# **Batch Recipes**

## **Shrimp Slaw**

- 5 lbs 150/Up shrimp
- 1 case (20 lbs) slaw mix
- 1 gallon mayonnaise
- ½ gallon pickle relish
- 20 oz sugar
- 3 tbsp. black pepper

Steam 5 lbs of 150 shrimp then chill. Add remaining ingredients in a large tub and mix thoroughly. Add chilled shrimp and mix thoroughly again. Portion in 4 oz cups

### Egg wash

- 6 eggs
- Two ½ gallons of buttermilk
- 1 cup of Shrimp Basket seasoning

Break eggs into large mixing bowl. Add buttermilk. Add SB seasoning and whisk.

## **Grilled Seasoning**

- 5 lb tub of Cavender's Greek Seasoning
- 18 oz of blackened season

### **Yellow Rice**

- 16 cups rice
- 8 cups frozen veggies
- 2 tablespoons seasoning salt
- 1 ½ gallons of water
- 1 teaspoon yellow food coloring
- 6 oz chicken base
- 2 tablespoons Italian seasoning
- Mix all ingredients in thoroughly in full size deep hotel pan. Cover and cook 50-55 minutes in steamer (cook times will vary depending on steamer).
- After cooking split evenly into 3 pans and place into ice bath to reduce temperature below 40 degrees in two hours

#### **Tarter Sauce**

- 3 gallons mayonnaise
- 3 cups chopped jumbo onion
- 3 cups chopped green onion
- 3 cups shredded carrots
- 6 cups pickled relish
- 8 oz English mustard
- 4 oz chopped garlic
- 4 cups parsley

#### **Cocktail Sauce**

- 2 cans chili sauce
- 2 cans ketchup
- 2 cups horseradish
- 2 cups lemon juice
- 2 cups Worcestershire sauce
- 2 tablespoons Tabasco sauce

## **Orange Marmalade**

- 1 jar marmalade
- ¼ cup horseradish
- ½ cup creole mustard

#### Ranch

- 1 gallon mayonnaise
- ½ gallon buttermilk
- 2 ranch

# **Parsley Butter**

- 8 oz cup of parsley
- 1 gallon of butter it

# **Bushwaker (Full Batch)**

- 1 Liter Kamora
- 1 Liter Cruzan Coconut Rum
- 1 Liter Dekuyper Dark Cacao
- 1 Liter Dekuyper Light Cacao
- 1.75 Liters (59 ounces) Cruzan Dark Rum
- ½ gallonVanilla ice cream mix
- 2.25 gallons
- ½ gallon water

#### Mermaid Water - makes 68 drinks

- 1 Liter Dekuyper Blue Curacao
- 1 Liter Cruzan Coconut Rum
- 1 Liter Cruzan Dark Rum
- 1 Liter Well Rum

## Basket Case - makes 68 drinks

- 1 Liter Dekuyper Melon
- 1 Liter Cruzan Coconut Rum
- 1 Liter Cruzan Dark Rum
- 1 Liter Well Rum

# **Menu Specifications**

# **Appetizers**

#### Dozen raw oysters

- 12 oysters on half shell
- Plate: 12" metal tray, 1 cocktail, 1 lemon wedge speared with oyster fork and 6 packets of saltines

## 1/2 dozen raw oysters

- 6 oysters on half shell
- Plate: 10" metal 1 cocktail, 1 lemon wedge speared with oyster fork and 3 packets of saltines

## 1 Pound steamed shrimp

- Thirty six 36/40 shrimp seasoned with Florida Bay Seasoning
- Plate: large plate 1 cocktail

### 1/2 Pound steamed shrimp

- Eighteen 36/40 shrimp seasoned with Florida Bay Seasoning
- Plate: small plate 1 cocktail

## Fried grilled or blackened pound of shrimp

- 28 single 26/30 shrimp
  - Fried: wash=> flour
  - o Grilled: ½ teaspoon grilled seasoning
  - o Blackened: ½ teaspoon blackened seasoning
- Plate: large plate 1 cocktail

# Fried grilled or blackened ½ pound of shrimp

- 14 single 26/30 shrimp
  - Fried: wash=> flour
  - o Grilled: 1/4 teaspoon grilled seasoning
  - o Blackened: 1/4 teaspoon blackened seasoning
- Plate: small plate 1 cocktail

### **Boom Boom Shrimp**

- 5 oz fried 60/70 shrimp tossed in 2 oz boom boom sauce
- Breading: Flour => wash => cracker meal
- Plate: small plate over 1 oz of shredded lettuce, 1 ranch

#### **Stuffed Crabs**

- 3 fried stuff crabs
- Plate: small basket lined with 12x12 wax paper, 1 cocktail

#### **Crab Claws**

- 6 oz of crab claws
  - o Fried: wash=> flour
    - Plate: small basket lined with 12x12 wax paper, 1 cocktail
  - o Sautéed: in sauce pan with ¼ teaspoon of grilled seasoning
    - Plate: small plate, 1 butter

