (remove stems)
3 Tbsp. Orange juice
3 Tbsp. Olive oil
to taste Salt and Pepper

Instructions:

Combine all ingredients and mix well right before plating



DUNGENESS CRAB CAKE CRUSTED ALASKAN KING SALMON WITH LEMON BUTTER SAUCE

Serves 2

2 Fillets Fresh King salmon fillets, 6-8 oz each
2 Tbs. Olive oil
1/2 tsp Kosher salt
1/4 tsp Fresh cracked black pepper
4 each Elliott's Dungeness Crab Cakes
1/2 cup Lemon-butter sauce* (optional)

Preheat oven to 375 degrees

Season both sides of the salmon fillets with salt and pepper. Heat an oven safe sauté pan over medium high heat with olive oil. Place fillets presentation side down in the sauté pan. Sear until golden and turn over. Place the two Dungeness crab cakes on top of each fillet and spread to cover. Top with bread crumbs then place pan in a preheated 375 degree oven to roast for approximately 5-6 minutes or just until salmon loses its translucency. Remove to warm serving platter and spoon butter sauce over each fillet then serve.

Lemon-Butter Sauce

Makes approximately 1/2 cup

1 tsp. Shallots, minced
1-1/2 Tbsp Dry white wine
1 tsp Heavy cream
1 stick Unsalted butter, cut in 1/2 inch cubes (We prefer "Plugra" brand – found at Whole Foods)
2 Tbs Fresh lemon juice
1/4 tsp Kosher salt
1/8 tsp Fresh cracked black pepper

Prepare the butter sauce by combining the shallots, and wine in a small sauce pan until bubbling, add cream. Cook 1 minute. Working on and off the heat, whisk butter in small pieces to form an emulsion. Add lemon juice, salt and pepper then mix thoroughly. Hold warm until needed for service.

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