

STONE CRABS

In season October 15th through May 15th



HISTORY: These crabs are caught on both coasts from the Gulf to the Florida Keys. Traditionally, fishermen take only the claws and throw the crab back into the ocean. It will regenerate new claws.

THE CRAB: Stone crab meat is generally very sweet and tender. The shell of the crab is very hard and can be sharp after being cracked. All stone crabs are cooked on the boat or as soon as the boat gets to shore. Therefore, when we get the crabs they have already been cooked. Our job is to keep them cold, make sure they are fresh, and serve them properly.

There are four sizes of claws sold to the public: Super Jumbo (8 oz +), Jumbo (5-8 oz), Large (3-5 oz), and Medium (2 oz).

OCEAN GRILL STONE CRAB: We serve mainly LARGE stone crabs at the Grill. Occasionally we will serve a large/medium mix if the supply is short. For a dinner order there are 4 to 6 claws and we weigh each order to 20 ounces (1-1/4 pound). An appetizer generally has 3 claws depending on weight, which is 12 ounces (3/4 pound). Each order is served with lime and lemon wedges and mustard sauce. Each order is weighed and cracked to order. If a customer is having problems (like using his rocks glass to further crack the crab), we offer to take them back to the kitchen and have them re-cracked. Each order is served with a cocktail fork and lime, cracker, and metal bowl for discarded shells.



POSSIBLE STONE CRAB PROBLEMS (that you should never see at the Grill)

~If the meat is shrunken (like a shrunken head inside the shell) it means that the claw has been frozen. It is impossible to tell until the crab is cracked. We do NOT serve frozen product. Our customers have come to expect quality, and we plan on serving just that.

~If the meat sticks to the shell, the crab has been improperly cooked on the boat. We DO NOT want to serve these. Please let us know if you encounter this problem, because it shouldn't be a struggle to enjoy this delicacy.

~We prefer to serve the stones cold, because we find the flavor is enhanced when the product is chilled. We will serve them hot on request, but remember, they've already been cooked once, so it can change the texture to steam them to temperature.