#### **Cheese Sticks**

- 6 cheese sticks
- Plate: small basket lined with 12x12 wax paper, 1 marinara

#### Seafood Gumbo bowl

- 12 oz bowl 1/3 full rice
- Plate: 12 oz bowl 1 saltine packet and 1 captain's wafer packet

### Seafood Gumbo cup

- 8 oz cup 1/3 full rice
- Plate: 8 oz cup 1 saltine packet and 1 captain's wafer packet

## **Shrimp Etouffee bowl**

- 12 oz cup 1/3 full rice
- Plate: 12 oz cup 1 saltine packet and 1 captain's wafer packet

### Shrimp Etouffee cup

- 8 oz cup 1/3 full rice
- Plate: 8 oz cup 1 saltine packet and 1 captain's wafer packet

### Jalapeno Strips

- 5 oz jalapeno strips
- Breading: Flour=> wash=> cracker meal
- Plate: small basket with 12x12 wax paper, 1 ranch

### **Smoked Tuna Dip**

- Level 4 oz scoop (gray handle) of smoked tuna dip, 1 oz of lettuce, 1 tomato, 1 pickle slice, 3 strips of jalapenos
- Plate: small plate, cracker basket

# **Pickle Chips**

- 5 oz pickle slices
- Breading: Flour=> wash=> cracker meal
- Plate: small basket lined with 12x12 wax paper, 1 ranch

# **Coconut Shrimp**

- 6 coconut shrimp
- Plate: small plate, 1 marmalade

## **Hushpuppies ½ Dozen**

- 6 hushpuppies
- Plate: small basket lined with 12x12 wax paper

# **Hushpuppies Dozen**

- 12 hushpuppies
- Plate: small basket lined with 12x12 wax paper

#### **Corn Fritters**

- 15 fritters
- Plate: small basket lined with 12x12 wax paper

# **Fried Baskets**

All Fried Baskets served in a large basket lined with a 15x15 wax paper with side of shrimp slaw, 2 hushpuppies, 1 corn fritter and choice of one side.

# **Popcorn Shrimp Basket**

- 7 oz of 60/70 shrimp
- Breading: wash=> flour
- Sauce: cocktail

# **Shrimp Basket**

- 12 single 26/30 shrimp
- Breading: wash=> flour
- Sauce: 1 cocktail

## **Crawfish Basket**

- 6 oz crawfish tails
- Breading: wash=> flour
- Sauce: 1 cocktail

#### **Oyster Basket**

- 12 oysters (depending on size)
- Breading: cornmeal
- Sauce: 1 tartar

#### Crab Claw Basket

• 6 oz crab claws

- Breading: wash=> flour
- Sauce: 1 cocktail

# Clam Strip Basket

- Two (2) 4oz bags of clam strips
- Sauce: 1 cocktail

#### Stuffed Crab Basket

- 3 stuffed crabs
- Sauce: 1 cocktail

#### **Whitefish Basket**

- 10 oz swai
- Breading: cornmeal
- Sauce: 1 tartar

#### **Catfish Basket**

- 10 oz catfish
- Breading: cornmeal
- Sauce: 1 tartar

# **Chicken Strip Basket**

- 6 pieces of chicken
- Breading: flour=> wash=> flour

### **Combo Shrimp and Oysters**

- Six 26/30 shrimp and six gallon oysters (depending on size)
- Breading
  - Shrimp: wash=> flour
  - o Oysters: cornmeal
- Sauce: 1 tartar and 1 cocktail

### **Combo Shrimp and Fish**

- Six 26/30 shrimp and 6 oz of either swai or catfish
- Breading
  - Shrimp: was=> flour
  - Swai or catfish: cornmeal
- Sauce: 1 tartar and 1 cocktail

#### **Seafood Platter**

- Five 26/30 shrimp, five gallon oysters, two pieces of swai, and one stuffed crab
- Breading
  - Shrimp: wash=> flour

- Oysters and swai: cornmeal
- Sauce: 1 tartar and 1 cocktail

# **Grilled & Blackened Platters**

All Grilled and Blackened Platters served on a large plate with shrimp slaw, 2 hushpuppies, 1 corn fritter and choice of one side and are seasoned with either grilled or blackened seasoning

# Shrimp Platter

• Twelve 26/30 shrimp

• Sauce: 1 cocktail

#### **Whitefish Platter**

• 10 oz of swai

• Sauce: 1 tartar

#### **Catfish Platter**

• 10 oz of catfish

• Sauce: 1 tartar

#### **Chicken Platter**

• 6 pieces of chicken

## Combo Platter (pick two)

• Shrimp: six 26/30

• Swai or Catfish: 6 oz

• Chicken: 3 pieces

# **House Specials**

# Red Beans & Rice w/ Conecuh Sausage

- 7 oz of red beans, over 6 oz rice, topped with 3 grilled sausage links. Served with buttered bread on sides and shrimp slaw
- Plate: large red bowl

