

The Leftover Crab Hacks Recipe Guide

Why you should always order an extra dozen.

The only thing better than a legendary Maryland crab feast is the breakfast and lunch you get to make the next day. Spoiler alert: having leftover Fat Boys seafood isn't an accident—it's a strategic move. These recipes prove that day-old crabs and shrimp are just as delicious (and way more convenient) than fresh. So next time you order, grab an extra dozen. Your future self will thank you.



The Morning-After Maryland Omelet

Wake up to the best breakfast of your life. This fluffy, crab-stuffed omelet takes 10 minutes and tastes like you spent all morning in the kitchen.

Maryland Blue Crab Omelet

What You Need: 3 eggs · 1/2 cup jumbo lump crab meat (leftover) · 1/4 cup Monterey Jack cheese · 2 tbsp butter · Pinch of Old Bay · Salt & pepper

The Steps: Whisk eggs with a splash of milk. Melt butter in a non-stick pan over medium heat. Pour in eggs, let them set for 30 seconds, then gently push cooked edges toward the center. When eggs are mostly set, add crab meat and cheese to one half. Fold omelet in half, slide onto a plate, and finish with a sprinkle of Old Bay. Done in under 5 minutes!

★ **Pro tip:** The leftover crab is already seasoned, so it brings all the flavor without any extra work.



5-Minute Spicy Shrimp Tacos

Lunch just got a major upgrade. These tacos come together faster than you can say "leftover magic," and they taste like you hit up a food truck.

Spicy Shrimp Tacos

What You Need: 1 cup leftover steamed shrimp (chopped) · 4 warm tortillas · 1 cup shredded cabbage slaw · 1/4 cup sriracha mayo · Fresh cilantro · Lime wedges

The Steps: Warm tortillas in a dry skillet for 20 seconds per side. Mix chopped shrimp with a light drizzle of sriracha mayo (just enough to coat). Layer warm tortillas with slaw, then add the spicy shrimp mixture. Top with fresh cilantro and a squeeze of lime. Serve immediately. That's it!

★ The steamed-in spices from yesterday's shrimp do ALL the heavy lifting here. No extra seasoning needed.



Lazy Sunday Crab Mac & Cheese

This is comfort food elevated. Creamy, cheesy, and loaded with sweet crab meat. Perfect for a lazy Sunday or when you need serious comfort on a plate.

Crab Mac & Cheese

What You Need: 1 box mac and cheese (or homemade baked mac) · 1 cup leftover crab meat · 2 tbsp butter · 1/4 cup panko breadcrumbs · Salt, pepper & Old Bay to taste

The Steps: Prepare your mac and cheese as usual (boxed or homemade). Right before serving, gently fold in the leftover crab meat—don't stir too hard or you'll break up the lumps. Transfer to a baking dish. Mix panko with melted butter and sprinkle on top. Broil for 2-3 minutes until golden. Finish with a dash of Old Bay. Serve hot and prepare for pure bliss.

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Never Run Out of Leftovers Again

You now know the secret: leftover Fat Boys seafood is a gift that keeps on giving. These three recipes prove that day-old crabs and shrimp are just as delicious (and way more convenient) than fresh. The next time you order, size up. Grab an extra dozen crabs. Add an extra pound of shrimp. Order the Family Boat and make it count. Your breakfast, lunch, and dinner tomorrow will be legendary.



The Fat Boys Family Boat

Order extra. Save some. Make magic.

Perfect for feeding the crew AND setting yourself up for tomorrow's incredible leftovers.

Fat Boys Crab House

fatboyscrabs.com

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