

fresh fish markets



*featured recipe!*

## Grilled Soft-Shell Crabs

Serves 4

### Ingredients

4-6 Soft Shell Crabs  
Extra Virgin Olive Oil  
Lemon Juice  
Salt & Pepper to Taste

### Directions:

Heat your grill and make sure it is clean and oiled. Brush the crabs with olive oil, season with salt & pepper and place them on the grill at a 45-degree angle so that the claws and legs are not hanging down below the grate. Grill the crabs for about 4 minutes per side. Remove to a platter and serve with lemon wedges and your favorite dipping sauce like Catch Cocktail Sauce or Catch Mustard Sauce!