### Blackened Mahi Mahi w/ Shrimp Etouffee

- 10 oz of swai or catfish grilled or blackened over bead of rice with 4 oz ladle of shrimp etouffee poured over top. Served with shrimp slaw, 2 hushpuppies and a corn fritter
- Plate: large plate

# **Shrimp Etouffee Platter**

- 5 oz fried 60/70 shrimp next to 6 oz rice with 6 fl oz of shrimp etouffee poured over rice. Served with shrimp slaw, 2 hushpuppies and a corn fritter
- Plate: large plate

## **Shrimp Skewers**

- 2 shrimp skewers cooked in 2 oz of Caribbean sauce, over a bed of rice with buttered toast on the side and shrimp slaw
- Plate: large plate, 1 butter

## **Coconut Shrimp**

- 9 coconut shrimp, shrimp slaw, 2 hushpuppies, a corn fritter and French Fries
- Plate: large basket, 1 orange marmalade

## **Steamed Shrimp Platter**

- Eighteen (18) 36/40 shrimp, side of new potatoes, corn, and shrimp slaw
- Plate: large plate, 1 cocktail

## Shrimp n' Grits

- 7 oz of grilled 60/70 shrimp over 4 oz ladle of grits, buttered toast on the side and a side of shrimp slaw
- Plate: large red bowl

#### **Mahi Tacos**

- 6 oz of grilled mahi (2 tacos 3 oz per taco)
- side of shrimp slaw, 2 hushpuppies and 1 corn fritter and a side of french fries.
- Each taco consists of one (1) 6" taco shell, 1 oz shredded cabbage over the protein, topped with avocado cusabi sauce
- Plate: large basket

# **Shrimp Tacos**

- 5 oz of grilled 60/70 shrimp (2 tacos 2.5 oz per taco)
- side of shrimp slaw, 2 hushpuppies and 1 corn fritter and a side of french fries.
- Each taco consists of one (1) 6" taco shell, 1 oz shredded cabbage over the protein, topped with avocado cusabi sauce
- Plate: large basket

#### **Low Country Boil For Two**

- Fifty (50) 36/40 shrimp. 2 sides each of corn, new potatoes, and shrimp slaw. 8 oz of Conecuh Sausage
- Plate: Black seafood tray 2 cocktails and 2 butters

# **Poboys**

All poboys served in a large basket, fried, on a poboy bun with 2 oz mayonnaise, 2 oz lettuce, 2 slice tomato, and 2 pickles. DOUBLE THE PROTIEN ON OVERSTUFFED

## **Shrimp Poboy**

- 5 oz 60/70. Fried, grilled or blackened
- Breading: wash=> flour

## **Whitefish Poboy**

- 6 oz (about 3 pieces) swai. Fried, grilled or blackened
- Breading: cornmeal

#### Catfish Poboy

- 6 oz (about 3 pieces) catfish. Fried, grilled or blackened
- Breading: cornmeal

# **Chicken Strip Poboy**

- 4 pieces of chicken. Fried, grilled or blackened
- Breading: Flour=> wash=> flour

# **Oyster Poboy**

- 8 gallon oysters. Fried
- Breading: cornmeal

## **Crawfish Poboy**

- 6 oz crawfish. Fried
- Breading: wash => flour

# **Burgers and Sandwiches**

All Burger include one beef patty on sourdough bun. All burgers served open faced, on a large platter plate with 1 oz lettuce, 1 tomato slice, 1 pickle, and 2 oz cup of sauce on the side

#### Surf n' Turf Burger

- Topped with: 4 fried 26/30 shrimp with tails pulled off
- Cheese: AmericanSauce: mayonnaise

### **Oyster Burger**

- Topped with: 4 fried gallon oysters
- Cheese: AmericanSauce: mayonnaise

## Jalapeno Burger

• Topped with: 4 fried jalapeno strips

• Cheese: shredded jack/cheddar

• Sauce: mayonnaise

#### **BBQ Burger**

• Topped with: 2 slices grilled onion and 2 fried onion rings

• Cheese: shredded jack/cheddar

• Sauce: mayonnaise

**Grilled Chicken Sandwich** (served in basket closed face with 1 oz lettuce, 1 slice of tomato, 1 pickled, and 2 oz of mayonnaise)

• 3 pieces of grilled chicken

# Children's Menu

All children's meals served in small basket with 8 oz fries, 1 hushpuppy, and 1 corn fritter

# Child's Shrimp

- 3.5 oz 60/70 shrimp
- Breading: wash=> flour

#### Child's Fish

- 2 pieces (4 oz) swai
- Breading: cornmeal

#### Child's Chicken

- 3 pieces chicken
- Breading: four=> wash=> flour

### **Grilled Cheese**

• Hamburger bun, 2 oz parsley butter, and 2 slices of American cheese

## **Desserts**

### **Key Lime Pie**

- 1 slice key lime pie on small plate
- Small plate with lime wheel on top

### **Funnel Cake Fries**

- 25 fries, 2 oz caramel sauce, 1 oz powdered sugar,
- large plate