

The Secret Seafood Sauce & Dip Playbook

4 quick, restaurant-quality dips you can whip up in 5 minutes.

While we'll never give away our closely guarded Maryland crab seasoning recipe, we're sharing something just as good—the ultimate dipping sauces to elevate any seafood night. These four restaurant-quality dips are so easy to make, you'll be whipping them up every time you crave fresh steamed crabs and shrimp. Let's get saucy!



The Classics

These two timeless dips are the foundation of any serious seafood feast. Simple, bold, and absolutely irresistible.

Spicy Old Bay Garlic Butter

Ingredients (4 minutes): 1/2 cup melted butter · 2 tsp Old Bay seasoning · 3 minced garlic cloves · 1 tbsp fresh parsley

Instructions: Melt butter in a small saucepan over low heat. Add Old Bay and garlic, stir for 2 minutes until fragrant. Toss in fresh parsley. Done!

★ **The undisputed king of dips for fresh steamed crabs. Period.**

Classic Maryland Mustard Dip

Ingredients (3 minutes): 1/2 cup mayo · 2 tbsp dry mustard · 1 tbsp Worcestershire sauce · 1 tsp lemon juice · Salt & pepper to taste

Instructions: Whisk all ingredients together in a bowl. Taste and adjust seasoning. That's it—creamy, tangy perfection!

★ **The perfect pairing for our legendary Colossal Crab Cakes.**



The Tangy & Sweet

Ready to shake things up? These two flavor-packed dips bring brightness and heat to your seafood spread.

Zesty Lemon Remoulade

Ingredients (5 minutes): 1/2 cup mayo • 2 tbsp Dijon mustard • 1 tbsp lemon juice • 1 tsp capers (chopped) • 1/2 tsp paprika • Fresh dill

Instructions: Mix mayo, mustard, and lemon juice. Fold in capers, paprika, and dill. Chill for 2 minutes. Serve with a smile!

★ Perfect for crispy Fish Tacos or any fried seafood. A game-changer!

Sweet Chili Glaze

Ingredients (4 minutes): 1/4 cup sweet chili sauce • 1 tbsp lime juice • 1 tsp honey • Pinch of red pepper flakes

Instructions: Combine all ingredients in a small bowl. Stir until smooth. Drizzle generously over your seafood and watch the magic happen!

★ An absolute game-changer when drizzled over fresh steamed shrimp. Trust us.



You've Made the Sauce. Now You Need the Seafood.

Here's the truth: a great dip is only as good as the seafood it's paired with. Frozen grocery store shrimp and crab just won't cut it. You need fresh, succulent, perfectly steamed seafood that's been prepared with care and quality ingredients. That's where Fat Boys Crab House comes in. We don't mess around when it comes to sourcing and preparing our seafood. Every crab, every shrimp, every mussel is selected for peak freshness and flavor. Skip the frozen aisle and come straight to the source. Your dips deserve better. Your taste buds deserve better.



Level Up Your Seafood Night

You now have the Secret Sauce Playbook. You know the recipes. You know the pairings. Now it's time to get the freshly steamed seafood to test them all out on. Head to Fat Boys Crab House and grab an order of our premium steamed shrimp, crabs, or mussels. Dip. Savor. Repeat. Your next seafood night starts here.



Fat Boys All-Day Happy Hour

 \$5 Steamed Shrimp

 \$6 Steamed Mussels

 \$11 Crab Pretzel

Perfect for testing your new sauce recipes!

Fat Boys Crab House

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