

# Cooking Suggestions

## Appetizers

**Clam Pie** – 12 to 15 minutes at 350. Clam pie will turn golden brown when ready. Serve with crackers.

**Baked Clams** – 10 to 12 minutes at 350.

**Baked Stuffed Shells** – 20 to 25 minutes at 350.

**Crab Cakes or Codfish Cakes** – 10 to 12 minutes at 400.

**Crispy Lobster Wontons** – 25 minutes at 375.

**Coconut, Jalapeno, Fried Shrimp, Clams or Bay Scallops** – 10-15 minutes at 400.

**Mini Crab Cakes or Mini Scallop Bites** – 12 to 15 minutes at 400.

**Scallops Wrapped in Bacon** – 20 minutes at 400. Raise to 450 to crisp

**Bread Bowls** – 3-4 minutes at 425. Cut a small circle on top and scoop out all of the dough. Put in hot soup or chili, dip the dough and eat the bowl!

**Seafood Newburg Stuffed Mini Potato Skins** 10 minutes at 400.

## Entrees

**Stuffed Flounder or Salmon** – Bake uncovered for 20-25 minutes at 350. Use a little butter or squeeze of lemon to keep moist before cooking.

**Salmon Dijon or Potato Encrusted Salmon** – 25 minutes at 400.

**Tilapia or Bay Scallops Oreganata** – 20 minutes at 375. Raise to 425 to crisp.

**Stuffed Shrimp** 12-15 minutes at 375.

**Live Lobster** – Place lobsters in large pot w/ a few inches of water to steam. When water comes to a boil, cook lobsters for about 15 minutes.

**Lobster Tails** – Make sure tails are fully defrosted. Split and season with butter, lemon and seasoned bread crumbs. Bake at 375 for 20 to 30 minutes depending on size. Place under broiler for a minute or two to brown.

**King Crab Legs** – These are fully cooked. Defrost and steam or grill for about 5 to 7 minutes until hot.

**Stuffed Lobster Tails** - Bake uncovered 20-25 minutes at 375. Broil for a minute to brown.

**Seafood Penne in Lobster Sauce** - Heat covered for 15 minutes at 350. Uncover to crisp topping for an additional minute or two.