

The Ultimate Maryland Backyard Crab Feast Guide

Everything you need to host a legendary crab boil at home.

Welcome, fellow crab lovers! At Fat Boys Crab House, we believe a true Maryland crab feast isn't just about the delicious blue crabs; it's about bringing family and friends together, getting wonderfully messy, and making memories that last a lifetime. We're here to share our secrets to hosting a legendary backyard crab boil, making sure your next gathering is as authentic and unforgettable as a summer sunset over the Chesapeake Bay. Get ready to crack, pick, and savor the taste of Maryland!



The Gear Checklist

To host a proper Maryland crab feast, you need the right tools for the job. Forget the fancy silverware; this is a hands-on affair! Here's your essential non-food gear checklist:

Heavy Brown Butcher Paper (NOT Newspaper!)

Lay this down generously over your picnic table. It's the perfect canvas for all the delicious mess, and unlike newspaper, it won't transfer ink to your crabs or hands.

Plenty of Paper Towels

You can never have too many! Crabs are a messy business, and quick clean-ups are part of the fun.

Wooden Mallets

Your trusty weapon for cracking those stubborn claws and shells. A good mallet makes all the difference in getting to that sweet, succulent meat.

Picking Knives

Small, sharp, and essential for expertly extracting every last morsel of crab meat from those hard-to-reach places.

Wet Naps (or a Bowl of Lemon Water)

For refreshing your hands between crabs, or after you've devoured your last one. A true Maryland tradition!

Buckets for Shells

Keep these handy for easy disposal of shells. It keeps your table tidy and makes cleanup a breeze.



The Sides & Sips

While the crabs are undoubtedly the star of the show, no Maryland crab feast is complete without the perfect supporting cast of sides and refreshing sips. These pairings elevate your feast from great to legendary!

The Sides:

Sweet Corn on the Cob

Steamed to perfection and slathered with butter, sweet corn is a classic, juicy complement to the savory crabs.

Red Potatoes

Often steamed right alongside the crabs, these tender potatoes soak up all the delicious seasoning.

Hush Puppies

Crispy on the outside, soft and flavorful on the inside, these fried cornmeal delights are a Southern-inspired staple that pairs wonderfully with seafood.

Coleslaw

A cool, creamy, and tangy coleslaw provides a refreshing contrast to the rich flavors of the crab.

The Sips:

Ice-Cold Light Beer

Nothing cuts through the richness of crab and spice quite like a crisp, cold beer. We recommend a classic like Miller Lite or a local Maryland IPA to truly embrace the spirit of the Chesapeake.

Refreshing Citrus Cooler

For those who prefer a non-alcoholic option, a homemade citrus cooler with lemon, lime, and a hint of mint is the perfect thirst-quencher.



How to Pick a Crab Like a Local

Don't be intimidated by that hard shell! Picking a Maryland Blue Crab is an art form, and with these simple steps, you'll be extracting that sweet, succulent meat like a seasoned local in no time. Get ready to get messy!

1 Remove the Apron and Top Shell

Flip the crab onto its back. Locate the small, triangular "apron" on its underside. Use your picking knife or thumb to lift and remove it. Then, pry off the top shell from the back of the crab. Discard both.

2 Clear the "Mustard" and Gills

Inside the body, you'll see a yellowish substance (the "mustard" or hepatopancreas) and feathery gray gills on the sides. Scrape away and discard these; they're not for eating.

3 Break it in Half

With the top shell and gills removed, firmly grasp the crab body with both hands and break it in half down the middle. This exposes more of the delicious body meat.

4 Extract the Jumbo Lump Meat

Now, you can easily access the chambers of sweet, flaky meat. Use your picking knife to gently pull out the prized jumbo lump meat from the body sections and the smaller flakes from the other cavities. Don't forget to crack the claws with your mallet for even more tasty morsels!



Want to host the ultimate feast without doing the heavy lifting?

We get it. Sometimes, you want all the glory of a legendary Maryland crab feast without the fuss of steaming, seasoning, and cleanup. That's where Fat Boys Crab House comes in with your ultimate "cheat code" for an unforgettable gathering!

Our **"Family Boat" takeout catering packages** are designed to bring the authentic taste of Maryland right to your backyard, hassle-free. We do all the hard work: we steam your crabs to perfection, season them with our secret blend of spices, and pack them up ready for you to enjoy. All you have to do is lay out the butcher paper, crack open the beers, and get ready to feast!



Exclusive VIP Offer!

Take 10% off your first Family Boat catering order when you show this guide or use promo code **FEAST10** online!

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