

## **Ocean Prime's Smoking Shellfish Tower**

From Chef Nick Grosenbach

### **Mix and Match Selection:**

Crab Legs or Claws, boiled  
Shucked Oysters and/or clams  
Shelled, deveined and boiled Shrimp  
Crab Meat  
Whole Lobster

### **Condiments:**

Lemon  
Horseradish  
Cocktail Sauce (see recipe below)  
Crab Louie (see recipe below)

### **Other:**

Crushed Ice  
Dry Ice Chips (Optional)  
Blanched Seaweed  
Parsley  
3-Tiered Serving Stand  
Ramekins for sauces

### **Ocean Prime Cocktail Sauce (yields one quart):**

1/4 Can #10 Chili Sauce  
1/4 Can #10 Ketchup  
1 Cup Horseradish  
1/8 cup Worcestershire Sauce  
1/4 cup Fresh Lemon Juice  
Tabasco, salt and pepper to taste

### **Ocean Prime Crab Louie (yields one quart):**

3 ¼ Cup Mayo  
3/4 Cup Chili Sauce  
1/3 Cup Red Wine Vinegar  
1 ½ Tablespoons Minced Garlic  
Salt pepper to taste

Unsure of how much seafood to purchase? A handy guide: ½ pound of crab legs will likely serve about three people, while a whole lobster will accommodate four. It's safe to allot for one oyster and two shrimp per person.

### **Instructions:**

Fill your three tiers or serving platters with crushed ice, adding until it is perfectly level across the top of their rims.

Place a ramekin or small goblet of crab cocktail in the center of your top serving tier. Arrange the shrimp in the crushed ice around the ramekin.

On the next tier below, garnish the pan with seaweed, spreading it out as much as possible. Place the oysters or other shellfish in the crushed ice with a ramekin of cocktail sauce and a dollop of horseradish in the middle. Garnish this tier with a lemon wedge.

On the bottom and largest tier, place the whole lobster and/or crab legs. Also include a ramekin of cocktail sauce and a ramekin of crab louie on this tier. Garnish with parsley sprigs and two lemon wedges.

Feel free to play with the order and arrangement of your tower, depending on the amount of shellfish. It's best to always keep like ingredients together (all the shrimp on one tier, all the oysters on another) and to keep the shellfish on the same level as their appropriate garnish or sauce for convenience.

**Tips:**

When selecting ingredients, choose a local fishmonger that you know and trust (not an amateur fisherman selling their catch on the docks)! You'll get the best seafood (and the best prices), if you stick with local and seasonal seafood. Stone crabs will be plentiful this time of year in Florida, while in Boston and the East Coast, whole lobster will be plentiful locally. Based on the available selection, you may want to consider including scallops or mussels to your tower.

Always rely on your senses when choosing your fish – the color should be vibrant, there should be no fishy odor and the fish should not seem slimy.

Likely, your shrimp and crab meat will be frozen when you purchase it, so it's doubly important that you trust your source!

If you're planning to serve a fresh lobster or crabs, make sure they're alive when you purchase them and bring them home as soon as possible. (Even if your fish monger is boiling them for you, they should be fresh that day). Store your fresh oysters in a cool, dry place and discard any that stay open after a light tap – this means they're dead and unsafe to serve raw.

Don't be afraid of lobster or crab legs! To make them easier for your guests to dig into, remove the burrs from the crab legs by gently sliding the back edge of a knife along them. Break the legs at each of the three joints, separating it into distinct sections. Rather than hacking them open with a knife, it's better to gently saw into them with a serrated knife or use a crab zipper to get to the meat inside. For the lobster, it's a good idea to crack the lobster claws and split the tail in half with a good cleaver, so guests can easily enjoy.

When serving a seafood tower at home, especially if you're going to be nibbling over the course of the game, it's best to go with a smaller tiered serving stand that can be refreshed frequently, so your fish stays safely in the refrigerator.